



江南名釀醉滿樓
錦繡佳餚宴賓客

Red Emperor Chinese restaurant started its journey and development on level 3 Southgate since 1992.

We aim to provide consistent service and quality food. Through hard labour and dedication, we've managed to provide this satisfaction to a great number of our honourable guests. We aim to continue with what we've done best and keep on improving to satisfy each customer's needs as well as to build a genuine relationship with everyone. We believe in providing our guests from far and near with an unforgettable experience based on care and passion.

Our menu contains true and tested dishes which are the hallmark of Red Emperor. These have been prepared by our highly experienced chefs with a loving heart and great attention to detail. Please either trust our knowledgeable staff to organise your meal or take your time to browse through.

It is our privilege and great honour to be able to welcome our guests with smiling faces, attentive and consistent service. We wish to see them leave with an even greater smile.

Red Emperor Management Team

Management requests that patrons with food/allergen intolerance or special dietary requirements to please inform us prior to ordering. We will endeavour to accommodate where possible and take every step necessary to minimise cross-contamination of allergens. However, due to the nature of restaurant meal preparation, Red Emperor is unable to guarantee the absence of allergens in menu items.

MSG is not used in our food preparation. Presence of this substance in commercial sauces used is sometimes unavoidable. Thank you.

最低消費

MINIMUM CHARGE PER PERSON (Dinner only)

每位 \$30.00

Red Emperor Chinese Restaurant

M10 Mid Level / Level 2, Southgate Restaurant & Shopping Precinct
3 Southgate Avenue, Southbank, VIC 3006
Telephone (03) 9699 4170 Fax (03) 9690 7359
<http://www.redemperor.com.au/>

Banquet

套餐

For 2 to 3 People

Banquet "A"

\$55 per person

STEAMED DIM SUM

— * —

GINGER PRAWNS

— * —

BBQ HONEY PORK

SIGNATURE TWICE-COOKED SPICY QUAIL

— * —

BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS

SPECIAL FRIED RICE

— * —

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

— * —

CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet "B"

\$75 per person

PRAWN WONTONS

(IN CHILLI OIL, VINEGAR & GARLIC GRANULES)

— * —

PEKING DUCK

— * —

PAN-FRIED WILD BARRAMUNDI FILLET

STEAMED RICE

— * —

DICED BEEF FILLET WITH CHILLI BLACK BEAN & SHALLOTS

SINGAPORE NOODLES

— * —

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

— * —

CHINESE TEA

HOUSEMADE ALMOND COOKIES

For 4 People or More

Banquet "C"

\$55 per person

CALAMARI WITH SPICY SALT & PEPPER

BBQ HONEY PORK

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CHICKEN & SWEET CORN SOUP

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CHICKEN, VEGETABLES & TOFFEE WALNUTS

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PORK BELLY COOKED 3 TIMES

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PEKING SHERDDED BEEF FILLET

SPECIAL FRIED RICE

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BANANA FRITTER & ICE CREAM OR DESSERT OF SAME VALUE

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CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet "D"

\$80 per person

STUFFED SCALLOPS WITH SPICY SALT & PEPPER

BBQ HONEY PORK

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SAN CHOY BOW

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PEKING DUCK

—————*—————

RED EMPEROR MANDARIN CHICKEN

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LAMB CUTLETS WITH SICHUAN SAUCE

VEGETARIAN FRIED RICE

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BANANA FRITTER & ICE CREAM OR DESSERT OF SAME VALUE

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CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet

套餐

For 4 People or More

Banquet "E"

\$138 per person

SEAFOOD SAN CHOY BOW

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RED EMPEROR CONSOMME' DUMPLING WITH LOBSTER & ABALONE

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PEKING DUCK

—————*—————

FRESH LOBSTER WITH GINGER & SPRING ONIONS

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PAN-FRIED BEEF FILLET WITH SICHUAN SAUCE

FUJIAN FRIED RICE

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BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

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CHINESE TEA

HOUSEMADE ALMOND COOKIES



Chilli: to indicate level of spiciness. May be altered to suit palate; please advise

