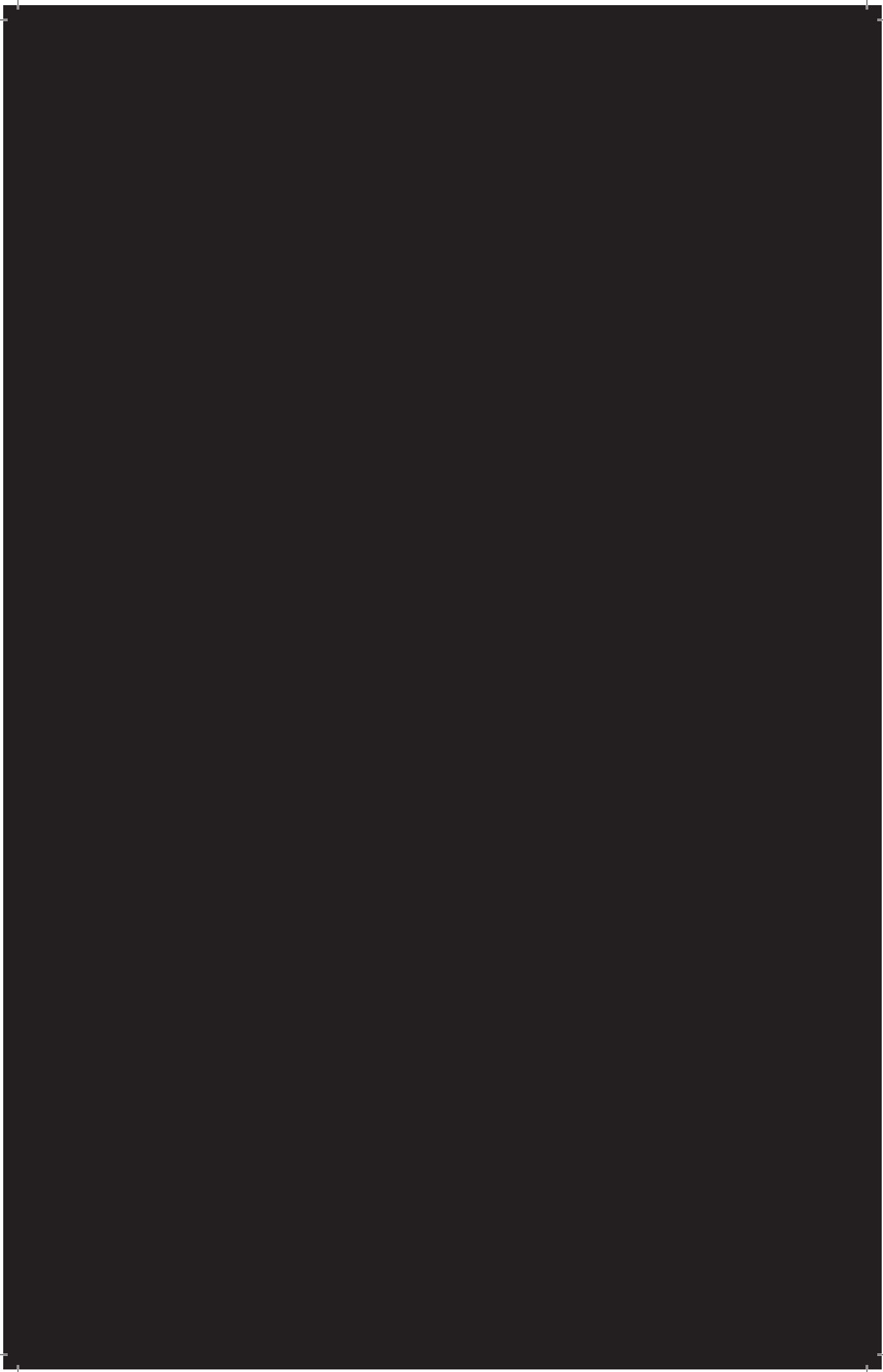




MENU





WELCOME TO MAN TONG KITCHEN!

It is a tradition in China to have a house full of families and friends to celebrate everything from special occasions to simple get-togethers. In keeping with this tradition, Man Tong Kitchen (which means 'full house' in Chinese) invites everyone in Melbourne to enjoy a unique culinary experience.

Start with a cup of tea or a glass of wine, select your favourite from over 100 authentic Chinese dishes on the menu, and share it with friends and families.

