



MENU



套餐
BANQUET A

\$58.80 每位 PER PERSON

招牌小籠包 (2粒) /位
Signature Xiao Long Bao (2 Pieces)/Per Person

 紅油抄手 (2粒) /位
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

豬肉生菜包
Pork San Choi Bao

蒜片黑椒牛柳粒
Stir Fried Diced Eye Fillets with Black Pepper and Slices Garlic

飄雪糖醋小排
Pork Spare Ribs with Sweet Vinegar Sauce

滿堂紅招牌炒飯
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream



SIGNATURE DISH



HOT



套餐
BANQUET B

\$78.80 每位 PER PERSON

招牌小籠包 (2粒) /位
Signature Xiao Long Bao (2 Pieces)/Per Person

 紅油抄手 (2粒) /位
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

北京片皮鴨 (2片) /位
Peking Duck with Pancake (2 pieces) /Per Person

雞茸粟米湯
Chicken Sweet Corn Soup

蒜茸炒蝦球
Stir Fried King Prawns with Minced Garlic Sauce

蜜椒牛柳粒
Diced Eye Fillets with Honey Pepper Sauce

素干煸四季豆
Stir Fried String Beans in Szechuan Style (V)

滿堂紅招牌炒飯
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream



SIGNATURE DISH



HOT



套餐
BANQUET C

\$108.80 每位 PER PERSON

招牌小籠包 (2粒) /位
Signature Xiao Long Bao (2 Pieces)/Per Person

 紅油抄手 (2粒) /位
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

北京片皮鴨 (2片) /位
Peking Duck with Pancake (2 pieces) /Per Person

蟹肉粟米湯
Crab Meat Sweet Corn Soup

 椒鹽龍蝦球
Stir Fried Lobster in Spicy Salt and Pepper

芥兰炒帶子
Stir Fried Scallops with Chinese Broccoli

蒙古铁板牛肉
Sizzling Mongolian Beef

满堂红招牌炒饭
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream



SIGNATURE DISH



HOT



點點心意 DIM SIM & DUMPLING

蒸點心類 STEAMED DUMPLINGS

-  黑鬆露蟹黃小籠包 (4粒)
Crab Roe Xiao Long Bao with Black Truffle (4 pieces) - **\$28.80**
-  蒸三寶 (猪肉燒賣, 姜葱蝦餃, 蝦餃) (6粒)
Mixed Steam Dumplings (Pork Siu Mai, Ginger Prawn & Pork Dumpling, Prawn Dumpling) (6 pieces) - **\$18.80**
-  招牌小籠包 (4粒)
Signature Xiao Long Bao (4 pieces) - **\$8.80**
-   紅油抄手 (8粒)
Wontons with Szechuan Chilli Oil (8 pieces) - **\$15.80**
- 北京鮮肉水餃 (6粒)
Steamed Pork Dumplings (6 pieces) - **\$12.80**
- 雞肉水餃 (6粒)
Steamed Chicken Dumplings (6 pieces) - **\$13.80**
-  港式薑蔥蝦餃 (3粒)
Ginger Prawn & Pork Dumplings (3 pieces) - **\$11.80**
- 菠菜素水餃 (6粒)
Spinach & Vegetables Dumplings (6 pieces) - **\$11.80**
- 韭菜鮮蝦餃 (3粒)
Chive & Prawn Dumplings (3 pieces) - **\$11.80**
- 港式蝦餃王 (3粒)
Prawn Dumplings (3 pieces) - **\$11.80**
- 猪肉燒賣 (3粒)
Pork Siu Mai (3 pieces) - **\$11.80**
- 叉燒包 (2個)
BBQ Pork Buns (2 pieces) - **\$11.80**
-  點心拼盤A: 港式姜蔥蝦餃, 招牌小籠包, 猪肉燒賣, 菠菜素水餃 (共8粒)
Dumpling Platter A: Ginger Prawn & Pork Dumplings, Signature Xiao Long Bao, Pork Siu Mai, Spinach & Vegetables Dumplings (8 pieces) - **\$32.00**



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HOT



點點心意 DIM SIM & DUMPLING

炸點心類 PAN FRIED OR DEEP FRIED DUMPLINGS

銀絲卷 (蒸或炸) (1條)
Silver Thread Rolls (1 Piece of Steamed or Fried) - **\$12.00**

 生煎鍋貼 (6粒)
Pan Fried Pork Dumplings (6 Pieces) - **\$16.80**

素春卷 (3條)
Vegetarian Spring Rolls (3 pieces) - **\$11.80**

香炸春卷 (3條)
Spring Rolls (Pork) (3 pieces) - **\$11.80**

鴨肉春卷 (3條)
Duck Spring Rolls (3 pieces) - **\$12.80**

筷子春卷 (3條)
Chopsticks Spring Rolls (Shrimp) (3 Pieces) - **\$12.80**

 蘿卜絲酥餅 (3條)
Shredded Turnip Pastries (3 pieces) - **\$11.80**

 蔥油餅 (4塊)
Spring Onion Pancake (4 pieces) - **\$10.80**

芝麻蝦 (3塊)
Sesame Prawns Toast (3 pieces) - **\$11.80**

 黃橋燒餅 (3塊)
Roasted Ham & Spring Onion Pancakes (3 pieces) - **\$12.80**

點心拼盤B: 黃橋燒餅, 香炸春卷, 芝麻蝦, 蘿卜絲酥餅 (共8個)
Dumpling Platter B: Roasted Ham & Spring Onion Pancakes, Spring Rolls, Sesame Prawn Toast, Turnip Pastries (8 pieces) - **\$32.00**