GF Gluten Free

GFO Gluten Free Option Available

Sharing Banquet

套餐

Minimum 8 people per table

Banquet "F"

\$70 per person

STEAMED SCALLOP DUMPLINGS

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CALAMARI WITH SPICY SALT & PEPPER
SIGNATURE TWICE-COOKED SPICY QUAIL

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STEAMED WHOLE BARRAMUNDI

SICHUAN PRAWNS

RED EMPEROR MANDARIN CHICKEN

BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS

PEKING SHREDDED SHIITAKE MUSHROOMS

KUNG PO BEANCURD

STEAMED RICE

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FRESH FRUIT PLATTER

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CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet "G"

\$80 per person

STEAMED PORK DUMPLINGS

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GOLDEN PRAWNS WITH OATMEAL, FRIED CURRY LEAVES & DRIED CHILLI

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PEKING DUCK

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PAN-FRIED WILD BARRAMUNDI FILLET

PORK BELLY COOKED 3 TIMES

SPICY PEPPER CHICKEN

BEEF FILLET WITH CHILLI & HONEY SAUCE

SICHUAN EGGPLANT WITH CHILLI PRAWN REDUCTION

STEAMED RICE

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FRESH FRUIT PLATTER

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CHINESE TEA

HOUSEMADE ALMOND COOKIES

Entrees

小食類

GFO	蒸帶子 (薑蔥,豉汁或XO醬) FRESH WESTERN AUSTRALIA SCALLOPS (minimum3 pieces) Steamed with ginger & spring onions, black bean or XO chilli sauce	Each \$ 5.00
	葡汁焗帶子 FRESH WESTERN AUSTRALIA SCALLOPS (minimum 3 pieces) Baked with Turmeric cream sauce	Each \$ 6.00
	脆皮雞春卷 CRISPY CHICKEN SPRING ROLLS (3 pieces)	\$ 8.00
	蒸點心三寶	
GFO	STEAMED ASSORTED DIM SUM (3 pieces)	\$10.00
	港式小籠包 STEAMED PORK DUMPLINGS (3 pieces)	\$10.00
	生菜包	
GFO	SAN CHOY BOW Minced chicken, Chinese pork sausage, water chestnuts & bamboo shoots in lettuce cup topped with Plum sauce	\$10.00
	蜜汁叉燒	
GFO	BBQ HONEY PORK (8 pieces)	\$ 12.00
	紅油抄手 PRAWN WONTONS IN CHILLI OIL, VINEGAR & GARLIC GRANULES	 \$ 12.00
	椒鹽炸軟殼蟹	
GFO	FRIED SOFT SHELL CRAB WITH SPICY SALT & PEPPER	 \$ 12.00
	脆皮蝦春卷 CRISPY PRAWN SPRING ROLLS (2 pieces)	\$ 12.00
	錦江上承特拼 SIGNATURE ENTRÉE PLATTER	\$ 16.00
GFO	Steamed scallop dumpling, steamed prawn, coriander & water chestnut roll, crispy beancurd skin prawn roll and spicy salt & pepper calamari	
	椒鹽鮮魷	
GFO	CALAMARI WITH SPICY SALT & PEPPER	 \$ 16.00
	錦江椒鹽鷓鴣	
GFO	SIGNATURE TWICE-COOKED SPICY QUAIL	 \$ 18.00
	脆皮燒黑豚肉 CRISPY FIVE-SPICE ROAST BERKSHIRE PORK BELLY (8 pieces) Thursday to Sunday Dinner Only	\$ 20.00
	魚香炸大蝦	
GFO	FRIED JUMBO QUEENSLAND PRAWNS (2 pieces) Served with chilli prawn reduction	 \$ 24.00
GF	龍蝦肉炒蛋白鮮奶 STIR-FRIED EGG WHITE & CREAM WITH LOBSTER	\$ 32.00

Cold Platters


(Serves 2 – 4 people)

