


錦江中餐廳

RED EMPEROR
CHINESE RESTAURANT



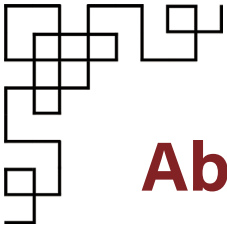
MENU

General Enquiry : info@redemperor.com.au
Events/ Banquet : bookings@redemperor.com.au

 www.redemperor.com.au

 @REChinese

 @redemperorsouthgate



About Us



Red Emperor Chinese restaurant started its journey in Southgate Melbourne in 1992. Since then, we have aimed to provide quality food and customer service consistently to our patrons. Through hard work and dedication, we've provided satisfaction to a great number of our honourable guests. We believe in providing our guests from far and near with an unforgettable experience based on care and passion.

Since our 30-year history providing the Melbourne community with an authentic dining experience featuring beloved Chinese dishes; we have now opened a second iconic location in Chinatown to further support and promote our love of Chinese cuisine and culture. Red Emperor in Chinatown is pleased to offer the same highly popular menu and service excellence that we have provided at the Southgate location for so many years.

Our menu contains authentic dishes which are the hallmark of Red Emperor. They have been prepared by our highly experienced chefs with commitment and attention to detail. We welcome you to peruse and choose from our carefully cultivated menu, or one of our knowledgeable and helpful staff members would be delighted to speak with you and help organise dishes most suitable for you. It is our privilege and great honour to welcome our guests, and we hope you enjoy your meal with us.

Red Emperor Management Team

關於錦江

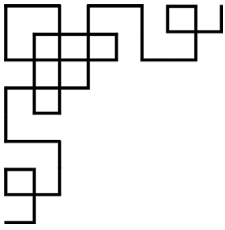
錦江中餐廳自1992年於Southgate三樓開業至今。我們致力於提供一貫的優質服務和食品。通過辛勤員工和其奉獻精神，我們成功地為眾多尊貴的客人提供了滿意的服務。我們的目標是繼續保持我們的最好，並不斷改進，以滿足每個客戶的需求，並與每個人建立真正的關係。我們相信基於我們細心和熱情，能為遠道而來的客人提供難忘的體驗。

擁有三十年歷史，錦江中餐廳一直致力為墨爾本市提供正宗的餐飲體驗和各式各樣的中華美食。我們的第二間分店已經在著名的唐人街開業，繼續為大家提供優質的料理及宣揚中國文化。錦江中餐廳唐人街分店亦會繼續秉持著我們一貫的高品質服務態度，以及我們極受歡迎的菜單，務求讓我們的貴客能同樣地感受到我們在SOUTHGATE店的體驗。

錦江的標誌，就是我們的菜單。這些菜餚都是由我們經驗豐富的廚師準備的，而且是真正的和經過測試的。廚師們對細節非常關注而且熱愛烹調。我們榮幸能夠以微笑的面孔，周到和一致的服務歡迎我們的客人。我們希望看到他們帶著更大的微笑離開。

錦江管理團隊





If you have any food allergies or special dietary requirements, please inform us prior to ordering. We will do our best to accommodate your request and take every step we can to minimise cross contamination of food allergens. Due to the nature of our restaurant meal preparation, we are however unable to guarantee the absence of all food allergens from our menu items. Please note, MSG is not used in our food preparation at all. However, the presence of this ingredient in some of our commercial sauces is unfortunately unavoidable. We are able to cater for coeliacs if we are notified in advance of ordering. thank you.

如果您有任何食物過敏或特殊飲食要求，請在點菜時告知我們。我們將盡最大努力滿足您的要求，並儘一切可能減少食物過敏原的交叉污染。由於我們餐廳膳食的準備性質，我們無法保證我們的菜單項中沒有所有食物過敏原。請注意，我們不使用味精於準備的食物中。然而，遺憾的是，我們的一些商業醬料中存在這種成分是不可避免的。我們也能滿足有麥麩/麵筋不耐症的客人的要求，如有需要請提前告知，謝謝。



Chilli indicative level of spiciness. Please advise if you wish to adjust.

GFO

Gluten Free Option Available

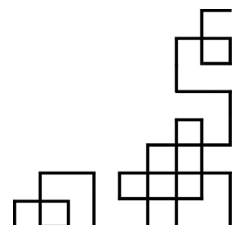
GF

Gluten Free

**MINIMUM CHARGE PER PERSON
(DINNER ONLY)
最低消費 (只限晚市)**

\$30.00 PER PERSON

每位 \$30.00





Banquet 套餐



For 2 People or More

Banquet "C"

\$70.00 per person

SAN CHOY BOW

CRISPY PRAWN SPRING ROLL
STEAMED DIM SUM

CHICKEN & SWEET CORN SOUP

KUNG PO CHICKEN

BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS
SPECIAL FRIED RICE

BANANA FRITTER & ICE CREAM

CHINESE TEA
HOUSEMADE ALMOND COOKIES

Banquet "D"

