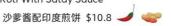


#### SIGNATURE DUMPLINGS 招牌饺子篇

- 1. Pork dumplings 猪肉水饺\* \$17.8 / 15 pcs \$9.5 / 6pcs
- 2. Chicken and prawn dumplings 鸡虾饺子\* \$18.8 / 15pcs \$10.5 / 6pcs
- 3. Beef and lamb dumplings 牛羊饺子\* \$18.8 / 15pcs \$10.5 / 6pcs
- 4. Vegetarian dumplings 素饺子\* 🚺 \$17.8 / 15pcs \$9.5 / 6pcs
- 5. Chicken and sweet corn dumplings 鸡肉玉米饺子\* \$18.8 / 15pcs \$10.5 / 6pcs
- 6. Seafood dumplings 海鲜饺子\* \$19.8 / 15pcs \$12.8 / 6pcs
- \* Choose from 可选:
- □ Pan fried □ Steamed
- □ with Sichuan chili sauce + \$1.2
- 7. Vegetarian spring rolls 素春卷 \$8.8/3pcs 🚺
- 8. Pork spring rolls 猪肉春卷 \$11.8/3pcs
- 9. Prawn spring rolls 虾肉春卷 \$13.8/5pcs
- 10. Chicken Dim Sim 鸡肉烧卖 \$12.8/3pcs
- 11. Steamed BBQ pork buns 叉烧包 \$9.8/2pcs
- 12. Pan fried BBQ pork buns 煎叉烧包 \$10.8/2pcs
- 13. Steamed pork wonton with Sichuan chili sauce 红油抄手 \$16.8/12pcs
- 14. Deep-fried pork wonton 炸云吞 \$9.8/6pcs
- 15. Spring onion pancake 葱油饼(素) \$8.8/1pc 🖤
- 16. Peking duck pancake 鸭饼 \$15.8/5pcs
- 17. Steamed prawn dumplings 广东虾饺 \$13.8/6pcs
- 18. Steamed Shanghai Pork Dumplings 小笼包 \$13.8/6pcs

### ENTRÉE & COLD DISHES 头盘 & 凉菜

- 19. Small salted pepper calamari 小份椒盐鱿鱼 \$15.8
- 20. Small salted pepper tofu 小份椒盐豆腐 \$11.8
- 21. Deep fried Tofu in mayo and teriyaki sauce 日式炸豆腐 \$12.8
- 22. Seaweed Salad 海藻沙拉 \$7.8
- 23. Edamame 毛豆 \$8.8
- 24. Cucumber salad with salt and garlic 拍黄瓜 (素) \$16.8 🚺
- 25. Satay Chicken Skewers 沙爹鸡肉串 \$15.8/4pcs -
- 26. Curry puff 咖喱角(素) \$10.8/5pcs 🚺
- 27. Roti With Satay Sauce



- 28. Small deep fried wasabi prawn 小份芥末虾球 \$16.8
- 29. Small salted pepper king prawn 小份椒盐虾球 \$16.8
- 30. Small honey king prawn 小份蜜糖虾 \$16.8
- 31. Sesame prawn toast 芝麻虾 \$8.8/3pcs
- 32. Sweet sour fungus with cucumber, carrot and garlic 老醋木耳(素) \$16.8 🖤

# POULTRY 鸡肉 & 鸭肉篇

- 33. Deep fried chicken with hot chili, sesame and salt pepper 四川辣子鸡 \$26.8 —
- 34. Stir-fried chicken with sweet chili sauce, peanut, carrot and cucumber 宫保鸡丁 \$25.8 -
- 35. Sizzling chicken with Mongolian sauce, onion, capsicum and carrot 铁板蒙古鸡 \$26.8
- 36. Sizzling chicken with black pepper sauce, onion, capsicum and carrot 铁板黑椒鸡 \$26.8
- 37. Sizzling chicken with satay sauce, onion, capsicum and carrot 铁板沙爹鸡 \$26.8
- 38. Honey chicken with sesame 蜜糖鸡 \$26.8

- 39. Sizzling chicken with black bean sauce 铁板豆豉鸡 \$26.8
- 40. Stir-fried chicken with vegetables 时蔬鸡 \$25.8
- 41. Stir-fried chicken with chili and oyster sauce, carrot, onion, capsicum in hot pot 干锅鸡 \$26.8
- 42. Crispy chicken with lemon sauce 脆皮柠檬鸡 \$26.8
- 43. Stir-fried chicken with black bean sauce and vegetables 时蔬豆豉鸡 \$25.8
- 44. Stir-fried chicken with curry sauce and vegetables 时蔬咖喱鸡 \$25.8
- 45. Sweet and sour chicken with carrot, onion and capsicum 酸甜鸡球 \$26.8
- 46. Stir fried chicken with cashew nuts, carrot and cucumber Choose from: oyster/mongolian/black bean sauce 腰果鸡 可选酱 (蒙古/蚝油/豆豉) \$26.8

