



Please advise of any allergies. Whilst we will endeavour to accommodate allergy and dietary requests, we cannot guarantee there will not be traces of allergens. Our restaurant has a minimum spend of \$20 per person.

1% surcharge applies to credit card payments. 10% Sunday and Public Holiday surcharge applies to total bill.

BAR SNACK MENU

(Available All Day only at the Bar)

BM027	XO 醬鮮蝦夾炸饅頭	XOPP Prawn Mantou Roll, XO Mayonnaise & XO Sauce	2 pcs	16
BM026	紹興雞肝醬配油條	Chicken Liver & Shaoxing Wine Parfait w/ Chinese Donut		18
BM001	帶子毛豆生菜包	Scallop and Edamame San Choy Bow	3 pcs	12
BM022	椒鹽鮮魷 (小)	Salt and Pepper Squid	Small	16
BM023	避風塘椰菜花 (小)	Typhoon Shelter Cauliflower	Small	14
BM025	南乳一字排 (小)	Crispy Pork Rib, Red Bean-curd	Small	14
BM028	鹹蛋黃炸脆薯角	Fried Potato Wedges w/ Salted Duck Egg Yolk		14
BM029	鴨肉芝士蔥油餅	Duck and Shallots, Cheese Pancake		14
ML003	莞荳籽烤羊胸肉生菜包	Roasted Coriander Seed Lamb Breast w/ Soybean Paste, house made pickles, in lettuce wrap		18

LUNCH DIM SUM MENU

(Available Every Day for Lunch 11:30am – 3pm)

Basket Steamed

DS	水晶鮮蝦餃	Steamed Prawn Dumplings	3 pcs	9
DS	鮮肉燒賣	Steamed Pork Siu Mai	3 pcs	9
DS	帶子蝦肉燒賣	Scallop and Prawn Siu Mai	3 pcs	12
DS	翡翠白玉餃	Steamed Fish, Prawn and Pork White Dumplings	3 pcs	10
DS	金元寶餃	Steamed Prawn & Pork Meat Golden Coin Dumplings	3 pcs	10
DS	碧綠韭菜鮮蝦餃	Steamed Prawn with Chives Green Dumplings	3 pcs	10
DS	水晶什菌餃	Steamed Minced Mushroom Crystal Dumplings	3 pcs	9
DS	蜜汁叉燒包	Steamed Barbequed Pork Buns	3 pcs	9

Baked & Fried

DS	鮮蝦炸雲吞	Fried Prawn Wontons	3 pcs	9
DS	齋春卷	Vegetarian Spring Rolls	3 pcs	9
DS	鹹蛋黃炸脆薯角	Fried Potato Wedges w/ Salted Duck Egg Yolk		14

Small Plates

DS	紹興雞肝醬配油條	Chicken Liver & Shaoxing Wine Parfait w/ Chinese Donut		18
DS	XO 醬鮮蝦夾炸饅頭	XOPP Prawn Mantou Roll, XO Mayonnaise & XO Sauce	2 pcs	16
DS	紅油抄手	Prawn Wontons in Spicy Chilli Sauce	3 pcs	12
DS	帶子毛豆生菜包	Scallop and Edamame San Choy Bow	3 pcs	12
DS	椒鹽鮮魷 (小)	Salt and Pepper Squid	Small	16
DS	南乳一字排 (小)	Crispy Pork Rib, Red Bean-curd	Small	14
DS	鴨肉芝士蔥油餅	Duck and Shallots, Cheese Pancake	Small	14
DS	避風塘椰菜花 (小)	Typhoon Shelter Cauliflower	Small	14
DS	莞荖籽烤羊胸肉生菜包	Roasted Coriander Seed Lamb Breast w/ Soybean Paste, house made pickles, in lettuce wrap		18

Classic Dim Sum Sweets

DS	奶黃流沙包	Liquid Lava Custard Buns	3 pcs	10
DS	古法馬拉糕	Steamed Cantonese Sponge Cake	3 pcs	10

COLD APPETISERS

BM027	XO 醬鮮蝦夾炸饅頭	XOPP Prawn Mantou Roll, XO Mayonnaise & XO Sauce	2 pcs	16
BM026	紹興雞肝醬配油條	Chicken Liver & Shaoxing Wine Parfait w/ Chinese Donut		18
AC003	豆瓣醬手指青檸黃帝魚刺身	Hiramasa Kingfish Sashimi, Doubanjiang, Finger Lime		18
AC004	煙熏番茄	Slightly Smoky Tomato, Onion		12
AC006	豆豉橄欖沙拉	Baby Cos Salad, Dehydrated Black Bean and Chinese Olives		12
AC007	黑醋芝麻白切雞	Slow Poached Chicken, Black Vinegar Jelly, Sesame Sauce		14
AC012	枸杞醬醉鮑魚	Drunken Abalone w/ Goji Berry Paste	2 pcs	28