\$85.00 per person

STEAMED DIM SUM

FRIED STUFFED SCALLOPS WITH MINCED PRAWN
CALAMARI WITH SPICY SALT & PEPPER

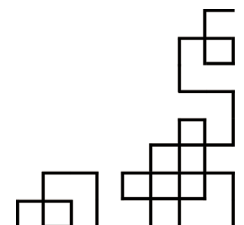
PEKING DUCK

GOLDEN PORK CUTLET WITH COINTREAU & ORANGE

DICED BEEF FILLET WITH CHILLI BLACK BEAN & SHALLOTS
VEGETARIAN FRIED RICE

BANANA FRITTER & ICE CREAM

CHINESE TEA
HOUSEMADE ALMOND COOKIES





Sharing Banquet 套餐



Minimum 6 people per table

Banquet "F"

\$75.00 per person

SAN CHOY BOW

STEAMED DIM SUM

SIGNATURE TWICE-COOKED SPICY QUAIL

PAN-FRIED WILD BARRAMUNDI FILLETS

SICHUAN PRAWNS

CHICKEN WITH MANDARIN SAUCE

BEEF WITH BLACK PEPPER & GARLIC

BBQ HONEY PORK & CHINESE BROCCOLI WITH OYSTER SAUCE

SHREDDED MUSHROOMS WITH SPICY SALT & PEPPER

STEAMED RICE

FRESH FRUIT PLATTER

CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet "G"

\$85.00 per person

STEAMED PORK DUMPLINGS

GOLDEN PRAWNS WITH SALTED EGG YOLK PASTE

PEKING DUCK

PAN-FRIED WILD BARRAMUNDI FILLETS

CALAMARI WITH SPICY SALT & PEPPER

PORK BELLY COOKED THREE TIMES

SPICY PEPPER CHICKEN

PEKING SHREDDED BEEF FILLET

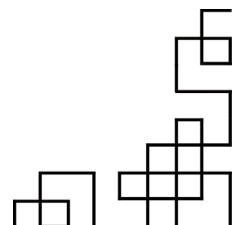
BABY SPINACH WITH SHIITAKE MUSHROOM

STEAMED RICE

FRESH FRUIT PLATTER

CHINESE TEA

HOUSEMADE ALMOND COOKIES





Banquet 套餐



For 4 People or More

Banquet "E"

\$145.00 per person

SEAFOOD SAN CHOY BOW

RED EMPEROR CONSOMME' DUMPLING WITH LOBSTER & ABALONE

PEKING DUCK

FRESH LOBSTER WITH GINGER & SPRING ONION
WITH EGG NOODLES

BBQ BEEF FILLET WITH SICHUAN SAUCE
BLACK TRUFFLE & EGG WHITE FRIED RICE

BANANA FRITTER & ICE CREAM

CHINESE TEA
HOUSEMADE ALMOND COOKIES

CASHEWS 腰果 \$10.00

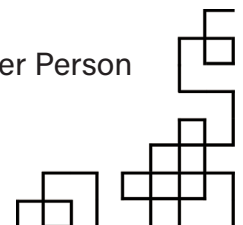
TOFFEE WALNUTS 琥珀核桃 \$12.00

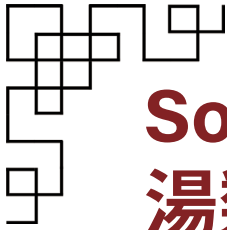
HOUSEMADE XO CHILLI SAUCE 秘製XO醬   \$ 15.00
A housemade superior sauce with dried scallops, salted fish,
ham, onions and whole Bird's Eye chilli

CHINESE TEA 中國茗茶 每位 \$3.00 Per Person

BYO TEA 自來茶 每位 \$1.00 Per Person

HOT WATER 白開水 每位 \$1.00 Per Person

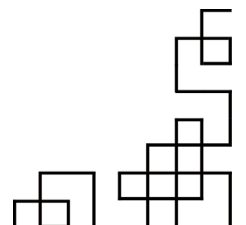




Soup 湯類



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| GF | CHICKEN, EGG & TOMATO SOUP 雞絲番茄蛋花湯 | \$11.00 |
| GF | CHICKEN & SWEET CORN SOUP 雞絲粟米羹 | \$11.00 |
| | WONTON SOUP Prawn & pork dumplings in chicken stock 鮮蝦豬肉雲吞湯 | \$13.00 |
| GFO | HOT & SOUR SOUP 🌶️🌶️ With shrimps, shredded chicken, beancurd, preserved vegetables, bamboo shoots, black fungus & egg 酸辣湯 | \$13.00 |
| GFO | SHREDDED DUCK SOUP 鴨絲羹 | \$13.00 |
| GFO | SEAFOOD & BEANCURD SOUP 海鮮豆腐羹 | \$15.00 |
| GF | DOUBLE BOILED HERBAL SOUP OF THE DAY 精選燉湯 | \$22.00 |
| | RED EMPEROR CONSOMMÉ DUMPLING WITH LOBSTER & ABALONE 龍蝦鮑片灌湯餃 | \$24.00 |
| GF | SHARK FIN SOUP (Loose form) Choice of crab meat or shredded chicken 紅燒魚翅 (蟹肉或 雞絲) | \$60.00 |
| GF | SUPREME SHARK FIN SOUP (Comb form) 紅燒大包翅 | \$168.00 |