# BEEF 牛肉篇

- 47. Stewed beef in sichuan hot chilli soup with seasonal vegetable 四川水煮牛肉 \$27.8 🤳
- 48. Sizzling beef with Mongolian sauce and onion 铁板蒙古牛肉 \$27.8
- 49. Stir-fried beef with curry sauce and vegetables 时蔬咖喱牛肉 \$26.8 —
- 50. Stir-fried beef and vegetables 时蔬牛肉 \$26.8
- 51. Stir-fried beef with black bean sauce and vegetables 时蔬豆豉牛肉 \$26.8
- 52. Stir-fried beef with sweet and sour sauce and onion 中式牛柳 \$26.8
- 53. Sizzling beef with satay sauce and onion 铁板沙爹牛肉 \$27.8
- 54. Sizzling beef with black pepper sauce and onion 铁板黑椒牛肉 \$27.8
- 55. Sizzling beef with black bean sauce 铁板豆豉牛肉 \$27.8

## PORK 猪肉篇

- 56. Braised pork belly with sweet soy sauce 秘制红烧肉 \$29.8
- 57. Salted pepper fried pork 椒盐肉排 \$25.8
- 58. Roasted honey pork with cucumber and onion 蜜汁叉烧 \$26.8
- 59. Stir fried pork with Mongolian sauce and spring onion 葱爆蒙古肉 \$26.8
- 60. Deep fried pork with chili and cumin 孜然香辣肉 \$25.8
- 61. Stir fried intestines with capsicum, carrot and onion 溜肥肠 \$27.8
- 62. Stir fried intestines with capsicum, carrot and onion in hotpot 石锅大肠 \$27.8
- 63. Stewed pork in Sichuan hot chili soup with seasonal vegetable 水煮肉片 \$27.8 \_
- 64. Cantonese style sweet sour pork with carrot, cucumber and onion 酸甜咕噜肉 \$26.8
- 65. Stir fried shredded pork with sweet chili sauce, carrot and coriander 鱼香肉丝 \$25.8 -

# LAMB 羊肉篇

- 66. Deep fried lamb spare ribs with homemade sweet chili sauce and cumin 大理烤羊排 \$38.8
- 67. Stir fried lamb with spring onion and umami sauce 葱爆羊肉 \$28.8
- 68. Stir fried lamb with Mongolian sauce, onion, carrot and capsicum 蒙古羊肉 \$28.8
- 69. Stir fried lamb with onion, cumin and coriander 孜然羊肉 \$28.8

## SEAFOOD 海鲜篇

- 70. Stir fried fish fillet with fungus, capsicum and carrot 滑溜鱼片 \$27.8
- 71. Stir fried shrimps and fried tofu with spring onion 虾仁小葱炒豆腐 \$26.8
- 72. Stir fried shrimps with cucumber, carrot and cashew nuts 腰果炒虾仁 \$27.8
- 73. Stir fried shrimps, spring onion and omelette 京葱鲜虾滑蛋 \$26.8
- 74. Stir fried king prawn and vegetables 时蔬虾球 \$29.8
- 75. Stewed fish fillet in Sichuan hot chili soup with seasonal vegetable 水煮鱼片 \$27.8
- 76. Salted pepper calamari 椒盐鱿鱼 \$27.8
- 77. Salted pepper king prawn 椒盐虾球 \$29.8
- 78. Salted pepper fish fillet 椒盐鱼片 \$26.8
- 79. Honey king prawn 蜜糖虾球 \$29.8
- 80. Sizzling king prawns with satay sauce and vegetables 铁板沙爹虾球 \$29.8
- 81. Stir fried shrimp with umami sauce 清炒水晶虾仁 \$27.8
- 82. Sizzling shrimp, fish fillet, calamari, fried tofu, onion, carrot, and capsicum 铁板海鲜豆腐 \$27.8
- 83. Sweet sour fish fillet 酸甜鱼片 \$26.8
- 84. Shrimp omelette with spring onion 虾仁煎蛋饼 \$26.8

# VEGETABLE 蔬菜篇

- 85. Steamed lettuce with umami sauce, spring onion and chili 白灼西生菜 \$19.8 **V**
- 86. Fried eggplant with sweet chili sauce, carrot, and coriander 鱼香茄条 \$23.8 **V**
- 87. Poached Chinese broccoli with oyster sauce 蚝油芥兰 \$19.8