HOT APPETISERS

MD002	北京片皮鴨 二度鴨肉生菜包	Peking Duck w/ Pancakes Duck Meat San Choy Bow (included as 2 nd course)	Half /Whole	46/92
AH003	香煎鮮辣帶子	Seared Scallop, Chilli and Garlic Puree, Ham, Prawn Floss		24
ML003	莞荖籽烤羊胸肉生菜包	Roasted Coriander Seed Lamb Breast w/ Soybean Paste, House made Pickles, in Lettuce Wrap San Choy Bow		18
DS001	鮮竹筍蝦餃	Steamed Prawn Dumpling	3 pcs	9
DS002	鮮豬肉燒賣	Steamed Pork Siu Mai	3 pcs	9
DS003	水晶什菌餃	Steamed Minced Mushroom Crystal Dumplings	3 pcs	9
DS004	齋春卷	Vegetarian Spring Rolls	3 pcs	9

SOUPS

AS003	龍蝦濃湯	Lobster Bisque		16
AS001	酸辣湯	Hot & Sour Soup		8
AS002	雞茸粟米羹	Chicken & Sweet Corn Soup		8

LIVE SEAFOOD FROM THE TANK

Our Specialty **Live Seafood** are **made to order**, sold by **weight** and cooked to your **desired methods**.

XO 醬炒游水蜆 配煎米粉底/油條	XOPP – Stir Fried Pipis w/ XO Sauce w/ Crispy Vermicelli or Chinese Donut (+\$10/kg)	½ kg / 1 kg	49/98
南澳洲游水紅龍蝦	Live Southern Rock Lobster (South Aust / Tasmania)		198/kg
西澳洲游水白雪王子蟹	Live Snow Crab (Western Australia)		198/kg
昆士蘭州游水東星斑	Live Whole Coral Trout (Queensland)		210/kg
原只游水青邊大鮑魚	Live Whole Green Lip Abalone		280/kg
原只游水鮑魚仔	Live Whole Baby Abalone		210/kg

XOPP – Stir Fried Pipis in our Signature XO Sauce

*Australian Pipis from the tank, wok fried with our signature XO sauce.
Best served with crispy vermicelli, egg noodles or Chinese donut bread to soak up the delicious sauce.*

Australian Southern Red Rock Lobster (Tasmania / South Australia) &

Australian Southern Rock Lobster are bright red in colour from the colder waters off South Australia, Victoria, and Tasmania. Meat is firm and tender, sweet, and widely considered as the best in all lobster species.

Recommended Lobster Cooking methods – Typhoon Shelter w/ Chilli and Garlic, Ginger & Scallions, Salt & Pepper, Garlic Butter, Golden Sands Pork Mince and Vermicelli Clay Pot, XO Sauce, Tomato Ginger, or Singaporean Chilli.

Australian Snow Crab (Western Australia)

Western Australian Snow Crab are white in colour, soft shells, and have a sweet delicate flesh texture best cooked with Garlic and Butter.

Recommended Crab Cooking methods – Typhoon Shelter w/ Chilli and Garlic, Ginger & Scallions, Salt & Pepper, Garlic Butter, Golden Sands Pork Mince and Vermicelli Clay Pot, XO Sauce, Tomato Ginger, or Singaporean Chilli.

Coral Trout (Queensland)

Recommended Coral Trout Cooking methods – Steamed whole with Ginger and Shallots, or Two Courses (Fish Filleted and Stir Fried, 2nd Course Steamed head and bones with Black Bean sauce)

Abalone (Tasmania / South Australia)

Recommended Abalone Cooking methods – Steamed whole with Ginger and Shallots, Wok Fried with Ginger and Scallions, Wok Fried Salted Egg Yolk, Wok Fried with Salt and Pepper