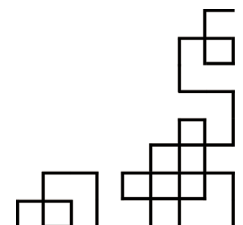


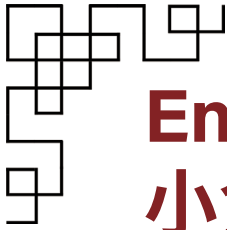
Seafood Entrees

海鮮小食




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| GFO | FRESH WESTERN AUSTRALIA SCALLOPS (Minimum 3 pieces) Steamed with ginger & spring onion/ black bean sauce/ XO chilli sauce 蒸帶子(薑蔥,豉汁或XO醬) | Each \$6.50 每隻 |
| GFO | FRESH ST. HELEN OYSTERS (Minimum 3 Pieces) Steamed with ginger & spring onion/ black bean sauce/ XO chilli sauce 蒸塔省生蠔(薑蔥,豉汁或XO醬) | Each \$7.00 每隻 |
| | CRISPY PRAWN SPRING ROLLS (2 pieces) 脆皮蝦春卷 | \$14.00 |
| GFO | FRIED SOFT SHELL CRAB WITH SPICY SALT & PEPPER 🌶️ 椒鹽炸軟殼蟹 | \$16.00 |
| | PRAWN WONTONS IN CHILLI OIL, VINEGAR & GARLIC GRANULES 🌶️ 紅油抄手 | \$16.00 |
| GFO | SIGNATURE ENTRÉE PLATTER Steamed scallop dumpling, steamed prawn, coriander & water chestnut roll, crispy beancurd skin prawn roll and spicy salt & pepper calamari 錦江上承特拼 | \$17.00 |
| GF | STIR-FRIED WESTERN AUSTRALIA SCALLOPS With ginger & spring onion 薑蔥炒西省帶子 | \$17.00 |
| GFO | CALAMARI WITH SPICY SALT & PEPPER 🌶️ 椒鹽鮮魷 | \$18.50 |
| | BAKED STUFFED CRAB MEAT WITH TUMERIC CREAM SAUCE 焗釀蟹蓋 | \$20.00 |
| GFO | FRIED JUMBO QUEENSLAND PRAWNS (2 pieces) 🌶️ Served with chilli prawn reduction 魚香大蝦 | \$30.00 |
| GF | STIR-FRIED EGG WHITE & CREAM WITH LOBSTER 龍蝦肉炒蛋白鮮奶 | \$36.00 |





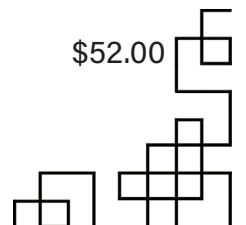
Entrees 小食



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| | CRISPY CHICKEN SPRING ROLLS (3 pieces) 脆皮雞春卷 | \$9.00 |
| GFO | STEAMED ASSORTED DIM SUM (3 pieces) 蒸點心三寶 | \$12.00 |
| | STEAMED PORK DUMPLINGS (3 pieces) 港式小籠包 | \$12.00 |
| GFO | SAN CHOY BOW Minced chicken, Chinese pork sausage, water chestnuts & bamboo shoots in lettuce cup topped with plum sauce 生菜包 | \$12.00 |
| GF | BBQ HONEY PORK (8 pieces) 蜜汁叉燒 | \$13.00 |
| GFO | SIGNATURE TWICE-COOKED SPICY QUAIL  錦江椒鹽鷓鴣 | \$20.00 |

Cold Platters (Serves 2 - 4 people) 冷拼盤

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| GF | WOOD FUNGUS WITH CHILLI, GARLIC & BLACK VINEGAR 涼拌木耳 | \$16.00 |
| GF | SMASHED CUCUMBER & GARLIC 手拍黃瓜 | \$16.00 |
| | OX TONGUE WITH SESAME SAUCE 麻醬牛脷 | \$20.00 |
| GF | JELLYFISH 海蜇 | \$20.00 |
| | DUCK TONGUE 滷水鴨舌 | \$22.00 |
| | DUCK WEBS WITH CHILLI OIL & SESAME SAUCE 麻辣鮮鴨掌 | \$24.00 |
| | DRUNKEN SQUAB (Please allow 45 minutes to prepare) 醉乳鴿 (需時45分鐘) | \$52.00 |





