

Chef's Special

SILKY BEAN CURD

Diced Mixed Seafood on Bed of Silky Beancurd (Lightly Fried) \$22.50

LONG BEANS

Lightly Fried, Stir Fried with Minced Pork \$17.00

SCALLOPS

Deep Fired with Garlic & Chilli \$26.00

SEAFOOD

*King Prawn, Scallop, Calamari & Fish Fillet
with Black Pepper Sauce* \$25.00

KING PRAWN

Shelled, Stir Fried with Singapore Chilli \$28.50

PRIME PORK RIBS

Deep Fried with Herb, Garlic & Chilli \$19.50

FILLET MIGNON

Diced with Roasted Garlic in B.B.Q. Sauce \$24.00

VENISON

Sliced & Braised, Stir Fried with Fish Base Sauce \$22.50

FILLET OF CROCODILE

Sliced, Stir Fried with X.O. Sauce 🌶️🌶️🌶️ \$25.00

POULTRY

*Deep Fried Chicken Fillet with Tempura Sauce
(Cantonese Version)* \$19.00

Australian *Live Seafood*

Seasonal Prices

Lobster	<i>(King Island)</i>
King Crab	<i>(King Island)</i>
Mud Crab	<i>(Queensland)</i>
Antarctic Crab	<i>(Western Australia)</i>
Rock Oysters	<i>(Tasmania)</i>
Scallops	<i>(Tasmania)</i>
Live Green Lip Abalone	<i>(Tasmania)</i>

Live Fish	Coral Trout	<i>(Queensland)</i>
	Morwong	<i>(Tasmania)</i>
	Parrot Fish	<i>(Victoria)</i>
	Barramundi	<i>(South Australia)</i>

Cooking Style & Choices of Sauces	Simply Steamed	- Ginger & Spring Onions - Garlic, Plum & Chilli
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Stir Fried	- Ginger & Shallots - Garlic & Butter - XO Chilli Sauce - Black Pepper Sauce - Singapore Chilli - Black Bean
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**Stir Fried with Thin Egg Noodles \$5.00 per noodles*

Deep Fried	- Five Spicy Chilli - Fisherman Style
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All Prices & Seafoods are Seasonal

GST INCLUDED

Shark Fin

SUPERIOR WHOLE SHARK FIN

*Smothered in a Traditional Thick Seafood
& Chicken Stock*

\$60 per serve

SUPREME SHARK FIN CONSOMME

*Double Boiled in the Jar with Baby Bok Choi
(Normally requires 24 hrs notice)*

\$60 per serve

SUPREME SHARK FIN

*Double Boiled with Chicken
(Normally requires 24 hrs notice)*

\$60 per serve

SUPERIOR SHARK FIN

*Braised In Brown Sauce
Braised with Vegetables in Brown Sauce*

\$60 per serve

DELUXE SHARK FIN

In a Thick Stock Brown Sauce

\$32 per serve

SHARK FIN

*Shark Fin with Fresh Crab Meat In a Thick Stock
Shark Fin with Shredded Chicken In a Thick Stock*

