

京城片皮鴨套餐

TRADITIONAL PEKING DUCK BANQUET



S1. Peking Duck 北京片皮鴨

(Half 半隻) \$35.80

(Whole 一隻) \$62.80

招牌菜
SIGNATURE
DISH

2nd Course

Deep Fried Duck Chop with bones

(Sichuan Style / Salt & Pepper / Cumin)

鴨架 (香辣 / 椒鹽 / 孜然)

+ \$12.00

3rd Course

Six-Hour Slow Cooked Duck Soup

慢火鴨架湯

+ \$12.00

HANDMADE DIM SUM
手工小點



A1. FOUR SEASON PLATTER 錦繡四季套盤

- Peking Duck Pancake (2pcs)
北京片皮鴨
- Chilli Pork Dumpling (3pcs)
紅油水餃 (豬肉)
- Drunken Chicken (Cold)
糟醉走地雞
- Seaweed Salad (V)
日式海帶沙拉

\$20.80

招牌菜
SIGNATURE
DISH



A2. Homemade Bun (Deep Fried & Steamed) (V)
金銀饅頭

(6pcs) \$ 7.80



A3. Honey Glazed B.B.Q Pork Puff
蜜汁叉燒酥

(2pcs) \$ 7.80



S2. Peking Duck Pancake
京城片皮鴨

(4pcs) \$ 17.80



A4. Grilled Green Onion Pancake (V)
蔥油餅

\$ 5.80



A5. Golden Lava Bun (V) 黃金流沙包 (3pcs) \$10.50



A6



A7

A6. Vegetable Spring Roll (V) (3pcs) \$ 5.80
素春卷

A7. Steamed Prawn & Chives Dumplings (3pcs) \$ 8.20
鮮蝦韭菜餃

A8. Steamed Prawn Dumplings (3pcs) \$ 8.20
蝦餃

A9. Steamed Pork & Prawn Shao Mai (3pcs) \$ 8.20
燒賣

A10. Honey Glazed B.B.Q Pork Bun (2pcs) \$ 6.80
蜜汁叉燒包

A11. Steamed Black Truffle Prawn Dumplings (3pcs) \$9.20
黑松露蝦餃



A8



A9



A10



A11







B8. Shredded Red Cabbage Salad (V) 爽口紫椰菜

\$8.80



B9. Chilled Surf Clam with Vinegar Ginger Sauce 姜汁北極貝

\$ 14.80



B10. Chilled Silken Tofu with Century Egg (V) 皮蛋豆腐

\$ 9.80



B11. Edamame Salad (Creamy Sesame Dressing) (V) 鮮拌麻醬沙拉

\$ 8.80



招牌菜
SIGNATURE
DISH

B12. Sichuan Style Ox Tongue, Tripe & Heart 夫妻肺片 \$14.80

湯 SOUP



肉類 MEAT

招牌菜
SIGNATURE
DISH



C1. Peking Style Shredded Pork / Duck with Steamed Homemade Buns

京醬肉絲 / 鴨絲 配荷葉夾包

\$24.80 / \$25.80



C2. Kung Pao Chicken (Chilli & Peanuts)

宮保雞丁

\$ 22.80



C3. Chicken Ribs (Honey Pepper / Salt & Pepper / Salted Egg Yolk)

雞扒 (蜜椒 / 椒鹽 / 黃金)

\$ 20.80



C4. Salt & Pepper Pork Ribs

椒鹽排骨

\$ 24.80



C5. Deep Fried Chicken Soft Bone (Sichuan Style / Cumin / Salt & Pepper)

雞脆骨 (香辣 / 孜然 / 椒鹽)

\$ 22.80





C11. Sweet and Sour Pork Ribs with Lychee
糖醋荔枝排骨 \$ 24.80



C13. Sichuan Beef in Hot Chilli Broth 四川水煮牛肉 \$ 26.80



C12. Stir Fried Beef / Lamb with Scallions
蔥爆牛肉 / 羊肉 \$ 22.80 / \$ 24.80



招牌菜
SIGNATURE
DISH

C14. Sichuan Style Fried Chicken (Bone/ Boneless) 四川辣子雞 (有骨/无骨) \$26.80



招牌菜
SIGNATURE
DISH

C15. Stir Fried Cured Pork Ribs (Chilli and Peanuts) 風味焗腊排骨 **\$32.80**



C16. Hot Spicy Blood Curd Combination 毛血旺 (鴨血) **\$28.80**



C17. Honey Pepper Diced Angus Beef Steak on Sizzling Plate 鐵板蜜椒安格斯牛柳 **\$ 25.80**



