



82 Hutt Street (Corner Wakefield Street), Adelaide, SA 5000
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a)ppetisers

Barbecued Quail \$9.00 - Marinated in coriander, soya sauce and lemon grass – each.

Barbecued Roast Duck (quarter) **\$11.00** - Tender young duck, marinated and barbequed Canton style. Served hot.

Chinese Sausage (Lap Cheung) **\$6.00** - Steamed, sliced Chinese Sausage.

King Prawn Cocktail \$13.00 - Succulent, freshly peeled king prawns topped with a light home-made cocktail sauce.

King Prawn Avocado \$13.00 - Succulent, freshly peeled king prawns served with fresh avocado and topped with a salad dressing.

Oysters

All our oysters are specially chosen and opened daily.

Natural 1 / 2 doz \$10.50 doz \$17.50

Mornay 1 / 2 doz \$12.00 doz \$21.00

Kilpatrick 1 / 2 doz \$12.00 doz \$21.00

The Russian Devil 1 / 2 doz \$12.00 doz \$21.00 - Fresh oysters served with caviar

Emperor's Aphrodisiac 1 / 2 doz \$15.00 doz \$25.00 - Special Oyster shots served with fresh tomato and cucumber puree mixed with lemon juice, Worcestershire and Tobasco sauce; finished with a touch of Russian Vodka.

Steamed Oysters 1 / 2 doz \$12.00 doz \$21.00 - With ginger and shallots.

(e)ntrees

Prawn Fritters (four per serve) **\$9.00** - King prawns freshly fried in a thin, crisp batter. Served with sweet and sour sauce.

Prawn Cutlets (three per serve) **\$9.00** - King prawns butterfly cut, freshly crumbed and deep fried. Served with sweet and sour sauce.

Sesame Prawns (four per serve) **\$9.00** - Freshly minced king prawns on fine toast fingers, coated with crunchy sesame seeds and then deep fried.

Crab Claw (one per serve) **\$9.00** - Claw of the crab, shelled and stuffed with freshly minced prawns, then deep fried.

Spring Rolls (three per serve) **\$9.00** - This old time favourite is a combination of shredded pork, prawns and vegetables, wrapped in a thin, crisp pastry, then deep fried.

Chicken & Ham Rolls (four per serve) **\$9.00** - Fillets of chicken and ham, rolled in Lard fat, dipped in egg and flour, then deep fried.

Sang Choy Bow (minimum two persons) **\$16.00** - A mixture of pork, onions, celery, water chestnuts and bamboo shoots Per Serve cooked in special spices and wrapped in crisp, fresh lettuce leaves.

Stuffed Chicken Wings – Thai Style (two per serve) **\$10.00** - Chicken wings stuffed with mushrooms, pork mince and spring onions, deep fried and served with Thai curry sauce.

Dim Sims (four per serve) **\$9.00** - Traditional pork dim sims served steamed or fried.

Satay Sticks – Beef or Chicken (three per serve) **\$9.00** - Sticks of beef or chicken topped with satay peanut sauce.

(s)oup

Short Soup \$6.00 - Very traditional Chinese soup, made from minced pork and prawns, wrapped in egg flour pastry and boiled. Served in chicken stock, shallots and sesame oil.

Long Soup \$6.00 - Thin egg noodles served in chicken stock, spring onions and sesame oil.

Chicken & Sweet Corn Soup \$6.00- Diced fillet of chicken cooked in chicken stock, creamed corn and egg.

Crab Meat & Sweet Corn Soup \$8.00 - Crab meat, creamed corn and egg white, cooked in chicken stock.

Chicken with Mushroom Soup \$8.00 - Sliced fillet of chicken cooked with vegetables and mushrooms in a clear chicken stock.

Chicken with Abalone Soup \$14.00 - Sliced fillet of chicken with abalone and cooked in a light, tasty, clear chicken stock.

Combination Bean Curd Soup \$8.00 - A mixture of Meat and Seafood with diced bean curd; cooked in chicken stock and thickened with egg white.

Thai Style Chicken Soup \$8.00 - Pieces of chicken breast fillet, cooked in a light curry, lemon, a touch of chilli and lemon grass and coriander.

