

**ENTREE**



**前餐小食**

|   |               |             |
|---|---------------|-------------|
| <b>Prawn Cracker (GF)</b>   | <b>香酥虾片</b>   | <b>4.50</b> |
| <b>Chicken Skewers (DF) 2 Sskewers</b>  | <b>铁板烧鸡串</b>  | <b>11.9</b> |
| <i>Tender pieces of marinated chicken cooked on a BBQ</i>   |               |             |
| <b>Chicken Wings (GF, DF) 6pcs</b>  | <b>秘制鸡翅</b>   | <b>12.9</b> |
| <i>Deep fried then tossed with caramelised fish sauce 3 spicy levels apply</i>  |               |             |
| <b>Spring Roll (DF)</b>   | <b>春卷</b>     | <b>12.0</b> |
| <i>Optional-Vegetable 4pcs /Pork 6pcs with Sweet Chilli Sauce<br/>Seafood 5pcs with Lettuce and Homemade Fish Sauce</i> |               |             |
| <b>Grilled Wild-Clover Lamb Rib (GF, DF) 2pcs</b>   | <b>香煎羊排</b>   | <b>10.0</b> |
| <i>Our famous Taste of Tasmania cutlets</i>   |               |             |
| <b>Sesame Prawn Toast 2pcs</b>  | <b>芝麻虾卷</b>   | <b>12.0</b> |
| <i>Crisp bread stuffed with a blend prawn, spring onion and ginger finished with roasted sesame seeds</i>               |               |             |
| <b>BBQ Duck Puff 3pcs</b>   | <b>鸭肉泡芙</b>   | <b>11.8</b> |
| <i>Crispy puff pastry stuffed with BBQ duck meat, bamboo shoot and onion</i>  |               |             |
| <b>Prawn Dumplings 6pcs</b>   | <b>香煎虾饺</b>   | <b>12.0</b> |
| <i>Prawn filling wrapped by translucent skin</i>  |               |             |
| <b>Steamed Veg Dumpling 8pcs</b>  | <b>手工素馅蒸饺</b> | <b>14.0</b> |
| <i>Handmade dumpling with mix seasonal vegetable inside</i>   |               |             |

**SOUP**



**汤**

|   |              |             |
|---|--------------|-------------|
| <b>Chicken &amp; Sweet Corn Soup (GF, DF)</b> | <b>鸡茸粟米羹</b> | <b>6.50</b> |
| <i>Sweet corn with minced chicken and egg</i> |              |             |

**MAIN****主菜**

|  |                |             |
|--|----------------|-------------|
| <b>Eye Fillet</b>  | <b>香炒牛肋眼</b>   | <b>32.0</b> |
| <i>Stir-fried beef eye fillet with seasonal vegetable and crushed black pepper</i>                                 |                |             |
| <b>Beef Black Pepper</b>   | <b>黑椒牛肉片</b>   | <b>24.0</b> |
| <i>Sautéed premium beef with black Pepper and vegetables</i>   |                |             |
| <b>Beef Black Bean</b>   | <b>豆豉牛肉片</b>   | <b>24.0</b> |
| <i>Sautéed premium beef stir-fried with black bean and vegetables</i>  |                |             |
| <b>Shallot Lamb</b>  | <b>葱爆羊肉</b>    | <b>28.0</b> |
| <i>Stir-fried lamb with spring onion, leek, onion and capsicum</i>   |                |             |
| <b>Mongolian Lamb</b>  | <b>蒙古羊肉</b>    | <b>28.0</b> |
| <i>Stir-fried lamb with vegetables in house-made Mongolia sauce</i>  |                |             |
| <b>Yellow Chicken Curry</b>  | <b>黄咖喱鸡</b>    | <b>24.0</b> |
| <i>Specialty yellow curry with seasonal vegetables</i>   |                |             |
| <b>Lemon Chicken</b>   | <b>柠檬鸡</b>     | <b>22.9</b> |
| <i>Deep-fried Chicken breast fillets and with house-made lemon sauce (<b>Honey sauce option</b>)</i>               |                |             |
| <b>Chilli Chicken</b>  | <b>辣子鸡丁</b>    | <b>23.9</b> |
| <i>Diced chicken, Stir-fried with spring onion and red hot dry chilli with sesame seeds on the top</i>             |                |             |
| <b>Kung Bo Chicken</b>   | <b>宫保鸡丁</b>    | <b>22.9</b> |
| <i>Traditional cooking diced chicken breast, stir-fried with Chinese style spices chilli sauce and cashew nuts</i> |                |             |
| <b>Satay Chicken</b>   | <b>沙爹鸡肉</b>    | <b>22.9</b> |
| <i>Stir-fried chicken breast fillets and vegetables with house-made satay sauce</i>                                |                |             |
| <b>Caramelised Pork Belly</b>  | <b>秘制慢煮五花肉</b> | <b>28.0</b> |
| <i>Slow cooked premium pork belly and fish sauce, served with green mustard and deep-fried egg</i>                 |                |             |
| <b>Sweet and Sour Pork</b>   | <b>菠萝咕嚕肉</b>   | <b>22.9</b> |
| <i>Stir-fried Northern style deep-fried pork, with capsicum, onion and pineapple in sweet and sour sauce</i>       |                |             |
| <b>Stir Fried Pork Belly</b>   | <b>家乡回锅肉</b>   | <b>24.9</b> |
| <i>Twice-cooked pork belly slices, stir-fried with chilli, spring onion and vegetables in medium spicy</i>         |                |             |
| <b>Shredded Pork</b>   | <b>鱼香肉丝</b>    | <b>22.9</b> |
| <i>Sichuan style shredded pork fillet stir-fry with bamboo shoot, black fungus, capsicum</i>                       |                |             |