SIGNATURE DISH



HOT



特色小吃 SPECIAL SNACKS

熱小食 HOT APPETIZER AND MANTONG TAPAS

龍蝦生菜包

Lobster San Choi Bao - **\$18.00**

海鮮生菜包

Seafood San Choi Bao - **\$18.00**

豬肉生菜包

Pork San Choi Bao - **\$12.00**

雞肉生菜包

Chicken San Choi Bao - **\$12.00**

鴨肉生菜包

Duck San Choi Bao - **\$12.00**

素生菜包

Vegetarian San Choi Bao - **\$10.00**

沙爹雞串串

Satay Chicken Skewer - **\$19.80**

沙爹牛串串

Satay Beef Skewer - **\$19.80**

北京烤鴨 (2片)

 Peking Duck with Pancake (2 pieces) - **\$13.00**

 椒鹽魷魚塊

 Deep Fried Squids with Spicy Salt & Pepper - **\$15.80**

 椒鹽銀魚

Deep Fried Whitebait with Spicy Salt & pepper - **\$18.80**

 椒鹽豆腐

Deep Fried bean curds with Spicy Salt & pepper - **\$12.80**

 原祇椒鹽鵪鶉

Deep Fried Quail with Spicy Salt & pepper - **\$18.80**

紅燒脆皮乳鴿

 Crispy Fried Pigeon - **\$38.00**



SIGNATURE DISH



HOT



精美小食 APPETIZER AND MANTONG TAPAS

冷菜&卤水 COLD & MARINATED

葱香黄瓜

Fresh Diced Cucumber with Crushed Garlic - **\$12.80**

爽木耳

Wood Fungus with Homemade Dressing - **\$12.80**

香拌雲絲

Shredded Bean Curd with Coriander - **\$12.80**

香糟毛豆林

Green Soy Bean with Superior Pickle Sauce - **\$12.80**

美味熏魚

Homemade Smoked Fish - **\$18.80**

上海醉鵲

Shanghainese Marinated Pigeon with Rice Wine - **\$48.00**

上海醉雞

Shanghainese Marinated Chicken with Rice Wine - **\$19.80**

 晾衣白肉

Pork Belly Slices with Spicy Sauce - **\$18.80**

 夫妻肺片

Beef combination in Szechuan Chilli Sauce - **\$18.80**

金陵鹽水鴨

Nanjing Style Salty Duck - **\$23.80**

葱香海蜇

Shredded Jellyfish with Fragrant Spring Onion - **\$15.8**



SIGNATURE DISH



HOT



精美小食 APPETIZER AND MANTONG TAPAS

冷菜&滷水 COLD & MARINATED

滷水拼盤

Marinated Combination Platter - **\$38.80**

滷水牛展

Marinated Shin Shank - **\$18.80**

滷水鴨舌

Marinated Duck Tongue - **\$18.80**



剝椒皮蛋

Preserved Egg with Fresh Cut Chilli - **\$15.80**

滬式皮蛋豆腐

Tofu With Preserved Egg - **\$15.80**

四喜烤麩

Steamed Gluten with Special Sauce - **\$15.80**



剝椒蒸金針菇

Enoki Mushrooms with Chopped Cut Chilli - **\$15.80**



SIGNATURE DISH



HOT



靚湯 SOUP

是日靚湯
Soup of the Day - **\$18.00**

宋嫂魚羹
Fish and Mushroom Soup - **\$16.80**

 四川酸辣湯
 Hot & Sour Soup - **\$11.00**

雞茸粟米羹
Chicken Sweet Corn Soup - **\$11.00**

蟹肉粟米羹
Crab Meat Sweet Corn Soup - **\$13.00**

雲吞湯
Short Soup (Wontons) - **\$11.00**

瑤柱鴨絲羹
Shredded Duck & Dried Scallop Soup - **\$11.00**

砂鍋魚頭湯 (小/中)
 Fish Head Soup (Small/Medium) - **\$19.80/32.80**

番茄榨菜蛋花湯 (4人份)
Tomato and Egg Soup with Pickled Cabbage (4 Person) - **\$15.00**



SIGNATURE DISH



HOT



火锅 HOT POT

湯底 Stock

清湯 – \$28 / 辣湯 – \$28 / 鴛鴦鍋 – \$35
(Clear Stock - \$28 / Spicy Stock - \$28 / Mix Stock - \$35)

醬料 Sauce \$5.00 每位 PER PERSON

xo醬 / 新鮮辣椒 / 芝麻醬 / 腐乳 / 蒜蓉 / 香菜 / 麻油 / 辣椒油
(XO Sauce / Fresh Chilli / Sesame Paste / Fermented Bean Curd
/ Mashed Garlic / Caraway / Sesame Oil / Chilli Oil)

游水海鮮 Live Seafood 時價 Seasonal Price

皇帝蟹 龍蝦 雪花蟹 青邊鮑 生蚝 東興斑 三刀 彩衣 花鱸 盲曹 游水蝦 (時令)
(King Crab/ Lobster/ Snow Crab/ Green Lip Abalone/ Oyster/ Coral Trout
/ Morwong/ Parrot/ Murray Cod/ Barramundi/ Live Prawn (Seasonal))