冷拼盤

	麻醬牛脰 OX TONGUE WITH SEASEME SAUCE	\$ 18.00
GF	手拍黃瓜 SMASHED CUCUMBER & GARLIC	\$ 18.00
GF	海蜇 JELLYFISH	\$ 20.00
	滷水鴨舌 DUCK TONGUE	\$ 20.00
	千層峰 PIG EARS TERRINE	\$ 20.00
	燻蹄拼海蜇 SLICES OF BONELESS PORK HOCK WITH JELLYFISH	\$ 40.00
GF	牛腱拼海蜇 BEEF SHIN WITH JELLYFISH	\$ 40.00
GF	醉乳鴿 DRUNKEN SQUAB	\$ 48.00

Soup

湯類

GF	雞絲番茄蛋花湯 CHICKEN, EGG & TOMATO SOUP	\$ 10.00
GF	雞絲粟米羹 CHICKEN & SWEET CORN SOUP	\$ 10.00
	鮮蝦豬肉雲吞湯 WONTON SOUP	\$ 11.00
	Prawn & pork dumplings in chicken stock 酸辣湯	
GFO	HOT & SOUR SOUP 	\$ 11.00
	With shrimps, shredded chicken, beancurd, preserved vegetables, bamboo shoots, black fungus & egg	
GFO	鴨絲羹 SHREDDED DUCK SOUP	\$ 11.00
GFO	海鮮豆腐羹 SEAFOOD & BEANCURD SOUP	\$ 13.00
GF	精選燉湯 DOUBLE BOILED HERBAL SOUP OF THE DAY	\$ 18.00
	龍蝦鮑片灌湯餃 RED EMPEROR CONSOMMÉ DUMPLING WITH LOBSTER & ABALONE	\$ 20.00
GF	紅燒魚翅 (蟹肉或 雞絲) SHARK FIN SOUP (Loose form)	\$ 50.00
	Choice of crab meat or shredded chicken 紅燒大包翅	
GF	SUPREME SHARK FIN SOUP (Comb form)	\$130.00

Seafood

海鮮類


- GFO 生猛龍蝦
LIVE LOBSTER FROM THE TANK \$ 280/ 1kg
Sashimi / with ginger & spring onions / spicy salt & pepper / steamed or sauce of your choice
- GFO 生猛雪花蟹
LIVE SNOW CRAB FROM THE TANK \$ 200/ 1kg
Ginger & spring onions / spicy salt & pepper / goose liver pate /Singapore style chilli sauce / steamed or sauce of your choice
- GFO 生猛泥蟹
LIVE MUD CRAB FROM THE TANK \$ 140/ 1kg
Ginger & spring onions / spicy salt & pepper / Singapore style chilli sauce / steamed or sauce of your choice

生麵底	FRESH EGG NOODLES BASE	(每個)	each \$ 6.00
伊麵底	E-FU NOODLES BASE	(每個)	each \$ 14.00
煎米粉底	PAN-FRIED RICE NOODLES BASE	(每位)	each serve \$ 8.00
河粉底	RICE NOODLES (HO-FUN) BASE	(每位)	each serve \$ 6.00

- GFO 黑椒香蜜大蝦
JUMBO QUEENSLAND PRAWNS (4 pieces) \$ 46.00
Lightly Battered With Black Pepper & Honey Sauce
- GF 玻璃蝦
CRYSTAL PRAWNS \$ 44.00
Succulent prawns stir-fried with superior stock, served with snowpeas, shredded carrot and spring onion salad
- GF 金蒜牛油蝦
PRAWNS WITH BUTTER & CRISPY GARLIC GRANULES \$ 44.00
- GFO 乾煎蝦
MANDARIN PRAWNS \$ 44.00
- 黃金麥皮蝦
GOLDEN PRAWNS WITH OATMEAL, FRIED CURRY LEAVES & DRIED CHILLI 🌶️ \$ 44.00
- GFO 宮保蝦
KUNG PO PRAWNS 🌶️ \$ 44.00
Stir-fried prawns, diced red & green capsicum, onions, dried chilli and peanuts with a blend of grounded chilli bean sauce
- GF 琥珀合桃蝦
PRAWNS, VEGETABLES & TOFFEE WALNUTS \$ 44.00
- GFO 椒鹽鮮魷
CALAMARI WITH SPICY SALT & PEPPER 🌶️ \$ 32.00