Seafood 海鮮類



LIVE LOBSTER FROM THE TANK
 GFO Sashimi/ steamed or prepared with ginger & spring onion/ spicy salt & pepper/
 sauce of your choice \$288/ 1kg
 生猛龍蝦

LIVE SNOW CRAB FROM THE TANK
 GFO Steamed with Chinese wine and egg white or
 prepared with ginger & spring onion/ spicy salt & pepper/ goose liver pate/
 Singapore style chilli sauce/ or sauce of your choice \$288/ 1kg
 生猛雪花蟹

LIVE MUD CRAB FROM THE TANK
 GFO Steamed or prepared with ginger & spring onion/ spicy salt & pepper/
 Singapore style chilli sauce or sauce of your choice \$168/ 1kg
 生猛泥蟹

| | | | |
|------|----------------------------|------|-------------------|
| 生麵底 | FRESH EGG NOODLE BASE | (每個) | Each \$6.00 |
| 河底粉 | RICE NOODLE (HO-FUN) BASE | (每位) | Each serve \$6.00 |
| 煎米粉底 | PAN-FRIED RICE NOODLE BASE | (每位) | Each serve \$8.00 |
| 伊麵底 | E-FU NOODLE BASE | (每個) | Each \$14.00 |

JUMBO QUEENSLAND PRAWNS (4 pieces)
 Stir-fried with garlic & butter sauce \$60.00
 蒜蓉牛油大蝦 (四隻)

CRYSTAL PRAWNS
 GF Succulent prawns stir-fried with superior stock, served with snowpeas, shredded
 carrot and spring onion salad \$50.00
 玻璃蝦

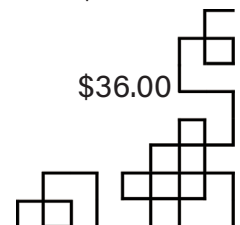
MANDARIN PRAWNS
 GFO 乾煎蝦 \$50.00

GOLDEN PRAWNS WITH SALTED EGG YOLK PASTE
 GFO 咸蛋黃蝦 \$50.00

KUNG PO PRAWNS 🌿
 GFO Stir-fried prawns, diced red & green capsicum, onion, dried chilli and
 peanuts with a blend of grounded chilli bean sauce \$50.00
 宮保蝦

PRAWNS, VEGETABLES & TOFFEE WALNUTS
 GF 琥珀合桃蝦 \$50.00

CALAMARI WITH SPICY SALT & PEPPER 🌿
 GFO 椒鹽鮮魷 \$36.00

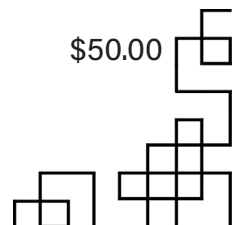


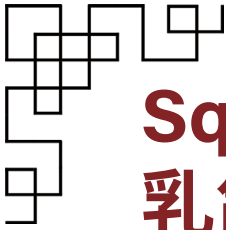


Seafood 海鮮類



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|-----|---|-----------------------|
| GF | LIVE GREEN LIP ABALONE FROM THE TANK 游水青邊鮑 | \$238/ 1kg |
| | BRAISED WHOLE GREEN LIP ABALONE WITH OYSTER SAUCE 蠔皇原隻鮑 | Each From \$200.00 |
| | BRAISED ABALONE WITH SEA CUCUMBER 海參鮮鮑片 | \$98.00 |
| | BRAISED SEA CUCUMBER 紅燒海參 | \$76.00 |
| GFO | LIVE CORAL TROUT FROM THE TANK 游水星班 | \$288/ 1kg |
| GFO | LIVE MORWONG FROM THE TANK 游水三刀 | \$198/ 1kg |
| GFO | LIVE BARRAMUNDI FROM THE TANK Steamed with shredded ginger, then topped with spring onion, coriander & special house blend of soy, herbs and spices 游水盲鱧 | \$72/ 1kg |
| GFO | PAN-FRIED PATAGONIA TOOTH FISH FILLETS 香煎牙魚 | \$88.00 |
| GFO | WILD BARRAMUNDI FILLETS (Steamed or Pan-fried) 野盲鱧柳 (清蒸 或 香煎) | \$56.00 |
| GFO | FRIED FLOUNDER FILLETS 🌶️🌶️ WITH SPICY SALT & PEPPER AND XO CHILLI SAUCE 椒鹽左口魚球 | \$46.00 |
| GF | ROCKLING FILLETS IN CHILLI BROTH WITH SICHUAN PEPPER CORN 🌶️🌶️🌶️ 水煮魚 | \$46.00 |
| GF | ROCKLING FILLETS WITH GINGER & SPRING ONION 薑蔥炒魚球 | \$46.00 |
| GFO | SEAFOOD & BEANCURD (Claypot) Combination of prawns, scallops, calamari, fish fillets, shiitake mushroom, beancurd & bok choy in a claypot 海鮮豆腐煲 | \$50.00 |
| GFO | STUFFED SCALLOPS WITH MINCED PRAWN 煎釀帶子 | \$50.00 |
| GF | SCALLOPS WITH XO CHILLI SAUCE 🌶️🌶️ XO醬帶子 | \$50.00 |
| GF | SCALLOPS WITH GINGER & SPRING ONION 薑蔥炒帶子 | \$50.00 |