肉類 Meat

雪花和牛 – \$90 / 100g 澳洲和牛 – \$42 / 100g 肥牛 – \$18
肥羊 – \$18 午餐肉 – \$18 牛百葉 – \$18 豬紅 – \$18
Premium Wagyu Beef - 90/100g / Wagyu Beef - \$42 / 100g
/ Tender Beef - \$18 / Tender Lamb - \$18 / Pork Luncheon Meat - \$18
/ Beef Tripe - \$18 / Pig Bleed - \$18

菇類 Mushroom

金針菇 – \$14 平菇 – \$14 鮑魚菇 – \$14 菇類拼盤 – \$30
Enoki Mushrooms - \$14 / Oyster Mushroom - \$14
/ Abalone Mushroom - \$14 / Mixed Mushroom - \$30



SIGNATURE DISH



HOT



火锅 HOT POT

丸子 Ball

魚丸 - \$16 蝦丸 - \$16 牛肉丸 - \$16
Fish Ball - \$16 / Prawn Ball - \$16 / Beef Ball - \$16

蔬菜 Vegetable

土豆 - \$12 海帶 - \$12 蘿卜 - \$12 玉米 - \$12 油面筋 - \$12 菠菜苗 - \$12
小唐菜 - \$12 大白菜 - \$12 茼蒿 - \$12 空心菜 - \$12 蔬菜拼盤 - \$26
(Potato - \$12 / Kelp - \$12 / Turnip - \$12 / Sweet Corn - \$12
/ Fried Gluten puff - \$12 / Spinach - \$12 / Baby Bok Choi - \$12
/ Chinese cabbage - \$12 / Chrysanthemum Coronarium - \$12
/ Water Spinach - \$12 / Mixed Vegetable - \$26

粉面類 Noodle

粉絲 - \$12 粉條 - \$12 蛋面 - \$12 烏冬面 - \$12
Vermicelli - \$12 / Potato Vermicelli - \$12
/ Egg Noodle - \$12 / Udon Noodle - \$12



SIGNATURE DISH



HOT



生猛游水海鮮 LIVE SEAFOOD

至尊皇帝蟹 (蟹王炒飯/蟹王蒸蛋)

Live King Crab Seasonal Price

做法: 姜葱/避風塘/椒鹽/香辣/鵝肝醬/咸蛋黃/黑椒

Cooking Methods: Ginger & Shallots/ Spicy Salt & Crispy Garlic
/ Spicy Salt & Pepper/Szechuan Dried Chili/Goose Liver Pate
/Salted Egg Yolk/Black Pepper

南極雪花蟹/肉蟹

Live Antarctic Snow Crab/Mud Crab Seasonal Price

做法: 姜葱/避風塘/椒鹽/香辣/鵝肝醬/咸蛋黃/XO醬粉絲煲/花雕蛋白蒸

Cooking Methods: XO Sauce / Goose Liver Paste / Spicy Salt & Crispy Garlic
/ Spicy Salt & Pepper / Szechuan Dried Chilli / Steamed Egg White in Rice Wine
/ Salted Egg Yolk / Ginger & Spring Onion

生猛龍蝦

Australia Live Lobster Seasonal Price

做法: 芝士焗/上湯牛油焗/刺身/姜葱炒/蛋白蒸/避風塘/椒鹽/香辣/蒜蓉粉絲蒸/XO醬爆

Cooking Methods: Cheese Baked/Butter Baked /Sashimi/Spring Onion
/Steamed Egg White/ Spicy Salt & Crispy Garlic/ Spicy Salt & Pepper
/Szechuan Dried Chilli/ Vermicelli/XO Sauce

青邊鮑魚

Australia Live Green Lip Abalone Seasonal Price

做法: 堂灼/粥油浸/油泡/老幹媽炒/冰鎮

Cooking Methods: Hot Pot/Congee/Stir Fried/Szechuan Sauce/Frozen

鰻魚

Live Eel Seasonal Price

做法: 蒜子火腩燜/香煎/豉汁蒸/燒汁串燒/咸菜煮/什菌蒸

Cooking Methods: Braised Carbonados in Garlic/Pan Fried
/Steamed with Black Bean/Soy Sauce/Steamed Pickles/Mixed Mushroom



SIGNATURE DISH



HOT



生猛游水海鮮 LIVE SEAFOOD

東星斑

Live Coral Trout Seasonal Price

做法：翅湯浸/清蒸/蟲草花蒸/兩食
(肉炒球，頭骨：清蒸/滾湯/豉汁蒸/剁椒蒸)

Cooking Methods: Shark Fin Soup/Steamed/Cordyceps Flower
/Two Way(Steamed/In Soup/Steamed with black bean sauce
/Steamed with Cut Chilli)

野生三刀

Live Morwong Seasonal Price

做法：翅湯浸/清蒸/兩食
(肉炒球，頭骨：清蒸/滾湯/豉汁蒸/剁椒蒸)

Cooking Methods: Braised Shark Fin/Steamed/Stir Fried
/in Soup/Black bean/Fresh cut chilli