Man Tong Kitchen offers you a taste of real Chinese culture. I hope Man Tong Kitchen can be a special place for you, to have a good time, to enjoy. At Man Tong Kitchen, with a house full of friends to share and laugh, everyday is a special day!

Jeff Xu

18 Dec 2012



SIGNATURE DISH



HOT



招牌點心
SIGNATURE MANTONG DUMPLING

蒸點心類 STEAMED DUMPLINGS

黑鬆露蟹黃小籠包 (4個)
Truffle and Crab Meat Xiao Long Bao (4 pieces) - \$28.80 0 3

蒸三寶 (蝦餃、燒賣、姜蔥蝦角)
Steamed Mixed Dumplings (Prawn Dumpling、Siumai、
Steamed Prawn & Pork Dumpling) - \$18.80 1 2

招牌小籠包 (4個)
Signature's Xiao Long Bao (4 pieces) (East China) - \$8.80 0 3

紅油抄手 (8個)
Wontons with Hot Chilli Sauce 1 2
(Pork) (8 pieces) (Szechuan) - \$15.80

北京鮮肉水餃 (6個)
Steamed Pork Dumplings (6 pieces) (North China) - \$11.80 0 1 2

港式薑蔥蝦角 (3個)
Steamed Prawn & Pork Dumplings with Ginger & Spring 1 2
Onion Sauce (3 pieces) - \$11.80

菠菜素水餃 (6個)
Spinach Vegetable Dumplings (6 pieces) (North China) - \$11.80 1 2

韭菜鮮蝦餃 (3個)
Garlic Chives Prawn Dumplings (3 pieces) - \$11.80 0 1 2

港式蝦餃王 (3個)
Prawn Dumplings (3 pieces) - \$11.80 0 2 5

猪肉燒賣 (3個)
Steamed Pork Siumai (3 pieces) - \$11.80 0 2 5

帶子燒賣 (3個)
Steamed Minced Scallop Siumai (3 pieces) - \$12.80 0 2 5

叉燒包 (2個)
Steamed BBQ Pork Buns (2 pieces) - \$11.80 1 6

點心拼盤A: 港式薑蔥蝦角 (2個)、招牌小籠包 (2個)、猪肉燒賣 (2個)、菠菜素水餃 (2個)
Dumpling Platter A: Steamed Prawn and Pork Dumplings
with Ginger and Spring Onion Sauce (2 pieces), Xiao Long
Bao (2 pieces), Steamed Pork Siumai (2 pieces),
Spinach Vegetable Dumplings (2 pieces) - \$32.00 1



SIGNATURE DISH



HOT



招牌點心
SIGNATURE MANTONG DUMPLING

炸點心類 PAN FRIED OR DEEP FRIED DUMPLINGS

- 銀絲卷 (蒸或炸)

Silver-thread Rolls (Steamed or Fried) - \$12.00

4
- 生煎鍋貼 (6個)

Pan Fried Pork Dumplings (6 pieces) (Shanghai) - \$16.80

6
- 素春卷 (3個)

Vegetable Spring Rolls (3 pieces) - \$11.80

2
- 香炸春卷 (3條)

Spring Rolls (Pork) (3 pieces) - \$11.80

2
- 筷子春卷 (3條)(蝦)

Chopsticks Spring Rolls (Shrimp) (3 pieces) - \$12.80

2
- 蘿卜絲酥餅 (3條)

Shredded Turnip Pastries (3 pieces) (Shanghai) - \$9.80

4
- 蔥油餅

Spring Onion Pancake - \$10.80

2
- 腐皮蝦卷 (3個)

Deep Fried Bean Curd Skin Prawn Rolls (3 pieces) - \$11.80

4
- 芝麻蝦 (3塊)

Sesame Prawns (3 pieces) - \$11.80

3
- 黃橋燒餅 (3塊)

Roast Pancake with Ham and Spring Onion (3 pieces) - \$11.80

4
- 點心拼盤B: 黃橋燒餅 (2個)、香炸春卷 (2條)、腐皮蝦卷 (2條)、
蘿卜絲酥餅 (2條)

Dumpling Platter B: Roast Pancake with Ham & Spring Onion (2 pieces),
Spring Rolls (Pork) (2 pieces), Deep Fried Bean Curd Skin
Prawn Rolls (2 pieces), Shredded Turnip Pastries (2 pieces) - \$32.00