Seafood

海鮮類

GF	游水青邊鮑 LIVE GREEN LIP ABALONE FROM THE TANK	\$ 200/ 1kg
	蠔皇原隻鮑 BRAISED WHOLE GREEN LIP ABALONE WITH OYSTER SAUCE	each from \$ 180.00
	海參鮮鮑片 BRAISED ABALONE WITH SEA CUCUMBER	\$ 90.00
	北菇海參 BRAISED SEA CUCUMBER WITH MUSHROOMS	\$ 80.00
GFO	游水星斑 LIVE CORAL TROUT FROM THE TANK	\$ 210/ 1kg
GFO	游水三刀 LIVE MORWONG FROM THE TANK	\$ 180/ 1kg
GFO	游水盲鱧 LIVE BARRAMUNDI FROM THE TANK	\$ 70/ 1kg
	Steamed with shredded ginger, then topped with spring onions, coriander & special house blend of soy, herbs and spices	
GFO	香煎銀鱈魚 PAN-FRIED BLACK COD FILLET	\$ 68.00
GFO	野盲鱧柳 (清蒸或香煎) WILD BARRAMUNDI FILLETS (Steamed or Pan-fried)	\$ 52.00
GFO	椒鹽左口魚球 FRIED FLOUNDER FILLETS WITH SPICY SALT & PEPPER AND XO CHILLI SAUCE	 \$ 40.00
GF	水煮魚 FISH FILLETS IN CHILLI BROTH WITH SICHUAN PEPPER CORN	 \$ 40.00
GFO	錦江一品煲 RED EMPEROR COMBINATION (Claypot)	\$ 45.00
	Combination of prawns, scallops, calamari, chicken, shiitake mushrooms and lettuce in a claypot	
GFO	海鮮豆腐煲 SEAFOOD & BEANCURD (Claypot)	\$ 45.00
	Combination of prawns, scallops, calamari, fish fillets, shiitake mushrooms, beancurd & bok choy in a claypot	
GFO	煎釀帶子 STUFFED SCALLOPS WITH MINCED PRAWN	\$ 48.00
GF	XO 醬帶子 SCALLOPS WITH XO CHILLI SAUCE	 \$ 48.00
GF	薑蔥炒帶子 SCALLOPS WITH GINGER & SPRING ONIONS	\$ 48.00

Poultry

家禽類

	北京填鴨 (兩件) PEKING DUCK (2 pieces)		\$ 18.00
	樟茶鴨 (半隻/全隻) SICHUAN SMOKED TEA DUCK (Half/ Whole)		\$ 50.00 / \$ 96.00
	海蜇炒鴨絲 STIR-FRIED SHREDDED ROAST DUCK WITH JELLYFISH & BEAN SHOOTS		\$ 36.00
	陳皮炆鴨煲 SLOW COOKED DUCK WITH AGED MANDARIN PEEL (Claypot)		\$ 36.00
GF	脆皮燒鴨 (半隻) CRISPY ROSTED DUCK (HALF)		\$ 38.00
	八寶鴨 (全隻) 兩天前預訂 EIGHT TREASURE DUCK (Whole) 2 Days notice required		\$ 128.00
GF	錦江美味雞 RED EMPEROR MANDARIN CHICKEN Stir-fried chicken breast fillet with tangy sweet blend of plum and grounded bean sauce		\$ 30.00
GFO	川椒雞 SPICY PEPPER CHICKEN Stir-fried chicken breast fillet with grounded Sichuan peppers, ginger, dark soy and a touch of chilli oil		\$ 32.00
GFO	乾蔥豆豉雞煲 CHICKEN WITH CHILLI BLACK BEAN & SHALLOTS (Claypot)		\$ 34.00
GF	琥珀合桃雞 CHICKEN, VEGETABLES & TOFFEE WALNUTS		\$ 34.00
	金沙炸子雞 (半隻) "GUM SAR" CRISPY SKIN CHICKEN (Half) Boned crispy skin chicken top with golden garlic granules		\$ 35.00
GFO	薑蔥油淋走地雞 (半隻) FREE RANGE CHICKEN (Half) Steamed with ginger & spring onions and fragrant oil		\$ 40.00
	富貴雞 (全隻) 兩天前預訂 BEGGAR'S CHICKEN (Whole) - 2 Days notice required		\$ 148.00