\$19 per serve

\$19 per serve

Banquet

(for 2 to 3 persons) \$35.00 per person

EGGPLANT

Lightly Fried with Stuffed Prawn Paste in Mushroom Sauce

SAN CHOI BOW

Minced Delicacies, Wrapped in Crisp Lettuce Leaf

CHICKEN SKEWERS

Tender Chicken Pieces Covered in a Creamy Satay Sauce

BEAN CURD SOUP

With Diced Seafood & Chicken

SEAFOOD

Prawns, Scallop, Calamari, Fish Fillet in Black Pepper Sauce

FILLET MIGNON

Sliced, Stir Fried with Baby Bok Choi in Oyster Sauce

COMBINATION FRIED RICE

Traditional way with Shrimps and Diced Roast Pork

DESSERT

Coconut Jelly with Vanilla Ice Cream

Banquet

(for 3 persons or more) \$38.50 per person

SAN CHOI BOW

Minced Delicacies, Wrapped in Crisp Lettuce Leaf

SEAFOOD SKEWERS

King Prawn, Scallop, Calamari, Fish Fillet on Skewers with Szechuan Sauce

MINI SPRING ROLLS

Cantonese Version of Vietnamese Style mini Spring Rolls

DUCK SOUP

Shredded with Mushroom, Fungus & Pork

BIRD'S NEST

Shelled King Prawns, Stir Fried with Chinese Mushroom & Greens

POULTRY

Diced Chicken with Fish Base Sauce

FILLET OF MIGNON

Sliced, Stir Fried with Baby Bok Choi in Oyster Sauce

COMBINATION FRIED RICE

Traditional way with Shrimps and Diced Roast Pork

DESSERT

Mango Mousse & Ice Cream

Banquet

(for 4 persons or more) \$42.00 per person

MINI SPRING ROLLS

Cantonese Version of Vietnamese Style Mini Spring Roll

SAN CHOI BOW

Diced Lobster & Seafood Wrapped in Crisp Lettuce Leaf

THREE JEWELS

Steamed Prawn, Shark Fin, Pork & Mushroom Dumpling

ASPARAGUS SOUP

With Minced Queensland Mud Crab Meat

SUPREME PEKING DUCK (2pcs. per person)

Skilfully Sliced from whole Duck, Served with Mandarin Pancakes

SEAFOOD

King Prawn, Scallop, Calamari & Fish Fillet in Black Pepper Sauce

FILLET MIGNON

Sliced, Stir Fried with Snow Peas

COMBINATION FRIED RICE

Traditional way with Shrimps and Diced Roast Pork

DESSERT

Coconut Jelly with Vanilla Ice Cream

Banquet

(for 4 persons or more) \$48.00 per person

MINI SPRING ROLLS

Cantonese Version of Vietnamese Style Mini Spring Roll

CALAMARI

Deep Fried with Garlic & Chilli

SOUP

Szechuan Hot & Sour

QUEENSLAND MUD CRAB

Stir Fried with Ginger & Shallot on Bed of Egg Noodles (Traditional)

KING PRAWN

Shelled, with Snow Peas & Bok Choi

FILLET MIGNON

Sliced, Honey Glazed

POULTRY

Diced, Sauteed Chicken Fillet Chiu Chow Style

COMBINATION FRIED RICE

Traditional way with Shrimps and Diced Roast Pork

DESSERT

Mango Mousse & Ice Cream

Entree

Tasmanian Scallop

Steamed, Choice with Ginger & Shallot, Black Bean, Garlic

\$3.00pc Min. 4

Rock Oyster

Steamed, Choice with Ginger & Shallot, Black Bean, Garlic

\$2.50pc Min. 4

San Choi Bow (Lettuce Delight)

Served in Lettuce Cup with Hoi Sin Sauce Choice of:

- Abalone \$10.00
- Lobster \$8.00
- Minced Seafood \$7.00
- Scallop \$7.00
- Sauteed Minced Meat \$6.80
- Vegetarian \$6.80

Steamed Dim Sim (3 pcs.)

Shark Fin, Prawns, Pork & Mushroom

\$5.00

Spring Roll (2 pcs.)

Deep Fried Choice of Minced Pork, Prawn & Vegetables /Vegetarian

\$6.00

Sesame Prawn (2 pcs.)

Deep Fried Prawn Toast Coated in Sesame Seeds

\$6.50

Crab Claw (1 pc)

Deep Fried Stuffed with Minced Prawn Paste

\$7.50

Chicken Fillet on Skewers Served

with a Satay Sauce (2 pcs.)

\$6.50

Prawns, Scallops, Squid & Fish Fillets on Skewers

with a Satay Sauce (2 pcs.)

\$8.00

Honey Glazed Cha Siu (BBQ Pork)

\$7.00

Calamari

Deep Fried in Batter-Wok Tossed with Garlic & Five Spice Chilli

\$12.50

Eggplant (2 pcs.)