C18. Sichuan Cured Meat with Organic Cauliflower 腊味有機花菜 (干鍋) **\$ 23.80**



C19. Stir Fried Sliced Pork Stomach & Hot Pepper 尖椒小炒肚絲 \$ 23.80



C20. Sichuan Style Cumin Lamb 孜然羊肉 \$ 25.80



C21. Stir Fried Beef with Assorted Mushroom 鮮菌炒牛肉 \$ 23.80



C22. Sautéed Shredded Pork with Spicy Garlic Sauce 魚香肉絲 \$ 21.80



C23. Sichuan Pork Belly & Dried Chillies 香辣紅燒肉 \$26.80



C24. Black Bean Beef 豆豉牛肉

\$21.80



C25. Slow-braised Pork Hock & Assorted Seafood

(Soya Sauce & Star Anise) 東坡肘子

\$ 28.80



C26. Sichuan Style Stir Fried Pork Belly Slices

香辣回鍋肉片

\$ 24.80



C27. Salt & Pepper Pork Tenderloin

椒鹽里脊

\$ 22.80



C28. Slow-braised Cured Pork Ribs & White Radish

白蘿蔔炖腊排骨

\$ 28.80

港式燒味

HONG KONG STYLE ROAST

R1. Hong Kong Style Roast Duck

港式燒鴨

Half \$23.80

Whole \$40.80

R2. Crispy Roast Pork

脆皮燒肉

\$24.80

R3. Honey Glazed B.B.Q Pork

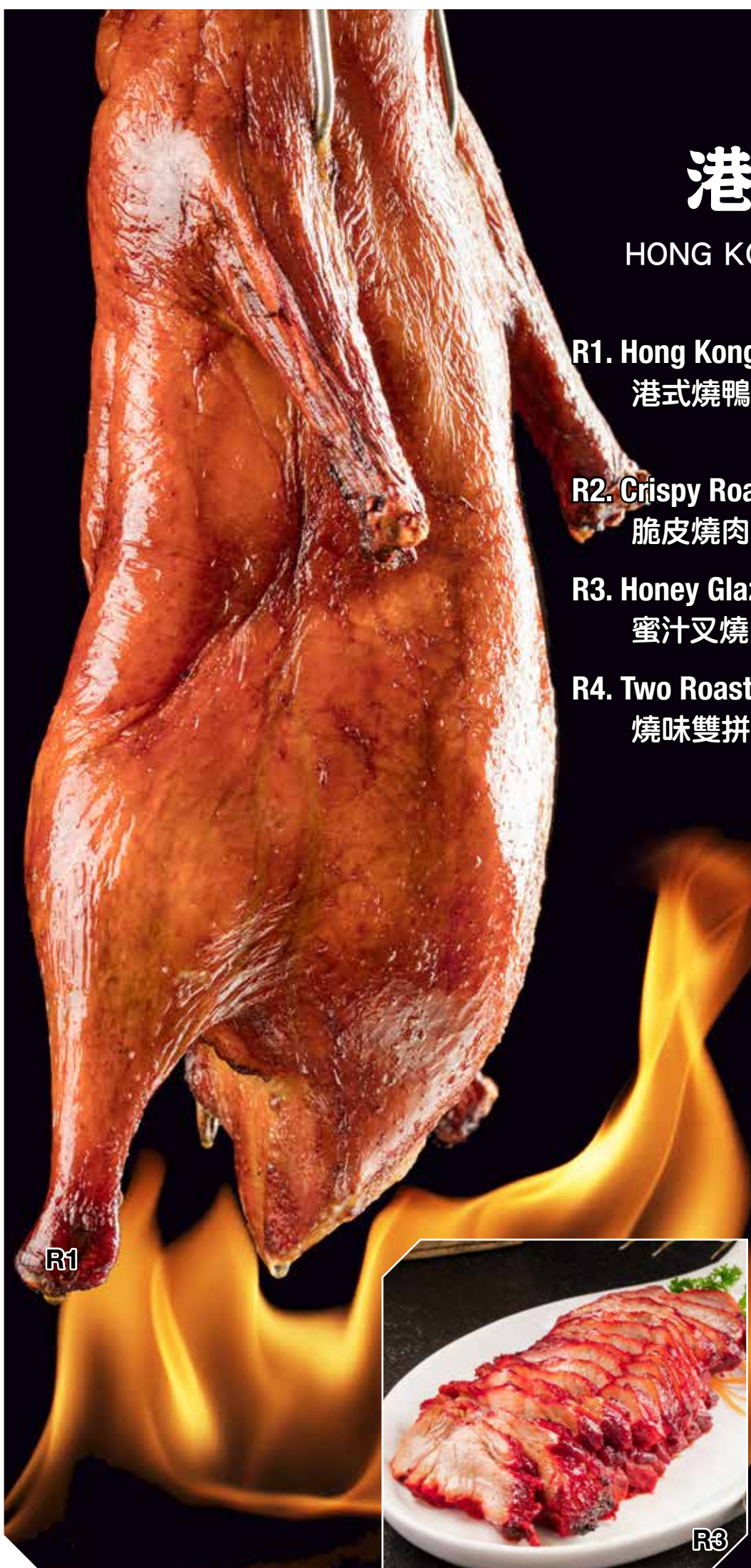
蜜汁叉燒

\$24.80

R4. Two Roast Combination

燒味雙拼

\$28.80



SEAFOOD
海鮮



招牌菜
SIGNATURE
DISH

D1. Sweet & Sour King Prawns in Pineapple 菠蘿咕嚕蝦球 \$26.80



特別推介
RECOMMEND

D2. Mullet Fish & Pork Chitterling
in Hot Chilli Broth 肥腸烏魚
\$ 30.80



特別推介
RECOMMEND

D3. Steamed Fish Head with Fresh Chilli & Garlic