Hot and Sour Soup \$8.00 - This is a speciality from the Szechuen Province . Comprises of vinegar and pepper, a dash of chilli with shredded duck and bean curd. A warming experience.

Chicken with Shark Fin Soup \$16.00 - Rich Man's Delight! Because sharks only have two fins, shark's fins are a delicacy. Sliced fillets of chicken cooked in chicken stock and shark's fin.

Crab Meat with Shark Fin Soup \$18.00 - Shark's fin with crab meat in chicken stock. Old Chinese proverb "Good for your body: excellent for your health!!"

(c)hicken

Crisp Skin Baby Chicken \$16.50 - This favourite chicken dish has a crisp, golden skin; tender, tasty, juicy meat inside and served with spicy salt.

Chilli Chicken – Szechuen Style \$16.50 - Fillet of chicken, cooked with chilli, shallots and capsicum. Hot and spicy.

Chicken with Walnuts in Bean Sauce \$16.50 - This northern style chicken is cooked in a spicy bean sauce and walnuts – a tasty, spicy dish.

Boneless Lemon Chicken \$16.50 - Boneless chicken, marinated and slowly pan fried, with a final touch of Golden Lemon Sauce on top.

Braised Chicken Fillets with Fresh Mushrooms \$16.50 - Marinated chicken fillets, cooked with vegetables and fresh mushrooms.

Chicken with Cashew Nuts \$16.50 - Braised chicken fillets with diced vegetables and cashew nuts. Aussie's Delight!

Black Pepper Chicken \$16.50 - Boneless chicken fillets, pan fried, cooked in a black pepper sauce and served in a hot pot.

Lemon Grass Chicken \$16.50 - Grilled chicken leg fillet, marinated in lemon grass, coriander and a touch of chilli and garlic.

(d)uck

Peking Duck \$54.50 - Renowned Northern Chinese Emperor's Delight. The finest, carefully bred ducks are roasted to create a tender, crispy layer of skin which is served with shallots, cucumber and Hoi Sin Sauce and wrapped in a delicate Peking style pancake. Our chef will then transform the meat and bone to suit you for the second course.

Shanghai Fried Duck \$19.50 - Boneless duck, thinly battered, deep fried and served with fresh mushrooms in a light gravy.

Cantonese Deep Fried Duck \$19.50 - Boneless duck, thinly battered, deep fried, chopped into mouth watering pieces and lightly covered with Sweet and Sour Sauce.

Barbecue Roasted Duck \$22.50 - Succulent duck, roasted till golden brown, served hot.

Curried Duck \$22.50 - With curry paste, lemon grass and spices, served in a crock pot.

(l)amb

Mongolian Lamb \$17.50 - A unique, Mongolian dish of tender fillets of lamb and succulent leek. Chilli and Tasty, served on a sizzling platter.

Sliced Lamb in Soya Bean Sauce \$17.50 - Tender slices of lamb cooked in a light, gently spiced sauce.

Thai Lamb Hot Pot \$19.50 - Chunky pieces of lamb in a coconut curry base, cooked with chilli and coriander and served in a hot pot.

(sea)food

Szechuen Prawns \$22.50 -Thick, juicy, perfectly cooked King Prawns with chilli, shallots and onions – hot and chilli.

Satay King Prawns \$22.50 - King Prawns marinated in a satay mixture, served on a flaming platter.

Sizzling Garlic Prawns \$22.50 - Braised King Prawns, cooked in garlic and onion and served on a hot sizzling platter to really bring out the garlic flavour.

Honey Prawns \$22.50 - Lightly battered King Prawns, deep fried and served with a golden honey sauce – crisp, juicy and tasty.

Braised King Prawns with Vegetables \$22.50 - King Prawns marinated and cooked with vegetables.

Salt and Pepper Whole Prawns \$24.50 - Prawns in their shell, lightly floured, quickly fried and tossed in a spicy, fresh chilli mixture.

Sliced Abalone with Oyster Sauce \$75.00 - Thinly sliced, gently cooked abalone with oyster sauce.

Stuffed Scallops \$24.50 - Large, thick Scallops, encased in finely minced prawn meat, gently pan fried and served with crab meat sauce.

Braised Scallops with Snow Peas \$22.50 - Scallops, freshly braised with snow peas and ginger.