Squab 乳鴿類



CRISPY SKIN SQUAB

脆皮燒乳鴿

\$48.00

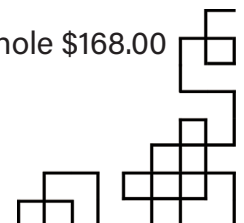
SQUAB WITH PREMIUM SOY SAUCE (Please allow 45 minutes to prepare)

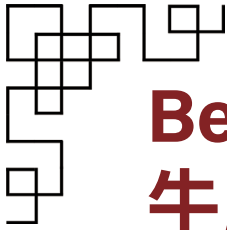
豉油皇乳鴿 (需時四十五分鐘)

\$48.00

Poultry 家禽類

- GFO **PEKING DUCK** (2 pieces)
北京填鴨 (兩件) \$20.00
- SICHUAN SMOKED TEA DUCK**
樟茶鴨 (半隻/全隻) Half \$60.00
Whole \$110.00
- GF **CRISPY ROASTED DUCK** (Boned)
脆皮燒鴨 (半隻) Half \$44.00
- EIGHT TREASURE DUCK** (2 days notice required)
八寶鴨 (全隻) 兩天前預訂 Whole \$148.00
- GF **CHICKEN WITH MANDARIN SAUCE**
Stir-fried chicken breast fillet with tangy sweet blend of plum and
grounded bean sauce \$36.00
美味雞
- GFO **SPICY PEPPER CHICKEN** 🌶️🌶️
川椒雞 \$36.00
- GFO **CHICKEN WITH CHILLI BLACK BEAN & SHALLOTS** (Claypot) 🌶️
乾蔥豆豉雞煲 \$38.00
- GF **CHICKEN, VEGETABLES & TOFFEE WALNUTS**
琥珀合桃雞 \$38.00
- "GUM SAR" CRISPY SKIN CHICKEN**
Boned crispy skin chicken top with golden garlic granules
金沙炸子雞 (半隻) Half \$38.00
- GFO **FREE RANGE CHICKEN**
Steamed with vegetables and superior stock
菜膽上湯走地雞 (半隻) Half \$42.00
- BEGGAR'S CHICKEN** (2 Days notice required)
富貴雞 (全隻) 兩天前預訂 Whole \$168.00



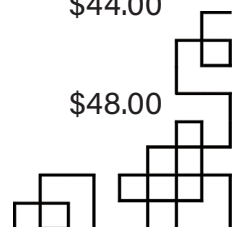


Beef/ Pork/ Lamb

牛/ 豬/ 羊類



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| GFO | BEEF, CHINESE BROCCOLI & SHIITAKE MUSHROOM WITH OYSTER SAUCE 蠔油牛肉炒芥蘭 | \$36.00 |
| GFO | BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS 香蒜黑椒牛肉 | \$36.00 |
| GFO | PEKING SHREDDED BEEF FILLETS Lightly battered shredded beef fillet with a mixture of plum, red vinegar and tomato sauce 京都牛柳絲 | \$42.00 |
| GFO | DICED BEEF FILLET WITH CHILLI BLACK BEAN & SHALLOTS (Claypot) 🌶️ 乾蔥豆豉牛柳粒煲 | \$42.00 |
| GFO | PAN-FRIED BEEF FILLETS (3 pieces) Served with Sichuan sauce, Cantonese sauce or honey pepper sauce 香煎牛扒皇(四川汁/中式汁/蜜糖黑椒汁) | \$48.00 |
| | BRAISED WAGYU OX TAIL WITH RED WINE (Claypot) 紅酒燴和牛尾煲 | \$48.00 |
| GFO | SLICED BBQ BEEF FILLET (Cooked medium) 🌶️ With Sichuan sauce OR mustard sauce 燒牛柳 (四川汁/芥菜汁) | \$56.00 |
| GFO | DICED WAGYU(M9+) BEEF FILLET WITH SLICED GARLIC & SHALLOTS 蒜片M9+ 和牛粒 | \$138.00 |
| | SWEET & SOUR PORK 菠蘿咕嚕肉 | \$35.00 |
| | GOLDEN PORK CUTLET WITH COINTREAU & ORANGE 君度香橙骨 | \$36.00 |
| GFO | PORK BELLY COOKED 3 TIMES Infused with master stock, steamed until tender with herbs & spices then fried, sliced and served with Chinese broccoli 崑崙排骨 | \$42.00 |
| GFO | LAMB WITH BLACK PEPPER, GARLIC & SHALLOTS 香蒜黑椒羊肉 | \$44.00 |
| GFO | LAMB WITH CHILLI (Dry Style) 🌶️🌶️ 辣子爆羊肉 | \$44.00 |
| GFO | LAMB CUTLETS WITH SICHUAN SAUCE (3 pieces) 🌶️ 川汁羊架 | \$48.00 |