Squab 乳鴿類

	脆皮燒乳鴿 CRISPY SKIN SQUAB		\$ 40.00
	豉油皇乳鴿 (需時 45 分鐘) SQUAB WITH PREMIUM SOY SAUCE (Please allow 45 minutes to prepare)		\$ 40.00
GF	醉乳鴿 DRUNKEN SQUAB (Served cold)		\$ 48.00

Beef 牛肉類

GFO	蠔油牛肉炒芥蘭 BEEF, CHINESE BROCCOLI & SHIITAKE MUSHROOMS WITH OYSTER SAUCE		\$ 30.00
GFO	香蒜黑椒牛肉 BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS		\$ 32.00
GFO	孜然牛肉 WOK TOSSED BEEF WITH CUMIN HERB		\$ 36.00
	蜜椒牛柳 BEEF FILLET WITH BLACK PEPPER, CHILLI & HONEY SAUCE		\$ 38.00
GF	中式牛柳 CANTONESE BEEF FILLET (Cooked medium)		\$ 38.00
	Stir-fried beef fillet pieces tossed with a tangy mixture of vegetable puree, tomato sauce and herbs		
GFO	京都牛柳絲 PEKING SHREDDED BEEF FILLET		\$ 38.00
	Lightly battered shredded beef fillet with a mixture of plum, red vinegar and tomato sauce		
GFO	乾蔥豆豉牛柳粒煲 DICED BEEF FILLET WITH CHILLI BLACK BEAN & SHALLOTS (Claypot)		\$ 38.00
GFO	芥辣燒牛柳 BBQ BEEF FILLET WITH SICHUAN SAUCE (Cooked medium)		\$ 45.00
	Marinated with wholegrain mustard, BBQ, sliced and topped with sauce		
GFO	香煎牛扒皇 PAN-FRIED BEEF FILLETS (3 pieces)		\$ 45.00
	Served with Sichuan or Black Pepper Sauce		
GFO	蒜片 M9+ 和牛粒 DICED WAGYU (M9+) BEEF FILLET WITH SLICED GARLIC & SHALLOTS		\$ 130.00

Pork/ Lamb

豬/羊肉類

菠蘿咕嚕肉

SWEET & SOUR PORK

\$ 30.00

大千肉絲炒豆腐乾

SHREDDED PORK & DRY BEANCURD WITH CHILLI BLACK BEAN



\$ 36.00

崑崙排骨

PORK BELLY COOKED 3 TIMES

\$ 36.00

Infused with master stock, steamed until tender with herbs & spices then fried, sliced and served with Chinese broccoli

川汁羊架

GFO LAMB CUTLETS WITH SICHUAN SAUCE



\$ 36.00

香蒜黑椒羊肉

GFO LAMB WITH BLACK PEPPER, GARLIC & SHALLOTS

\$ 38.00

辣子爆羊肉

GFO LAMB WITH CHILLI (Dry Style)