1



SIGNATURE DISH



HOT



餐前小食
APPETIZER AND MANTONG TAPAS

冷菜 COLD APPETIZER

上海醉鴿
Shanghai Pigeons with Rice Wine - \$42.00 5

蔥香咸雞
Salty Chicken with Scallion - \$15.80 5

涼拌烤鴨絲
Cold Shredded Roast Duck - \$16.80 2

川味口水雞
Shredded Chicken with Chilli Oil in Szechuan Style - \$15.00 5

晾衣白肉
Pork Belly with Special Chilli Sauce - \$17.00 3

蒜香黃瓜
Fresh Diced Cucumber in Garlic Sauce - \$12.00 2

涼拌木耳
Wood Fungus with Home Made Sauce - \$12.00 1

香拌雲絲
Sliced Dried Beancurd with Coriander - \$12.00 1

金陵鹽水鴨
Nanjing Salty Duck - \$15.00 2

蔥香海蜇
Shredded Jellyfish in Spring Onion Sauce - \$17.00 2

美味熏魚
Smoked Fish in Homemade Sauce - \$18.00 2

翡翠鮮鮑魚粒
Minced Abalone with Wasabi Sauce - \$28.00 2



SIGNATURE DISH



HOT



餐前小食 APPETIZER AND MANTONG TAPAS

熱小食 HOT APPETIZER AND MANTONG TAPAS

生菜包

San Choi Bao (on Lettuce Cup)

鮑魚粒 Minced Ablone - **\$18.80** 🏆3

龍蝦 Lobster Meat - **\$18.00** 🏆3

鴨肉 Duck Meat - **\$12.00** 🏆3

豬肉 Pork Meat - **\$12.00** 🏆3

雞肉 Chicken Meat - **\$12.00** 🏆3

海鮮 Seafood - **\$18.00** 🏆3

素 Vegetarian - **\$10.00** 🏆3

秘制臘腸

Chinese Sausage with Special Soy Sauce - **\$12.00** 🏆5

北京烤鴨 (2塊)

👑 Peking Duck with Pancakes (2 pieces) - **\$13.00** 🏆5

🌶️ 椒鹽魷魚塊

Deep Fried Squids in Spicy Salt and Pepper - **\$17.00** 🏆3

🌶️ 椒鹽銀魚

Deep Fried White Baits in Spicy Salt and Pepper - **\$17.00** 🏆3

🌶️ 原祇椒鹽鸕鶿

Deep Fried Quail in Spicy Salt and Pepper - **\$13.00** 🏆3

龍蝦炒鮮奶

Creamy Lobster - **\$18.00** 🏆4

蜜汁叉燒

BBQ Pork in Honey - **\$18.00** 🏆5

紅燒脆皮乳鴿

👑 Braised Crispy Pigeon - **\$38.00** 🏆5



SIGNATURE DISH



HOT



湯羹 SOUP

家鄉咸肉排骨湯

Salty Meat and Pork Ribs Soup - **\$15.80**

迷你冬瓜盅

Double Boiled Mini Wintermelon Soup - **\$28.80**

滋補原祇椰盅

Double Boiled Soup in Cup Coconut - **\$26.80**

 四川酸辣湯
 Hot and Sour Soup - **\$11.00**

砂鍋魚頭湯

Braised Fish Head Soup in Hot Pot

中號 (2位用) Medium (For 2 Persons) - **\$19.80**

大號 (4位用) Large (For 4 Persons) - **\$32.80**

雞蓉粟米羹

Chicken in Sweet Corn Soup - **\$11.00**

蟹肉雞蓉粟米羹

Sweet Corn Soup with Crab Meat and Chicken - **\$15.00**

雲吞湯 - Short Soup - **\$11.00**

陽春湯麵 - Long Soup - **\$11.00**

老上海腌篤鮮 (8-10位用)

Double Boiled Bamboo Shoots with Salted Pork Soup
(For 8 - 10 Persons) - **\$98.00**

砂鍋雲吞雞 (8-10位用)

Braised Chicken and Wontons in Supreme Soup
(For 8 - 10 Persons) - **\$128.00**

 SIGNATURE DISH  HOT



招牌烤鴨
CHEF SPECIAL PEKING DUCK

半祇烤鴨 (8片餅)
👊👊 Half Peking Duck (8 Pieces Pancake) - \$45.00 🏆5 🏆6

整祇烤鴨 (16片餅)
👊👊 Whole Peking Duck (16 Pieces Pancake) - \$85.00 🏆5 🏆6

Extra per pancake - \$1.00 (min 5 pieces)