- 88. Stir fried chinese broccoli and mushroom with garlic sauce 香菇炒芥兰 \$23.8
- 89. Stir fried chinese broccoli with garlic sauce 蒜蓉芥兰 \$20.8
- 90. Stir fried lotus with carrot, cucumber, pork, and black bean sauce 辣爆藕丁 \$23.8
- 91. Deep fried salted pepper tofu 椒盐豆腐 \$24.8
- 92. Stir fried fungus and pork with Sichuan chili sauce in hotpot 干锅木耳 \$20.8
- 93. Sir fried fungus with spring onion 葱烧木耳 \$19.8
- 94. Stir fried eggplant with umami and garlic sauce and capsicum, carrot, onion and pork 东北烧茄子 \$23.8
- 95. Stir fried mixed seasonal vegetable and tofu 罗汉尙素 \$21.8 🚺
- 96. Stir fried Sichuan spicy tofu with pork mince 麻婆豆腐 \$23.8
- 97. Stir fried sliced lotus with Sichuan spicy sauce in hotpot 干锅藕片 \$24.8 🕡 🜙
- 98. Poached broccoli with oyster sauce 蚝油西兰花 \$19.8
- 99. Steamed Chinese bok-choy and mushroom with soy sauce 香菇油菜 \$23.8 ♥
- 100. Mixed vegetables omelette 时蔬蛋饼 \$21.8
- 101. Stir fried mixed vegetables and tofu with curry sauce 咖喱时蔬 \$23.8
- 102. Stir fried mixed vegetables and fried tofu with satay sauce 沙爹时蔬 \$23.8
- 103. Stir fried dry green beans with pork mince and chili 干煸四季豆 \$23.8

# RICE & NOODLES 主食篇

- 104. Pork wonton noodle soup 云吞面 \$14.8
- 105. Vegetarian fried noodle 素炒面\*\* \$14.8
- 106. Chicken fried noodle with vegetables 鸡肉炒面\*\* \$15.8

- 107. Beef fried noodle with vegetables 牛肉炒面\*\* \$15.8
- 108. Beef, chicken, seafood and vegetable fried noodles 杂烩炒面\*\* \$19.8
- 109. Seafood fried noodle with vegetable 海鲜炒面\*\* \$19.8

#### **NOODLES**

- \*\*Choose from 可选:
- oyster / mongolian / teriyaki / black bean / curry / satay / sichuan / black pepper (Include: onion, bean shoots, carrot and spring onion)
  \*\*可选: 蚝油/蒙古/照绕/豆豉/沙多(辣)/咖喱(辣/四川(辣)/黑椒(筷)
- 110. Seafood Laksa with vegetable 海鲜叻沙 \$19.8
- 111. Chicken Laksa with vegetable 鸡肉叻沙 \$17.8
- 112. Chicken, beef, and seafood Laksa with vegetable 杂烩叻沙 \$19.8
- 113. Vegetables Laksa 素叻沙 \$16.8
- 114. Singapore style fried vermicelli with pork, shrimp, egg, onion, capsicum, sesame, spring onion, and curry powder 星洲炒米 \$16.8
- 115. Special fried rice 扬州炒饭 \$16.8
- 116. Vegetarian fried rice 素炒饭 \$15.8 🚺
- 117. Steamed rice 米饭 \$3.5
- 118. Fried Kuay Teow 炒粿条\*\* \$17.8
- 119. Vegetarian Fried Kuay Teow 素炒粿条 \$16.8 V
- 120. Seafood Fried Kuay Teow 海鲜炒粿条 \$19.8
- 121. Combination Kuay Teow 杂烩炒粿条 \$19.8

#### **KUAY TEOW**

- \*\*Choose from 可选: Chicken / Beef / Pork (Include: Stir fried thai rice noodles, chinese sausages, egg, bean shoots, lard, onion inthick soy)
- \*\*可选: 鸡肉/牛肉/猪肉

#### OUR LOC ATION

298 Bridge Road Richmond VIC 3121

PHONE (03) 9428 920



## BUSINESS HOUR

Lunch 11:30 am - 3:00 pm Dinner 5:30 pm - 10:00 pm



- 122. Soy fried rice with eggs 酱油炒饭 \$17.8
- 123. Malaysia Fried Rice 马来炒饭\*\* \$17.8
- 124. Tom Yum Fried Rice 冬阴炒饭\*\* \$17.8
- 125. Kimchi Fried Rice 泡菜炒饭\*\* \$17.8

#### **FRIED RICE**

- \*\*Choose from 可选: Vegetarian / Chicken / Beef / Seafood + \$3 / Combination + \$3
- \*\*可选:素/鸡肉/牛肉/海鲜+\$3/杂烩+\$3

### SOUP 汤品

- 126. Hot chili vegetarian soup 酸辣汤(小/大) \$6.8 / \$15.8 **V**
- 127. Sweet chicken corn soup 鸡茸粟米汤 (小/大) \$6.8 / \$15.8
- 128. Seafood soup (fish fillet, calamari, shrimp) 海鲜豆腐汤 (小/大) \$7.8 / \$18.8
- 129. Cucumber and nori soup 紫菜瓜片汤 (小/大) \$5.8 / \$13.8
- 130. Pork wonton soup with vege 时蔬云吞汤 6 pcs / \$12.8

## DESSERT 甜品

- 131. Fried ice cream 炸冰淇淋 \$7.8
- 132. Fried banana 炸香蕉 \$12.8
- 133. Apple crumble spring rolls (Include: raisins) 苹果春卷 \$7.8/2pcs
- 134. Steamed creamy custard lava buns 奶皇流沙包 \$11.8/3pcs