盲曹/花鱸

Live Barramundi/Murray Cod Seasonal Price

做法：翅湯浸/清蒸/古法蒸/雪菜煮/幹燒/紅燒/鬆鼠/雙冬蒸/豆豉橄欖菜蒸

Cooking Methods: Braised Shark Fin/Steamed/Steamed with lotus leaf
/Steamed with pickled cabbage/ Stir Fried in Chili with Minced Pork Style
/in Soy Sauce/Sweet and Sour Sauce/ Steamed with Preserved Vegetables
/ Steamed with Black Bean &Kale Borecole

彩衣

Live Parrot Fish Seasonal Price

做法：清蒸/幹燒/紅燒/鬆鼠

Cooking Methods: Steamed/Stir Fried in Chili with Minced Pork Style
/in Soy Sauce/Sweet and Sour Sauce

鮑魚仔

Baby Abalone Seasonal Price

做法：清蒸/蒜蓉蒸/XO醬蒸/剁椒蒸/豉汁蒸

Cooking Methods: Steamed/Garlic Sauce/XO Sauce
/Fresh Cut Chilli/Black Bean

塔省生蚝

Tasmania Fresh Oyster (Pacific) Seasonal Price

做法：清蒸/蒜蓉蒸/XO醬蒸/剁椒蒸/豉汁蒸

Cooking Methods: Steamed/Garlic Sauce/XO Sauce
/Fresh Cut Chilli/Black Bean



SIGNATURE DISH



HOT



鮑參翅肚 REGAL COMBINATION

魚翅 Shark Fin

清湯大金勾翅

Supreme Shark Fin - **\$258.00/位**

瑤柱幹撈翅

Braised Shark Fin with Dried Scallops - **\$188.00/位**

蟹肉幹撈翅

Braised Shark Fin with Crab Meat - **\$188.00/位**

紅燒大鮑翅

Braised Shark Fin with Oyster Sauce - **\$188.00/位**

桂花海膽炒大鮑翅

Shark Fin with Sea Urchin & Sweet Osmanthus "Guihua" - **\$178.00/位 (兩位起)**

濃湯眉毛翅



Braised Shark Fin in Rich Stock - **\$48.00**

鮑魚 Abalone

蠔皇原祇青邊鮑

Green Lip Whole Abalone with Oyster Sauce - **\$168.00/祇**

南非極品幹鮑

Whole South Africa Abalone - **\$228.00**



SIGNATURE DISH



HOT



鲍参翅肚 REGAL COMBINATION

辽参 Sea Cucumber

蝦膠服遼參

Stuffed Sea Cucumber with Special Sauce (1 Piece) - **\$88.00/條**

翡翠蠔皇關東遼參

Braised Sea Cucumber with Oyster Sauce (1 Piece) - **\$78.00/條**

燕窝 Bird Nest

上湯竹笙炖官燕

Double Boiled Bird's Nest with Bamboo Fungus - **\$78.00**

杏汁炖官燕

Double Boiled Bird's Nest with Almond Milk - **\$78.00**

椰汁炖官燕

Double Boiled Bird's Nest with Coconut Milk - **\$78.00**

金湯雞茸燴燕窩

Double Boiled Bird's Nest with Chicken Stock - **\$78.00**



SIGNATURE DISH



HOT



特色风味 SPECIAL DISH

 海皇魚翅撈飯
Shark's Fin with Rice - **\$38.00/位**

 鮑魚撈飯
Abalone with Rice - **\$42.80/位**

XO花蟹粉絲煲
Sea Crab and Vermicelli with XO sauce in clay pot - **\$58.80**

 鮮活小龍蝦
Live Yabby - **\$68.80**
做法：椒鹽爆水煮/麻辣/幹鍋
Cooking Methods: Spicy Salt and Pepper
/Szechuan Style in Chilli Oil/Hot and Spicy/Szechuan Style in Steel Pot

 聖子
Razor Clam - **\$39.80**
做法：聖子蒸豆腐 / 清蒸聖子 / 豆豉粉絲蒸聖子
Cooking Methods: Steam with Tofu / Steamed
/ Steam with Vermicelli in Black Bean Sauce

XO炒蜆米粉底
Stir Fried PiPi with Deep Fried Vermicelli in XO Sauce - **\$32.80**

芥蘭白玉伴魚片
Steamed Fish Fillets with Chinese Broccoli and Bean Curd - **\$39.80**

風沙小黃魚
Crispy Little Yellow Croaker with Fried Garlic - **\$38.80**

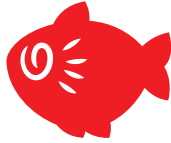
蒜蓉開邊蒸大蝦碌
Steamed King Prawns (with shell) with Minced Garlic - **\$38.80**