鴨
DUCK

幹鍋鴨
Szechuan Chilli Duck in Clay Pot - \$38.80 🏆6

冬菇扒鴨
Braised Sliced Duck with Chinese Mushroom - \$36.80 🏆5

廣東烤鴨 (半祇)
Cantonese Roast Duck with Bones (Half) - \$38.80 🏆5

弄堂香酥鴨 (上海)
👊 Deep Fried Crispy Fragrant Duck (Shanghai) - \$38.00 🏆6

“Life is filling in time between meals...
and a meal without wine could
only be breakfast”

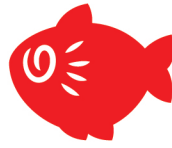
The Wandering Palate



SIGNATURE DISH



HOT



海鮮類 SEAFOOD SPECIALITIES

 滬式蔥烤海參
Shanghai style Braised Sea Cucumber
in Spring Onion Sauce - **\$58.00** 

椒鹽軟殼蟹
Deep Fried Soft Shell Crab in Spicy
Salt and Pepper - **\$48.00**  

 椒鹽白飯魚
White Baits in Spicy Salt and Pepper - **\$29.80** 

  椒鹽魷魚
Deep Fried Squids in Spicy Salt & Pepper - **\$29.80** 

香辣軟殼蝦
Stir Fried King Prawns with Dry Chilli - **\$38.80**  

 水晶蝦仁 (上海)
Braised Crystal Shrimps (Shanghai) - **\$32.80** 

蒜茸牛油蝦球
Stir Fried king Prawns with Garlic and Butter Sauce - **\$39.80** 

薑蔥時菜蝦球
Stir Fried King Prawns & Vegetables
in Spring Onion Sauce - **\$39.80** 

蜜糖蝦球
Deep Fried Honey King Prawns - **\$39.80** 

豉油皇煎帶子
Pan Fried Scallops in Soy Sauce - **\$38.80**  

薑蔥時菜帶子
Stir Fried Scallops with Vegetable, Ginger &
Spring Onion Sauce - **\$39.80**  

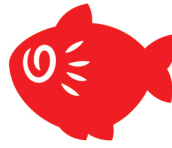
蒜蓉粉絲蒸帶子
Steamed Scallops & Vermicelli
in Garlic Sauce - **\$39.80**  



SIGNATURE DISH



HOT



海鮮類 SEAFOOD SPECIALITIES

柚子汁斑塊

Sliced Coral Trout in Pomelo Sauce - **\$42.00** 🏆4 🏆6

油泡星斑球

Deep Fried Sliced Coral Trout in Homemade Sauce - **\$42.00** 🏆4 🏆6

XO醬炒鱷魚肉

Crocodile Meat in XO Sauce - **\$38.80** 🏆5 🏆6

水煮鱷魚肉

Crocodile Meat in Hot Chilli Oil - **\$38.80** 🏆5 🏆6

薑蔥魚片

Stir Fried Fish Fillets - **\$29.80** 🏆3

🌶️ 四川水煮魚 (四川)

👑 Sliced Fish Fillets in Hot Chilli Oil (Szechuan) - **\$35.80** 🏆5 🏆6

富貴鬆鼠魚 (杭州)

👑 Deep Fried Whole Barramundi in Sweet & Sour Sauce with Pine Nuts (Hangzhou) - **\$68.00** 🏆4 🏆6

剝椒蒸銀鱈魚

👑 Steamed Cod Fish with Fresh Cut Chilli - **\$58.00** 🏆4

**“The Chinese do not eat to live.
We live to eat. Food is not just life to us.
It is our very soul. And as we had,
practically from the very beginning,
imbibed in alcohol while we feasted, drink
therefore, is our soulmate”**