\$ 38.00

孜然羊肉

GFO WOK TOSSED LAMB WITH CUMIN HERB



\$ 38.00

Dundee's Selection

澳洲野味

薑蔥袋鼠肉

GF KANGAROO FILLET WITH GINGER & SPRING ONIONS

\$ 36.00

香蒜黑椒袋鼠肉

GF KANGAROO FILLET WITH BLACK PEPPER, GARLIC & SHALLOTS

\$ 36.00

薑蔥鱷魚肉

GF CROCODILE FILLET WITH GINGER & SPRING ONIONS

\$ 38.00

XO 醬鱷魚肉

GF CROCODILE FILLET WITH XO CHILLI SAUCE



\$ 38.00

Provincial Specialities

家鄉小菜

GFO	麻婆豆腐 MA PO TOFU		\$ 30.00
	Spicy Sichuan style diced beancurd with minced chicken & capsicum		
GF	魚香茄子煲 SICHUAN EGGPLANT (Claypot)		\$ 30.00
	Eggplant, minced chicken, spring onions, diced red & green capsicum with chilli prawn reduction		
GFO	琵琶豆腐 "PEI PAR" BEANCURD		\$ 32.00
	Mixture of beancurd, prawn mince, water chestnut, Chinese sausage, shiitake mushrooms & springs onions, fried and topped with oyster sauce		
GFO	煎釀茄子青椒 STUFFED EGGPLANT AND CAPSICUM WITH MINCED PRAWN IN OYSTER SAUCE		\$ 34.00
GFO	乾煸四季豆 STIR-FRIED LONG BEANS WITH MINCED CHICKEN & PICKLE VEGETABLES		\$ 36.00
GF	鮮茄蝦仁炒蛋 SCRAMBLED EGGS WITH PRAWNS AND TOMATOES		\$ 38.00
	腰果 CASHEWS		\$ 8.00
	琥珀合桃 TOFFEE WALNUTS		\$ 10.00
	秘製 XO 醬 HOUSEMADE XO CHILLI SAUCE		\$ 15.00
	A housemade superior sauce with dried scallops, salted fish, ham, onions and whole Bird's Eye chilli		
	中國名茶 CHINESE TEA	每位 Per Person	\$ 2.50
	自來茶 BYO TEA	每位 Per Person	\$ 1.00
	白開水 HOT WATER	每位 Per Person	\$ 1.00

Vegetarian

素菜類

Egg and oyster sauce are used in some dishes; please advise where appropriate
(Vegetarian oyster sauce used upon request)

Banquet "V1"

\$44 per person

STEAMED VEGETARIAN DUMPLINGS

VEGETARIAN SPRING ROLLS

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VEGETARIAN SWEET CORN SOUP

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KUNG PO BEANCURD

—————*—————

MIXED MUSHROOMS & BABY SPINACH

VEGETARIAN FRIED RICE

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BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

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CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet "V2"

\$52 per person

VEGETARIAN SAN CHOY BOW

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SPICY SALT & PEPPER BEANCURD

SPRING ONION PASTRY

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FRIED STUFFED EGGPLANT

—————*—————

BOK CHOY WITH ENOKI MUSHROOMS & BAMBOO PITHS

—————*—————

PEKING SHREDDED MUSHROOMS

VEGETARIAN FRIED RICE

—————*—————

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

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CHINESE TEA

HOUSEMADE ALMOND COOKIES

Vegetarian Entree

上素小食類

	齋春卷		
	CRISPY VEGETARIAN SPRING ROLLS (3 pieces)		\$ 8.00
	蔥油餅		
	FRIED SPRING ONION PASTRIES (2 pieces)		\$ 9.00
	上素蒸餃		
GF	STEAMED VEGETARIAN DUMPLINGS (3 pieces)		\$ 10.00
	齋生菜包		
GFO	VEGETARIAN SAN CHOY BOW		\$ 10.00
	椒鹽豆腐角		
GFO	FRIED BEANCURD WITH SPICY SALT & PEPPER		\$ 10.00
	炸釀茄子		
GFO	FRIED STUFFED EGGPLANT WITH BEANCURD, WALNUTS & SHIITAKE MUSHROOMS	 	\$ 10.50
	Served with Sichuan sauce		
	齋粟米羹		
GF	VEGETARIAN SWEET CORN SOUP		\$ 10.00
	雜菜豆腐湯		
GF	MIXED VEGETABLES & BEANCURD SOUP		\$ 10.00
	齋酸辣湯		
GFO	VEGETARIAN HOT & SOUR SOUP	 	\$ 11.00