## SEAFOOD



## 海鲜

**Lychee Prawn 荔枝虾** 30.0

*Selected tiger king prawn with lychee fruit in sweet and sour flavor*

**Salt and Pepper KING Prawns 避风塘炒虾** 28.0

*Chef special salt and pepper wok toasted with king size Aussie prawn*

**Sauté Garlic KING Prawns 蒜蓉虾球** 28.0

*Stir-fried AUSSIE King prawn with vegetable in garlic sauce*

**Seafood Combination 什锦海鲜** 26.0

*Stir-fried King prawn, Mussel meat, squid, tofu and vegetables*

**Salt and Pepper Calamary 椒盐鱿鱼** 20.0

*Pineapple cut premium selected calamary with house made salt and pepper*

**Banh Xeo 越式煎饼** 22.0

*Famous Vietnam style crispy pancake with bean sprout and prawns, served with lettuce and house-made fish sauce*

## GREEN



## 时蔬

**Stir-Fried Green Bean 干煸四季豆** 18.0

*Stir-fried fresh green bean with hot dry chilli, and sesame seeds on the top*

**Braised Eggplant 鱼香脆茄** 18.0

*Wok tossed eggplant with house made chilli in mild spice*

**Salt and Pepper Tofu 椒盐豆腐** 18.0

*Lightly battered soft tofu, seasoned with house grand salt and pepper*

**HOT & SPICY Tofu 麻婆豆腐** 18.0

*Lightly battered soft tofu, seasoned with house grand salt and pepper*

**Broccoli with Garlic 蒜蓉西兰花** 16.0

*Stir Tasmania grow broccoli with fresh chopped garlic*

**Stir-Fried Oyster Mushroom (GF, DF) 蚝汁杏鲍菇** 16.0

*Stir fried oyster mushroom with capsicum, onion and fresh garlic with sesame seeds on the top*

**Sauté Seasonal Vegetables (GF, DF) 田园时蔬** **16.0**  
*Stir-fried seasonable vegetable and tofu with freshly chopped garlic*

## RICE and NOODLE



主食

### Stir-Fried Singapore Noodle 星洲炒粉

*Optional- Prawn: vermicelli noodle, prawn, seasonal vegetables and egg* **18.0**

*Vegetarian: vermicelli noodle, vegetables combination and egg* **14.0**

### Special Fried Rice 什锦炒饭

*Optional- Prawn* **18.0**

*BBQ Chicken* **16.0**

*Vegetarian* **14.0**

### Hokkien Noodle 福建面

*Stir-fried egg noodle, BBQ chicken, egg, onion and vegetables with soy, oyster sauce* **16.0**

### Bún Salad 越式沙拉

*BBQ Chicken, seafood spring roll, vermicelli noodles, and pickled veggies and house-made fish sauce* **18.0**

### Steamed Rice (Jasmine) 茉莉米饭

**S 3.0**

**L 5.5**

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# BANQUET MENU

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**Banquet A** minimum FOR 2 PEOPLE

**\$ 45 Per Person**

**ENTRÉE**

BBQ Duck Puff

Vegetables Spring Roll

Pork Spring Roll

**MAIN COURSE** *(with steamed rice)*

Lemon Chicken

Beef with Black Bean Sauce

Seasonal Vegetables

**DESSERT** 1 Scoop Vanilla Ice Cream with choice of topping

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**BANQUET B** minimum FOR 4 PEOPLE

**\$ 55 Per Person**

**ENTRÉE**

Vegetable Spring Roll

Chicken Wings

BBQ Duck Puff

**MAIN COURSE** *(with steamed rice)*

Beef with Black Pepper

Salt and Pepper Calamary

Sweet and Sour Pork

Braised Eggplant

Yellow Curry Chicken

**DESSERT** 1 Scoop Vanilla Ice Cream OR Sorbet OR Coffee OR Tea

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**BANQUET C** minimum FOR 4 PEOPLE

**\$ 65 Per Person**

**ENTRÉE**

Seafood Spring Roll

BBQ Duck Puff

Steamed Veg Dumplings

Grilled Lamb Rib

**MAIN COURSE**

Salt and Pepper King Prawn

Seafood Combination

Brocollic with Garlic

Special Fried Rice with BBQ Chicken

Caramelised Pork Belly

Sweet and Sour Pork

**DESSERT** Any Choice from Dessert Menu