CH'NG Poh Tiong



SIGNATURE DISH



HOT



游水海鮮 LIVE SEAFOOD

游水蝦

Live Prawn **Seasonal Price** 🏆4

游水揀手皇帝蟹

Live King Crab **Seasonal Price** 🏆0 🏆3

游水南極雪花蟹

Live Antarctic Snow Crab **Seasonal Price** 🏆0 🏆3

游水達爾文肉蟹

Live Darwin Mud Crab **Seasonal Price** 🏆0 🏆3

塔省肥生蠔

Tasmania Fresh Oyster **Seasonal Price** 🏆2

澳洲游水生猛龍蝦

Australia Live Lobster **Seasonal Price** 🏆4

野生游水青邊鮑魚

Australia Live Green Lip Abalone **Seasonal Price** 🏆4

游水鱸魚

Live Weever **Seasonal Price** 🏆4

野生游水海鰻魚

Live Wild Conger Eel **Seasonal Price** 🏆2

游水東星斑

Live Coral Trout **Seasonal Price** 🏆3 🏆4

游水大三刀魚

Live Murwong **Seasonal Price** 🏆4

游水盲曹魚 (干燒/紅燒)

Live Barramundi (Stir Fried in Chilli with Minced Pork Style / Stir Fried in Soy Sauce Style) **Seasonal Price** 🏆4

游水彩衣 (干燒/紅燒)

Live Parrot Fish (Stir Fried in Chilli with Minced Pork Style / Stir Fried in Soy Sauce Style) **Seasonal Price** 🏆4



SIGNATURE DISH



HOT

雞
CHICKEN

客家鹽焗雞
Salt Baked Chicken in Hakka Style - **\$88.00** 

茶香醉雞煲
Chicken in Rice Wine in Clay Pot - **\$68.00** 

 宮保雞丁
Stir Fried Diced Chicken with Peanut in Chilli Sauce - **\$29.80** 

 大千辣子雞 (重慶)
 Deep Fried Boneless Chicken
with Dry Chilli (ChongQing) - **\$29.80** 

 滬式當紅炸子雞 (上海)
Deep Fried Crispy Chicken (Shanghai) - **\$29.80**  

蜜糖雞
Deep Fried Honey Chicken - **\$29.80** 

 芝麻西檸雞
Deep Fried Lemon Chicken with Sesame - **\$29.80** 

豉汁雞球
Stir Fried Diced Chicken with Blackbean Sauce - **\$29.80** 



羊
LAMB

蒙古鐵板羊肉

Mongolian Lambs on Sizzling - **\$32.80** 

水煮羊肉

Sliced Lambs in Szechuan Chilli Oil - **\$32.80** 

嫩煎澳洲羊扒 (4塊)

Pan Fried Lambs Cutlets (4 pieces) - **\$42.80** 

蔥爆羊肉

 Stir Fried Sliced Lambs with Mandarin Leek - **\$29.80** 

**“Be mindful when dipping
in soy sauce or vinegar as it
will clash with your wine”**



SIGNATURE DISH



HOT



牛 BEEF

香煎和牛

Pan Fried Wagyu Beef - **\$110.00/100g** 

金菇白灼肥牛

Poached Sliced Beef with Enoki Mushroom - **\$29.80** 

XO醬炒肥牛

Sliced Beef in Homemade XO Sauce - **\$29.80** 

茶香牛柳粒 (福建)

 Diced Eye Fillets in Tea Flavour (Fujian) - **\$33.80** 

中式煎牛柳

Eye Fillets in Cantonese Sauce - **\$33.80** 

豉汁牛肉

Stir Fried Beef in Black Bean Sauce - **\$29.80** 

 京式干煸牛肉丝 (北京)

 Crispy Shredded Beef in Special
Home Made Chilli Sauce (Peking) - **\$29.80** 

 水煮牛肉

Sliced Beef in Hot Chilli Oil - **\$29.80** 

蜜椒牛柳粒

Eye Fillets with Honey and Pepper Sauce - **\$33.80** 

燒汁什菌炒頂級和牛

Stir Fried Wagyu Beef with Mixed Mushroom - **\$110.00/100g** 

火鍋-雪花和牛

Wagyu Beef Shabu-shabu with Vegetables - **\$110.00/100g** 



SIGNATURE DISH



HOT



猪 PORK

京都排骨

Pork Spare Ribs in Peking Sauce - **\$29.80** 🏆5 🏆6

梅菜扣肉

Braised Pork Belly with Preserved Vegetable in Soy Sauce - **\$32.80** 🏆5 🏆6

梅子辣椒蒸肉片

Steamed Sliced Pork with Plum Chilli Sauce - **\$29.80** 🏆9

外婆紅燒肉 (上海)

👑 Braised Pork Belly in Soy Sauce (Shanghai) - **\$29.80** 🏆9

飄雪糖醋小排 (上海)