SIGNATURE DISH



HOT



海外情懷 SEAFOOD

京式爆海參

Stir Fried Sea Cucumbers with Mandarin Sauce - **\$58.00**



沸騰水煮魚



Szechuan Style Fish Fillets in Chilli Oil - **\$39.80**

酸菜魚片

Fish Fillets in Pickled Mustard Soup - **\$39.80**

姜蔥時菜炒魚片

Stir Fried Fish Fillets & Vegetables with Spring Onion Sauce - **\$38.80**



剝椒蒸銀鱈魚



Steamed Cod Fish with Fresh Cut Chili - **\$58.80**

冬菜蒸銀鱈魚

Steamed Cod Fish with Preserved Vegetables - **\$58.80**



椒鹽魷魚

Deep Fried Squids with Spicy Salt & Pepper - **\$29.80**

蟹子海鮮炒蛋白



Stir Fried Seafood & Crab Roe with Egg White - **\$39.80**

瑤柱海鮮蒸水蛋

Steamed Egg with Dried Scallops and Seafood - **\$32.80**



避風塘軟殼蟹

Deep Fried Soft Shell Crabs with Spicy Salt & Garlic - **\$38.80**



椒鹽軟殼蟹



Deep Fried Soft Shell Crabs with Spicy Salt & Pepper - **\$38.80**

蒜蓉牛油蝦



Deep Fried King Prawns with Garlic and Butter - **\$39.80**

咸蛋黃炒蝦球



Deep Fried King Prawns with Salted Egg Yolk - **\$39.80**



星洲胡椒蝦球

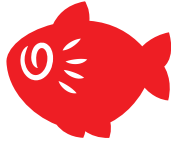
Stir Fried Prawn with Black Pepper in Singapore Style - **\$39.80**



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海外情懷 SEAFOOD

姜葱時菜蝦球

Stir Fried Prawns & Vegetables with Spring Onion Sauce - **\$39.80**

 魚香蝦球

Szechuan Chilli Prawns - **\$39.80**

蜜糖蝦球

Deep Fried Prawns with Honey - **\$39.80**

千島汁蝦球

Deep Fried Prawns with Thousand Island Sauce - **\$39.80**

 椒鹽元寶蝦

Deep Fried Prawns (with shell) in Spicy Salt & Pepper - **\$48.80**

鐵板咖喱蝦球

Sizzling Curry Prawns - **\$39.80**

蜜糖帶子

Deep Fried Scallops with Honey - **\$39.80**

姜葱時菜帶子

Stir Fried Scallops & Vegetables with Ginger & Shallots - **\$39.80**

 XO醬雪豆帶子

Stir Fried Scallops with Snow peas in XO Sauce - **\$39.80**



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四川風味 SZECHUAN FLAVOUR

 沸騰水煮魚
 Szechuan Style Fish Fillets in Chilli Oil - **\$39.80**

 水煮牛肉
 Szechuan Style Beef in Chilli Oil - **\$33.80**

 毛血旺
Szechuan Style Beef Combination in Chilli Oil - **\$38.80**

 香辣花蟹
Stir Fried Sea Crabs with Szechuan hot chilli - **\$58.80**

 麻婆豆腐
Mapo Tofu (Beancurd, Pork Mince, Spicy Szechuan Sauce) - **\$24.80**

 燒雞汁虎皮尖椒
Whole Peppers with Roast Chicken Sauce - **\$24.80**

 宮保自磨豆腐
 Szechuan Style Homemade Tofu with Chilli Sauce - **\$29.80**

 麻辣幹鍋蝦
 Szechuan Chili King Prawns in Clay Pot - **\$48.80**

 幹鍋鴨
 Szechuan Chili Duck in Clay Pot - **\$38.80**

 幹鍋辣肥腸
Szechuan Chili Pork Intestines in Clay Pot - **\$28.80**

 幹鍋臘肉菜花
Szechuan Chili Cured Meat and Cauliflower in Clay Pot - **\$32.80**

 幹鍋排骨
Szechuan Chili Pork Ribs in Clay Pot - **\$33.80**

 幹鍋排骨蝦
Szechuan Chili Pork Rib and Prawn in Clay Pot - **\$58.80**

金沙玉米
Deep Fried Corns with Salted Egg Yolk - **\$28.80**



SIGNATURE DISH



HOT



江南風味 SHANGHAI FLAVOUR

排骨燜年糕

Braised Spare Ribs with Shanghainese Rice Cake - **\$29.80**

砂鍋粉絲油面筋塞肉

Stuffed Gluten with Vermicelli in Clay Pot - **\$29.80**

紅燒油面筋塞肉



Braised Stuffed Gluten in Special Soy Sauce - **\$26.80**

賽螃蟹

"Crab Meat Style" Scramble Egg - **\$39.80**

上海炒鱻絲

Stir Fried Shredded Eel in Shanghainese Style - **\$34.80**

花雕蒸走地雞 (半只/整只)



Rice Wine Steamed Free Range Chicken (Half/Full) - **\$39.00/\$78.00**

外婆紅燒肉



Braised Pork Belly in Special Soy Sauce - **\$29.80**

江南紅燒豆腐

Braised Tofu with Chinese Mushroom & Bamboo Shoots - **\$26.80**

秘制紅燒蘿卜



Braised Radish in Rich Soy Sauce - **\$25.80**

雪菜毛豆炒肉絲

Stir Fried Shredded Pork with Pickled Vegetables and Green Soy Bean - **\$28.80**



