

## Lunch Menu (12:00noon - 3:00pm)

### Chef's Suggestions

#### Entrees

Steamed egg custard with spicy seafood sauce	\$8.00
Steamed rice noodle roll with scallops	\$8.50
Deep fried soft shell crab with spicy salt	\$12.50
Baked crab shell	\$13.50

#### Soups

Superior shark's fin soup (75g)	\$100.00
Shark's fin soup with crabmeat or chicken (37.5g)	\$60.00

#### Mains

Drunken squab (corn fed)	\$42.00
Braised pork belly	\$26.00
Mongolian lamb (little spicy)	\$26.00
Chargrilled whole squid	From \$26.80
Sauté prawn & eggplant in fish chilli sauce	\$30.40
Battered King George Whiting fillet tossed with spicy salt	\$31.00
Prawns in lightly deep fried with wasabi sauce	\$36.00
Steamed fish of the day	Seasonal Price
Braised abalone with vegetables	Seasonal Price
Crayfish with choice of cooking style	Seasonal Price

#### Banquet

Chicken Sang Choi Bao (lettuce delight)	\$40.00
Garfish fillet tossed with spicy salt & pepper	
Prawns in Cantonese BBQ sauce	
Eye fillet with Szechuan chilli sauce	
Chinese tea served with homemade cookies	
<i>☆\$48.00 per person with 2 pieces of Peking Duck</i>	

### Appetizers

Spring rolls (2 pieces)	\$6.60
Pan fried Shanghai chicken dumplings (2 pieces)	\$5.80
Steamed Shanghai chicken dumplings (2 pieces)	\$5.80
Steamed Dim Sim (3 varieties)	\$8.50
Chicken Sang Choi Bao	\$7.50
(Quail/Seafood also available at extra cost)	
BBQ pork tenderloin	\$7.80
Fried wonton (6 pieces) served with sweet & sour sauce	\$7.80
Chicken ribs in honey pepper sauce (3 pieces)	\$8.40
Sliced quail fillet with Szechuan dry chilli	\$9.50
Deep fried stuffed garfish tossed with mushroom sauce	\$9.50
Sesame prawns toast (2 pieces)	\$10.00
Stuffed crab claw (1 piece)	\$10.50
Deep fried squid tossed with spicy salt and pepper	\$13.50
Fluffy omelette with lobster meat	\$12.00

### Soups

Chicken and sweet corn soup	\$8.50
Wonton soup	\$8.50
Coriander fish and bean curd soup	\$9.50
Hot and sour soup	\$9.50
Shredded duck soup	\$9.50
Seafood bean curd soup	\$9.50
Combination soup	\$10.00
Spinach puree with seafood soup	\$9.50
Double Boiled Soup	\$11.50
(A traditional classic Cantonese soup)	

*☆Please consult our staffs for soup of the day*

## Poultry

### **Duck**

Peking Duck Half (6 pieces)	\$36.00
Whole (12 pieces)	\$70.00
Roast crispy skin duck (half) (Cantonese classic)	\$30.00
Steamed boneless duck with mushroom and vegetable (half)	\$32.00

### **Chicken**

Golden fried crispy chicken	\$23.80
Lemon chicken	\$23.80
Honey chicken (battered)	\$23.80
Chicken fillet in curry sauce	\$23.80
Chicken fillet in satay	\$23.80
Chicken fillet with seasonal vegetable	\$23.80
Sauté chicken in mandarin sauce (battered)	\$23.80
Sauté chicken with Szechuan dry chilli	\$24.80
Sauté chicken with sun dried shallot served in clay pot	\$24.80

## Meat

### **Beef**

Sauté sliced beef in traditional black bean sauce	\$23.80
Sauté sliced beef with seasonal vegetable	\$23.80
Sauté sliced beef in satay sauce	\$23.80
Sauté sliced beef in curry sauce	\$23.80
Deep fried shredded beef in Peking sauce (lightly battered)	\$23.80
Eye fillet in Cantonese/Szechuan sauce (200 Grams)	\$28.00
BBQ eye fillet (300 grams)	\$40.50
(Served with sauce at your choices)	

### **Pork**

Sweet and sour pork fillet (battered)	\$23.80
Pork chops in mandarin sauce (lightly battered)	\$23.80
Braised BBQ pork tenderloin with beancurd and vegetable	\$23.80
Grandmother's beancurd (minced pork with diced beancurd in spicy sauce)	\$23.80
Deep fried pork chops marinated with prawn paste	\$23.80

## Seafood

### **Prawns**

Sauté king prawn in mandarin sauce (battered)	\$32.80
Sauté king prawn in ginger and spring onion sauce	\$32.80
Sauté king prawn in Szechuan sauce	\$32.80
Chilli king prawns	\$32.80
King prawns tossed with spicy salt and pepper (battered)	\$32.80
Honey battered prawns	\$32.80
Garlic king prawns	\$32.80

### **Scallops**

Sauté scallops with seasonal vegetables	\$32.40
Scallops tossed with spicy salt and pepper (battered)	\$32.40
Sauté scallops in garlic sauce	\$32.40
Deep fried scallops wrapped with taro	\$32.40

### **Fish**

Sauté fish fillet in ginger sauce	\$32.80
Sweet and sour fish fillet (battered)	\$32.80
Deep fried fish fillet in mushroom sauce (lightly battered)	\$32.80

**Squid**

Sauté squid with spring onion	\$28.80
Squid wok tossed with spicy salt and pepper (lightly battered)	\$28.80
Sauté squid in chilli sauce/black bean sauce	\$28.80

**Rice/Noodle**

Special fried rice	Small \$9.00	Large \$12.50
Fried rice with dry scallops and egg white	\$26.00	
Steamed rice (per bowl)	\$2.50	
E-Fu noodle (long life noodle)	\$17.00	
Singapore noodle	\$18.00	
Fried noodle with sliced beef/chicken	\$23.80	
Fried noodle with BBQ pork tenderloin	\$23.80	
Combination fried noodle	\$24.00	
Seafood fried noodle	\$32.00	

**Vegetarian Selections****Appetizers**

Vegetarian spring rolls (2 pieces)	\$6.60
Steamed vegetable dumplings (2 pieces)	\$5.80
Vegetable Sang Choi Bao	\$7.00
Steamed rice noodle with vegetable	\$7.50

**Mains**

Wok fried seasonal Chinese green vegetable	\$17.50
Braised bean curd with mushroom and vegetables	\$21.00
Eggplant with mild chilli sauce in clay pot	\$21.00
Vegetarian fried rice	\$12.50
Vegetarian Singapore noodle	\$17.50
Fried noodle with vegetable and mushroom	\$19.00

**Desserts**

Banana fritter with ice cream	\$7.50
Pineapple fritter with ice cream	\$7.50
Lychee with ice cream	\$7.50
Deep fried ice cream	\$8.50
Toffee apples or bananas with ice cream	\$8.00
Chinese sweet pancakes (for 2 people)	\$11.50
(Choices of red bean, sliced bananas and sweet taro)	
Chinese traditional sweet soup	\$4.00

*\*please consult our staffs for sweet soup of the day*

**Beverages**

Chinese tea	\$2.50
(Choices of jasmine, Oolong, Po Lai or Dragon Well)	
Herbal tea	\$4.00
(Choices of Chamomile, Peppermint, Lemon Twist, Lemongrass & Ginger, Chinese Rose Bud and Chrysanthemum)	
Grounded espresso coffee	\$4.00
(Latte, Cappuccino, etc.)	