👑 Pork Spare Ribs with Sweet and Vinegar Sauce (Shanghai) - **\$29.80** 🏆5

🌶️ 麻婆豆腐 (四川)

👑 Beancurd with Minced Pork in Chilli Sauce (Szechuan) - **\$23.80** 🏆5 🏆8

🌶️ 干煸四季豆 (四川)

👑 Stir Fried String Beans with Minced Pork in Szechuan Chilli Sauce (Szechuan) - **\$23.80** 🏆1 🏆6

雪菜毛豆炒肉絲

Stir Fried Shredded Pork with Green Bean and Pickled Vegetable - **\$29.80** 🏆5

🌶️ 魚香肉絲

Stir Fried Shredded Pork in Szechuan Chilli Sauce - **\$29.80** 🏆8

🌶️ 家鄉回鍋肉

Sautéed Sliced Pork Belly with Pepper and Chilli - **\$29.80** 🏆8

菠蘿咕嚕肉

Sweet and Sour Pork - **\$29.80** 🏆5 🏆6

紅燒獅子頭 (4個)

👑 Braised Minced Pork Balls with Brown Sauce (4 pieces) - **\$32.00** 🏆9

滬式椒鹽骨

Pork Spare Ribs in Spicy Salt and Pepper (Shanghai) - **\$29.80** 🏆8



SIGNATURE DISH



HOT



煲仔類 HOT POT

啫啫雞煲

Sizzling Chicken Hot Pot in Homemade Sauce - **\$38.80** 🍷 4 🍷 7

香芋臘味煲

Braised Preserved Ham & Chinese Sausage and Taro in Clay Pot - **\$28.80** 🍷 4 🍷 7

鹹魚雞粒豆腐煲

Stir Fried Diced Salty Fish with Minced Chicken and Tofu in Clay Pot - **\$28.80** 🍷 8

節瓜蝦米粉絲煲

Braised Zucchini with Dried Shrimps and Vermicelli in Clay Pot - **\$28.80** 🍷 3 🍷 4

🌶️ 魚香茄子煲

Stir Fried Eggplants with Szechuan Chilli Sauce in Clay Pot - **\$23.80** 🍷 8

🌶️ 魚香茄子帶子煲

👊 Stir Fried Scallops and Eggplants with Szechuan Chilli Sauce in Clay Pot - **\$39.80** 🍷 8

金針菇青菜麵筋煲

Braised Enoki Mushroom, Gluten and Vegetables in Clay Pot - **\$28.80** 🍷 4

大千雞煲

Stir Fried Chicken and Vegetables in Clay Pot - **\$33.80** 🍷 4

什錦海鮮煲

Combination Seafood and Vegetables in Clay Pot - **\$39.80** 🍷 3

蠔皇海參冬菇煲

Braised Sea Cucumber and Mushroom with Oyster Sauce in Clay Pot - **\$58.80** 🍷 4 🍷 7

秘制銀鱈魚煲 (廣州)

👊 Stewed Cod Fish in Clay Pot (Guangzhou) - **\$58.80** 🍷 4

鮑魚海參滑雞煲

Braised Sliced Abalone, Sea Cucumber and Chicken in Clay Pot - **\$128.80** 🍷 4 🍷 7



SIGNATURE DISH



HOT



精選蔬菜 VEGETARIAN

香芋雞粒扒菠菜
Stir Fried Spinach with Taro and
Minced Chicken - **\$29.80** 🏆1

海膽浸時蔬
Braised Seasonal Vegetable with Sea
Urchin in Soap - **\$29.80** 🏆1 🏆5

菜心香菇
Stir Fried Chinese Bok Choy with Mushrooms - **\$23.80** 🏆7

芥兰 (蠔油、清炒、蒜茸)
Stir Fried Chinese Broccoli
(with Oyster Sauce, Spring Onion Sauce, Garlic Sauce) - **\$23.80** 🏆7

菠菜 (蠔油、清炒、蒜茸)
Stir Fried Spinach (with Oyster Sauce, Spring
Onion Sauce, Garlic Sauce) - **\$23.80** 🏆7

江南紅燒豆腐 (江蘇)
Braised Tofu with Chinese Mushroom & Bamboo
Shoot (Jiangsu) - **\$23.80** 🏆1

🌶️ 素干煸四季豆
Stir Fried String Beans with Szechuan Chilli
Sauce (Vegetarian) - **\$23.80** 🏆5