剁椒魚頭 \$ 24.80



D4. Salt & Pepper Calamari 椒鹽魷魚
\$ 21.80



D5. Crispy King Prawn Tossed in Salted Egg Yolk Glaze
咸蛋黃金蝦球 \$ 27.80



D7. Mullet Fish in Hot Chilli Broth 水烹烏魚 \$ 29.80



D6. Stir Fried Surf Clam & Broccoli in Garlic Sauce
蒜蓉北極貝 \$ 28.80



D8. X.O Sauce Seafood on Sizzling Plate 鐵板XO海鮮 \$26.80

特別推介
RECOMMEND



招牌菜
SIGNATURE DISH

D9. Wok Fried Lobster Tail with Ginger & Spring Onion (Extra Egg Noodle +\$3 / serve)
姜葱龍蝦尾 (加生麵 +\$3/份)

\$52.80



D10. Mullet Fish & Silken Tofu in Chilli Broth 
豆花烏魚

\$ 28.80



D11. Stewed Tofu & Seafood Claypot
海鮮豆腐煲

\$ 24.80

特別推介
RECOMMEND



D12. Mullet Fish with Pickled Chilli Cabbage Broth 
老壇酸菜烏魚

\$ 28.80



D13. Kong Pao King Prawns (Chilli & Cashew Nuts) 宮保腰果蝦球 \$ 28.80



D15. Crispy Lobster Tail in Salted Egg Yolk Glaze 咸蛋黃金龍蝦尾 \$ 52.80



D14. Steamed Lobster Tail with Garlic (Glass Noodle) 蒜蓉龍蝦尾(粉絲底) \$ 52.80



D16. Deep Fried Whole Tilapia Fish in Sweet & Sour Sauce 糖醋脆皮羅非魚 \$28.80

招牌菜
SIGNATURE
DISH





E7. Deep Fried Eggplant in Spicy Garlic Sauce (V) 魚香茄子 \$ 19.80



E8. Snowpeas Sprout / Chinese Broccoli (Stir Fry / Garlic Sauce) (V) 豆苗 / 芥蘭 (清炒 / 蒜蓉) \$ 19.80 / \$16.80