SEAFOOD

SS011	蔥花龍蝦球	Wok Fried Lobster Meat w/ Spring Onions	88
SS012	宮保龍蝦球	Wok Fried Kung Bao Lobster Meat	88
SF002	宮保腰果牙魚	Roasted Kung Bao Glacier 51 Toothfish Fillet w/ Cashew Nuts	62
SS002	鹹蛋黃鮑魚仔	Baby Abalone, Stir Fried w/ Salted Egg Yolk	42
SS009	椒鹽焗鮮魷	Salt and Pepper Squid	26
SS004	黑椒蒜子蝦球煲	King Prawns, Black Pepper in Clay Pot w/ Garlic	38
SS008	鵝肝醬炒蝦球	King Prawns Stir Fried w/ Foie Gras Sauce	38
SS005	蒜子蝦球	Stir Fried Garlic Prawns	36
SS006	富貴牡丹蝦球帶子	Stir Fried Medley of Prawns and Scallops	38
SS003	金沙粉絲帶子煲	Fresh Scallop, Vermicelli, Pork Mince in Clay Pot	46
SS007	XO 醬炒荷豆帶子	Stir Fried XO Scallops w/ Snow Peas	38

MEATS

MD001	明爐燒鴨	Roasted Duck		44
MC002	蔥油/山東汁 炸子雞	Crispy Skin Shandong Chicken w/ Two Sauces - Ginger & Scallions, Shandong		30
MC005	瑤柱汁燒春雞	Roasted Spatchcock w/ Confit Garlic and Conpoy Jus		38
MC001	四川甜辣雞	Sichuan Sweet Chilli Chicken		32
MB002	蒜末奶油煎和牛	Wagyu Sirloin w/ Garlic Cream & Elk	300g	68
MB005	乾煎頂級 A5 日本和牛扒	Pan Seared A5 Japanese Wagyu Sirloin	by weight/100g	75
MB001	醬燒和牛肋骨	Roasted Short Rib, White Radish, Laoganma Sauce		62
MB003	蘿蔔牛筋腩煲	Beef Tendon Turnip Hot Pot		38
MB004	日式牛柳粒	Japanese Wasabi Beef		38
ML002	七味羊扒	Seven Flavours Lamb Chops		36
ML004	蒙古羊煲	Mongolian Lamb Hot Pot		28
MP002	蜜汁叉燒	BBQ Char Siu Pork		16
MP004	南乳一字排	Crispy Pork Rib, Red Bean-curd		28
MP006	菠蘿咕嚕肉	Sweet and Sour Pork		28

VEGETABLES & TOFU

VX104	避風塘炒椰菜花	Typhoon Shelter Cauliflower	22
VX105	鮮炒時令鮮蔬	Stir Fried Seasonal Vegetable	22
VX106	雙菇扒時令鮮蔬	Enoki and Mushrooms w/ Vegetables	26
VX107	蒜蓉炒西蘭花	Stir Fried Broccoli w/ Garlic	22
VX109	什菌蒸豆腐	Steamed Tofu w/ Mushrooms	24
VX109	豬臉肉馬拉盞椒絲椰菜苗	Stir Fried Brussel Sprouts, Pork Cheek w/ Belacan Prawn Paste	24
BM028	鹹蛋黃炸脆薯角	Fried Potato Wedges w/ Salted Duck Egg Yolk	14

RICE & NOODLES

RN001	蒸饅頭	Steamed Mantou	5
RN002	炸饅頭	Deep Fried Mantou	5
RN009	龍蝦湯泡飯	Lobster Bouillon Soup Rice in Claypot	68
RN005	海鮮魚子醬炒飯	Seafood Fried Rice, Flying Fish Roe	28
RN006	乾炒牛河	Wok Fried Flat Rice Noodles w/ Beef and Bean Sprouts	22
RN007	揚州炒飯	Fried Rice in Yeung Chow Style	22
RN010	豉油皇炒面	Stir Fried Egg Noodles	16
RN008	香苗白飯	Steamed Rice (per person)	4

DESSERTS

YD001	古法馬拉糕	Ma Lai Gao	3 pcs	10
YD002	奶黃流沙包	Lava Custard Bun	3 pcs	10
YD007	XOPP 芒果布丁	'Mango Pudding' w/ Sesame Candy & Lemon Balm		16
YD003	珍珠奶茶味義大利布丁	Jasmine Bubble Tea Panna Cotta		14
YD004	黑芝麻黑白巧克力蛋糕	Dark Chocolate Cake, White Chocolate Cream, Black Sesame		14
YD005	草莓柑橘西瓜格蘭尼塔	Watermelon Granita, Citrus Curd, Strawberry		14
YD006	椰子雪糕三明治	Coconut Ice Cream Bao Sandwich	min 2 pcs	14