Provincial Specialities

家鄉小菜

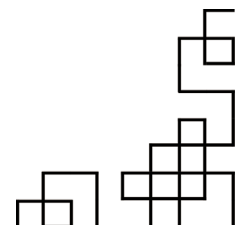


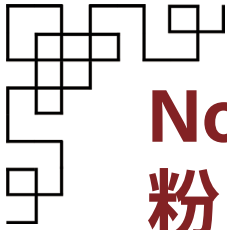
| | | |
|-----|--|---------|
| GFO | MA PO TOFU 🌶️🌶️ Spicy Sichuan style diced beancurd with minced chicken & capsicum 麻婆豆腐 | \$36.00 |
| GF | SICHUAN EGGPLANT (Claypot) 🌶️🌶️ Eggplant, minced chicken, spring onion, diced red & green capsicum with chilli prawn reduction 魚香茄子煲 | \$36.00 |
| GFO | "PEI PAR" BEANCURD Mixture of beancurd, prawn mince, water chestnut, Chinese sausage, shiitake mushroom & spring onion, fried and topped with oyster sauce 琵琶豆腐 | \$38.00 |
| GFO | STIR-FRIED LONG BEANS WITH MINCED CHICKEN & PICKLE VEGETABLES 乾煸四季豆 | \$38.00 |
| GFO | BEANCURD, SALTED FISH & DICED CHICKEN (Claypot) 咸魚雞粒豆腐煲 | \$40.00 |
| GFO | STUFFED EGGPLANT AND CAPSICUM WITH MINCED PRAWN IN OYSTER SAUCE 煎釀茄子青椒 | \$44.00 |

Dundee's Selection

澳洲野味

| | | |
|----|--|---------|
| GF | KANGAROO FILLET WITH GINGER & SPRING ONION 薑蔥袋鼠肉 | \$40.00 |
| GF | KANGAROO FILLET WITH BLACK PEPPER, GARLIC & SHALLOTS 香蒜黑椒袋鼠肉 | \$40.00 |
| GF | CROCODILE FILLET WITH GINGER & SPRING ONION 薑蔥鱷魚肉 | \$40.00 |
| GF | CROCODILE FILLET WITH XO CHILLI SAUCE 🌶️🌶️ XO醬鱷魚肉 | \$40.00 |



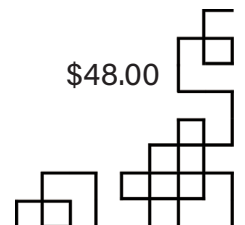


Noodles & Rice

粉麵飯類



| | | | |
|-----|--|---------------------|--|
| GF | SPECIAL FRIED RICE With diced BBQ honey pork, shrimps, peas, egg and spring onion 揚州炒飯 | | Bowl \$12.00 碗 Small \$18.00 小 Large \$24.00 大 |
| GF | CHICKEN & SALTED FISH FRIED RICE 鹹魚雞粒炒飯 | | \$40.00 |
| GF | DRIED SCALLOP, EGG WHITE & DICED CHINESE BROCCOLI FRIED RICE 瑤柱蛋白芥蘭粒炒飯 | | \$44.00 |
| GF | BLACK TRUFFLE, EGG WHITE & DICED CHINESE BROCCOLI FRIED RICE 黑松露蛋白芥蘭粒炒飯 | | \$48.00 |
| GF | FRESH LOBSTER, DRIED SCALLOP, EGG WHITE, MASAGO & DICED CHINESE BROCCOLI FRIED RICE 鮮龍蝦瑤柱蛋白蟹子芥蘭粒炒飯 | | \$52.00 |
| GF | STEAMED RICE 絲苗白飯 | Each 每位 | \$3.00 |
| | STEAMED OR FRIED "SILVER THREAD" ROLL 蒸/炸銀絲卷 | Each 每條 | \$8.00 |
| GFO | SINGAPORE NOODLES 星洲炒米 | | Small \$24.00 小 Large \$32.00 大 |
| | FRIED NOODLES WITH SHREDDED PORK 肉絲炒麵 | | \$36.00 |
| | FRIED HO-FUN WITH PRAWNS IN EGG SAUCE 滑蛋蝦仁炒河 | | \$36.00 |
| GF | FRIED HO-FUN WITH BEEF (Dry Style) 乾炒牛河 | | \$36.00 |
| | SHREDDED PORK & PICKLE VEGETABLES NOODLES SOUP 榨菜肉絲湯麵 | For Two For Four | \$24.00 兩位用 \$44.00 四位用 |
| GF | RICE NOODLES SOUP WITH SHREDDED ROAST DUCK & SUN-DRIED CABBAGE 雪菜火鴨絲湯米 | For Two For Four | \$24.00 兩位用 \$44.00 四位用 |
| GFO | SEAFOOD FRIED NOODLES 海鮮炒麵 | | \$48.00 |