Lightly Fried Stuffed Eggplant with Prawn Paste in Mushroom Sauce

\$8.50

Minimum Charge \$15 per head

Soup

Hot & Sour

*With Chinese Mushroom, Bamboo Shoot,
Shredded BBQ Pork & Fungus with Hot Spices* \$6.00

Duckling

*With Chinese Mushroom, Bamboo Shoot & Fungus
in a Thick Delicious Stock* \$6.00

Asparagus

Fresh Crab Meat \$6.00

Creamy Corn

Fresh Crab Meat \$6.00
Minced Chicken Meat \$6.00

Won Ton

With Chinese Vegetable Consomme \$6.00

Bean Curd Soup

With Diced Seafood \$6.00

Coriander Soup

With Fish & Consomme \$6.00

Beef Soup

Minced Beef with Beancurd & Coriander \$6.00

Abalones

Braised Whole Abalone \$75.00pc

Sliced Braised Abalone with Seasonal Greens \$35.00

**Sliced Braised Abalone & Sea Cucumber
with Ox Bone Marrow Baked in Hot Pot** \$35.00

**Sliced Braised Abalone & Sea Cucumber
with Duck Feets Baked in Hot Pot** \$35.00

Sliced Braised Abalone with Fish Maw & Greens \$38.00

Sliced Abalone & Sea Cucumber Baked in a Hot Pot \$40.00

F *From* *the Roast Department*

Peking Duck
Skillfully Sliced from the Whole Duck Wrapped
in Mandarin Pancake, Served with Cucumber
& Shallots with a Touch of Hoi Sin Sauce
- Eaten with your Fingers \$55.00
(Half) \$29.00

Suckling Pig
This Dish is Renowned for its "Crackling"
Simply Sliced & Served Warm
with Hoi Sin Sauce \$29.00

Suckling Pig Platter
Served with our own BBQ Pork, Roasted Duck and
Shredded Jelly Fish in a Platter & Served Warm \$35.00

Roasted Squab
Baby Pigeon (under 28 days) Roasted to Perfection,
Served with Five Spice Salts & Worcestershire Sauce \$29.00
each

Roasted Duckling
Cooked Upon Order
Please allow 20 minutes. (Half) \$19.50

Barbeque Cha Siu \$18.00
Sweet Roast Pork

Soya Sauce Chicken (Half) \$18.00
Steamed & Soaked in Rich Soya Sauce served warm

Roasted Chicken (Half) \$18.00
Served with Red Preserved Bean Curd Sauce

Minimum Charge \$15 per head

King Prawns

King Prawns with XO Chilli Sauce 🌶️🌶️🌶️	\$28.50
Lightly Battered King Prawns Stir Fried with Mandarin Sauce	\$28.50
Honey Glazed King Prawns	\$28.50
Szechuan King Prawns 🌶️🌶️	\$28.50
King Prawns with Chinese Mushroom & Greens	\$28.50
King Prawns with Cashew Nuts & Diced Vegetables	\$28.50
King Prawns with Ginger & Shallot	\$28.50

Seafood

Choice Fresh Calamari or Scallops, Stuffed with Minced Prawn Meat Lightly Fried in Chilli & Five Spice Salts	\$27.00
Prawns, Calamari, Fish Fillets & Scallops, Stir Fried in Satay Sauce	\$25.00
Coral Trout Fillets <i>Deep Fried & Covered in a Sweet & Sour Sauce or with Black Bean Sauce</i>	\$19.80 \$19.80
Coral Trout Fillets <i>Lightly Fried with Garlic & Five Spicy Chilli</i>	\$19.80
Coral Trout Fillets <i>Stir Fried with Seasonal Greens</i>	\$19.80
Calamari <i>Lightly Fried Tossed with Garlic & Five Spicy Chilli</i>	\$20.50

Scallop

Scallop with X.O. Chilli Sauce 🍴🍴🍴	\$27.00
Scallop with Snow Peas	\$26.00
Scallop with Ginger & Shallot	\$27.00
Szechuan Scallop 🍴🍴	\$27.00