SIGNATURE DISH



HOT



牛
BEEF

頂級雪花和牛

Premium Wagyu Beef - \$90.00/100g

做法：火鍋/香煎/黑椒/燒汁什菌

Cooking Methods: Hot Pot/Pan Fried/Black Pepper/Mixed Mushroom

幹燒和牛粒



Stir Fried Wagyu Beef with Homemade Soy Sauce - **\$118.00/300g**

香煎澳洲和牛

Pan Fried Wagyu - **\$42.00/100g**

堂灼澳洲和牛

Wagyu Beef Cooked in Hot Pot - **\$42.00/100g**



水煮牛肉



Szechuan Style Beef in Chilli Oil - **\$33.80**



XO炒肥牛

Stir Fried Tender Beef with XO Sauce - **\$29.80**

幹燒牛柳粒



Stir Fried Diced Eye Fillets in Homemade Soy Sauce - **\$36.80**

茶香牛柳粒



Diced Eye Fillets with Tea Flavor - **\$36.80**

蒜香牛柳粒

Stir Fried Eye Fillets in Diced Garlic - **\$36.80**



SIGNATURE DISH



HOT



牛
BEEF

中式煎牛柳

Pan Fried Eye Fillets in Cantonese Sauce - **\$34.80**



京式牛柳絲

Crispy Shredded Beef in Spicy Mandarin Sauce - **\$34.80**

豉汁牛肉

Sliced Beef in Black Bean Sauce - **\$29.80**

鐵板蒙古牛肉



Sizzling Mongolian Beef - **\$29.80**

孜然炒牛肉

Stir Fried Beef with Cumin Powder - **\$29.80**

黑椒牛柳粒

Stir Fried Diced Eye Fillets with Black Pepper Sauce - **\$36.80**

蜜椒牛柳粒

Stir Fried Diced Eye Fillets with Honey and Pepper Sauce - **\$36.80**

蜜椒蒜片牛仔粒

Stir Fried Diced Eye Fillets with Honey and Dry Garlic - **\$36.80**

鐵板黑椒牛仔骨

Sizzling Short Ribs with Black Pepper Sauce - **\$39.80**

鐵板蜜椒牛仔骨

Sizzling Short Ribs with Honey and Pepper Sauce - **\$39.80**

鐵板沙爹牛

Sizzling Satay Beef - **\$29.80**



鐵板咖喱牛肉

Sizzling Curry Beef - **\$29.80**



SIGNATURE DISH



HOT



雞 CHICKEN

蒜香雞扒



Crispy Chicken Ribs with Dry Garlic - **\$29.80**



椒鹽雞扒

Crispy Chicken Ribs with Spicy Salt & Pepper - **\$29.80**

蜜糖雞

Deep Fried Chicken with Honey Sauce - **\$29.80**

姜蔥時菜雞

Chicken & Vegetables with Ginger & Shallots - **\$29.80**



宮保雞丁



Diced Chicken with Peanut & Chilli - **\$29.80**

香煎西檸雞

Lemon Chicken with Sesame - **\$29.80**

大漠風沙雞

Crispy Skin Chicken with Fried Garlic - **\$29.80**



大千辣子雞



Crispy Boneless Chicken with Dried Chilli - **\$29.80**

臺灣三杯雞



Taiwanese San Pei Chicken - **\$29.80**

黃金雞扒

Deep Fried Chicken Ribs with Salted Egg Yolk - **\$29.80**

鐵板幹蔥豆豉雞



Sizzling Chicken with Black Bean & Dried Shallots - **\$29.80**

鐵板沙爹雞

Sizzling Satay Chicken - **\$29.80**



鐵板咖喱雞

Sizzling Curry Chicken - **\$29.80**

正宗鹽焗雞 (半祇 / 整祇)

Salt Baked Chicken in Hakka Style (Half/Whole) - **\$39.00/\$78.00**



SIGNATURE DISH



HOT



猪 PORK



麻婆豆腐

Mapo Tofu (Bean curd, Pork Mince, Spicy Szechuan Sauce) - **\$24.80**

飄雪糖醋小排



Pork Spare Ribs with Sweet Vinegar - **\$29.80**

滋味醬汁骨

Pork Ribs with Special Sour Sauce - **\$29.80**

鳳梨古老肉

Sweet & Sour Pork - **\$29.80**

菜包香酥肉

Crispy Diced Pork Belly with Lettuce Cups - **\$29.80**



家鄉回鍋肉

Szechuan Style Twice-Cooked Pork - **\$29.80**

京都排骨

Pork Ribs with Mandarin Sauce - **\$29.80**



滬式椒鹽骨

Pork Spare Ribs in Spicy Salt and Pepper - **\$29.80**



XO醬炒爽肉



Stir Fried Pork Jowl with XO Sauce - **\$33.80**

外婆紅燒肉



Braised Pork Belly in Special Soy Sauce - **\$29.80**

蒜香肉排

Pork Chop with Diced Dry Garlic - **\$29.80**



幹煸四季豆



Szechuan Style Stir Fried String Beans with Minced Pork - **\$23.80**



魚香肉絲

Shredded Pork in Szechuan Chilli Sauce - **\$29.80**



SIGNATURE DISH



HOT



鴨
DUCK

半祇烤鴨 (8片)



Peking Duck with Pancake- Half (8 Pieces) - **\$45.00**

整祇烤鴨 (16片)



Peking Duck with Pancake- Whole (16 Pieces) - **\$85.00**



幹鍋鴨

Szechuan Chilli Duck in Clay Pot - **\$38.80**

弄堂香酥鴨

Deep Fried Crispy Fragrant Duck - **\$38.00**

碳烤鴨胸



Deep Fried Crispy Fragrant Duck Breast - **\$38.80**

明爐燒鴨 (半祇 / 整祇)