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"

\$65.00 per person

VEGETARIAN SAN CHOY BOW

FRIED BEANCURD WITH SPICY SALT & PEPPER
FRIED SPRING ONION PASTRY

VEGETARIAN SWEET CORN SOUP

MIXED MUSHROOM & BABY SPINACH

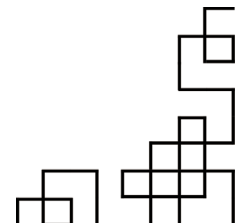
MOCK CHICKEN WITH CHILLI BLACK BEAN & SHALLOT
VEGETARIAN FRIED RICE

BANANA FRITTER & ICE CREAM
OR
DESSERT OF SAME VALUE

CHINESE TEA
HOUSEMADE ALMOND COOKIES

In our vegetarian dishes, eggs, mushroom, oyster sauce might be added.
If you have any special dietary requirements, please kindly contact our staffs.

部份素菜中, 我們會加入雞蛋, 菇類, 蠔油。
如閣下有特別膳食需要, 請與服務員提出。





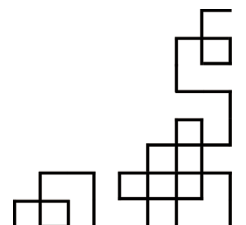
Vegetarian Entree 上素小食

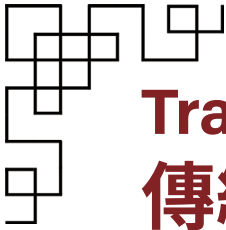


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|-----|---|---------|
| | CRISPY VEGETARIAN SPRING ROLLS (3 pieces) 齋春卷 | \$9.00 |
| | FRIED SPRING ONION PASTRIES (3 pieces) 蔥油餅 | \$12.00 |
| GF | STEAMED VEGETARIAN DUMPLINGS (3 pieces) 上素蒸餃 | \$12.00 |
| GFO | VEGETARIAN SAN CHOY BOW 齋生菜包 | \$12.00 |
| GFO | FRIED BEANCURD WITH SPICY SALT & PEPPER 🌶️ 椒鹽豆腐角 | \$12.00 |
| GFO | FRIED STUFFED EGGPLANT WITH BEANCURD, WALNUTS & SHIITAKE MUSHROOM (3 pieces) Served with Sichuan sauce 齋炸釀茄子 | \$14.00 |
| GF | STIR-FRIED EGG WHITE & CREAM WITH DICED VEGETABLES 雜菜粒炒蛋白鮮奶 | \$18.00 |

Vegetarian Entree 素湯

| | | |
|-----|--|---------|
| GF | VEGETARIAN SWEET CORN SOUP 齋粟米羹 | \$11.00 |
| GF | MIXED VEGETABLES & BEANCURD SOUP 雜菜豆腐羹 | \$11.00 |
| GFO | VEGETARIAN HOT & SOUR SOUP 🌶️🌶️ 齋酸辣湯 | \$13.00 |





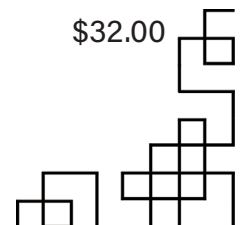
Traditional Vegetarian Main 傳統上素主菜

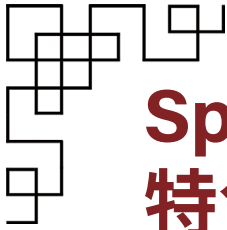


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|-----|--|---------|
| GFO | SICHUAN BEANCURD 🌶️🌶️ 麻辣豆腐 | \$35.00 |
| GFO | BRAISED BEANCURD & SHIITAKE MUSHROOM WITH OYSTER SAUCE 紅燒豆腐 | \$35.00 |
| GFO | KUNG PO BEANCURD 🌶️ Stir-fried beancurd, diced red & green capsicum, onion, dried chilli and peanuts with a blend of grounded chilli bean sauce 宮保豆腐 | \$35.00 |
| GFO | FRIED BEANCURD AND LONG BEANS WITH SPICY SALT & PEPPER 🌶️ 椒鹽豆腐及四季豆 | \$35.00 |
| GFO | VEGETARIAN "PEI PAR" BEANCURD Mixture of beancurd, water chestnuts, shiitake mushrooms, bamboo shoots snow peas, spring onion and coriander, fried and topped with vegetarian oyster sauce 琵琶豆腐 | \$38.00 |
| GFO | BUDDHA'S CHOICE Chinese vegetables, shiitake mushrooms, beancurd & Chinese fungus 羅漢上素 | \$38.00 |