Vegetarian Rice / Noodles

上素麵飯

	齋炒飯		
GF	VEGETARIAN FRIED RICE	碗 bowl	\$ 10.00
		小 small	\$ 15.00
		大 large	\$ 20.00
	豉油皇炒麵/河		
GFO	SOYA NOODLES (Choice of egg or rice noodles)		\$ 20.00
	薑蔥撈麵		
	EGG NOODLES WITH GINGER & SPRING ONIONS		\$ 20.00
	齋星洲炒米 (小/大)		
GF	VEGETARIAN SINGAPORE NOODLES (Small/ Large)		\$ 22.50/ \$ 30.00
	乾燒伊麵		
	E-FU NOODLES		
	With shredded shiitake mushrooms & leek with light oyster sauce		\$ 30.00

Vegetarian Main

上素主菜類

Egg and oyster sauce are used in some dishes; please advise where appropriate
(Vegetarian oyster sauce used upon request)

GFO	麻辣豆腐 SICHUAN BEANCURD	 	\$ 28.00
GFO	陳醋茄子 EGGPLANT WITH SEASONED DARK VINEGAR		\$ 28.00
GFO	紅燒豆腐 BRAISED BEANCURD & SHIITAKE MUSHROOMS WITH OYSTER SAUCE		\$ 30.00
GFO	齋琵琶豆腐 VEGETARIAN "PEI PAR" BEANCURD		\$ 30.00
	Mixture of beancurd, water chestnuts, shiitake mushrooms, bamboo shoots snow peas, spring onions and coriander, fried and topped with vegetarian oyster sauce		
GFO	宮保豆腐 KUNG PO BEANCURD		\$ 30.00
	Stir-fried beancurd, diced red & green capsicum, onions, dried chilli and peanuts with a blend of grounded chilli bean sauce		
GF	清炒雜菜 (小/大) STIR-FRIED MIXED CHINESE VEGETABLES (Small/ Large)		\$ 21.00/ \$ 30.00
GF	杞子菠菜苗 STIR-FRIED BABY SPINACH WITH GOJI BERRIES		\$ 30.00
GFO	京都炸冬菇絲 PEKING SHREDDED SHIITAKE MUSHROOMS		\$ 32.00
	Lightly battered shredded shiitake mushrooms with a mixture of plum, red vinegar, tomato sauce and honey		
	川汁七彩炒豆腐乾 MIXED SHREDDED VEGETABLES WITH DRY BEANCURD WITH SICHUAN SAUCE	 	\$ 32.00
GFO	竹筴金菇扒白菜 BOK CHOY WITH ENOKI MUSHROOMS & BAMBOO PITHS		\$ 32.00
GFO	羅漢上素 BUDDHA'S CHOICE		\$ 32.00
	Chinese vegetables, shiitake mushrooms, beancurd & Chinese fungus		
GFO	蠔油冬菇芥蘭 CHINESE BROCCOLI & SHIITAKE MUSHROOMS WITH OYSTER SAUCE		\$ 32.00
GF	上湯杞子芥菜膽 BITTER MUSTARD WITH GOJI BERRIES IN SUPERIOR BROTH		\$ 36.00
GF	清炒豆苗 STIR-FRIED SNOW PEA SPROUTS		\$ 36.00