Cantonese Roast Duck - with bone (Half or Whole)

- **\$29.80/half \$48.00/whole**



SIGNATURE DISH



HOT



羊
LAMB

枝竹羊腩煲



Stewed Lamb Tenderloin and Dried Bean curd in Ceramic Pot - **\$68.00**

七寶紅燒羊肉



Braised Lamb in Special Soy Sauce - **\$48.80**



水煮羊肉

Szechuan Style Sliced Lamb in Chili Oil - **\$33.80**

孜然羊肉

Stir Fried Lamb with Cumin Powder - **\$33.80**

鐵板蒙古羊肉

Sizzling Mongolian Lamb - **\$33.80**

黑椒炒羊片

Stir Fried Sliced Lamb with Black pepper - **\$33.80**

香煎羊排



Pan Fried Lamb Cutlets (4 Pieces) - **\$42.80/4塊**



SIGNATURE DISH



HOT



煲仔/锅仔 CLAY POT

 幹撈海皇粉絲煲
 Seafood & Vermicelli in Clay Pot - **\$34.80**

 魚香茄子煲
Eggplants with Szechuan Chili Sauce in Clay Pot - **\$24.80**

 魚香茄子帶子煲
Scallops and Eggplants with Szechuan Chili Sauce in Clay Pot - **\$39.80**

瑤柱金針菇燒茄子
Eggplant with Dried Scallops & Enoki Mushrooms in Clay Pot - **\$34.80**

瑤柱蝦米白菜粉絲煲
Stewed Cabbage & Vermicelli with Shrimp & Dry Scallop in Clay Pot - **\$35.80**

金針菇青菜面筋煲
Braised Enoki Mushroom, Gluten & Vegetables in Clay Pot - **\$28.80**

海皇豆腐煲
Seafood and Tofu in Clay Pot - **\$39.80**

臘味香芋煲
Chinese Sausage, Preserved Pork & Taro in Clay Pot - **\$34.80**

梅菜扣肉煲
Braised Pork Belly with Preserved Vegetable in Clay Pot - **\$29.80**

咸魚雞粒茄子煲
Salty Fish with Diced Chicken & Eggplants in Clay Pot - **\$34.80**

農家豆腐什菌煲
Braised Tofu with Mixed Mushroom in Clay Pot - **\$28.80**

什錦海鮮煲
Seafood Combination in Clay Pot - **\$39.80**

 燒鵝肝茄子鱈魚煲
Braised Cod Fish & Eggplants with Goose Liver Paste in Clay Pot - **\$58.00**



SIGNATURE DISH



HOT



健康時蔬 VEGETABLES

 鮑汁自磨豆腐
Homemade Tofu with Abalone Sauce - **\$29.80**

 椒鹽自磨豆腐
 Deep Fried Homemade Tofu with Spicy Salt & Pepper - **\$28.80**

咸蛋黃炒南瓜
Crispy Fried Pumpkins with Salted Egg Yolk - **\$29.80**

 青椒土豆絲
Stir Fried Shredded Potato with Capsicum - **\$24.80**

 酸辣土豆絲
Stir Fried Shredded Potato with Hot & Sour Sauce - **\$24.80**

雪菜毛豆炒豆幹
Stir Fried Shredded Pork with Diced Bean Curd and Green Soy Bean - **\$28.80**

韭菜炒豆幹
Stir Fried Chives with Diced Bean Curd - **\$26.80**

鐵板黑椒炒蘑菇
Sizzling Black Pepper Mushrooms - **\$26.80**

咸肉蒸大白菜
Steamed Bacon & Chinese Cabbage in Spring Onion Sauce - **\$26.80**

香菇扒菜心
Baby Bok Choi with Chinese Mushroom - **\$26.80**

田園素什錦
Stir Fried Mixed Seasonal Vegetables - **\$26.80**

南瓜蒸水蛋
Steamed Egg with Pumpkin - **\$28.80**

黑鬆露蒸水蛋
Steamed Egg with Black Truffle - **\$48.80**



SIGNATURE DISH



HOT



健康時蔬 VEGETABLES

菠菜

做法：金針菇扒/金銀蛋/清炒/蒜茸炒/上湯浸

Cooking Methods: Spinach (Enoki Mushrooms / Preserved & Salted Egg
/ Spring Onion Sauce / Garlic / in Broth) - **\$24.80**

芥蘭

做法：姜汁炒/蝦醬炒/蒜茸炒/清炒/蚝油

Cooking Methods: Chinese Broccoli (Ginger Sauce / Shrimp Paste
/ Garlic / Spring Onion Sauce / Oyster Sauce) - **\$24.80**

豆苗

做法：雞油炒/蒜茸炒/清炒/蟹肉扒/上湯

Cooking Methods: Snow Pea Sprout (Chicken Fat / Garlic Sauce
/ Spring Onion Sauce / Crab Meat / Braised) - **\$28.80**

空心菜

做法：蒜茸/清炒/椒絲腐乳/蝦醬

Cooking Methods: Stir Fried Water Spinach (Garlic Sauce
/ Spring Onion Sauce / Fermented Bean Curd and Chilli
/ Shrimp Paste) - **\$28.80**

四季豆

做法：幹扁/蒜茸/清炒

Cooking Methods: String Bean (with Szechuan Chili
/ Garlic Sauce / Spring Onion Sauce) - **\$26.80**