👑 上湯蒜子蒸時蔬
Steamed Seasonal Vegetables with Garlic in Soup - **\$23.80** 🏆1

👑 秘制紅燒蘿蔔 (上海)
Braised Radish with Light Soy Sauce (Shanghai) - **\$25.80** 🏆1

鼎湖羅漢上素
Stir Fried Mixed Seasonal Vegetables - **\$25.80** 🏆7



SIGNATURE DISH



HOT



面飯類 RICE & NOODLE

肉鬆蝦醬炒飯

Special Fried Rice with Minced Pork in Shrimp Paste - **\$23.80** 🏆6

欖庚鴨粒炒飯

Special Fried Rice with Minced Duck and Kale Borecole - **\$23.80** 🏆8

招牌滿堂紅炒飯

Mantong's Special Fried Rice - **\$19.80** 🏆7

福建炒飯

Special Fried Rice with Seafoods in Hokkien Style - **\$22.80** 🏆7

淨素炒飯

Vegetarian Fried Rice - **\$18.80** 🏆7

絲苗白飯/每位

Steamed Rice / per person - **\$3.50**

老北京雜醬麵

👑 Peking Noodles with Meat Sauce - **\$19.80** 🏆6

🌶️ 四川擔擔麵

Spicy Szechuan Noodles with Minced Pork - **\$19.80** 🏆8

海鮮湯麵

Combination Seafood Noodles in Soup - **\$22.80** 🏆3

蔥油開洋撈麵

👑 Boiled Noodles and Dried Shrimps in Spring Onion Sauce - **\$22.80** 🏆7

雪菜肉絲湯麵

Shredded Pork with Pickle Vegetables in Noodle Soup - **\$19.80** 🏆5

上海粗炒麵

Shanghai Fried Noodles (Pork & Vegetable) - **\$19.80** 🏆7

鴨絲炒麵

Stir Fried Noodles with Duck Meat and Vegetables - **\$22.80** 🏆6

時菜炒年糕

Stir Fried Rice Cake with Mixed Vegetables - **\$19.80** 🏆4

干炒牛河

Stir Fried Rice Noodles with Sliced Beef - **\$22.80** 🏆7



SIGNATURE DISH



HOT



甜品類
DESSERT

煎豆沙鍋餅配冰淇淋
Pan Fried Mashed Red Bean Pancake with Ice Cream
(per person) - **\$12.00**

当季鮮果盤
Seasonal Fresh Fruit Platter - **\$12.00**

芒果布丁配冰淇淋
Mango Pudding with Ice Cream - **\$12.00**

鮮果炸雪糕
Deep Fried Ice Cream with Fresh Fruits - **\$12.00**

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream - **\$12.00**

拔絲蘋果
(For 2 Person)
Sugarcoated Apple - **\$25.00**

桂花酒釀圓子
Glutinous Rice Balls in
Fermented Rice Wine - **\$12.00**

核桃露
Sweetened Walnut Cream - **\$12.00**

蛋白杏仁茶
Almond with Eggs in Soup - **\$12.00**



SIGNATURE DISH



HOT



套餐
BANQUET



套餐
BANQUET A

\$88 每位 PER PERSON

2位起 (Min for 2 person)

招牌小籠包

Signature's Xiao Long Bao

椒鹽鮮魷

Deep Fried Squid with Spicy Salt and Pepper

點心拼盤 (港式薑蔥蝦角, 豬肉燒賣, 菠菜素水餃, 帶子餃)

Dumpling Platter (Steamed Prawn & Pork Dumplings with Ginger & Spring Onion Sauce, Steamed Pork Siumai, Spinach Vegetable Dumplings, Scallop Dumplings)

北京烤鴨

Peking Duck

迷你水煮魚或薑蔥魚片

Sliced Fish Fillets in Hot Chilli Oil or Fish Fillets
in Ginger & Spring Onion Sauce

干煸四季豆

Stir Fried String Beans & Minced Pork with Szechuan Chilli Sauce

揚州炒飯

Special Fried Rice

炸香蕉雪糕

Deep Fried Banana Fritter with Ice Cream



套餐
BANQUET B

\$118 每位 PER PERSON

4位起 (Min for 4 person)

龍蝦生菜包

Lobster San Choi Bao (on Lettuce Cup)

招牌小籠包

Signature's Xiao Long Bao

紅油抄手

Wontons with Hot Chilli Sauce (Pork)