Noodles & Rice

粉，麵，飯類

	揚州炒飯		
GF	SPECIAL FRIED RICE	碗 bowl	\$ 10.00
	With diced BBQ honey pork, shrimps, peas, egg and spring onion	小 small	\$ 15.00
		大 large	\$ 20.00
	生炒牛肉飯		
GFO	MINCED BEEF FRIED RICE		\$ 20.00
	鹹魚雞粒炒飯		
GF	CHICKEN & SALTED FISH FRIED RICE		\$ 36.00
	福建炒飯		
GFO	FUJIAN FRIED RICE		\$ 36.00
	瑤柱蛋白炒飯		
GF	DRIED SCALLOP & EGG WHITE FRIED RICE		\$ 38.00
	鮮龍蝦瑤柱蛋白蟹子芥蘭粒炒飯		
GF	FRESH LOBSTER, DRIED SCALLOP, EGG WHITE, MASAGO & CHINESE BROCCOLI FRIED RICE		\$ 45.00
	絲苗白飯 (每位)		
GF	STEAMED RICE (Per person)		\$ 3.00
	蒸/炸銀絲卷		
	STEAMED OR FRIED "SILVER THREAD" ROLL	each	\$ 6.00
	肉絲炒麵		
	FRIED NOODLES WITH SHREDDED PORK		\$ 34.00
	滑蛋蝦仁炒河		
GF	FRIED HO-FUN WITH PRAWNS IN EGG SAUCE		\$ 34.00
	乾炒牛河		
GFO	FRIED HO-FUN WITH BEEF (DRY STYLE)		\$ 34.00
	星洲炒米 (小/大)		
GFO	SINGAPORE NOODLES (Small/ Large)		\$ 22.50 / \$ 30.00
	榨菜肉絲湯麵		
	SHREDDED PORK & PICKLE VEGETABLES NOODLES SOUP	兩位用 For Two	\$ 22.00
		四位用 For Four	\$ 40.00
	雪菜火鴨絲湯米		
	RICE NOODLES SOUP	每位 For Two	\$ 22.00
GF	WITH SHREDDED ROAST DUCK & SUN DRIED CABBAGE	四位用 For Four	\$ 40.00
	海鮮炒麵		
GFO	SEAFOOD FRIED NOODLES		\$ 44.00

Desserts

甜品類

GFO	雲尼拿雪糕 VANILLA ICE CREAM	\$ 4.50
	加果仁或糖漿 With topping and / or nut	\$ 5.00
GFO	炸香蕉/菠蘿雪糕 BANANA OR PINEAPPLE FRITTER & ICE CREAM	\$ 10.00
	綠茶紅豆糕或椰汁糕 GREEN TEA & RED BEAN JELLY OR COCONUT JELLY	\$ 10.00
	香芒布甸 MANGO PUDDING	\$ 10.00
GFO	士多啤梨雪糕 FRESH STRAWBERRIES & ICE CREAM	\$ 10.00
GF	鮮果拼盤 (每位) SIGNATURE FRESH FRUIT PLATTER (Per person)	\$ 10.00
	炸雪糕 FRIED ICE CREAM Served in a waffle cone	\$ 10.00
GFO	拔絲蘋果/ 香蕉/ 菠蘿雪糕 TOFFEE APPLE, BANANA OR PINEAPPLE WITH ICE CREAM	\$ 16.00
	草莓班戟雪糕 FRESH STRAWBERRY CREPES Crepes filled with fresh Strawberries, served with topping and Vanilla ice cream	\$ 16.00
	香蕉班戟雪糕 BANANA CREPES Crepes filled with Banana, served with Caramel and Vanilla ice cream	\$ 16.00
	榛子甜酒雪糕咖啡 RED EMPEROR AFFOGATO Vanilla ice cream, Espresso shot, Frangelico liqueur & nuts	\$ 18.00
	中式窩餅 香蕉豆沙 或 奶皇 CHINESE PANCAKE (Serves 2) Choice of either red bean paste & sliced banana or custard	\$ 18.00
	橙酒班戟雪糕 RED EMPEROR CREPE SUZETTE Crepes prepare on a gueridon, a sauce of caramelized sugar and butter, orange juice, zest, Flambe with Grand Marnier & Brandy served with vanilla ice cream and fresh strawberries	\$ 20.00
GF	雪蛤燉紅蓮 DOUBLE BOILED HASHIMA WITH RED DATES & LOTUS SEEDS	\$ 28.00
	Change to Gluten Free Vanilla Ice Cream	Extra \$ 1.00