Beef

Honey Glazed Fillet Mignon (Sizzling Hot Plate)	\$24.00
Diced Fillet Mignon with XO Chilli Sauce 🍴🍴🍴	\$24.00
Diced Fillet Mignon with Ginger & Shallot	\$24.00
Sliced Beef with Cashew Nuts & Diced Vegetables	\$19.50
Sliced Beef in Black Bean Sauce	\$19.50
Sliced Beef in Satay Sauce	\$19.50
Szechuan Beef 🍴🍴	\$19.50

Pork

Prime Pork Chop: Peking Sauce	\$19.50
Spicy Szechuan Sauce 🍴🍴	\$19.50
Garlic & Five Spicy Chilli 🍴	\$19.50
Honey & Black Pepper Sauce	\$19.50
Sweet & Sour Pork	\$19.50
Sliced Roasted Pork with Chinese Mushroom & Bean Curd	\$19.50

Minimum Charge \$15 per head

Poultry

Stir Fried Sauteed Chicken Chiu Chow Style	<i>\$19.00</i>
Deep Fried Crispy Skin Chicken Served with Five Spice Salts	<i>\$19.00</i>
Deep Fried Chicken Breast with Lemon Sauce	<i>\$19.00</i>
Sauteed Chicken with Satay Sauce	<i>\$19.00</i>
Sauteed Chicken with X.O. Chilli Sauce 🍴 🍴 🍴	<i>\$19.00</i>
Sauteed Chicken with Cashew Nuts & Diced Vegetables	<i>\$19.00</i>
Szechuan Chicken 🍴 🍴	<i>\$19.00</i>
Tempura Chicken Cantonese Version	<i>\$19.00</i>
West Lake Duck in a Sweet & Sour Sauce	<i>\$19.50</i>
De-boned Steamed Duck with a Mixture of Fresh Seafood	<i>\$25.00</i>
Steamed Duck with Mushroom & Greens	<i>\$21.50</i>

Hot Pot (Casserole)

Combo Hot Pot Chicken, Duck, Mushroom, Abalone & Fungus	<i>\$25.00</i>
A Selection of Fresh Seafood, Vegetables & Beancurd Baked in a Hot Pot	<i>\$25.00</i>
Sliced Chicken Fillets with Ginger & Shallots Baked in a Hot Pot	<i>\$19.50</i>
Sliced Fillet Mignon with Ginger & Shallots Baked in a Hot Pot	<i>\$19.50</i>
Sauteed Minced Pork, Eggplant with Szechuan Sauce Baked in a Hot Pot	<i>\$18.00</i>
King Prawn (with Shell) with Vermecilli Baked in Hot Pot	<i>\$24.00</i>

Rice and Noodle

Steamed Rice (<i>per person</i>)		\$3.00
Special Combination Fried Rice	<i>Small</i>	\$10.00
	<i>Large</i>	\$13.00
Prawn & Vegetables with Fried Noodle		\$25.00
Seafood Combination with Fried Noodle		\$22.50
Beef and Vegetables with Fried Noodle		\$18.50
Chicken and Vegetables with Fried Noodle		\$18.50
Singapore Noodle <i>- Rice Vermicelli Cooked in Curry-Powder</i>		\$18.50
Wok Tossed Beef & Rice Noodles		\$18.50
Stir Fried Egg Noodles with Onion & Beanshoots in Rich Soya Sauce		\$14.50

Vegetarian

Stir Fried Mixed Chinese Vegetables	<i>Entree</i>	\$12.50
	<i>Main</i>	\$18.00
Law Hon Jai <i>- a Traditional Chinese Vegetarian Dish, Containing Vegetables, Chinese Mushrooms, Black Moss, Fungus & Bean curd</i>		\$18.00
Chinese Greens, Mushroom, Bamboo Pith & Silky Bean Curd		\$19.50
Seasonal Chinese Greens with Chinese Mushrooms		\$19.50
Deep Fried Silky Bean Curd with Garlic & Five Spicy Chilli		\$15.00
Mixed Vegetables with Vermicelli Baked in Hot Pot		\$18.00
Spinach with Thousand & Salted Eggs with Stock		\$17.50

If you are adventurous, please talk to our host for his suggestions.