E9. Sautéed Edamame Beans & Minced Pork in Spicy Garlic Sauce 魚香碎肉青豆 \$ 17.80



E10. Mapo Tofu with Chilli & Minced Pork 麻婆豆腐 \$ 18.80



E11. Soft Tofu Stew (Shrimp & Salted Egg Yolk) 咸蛋黃蝦仁豆腐 \$25.80

米飯類
RICE DISHES



招牌菜
SIGNATURE
DISH

F1. Pineapple Fried Rice with Seafood 海鮮菠蘿炒飯 \$16.80



F2. House Special Fried Rice (Shrimp & B.B.Q Pork)
招牌炒飯 (蝦仁叉燒) \$ 13.80



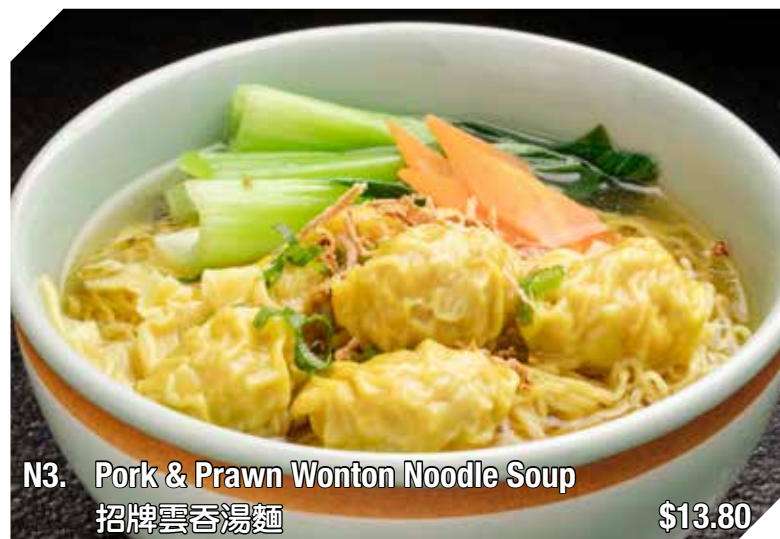
F3. Sichuan Style Pork Slices Fried Rice
回鍋肉炒飯 \$ 14.80



F4. Black Truffle Fried Rice 黑松露炒飯 \$ 18.80



N2. Mouth Watering Spicy Chicken Cold Noodle 🌶️
口水雞麵 (涼) \$ 15.80



N3. Pork & Prawn Wonton Noodle Soup
招牌雲吞湯麵 \$13.80

N5. HK Style Roast Duck (Rice / Noodle Soup)
港式燒鴨飯 / 湯麵 \$ 15.80

N6 Crispy Roast Pork (Rice / Noodle Soup)
脆皮燒肉飯 / 湯麵 \$ 15.80

N7 Honey Glazed B.B.Q Pork (Rice / Noodle Soup)
蜜汁叉燒飯 / 湯麵 \$ 15.80

N8 Two Roasted Combination (Rice / Noodle Soup)
雙拼燒臘飯 / 湯麵 \$ 16.80



N4. Braised Pork Belly Noodle Soup 🌶️
紅燒滷肉湯麵 \$ 13.80



粉麵類
NOODLE DISHES

N1. Sichuan Dan Dan Noodle Soup with Minced Pork 🌶️ 四川担担麵 \$ 13.80



小甜甜
DESSERTS

招牌菜
SIGNATURE
DISH

G1. Egg Tart 新鮮蛋撻 (2pcs) \$6.80



名茶

PREMIUM TEA *Organic*

- | | | |
|-----|---------------------------------------|-----------|
| T1. | Buddha Tears Jasmine Green Pearl 精品香片 | \$3.00 pp |
| T2. | Sencha Green 日本綠茶 | \$3.00 pp |
| T3. | Chrysanthemum 菊花 | \$3.00 pp |
| T4. | Ti Kuan Yin 鐵觀音 | \$3.00 pp |
| T5. | Oolong 烏龍 | \$3.00 pp |
| T6. | Peppermint Pure 薄荷茶 | \$3.00 pp |
| T7. | Chai Tea 馬薩拉茶 | \$3.50 pp |
| T8. | Fruitalicious Tea 果茶 | \$3.50 pp |

HEALTH BLEND TEA *Organic*

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|------|---|-----------|
| T9. | Digestion Assist 促進消化
<i>Peppermint, Rooibos, Sweet Apples and Chocolate Nibs</i> | \$3.50 pp |
| T10. | Energy Boost 增強能量
<i>White Tea, Floral Blossoms and Strawberries</i> | \$3.50 pp |
| T11. | Sleep Assist 促進睡眠
<i>Chamomile, Green Sencha, Lemongrass and Goji Berry</i> | \$3.50 pp |
| T12. | Immunity Boost 增強免疫力
<i>Lemon Grass Tea, Ginger and Goji Berry</i> | \$3.50 pp |
| T13. | Antioxidant Boost 抗氧化美顏茶
<i>Hibiscus Petals, Black Currants, Elderberries and Green Apples</i> | \$3.50 pp |



SOFT DRINKS 汽水

- Z1. **Coke 可樂 / Coke No Sugar 無糖可樂 /**
Diet Coke 低糖可樂 / Sprite 雪碧 / Fanta 芬達
Soda Water 苏打水 / Tonic Water 奎寧水 Bottle \$4.50
 Z2. **Sparkling Mineral Water**
 有汽礦泉水 Glass \$3.00 750ml \$5.50

FRUIT JUICE 果汁

- Z3. **Fresh Watermelon 鮮榨西瓜 / Fresh Orange 鮮榨橙汁**
Fresh Orange and Passionfruit 鮮榨橙汁和百香果
 Glass \$6.50 Jug \$19.50
Fresh Coconut Water 新鮮椰子水 /
Apple 蘋果汁 / Pineapple 鳳梨汁
 Glass \$5.50 Jug \$16.50