點心拼盤 (荔枝鮮蝦球, 香炸春卷, 腐皮蝦卷, 蘿卜絲酥餅)

Dumpling Platter: Deep Fried Golden Prawn with Duck Egg Yolk, Spring Rolls (Pork), Deep Fried Bean Curd Skin Prawn Rolls, Shredded Turnip Pastries

北京烤鴨

Peking Duck

XO薑蔥蝦球

Stir Fried King Prawns with XO Sauce

魚香茄子帶子煲

Stir Fried Scallops & Eggplants with Szechuan Chilli Sauce in Clay Pot

中式煎牛柳

Eye Fillets in Cantonese Sauce

清炒時蔬

Stir Fried Seasonal Vegetables

揚州炒飯

Special Fried Rice

炸香蕉雪糕

Deep Fried Banana Fritter with Ice Cream



套餐
BANQUET C

\$138 每位 PER PERSON

4位起 (Min for 4 person)

龍蝦炒鮮奶
Creamy Lobster

招牌小籠包
Signature's Xiao Long Bao

紅油抄手
Wontons with Hot Chilli Sauce (Pork)

點心拼盤 (荔枝鮮蝦球, 香炸春卷, 腐皮蝦卷, 蘿卜絲酥餅)
Dumpling Platter: Deep Fried Golden Prawn with Duck Egg Yolk, Spring
Rolls (Pork), Deep Fried Bean Curd Skin Prawn Rolls, Shredded Turnip Pastries

北京烤鴨
Peking Duck

XO薑蔥龍蝦球
Stir Fried Lobster Meat with XO Sauce

魚香茄子帶子煲
Stir Fried Scallops & Eggplants with Szechuan Chilli Sauce in Clay Pot

中式煎牛柳
Eye Fillets in Cantonese Sauce

清炒時蔬
Stir Fried Seasonal Vegetables

揚州炒飯
Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream



燕鮑翅系列
**REGAL COMBINATION
MENU**

魚翅 SHARK FIN

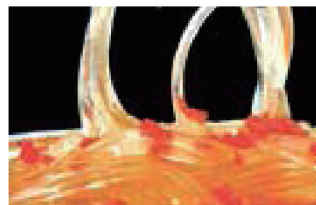
R1 清湯大金勾翅 (1位)
Supreme Shark Fin
(per person) - **\$268.00**



R2 紅燒大鮑翅 (1位)
Braised Shark Fin with
Oyster Sauce
(per person) - **\$128.00**



R3 蟹肉干撈翅 (1位)
Braised Shark Fin
with Crab Meat
(per person) - **\$128.00**



R4 蟹肉眉毛翅 (1位)
Braised Shark Fin with
Crab Meat
(per person) - **\$68.00**



鮑魚 ABALONE

R5 蠔皇原祇青邊鮑
Green Lip Abalone with
Oyster Sauce
(per 100gm) - **\$150.00**



R6 南非極品干鮑10頭
Whole South Africa
Supreme Abalone
(per piece) - **\$288.00**



R7 南非極品干鮑20頭
Whole South Africa Abalone
(per piece) - **\$228.00**



R8 蠔皇澳洲大網鮑10頭
Whole Australian Supreme Abalone
(per piece) - **\$388.00**



遼參 SEA CUCUMBER

R9 蝦膠服遼參 (1位)
Stuffed Sea Cucumber in
Homemade Sauce
(per person) - **\$88.00**



R10 鮑汁扣遼參王 (1位)
Braised Imperial Sea Cucumber
with Abalone Sauce
(per person) - **\$188.00**



R11 加拿大紅米燉關東遼參 (1位)
Braised Sea Cucumber with
Red Rice
(per person) - **\$78.00**



R12 翡翠蠔皇關東遼參 (1位)
Braised Sea Cucumber
with Oyster Sauce
(per person) - **\$78.00**



燕窩 BIRD NEST

R13 上湯竹笙燉官燕 (1位)
Double Boiled Bird Nest with
Bamboo Fungus
(per person) - **\$98.00**



R14 杏汁燉官燕 (1位)
Double Boiled Bird Nest
with Almond Milk
(per person) - **\$98.00**



R15 椰汁燉官燕 (1位)
Double Boiled Bird Nest
with Coconut Milk
(per person) - **\$98.00**



R16 冰花紅棗燉官燕 (1位)
Double Boiled Bird Nest with White
Fungus & Crystal Sugar
(per person) - **\$98.00**