Vegetarian Rice/ Noodles 上素麵飯

| | | |
|-----|--|--|
| GF | VEGETARIAN FRIED RICE 齋炒飯 | Bowl \$12.00 碗 Small \$18.00 小 Large \$24.00 大 |
| GFO | SOYA NOODLES (Choice of egg or rice noodles) 豉油皇炒麵/ 河 | \$24.00 |
| | EGG NOODLES WITH GINGER & SPRING ONION 薑蔥撈麵 | \$24.00 |
| | VEGETARIAN SINGAPORE NOODLES 齋星洲炒米 | Small \$24.00 小 Large \$32.00 大 |
| | E-FU NOODLES With shredded shiitake mushrooms & leek with light oyster sauce 乾燒伊麵 | \$32.00 |






Special Vegetarian 特色素菜

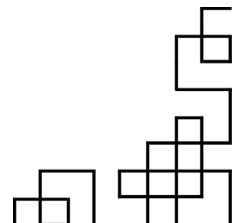


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|-----|---|------------------------------------|
| GFO | STIR-FRIED MIXED CHINESE VEGETABLES 清炒雜菜 | Small \$24.00 小 Large \$32.00 大 |
| GFP | CHINESE BROCCOLI WITH GINGER & CHINESE WINE 薑汁紹酒芥蘭 | \$35.00 |
| GF | STIR-FRIED BABY SPINACH WITH GOJI BERRIES 杞子菠菜苗 | \$35.00 |
| GFO | SWEET & SOUR FRIED BEANCURD 菠蘿咕嚕炸豆腐 | \$35.00 |
| GFO | PEKING SHREDDED SHIITAKE MUSHROOM Lightly battered shredded shiitake mushroom with a mixture of plum, red vinegar, tomato sauce and honey 京都炸冬菇絲 | \$35.00 |
| GFO | BOK CHOY WITH ENOKI MUSHROOM & BAMBOO PITH 竹筴金菇扒白菜 | \$36.00 |
| GFO | SHIITAKE MUSHROOM & CHINESE BROCCOLI WITH OYSTER SAUCE 蠔油花菇芥蘭 | \$38.00 |
| GFO | BABY SPINACH WITH SHIITAKE MUSHROOM 花菇菠菜苗 | \$38.00 |
| GF | STIR-FRIED SNOW PEA SPROUTS 清炒豆苗 | \$40.00 |

Meat Alternative 仿葷素菜

"Meat alternative" is food that made from vegetarian ingredients, usually soy-based or gluten-based.

| | | |
|--|--|---------|
| | MOCK BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS 香蒜黑椒素牛 | \$38.00 |
| | MOCK CHICKEN WITH CHILLI BLACK BEAN & SHALLOTS (Claypot)  乾蔥豆豉素雞煲 | \$38.00 |





Dessert 甜品類



| | | |
|-----|---|---------|
| GF | VANILLA ICE CREAM (With topping and/ or nuts) 雲尼拿雪糕 (加果仁或糖漿) | \$6.00 |
| GF | CRÈME BRÛLÉE 焦糖燉蛋 | \$13.00 |
| GFO | BANANA OR PINEAPPLE FRITTERS (With Ice cream) 炸香蕉/ 菠蘿 伴雪糕 | \$13.00 |
| | GREEN TEA & RED BEAN JELLY OR COCONUT JELLY 綠茶紅豆糕 或 椰汁糕 | \$13.00 |
| | MANGO PUDDING 香芒布甸 | \$13.00 |
| GF | SIGNATURE FRESH FRUIT PLATTER 鮮果拼盤 | \$13.00 |
| GF | FRESH STRAWBERRIES & ICE CREAM 鮮草莓伴雪糕 | \$13.00 |
| | FRIED ICE CREAM 炸雪糕 | \$13.00 |
| | FRESH STRAWBERRY OR BANANA PANCAKE (With Ice cream) 草莓 或 香蕉 班戟 伴雪糕 | \$18.00 |
| | CHINESE PANCAKE (Serves 2) Choice of either red bean paste & sliced banana or custard 中式窩餅 (香蕉豆沙 或 奶皇) | \$18.00 |
| | RED EMPEROR AFFOGATO Vanilla ice cream, Espresso shot, Frangelico liqueur & nuts 榛子甜酒雪糕咖啡 | \$22.00 |
| GFO | TOFFEE APPLE, BANANA OR PINEAPPLE (With Ice cream) 拔絲蘋果/ 香蕉/ 菠蘿 伴雪糕 | \$28.00 |
| | RED EMPEROR CREPE SUZETTE Flambee at your table side 橙酒班戟 | \$28.00 |
| GF | DOUBLE BOILED HASHIMA WITH RED DATES & LOTUS SEEDS 雪蛤燉紅棗蓮子 | \$28.00 |