SIGNATURE DISH



HOT



主食類 RICE & NOODLE

滿堂紅招牌炒飯

Man Tong Special Fried Rice - **\$19.80**

健康素炒飯

Vegetarian Fried Rice - **\$18.80**

咸魚雞粒炒飯

Diced Chicken & Salted Fish Fried Rice - **\$23.80**

瑤柱蛋白炒飯

 Special Fried Rice with Dried Scallops & Egg White - **\$23.80**

黑鬆露蝦仁炒飯

 Fried Rice with Shrimps & Black Truffle (Contains Egg) - **\$38.80**

福建炒飯

Hokkien Style Fried Rice with Seafood - **\$26.80**

臘味煲仔飯 (中/大)

 Combination Cured Meat with Rice in Clay Pot (Medium/Large)
- **\$48.00/\$88.00** (Please Allow 30 Minutes Cooking Time)

 XO醬茄子燜伊面

Braised Noodles with Eggplant in XO Sauce - **\$23.80**

幹炒牛河

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

雪菜肉絲湯面

Shredded Pork with Pickled Vegetables Noodle Soup - **\$19.80**

上海粗炒面

Shanghai Fried Noodles (Pork and Vegetable) - **\$19.80**

上海炒年糕

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

鴨絲炒面

Stir Fried Noodles with Shredded Duck and Vegetables - **\$22.80**

 四川擔擔面

 Spicy Szechuan Soup Noodles with Minced Pork - **\$19.80**

老北京雜醬面

Peking Noodles with Minced Pork - **\$19.80**

海鮮兩面黃

 Deep Fried Noodles with Seafood Combination - **\$29.80**

 XO肥牛兩面黃

Crispy Fried Noodles with Tender Beef in XO Sauce - **\$29.80**

絲苗白飯

Steamed Rice - **\$3.50/Per Person**



SIGNATURE DISH



HOT



GLUTEN FREE

港式蝦餃王 (3個)

Prawn Dumplings (3 Pieces) - **\$11.80**

韭菜鮮蝦餃 (3個)

Chive & Prawn Dumplings (3 Pieces) - **\$11.80**

帶子餃 (3個)

Scallop Dumplings (3 Pieces) - **\$12.80**

鷄茸玉米羹

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



四川酸辣湯

Hot & Sour Soup - **\$11.00**

瑤柱鴨絲羹

Shredded Duck & Dried Scallop Soup - **\$11.00**

雜菜清湯

Mixed Vegetables Clear Soup - **\$11.00**

滿堂紅招牌炒飯

Man Tong Special Fried Rice (GF) - **\$19.80**

健康素炒飯

Vegetarian Fried Rice (GF) - **\$18.80**



沸騰水煮魚



Szechuan Style Fish Fillets in Chilli Oil (GF) - **\$39.80**

芥蘭白玉伴魚片

Steamed Fish Fillets with Chinese Broccoli and Bean Curd (GF) - **\$39.80**

姜蔥時菜炒蝦球

Stir Fried Prawns & Vegetables with Spring Onion Sauce (GF) - **\$39.80**

姜蔥時菜帶子

Stir Fried Scallops & Vegetables with Ginger & Shallots (GF) - **\$39.80**



SIGNATURE DISH



HOT



GLUTEN FREE

鳳梨古老肉

Sweet & Sour Pork (GF) - **\$29.80**

菜包香酥肉

Crispy Pork Belly with Lettuce Cups (GF) - **\$29.80**



家鄉回鍋肉

Szechuan Style Twice-Cooked Pork (GF) - **\$29.80**



幹煸四季豆



Szechuan Style Stir Fried String Beans with Minced Pork (GF) - **\$26.80**



椒鹽自家豆腐

Deep Fried Homemade Tofu with Spicy Salt & Pepper (GF) - **\$29.80**

芥蘭

做法：蒜茸炒/清炒

Cooking Methods: Stir Fried Chinese Broccoli
(with Garlic/Spring Onion Sauce) (GF) - **\$24.80**

菠菜

做法：清炒/蒜茸炒

Cooking Methods: Spinach (Spring Onion Sauce/Garlic Sauce) (GF) - **\$24.80**



SIGNATURE DISH



HOT



甜甜蜜蜜 DESSERT



抹茶提拉米蘇

Greentea Tiramisu - **\$13.00**



煎豆沙鍋餅配冰淇淋

Pan Fried Mashed Red Bean Pancake with Ice Cream - **\$12.00**

當季鮮果盤 (小 / 中 / 大)

Seasonal Fresh Fruit Platter (Small/Medium/Large) - **\$10.00/\$18.00/\$28.00**

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 Fruits - **\$12.00**

炸香蕉雪糕

Deep Fried Banana Fritter with Ice Cream - **\$12.00**

桂花酒釀圓子

Glutinous Rice Balls in Fermented Rice Wine - **\$8.00**

陳皮紅豆沙

Sweet Red Bean Soup - **\$6.00**

海帶綠豆沙

Sweet Green Bean & Kelp Soup - **\$6.00**

綠茶雪糕

Green Tea Ice Cream - **\$9.00**

紅豆雪糕

Vanilla Ice Cream with Red Bean Topping - **\$9.00**

香草雪糕

Vanilla Ice Cream - **\$9.00**



SIGNATURE DISH



HOT



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