HOT DRINKS 熱飲

- Z4. **Hot Honey Lemon 熱檸蜜** \$3.90
 Z5. **Hot Chocolate 熱巧克力** \$3.90
 Z6. **Hot Milk Tea 熱奶茶** \$3.90
 Z7. **Hot Soya Milk 有糖熱豆奶** \$3.90



Z6



Z13



Z17



Z15



X4



Z19



Z23



Z9



Z18



Z3

SMOOTHIES 奶昔

- Z8. **Red Bean Coconut Smoothie 紅豆椰奶昔** \$6.80
 Z9. **Mango Coconut Smoothie 香芒椰奶昔** \$6.80
 Z10. **Avocado Smoothie 牛油果奶昔** \$6.80
 Z11. **Mixed Berries Smoothie 雜莓果奶昔** \$6.80

COLD DRINKS 冷飲

- Z12. **Sour Plum Drink 酸梅湯** Jug \$12.50 Glass \$3.50
 Z13. **Ice Milk Tea 凍奶茶** \$4.50
 Z14. **Ice Soya Milk 有糖凍豆奶** \$3.80
 Z15. **Ice Lemon Tea 凍檸檬茶** \$4.50
 Z16. **Ice Honey Lemon 凍檸蜜** \$4.50
 Z17. **Lemon & Lime Bitter 凍檸檬青檸汽水** \$4.50
 Z18. **Ice Lychee 荔枝冰** \$5.50
 Z19. **Ice Ribena 凍原味利賓納** \$4.50
 Z20. **Ice Ribena Lychee 凍荔枝利賓納** \$5.50
 Z21. **Ice Ribena Pineapple 凍鳳梨利賓納** \$5.50
 Z22. **Ice Chocolate with Ice-Cream 冰巧克力+雪糕** \$5.80
 Z23. **Ice Coffee with Ice-Cream 冰咖啡+雪糕** \$5.80

MOCKTAIL

All Mocktail \$8.00

- X1. **Virgin Mojito** Lime Juice, Soda Water & Fresh Mint
 X2. **Virgin Sex on the Beach** Orange Juice, Cranberry Juice, Grenadine
 X3. **Cranberries Fizz** Orange Juice, Cranberry Juice, Soda Water
 X4. **Cool Passion** Orange Juice, Passionfruit, Pineapple Juice, Sprite

BEER

Cascade Premium Light	Tasmania	\$6.50
Little Creature Pale Ale	W.A	\$8.00
Lychee Gold Cider	Victoria	\$8.00
TsingTao	China	\$8.00
Corona Extra	Mexico	\$8.00
Asahi Super Dry	Japan	\$8.00

SPIRIT

Vodka / Rum / Gin / Tequila / Scotch	Per shot \$8.00
* Free mixer including soft drinks or black tea	

COCKTAIL

	All Cocktail \$15.00
Y1. Sex on the Beach	Vodka, Peach Liqueur, Orange Juice, Cranberry Juice, Grenadine
Y2. French Gimlet	Gin, Lime Juice, Sugar, Fresh Mint
Y3. Long Island Iced Tea	Vodka, Gin, Tequila, Rum, Triple Sec, Lime Juice, Coke
Y4. Mojito	Rum, Fresh Mint, Lime Juice, Soda Water
Y5. Passionfruit and Lime Cooler	Vodka, Passionfruit, Lime, Brown Sugar, Soda Water
Y6. Espresso Martini	Kahlua, Vodka, Coffee



CHAMPAGNE

NV Paul Louis Sparkling Blanc De Blanc	Loire Valley, France
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GLASS	BOTTLE
\$8.50	\$42.00

WHITE

Lake Breeze Moscato	Langhorne Creek, SA
Ingram Road Sauvignon Blanc	Yarra Valley, VIC
Peter Lehmann H&V Chardonnay	Eden Valley, SA
Leeuwin Estate “Art Series” Riesling	Margaret River, WA

\$8.50	\$34.00
\$8.50	\$40.00
\$8.50	\$40.00
	\$42.00

ROSE

Bouchard Aîné & Fils NV Cuvée Rosé	France
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\$8.50	\$40.00
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RED

Kangarilla Road Shiraz	McLaren Vale, SA
Lake Breeze Cabernet Sauvignon	Langhorne Creek, SA
Fox Creek “McLaren Vale” Merlot	McLaren Vale, SA

\$8.50	\$41.00
\$8.50	\$41.00
	\$41.00