Steamed Whole Fish with Shallots, Ginger and Soya Sauce Market Price - Depending on market freshness – this Cantonese style fish brings out the true flavour for fish lovers.

Salt and Pepper Whole Barramundi Market Price - Butterfly cut Barramundi, lightly floured, fried with fresh chilli in a spicy mixture.

Sizzling Fillets of Fish with Szechuen Sauce \$19.50 - Thick, juicy pieces of fish, lightly battered and quickly fried. Our Chef's final touch prior to serving is a hot Szechuen Sauce on a sizzling platter.

(b)eef

Canton Medallion Steak \$18.50 - Choice fillet steak, cut to a medallion size, marinated and cooked Canton style with vegetables.

Malaysian Satay Beef \$17.50 - Fillets of beef, marinated in satay, peanut sauce, cooked with sliced onions and served on a flaming platter.

Mongolian Sizzling Beef \$17.50 - Sliced fillet of beef, cooked with onions and leeks, served on a sizzling hot platter.

Szechuen Chilli Beef \$17.50 - Sliced fillet of beef, cooked with chilli, shallots, capsicum and soya bean sauce. Hot and spicy.

Shanghai Shredded Beef \$17.50 - Shredded fillets of beef with bamboo shoots, carrots and celery. Braised in a tasty, mild gravy. Very pleasant without being too spicy.

Beef with Oyster Sauce \$16.50 - Marinated slices of beef, cooked in oyster sauce with vegetables.

Beef with Black Bean Sauce \$16.50 - Thinly sliced fillets of beef, capsicum and onions, stir fried with a dash of black beans. Tasty.

Beef with Long Beans \$17.50 - Sliced beef, cooked with fresh beans, chilli and garlic.

(p)ork

Szechuen Chilli Pork \$17.50 - Sliced fillet of pork, cooked with capsicum, chilli and shallots in Soy Bean sauce. Hot and Spicy.

Flaming Pork Chops \$17.50 - Marinated loin of pork chops, lightly pan fried, cooked in special BBQ bean sauce and served on a flaming platter.

Salt & Pepper Pork Chops \$17.50 - Marinated pieces of pork chops, crisply fried, tossed in chilli, garlic and our Chef's special spicy salt.

Peking Fillet of Pork \$17.50 - Sliced fillet of pork, cooked in spiced bean sauce.

Crumbed Boneless Pork with Lemon Sauce \$17.50 - Juicy, tender pork, crumbed and deep fried, topped with a golden brown, lemon sauce.

Sweet & Sour Pork \$17.50 - A world famous, Cantonese dish – lightly battered, freshly fried pork, cooked in an appetising Sweet and Sour sauce.

Vietnamese Pork \$17.50 - Marinated and cooked with a touch of chilli, lemon grass and coriander.

(v)vegetarian

Although most Chinese dishes are very low in calories, we did not want to omit those who do not eat meat, nor those who do not want anything too heavy.

Vegetarian Spring Rolls (three per serve) **\$9.00** - Our special mixture of vegetables wrapped in thin pastry and deep fried.

Salt & Pepper Fried Beancurd \$12.50 - Squares of beancurd quickly fried and tossed with a salt and pepper mixture and fresh chilli.

Canton Braised Beancurd \$12.50 - Lightly fried beancurd, quickly cooked with mixed vegetables and a dash of soya sauce.

Chilli Beancurd, Peking Style \$12.50 - Lightly cooked beancurd combined with chilli, shallots, sesame oil and chilli bean sauce.

Combination Stir Fried Vegetables \$9.50 - A mixture of fresh vegetables, quickly stir fried in a light stock.

Steamed Vegetables with Oyster Sauce \$9.50 - Fresh seasonal vegetables steamed and topped with a dash of oyster sauce.

Chinese Green Vegetables with Garlic \$9.50

Vermicelli with Vegetables & Mushrooms \$12.50 - Vermicelli is also known as bean threads. Combined with sliced vegetables and fresh mushrooms, it is tasty and light.

Braised Bean Sprouts \$7.50 - Crisp & Tasty – Definitely no calories added.

Vegetable Tempura \$12.50 - Assorted vegetables dipped in a paper thin batter and quickly fried to golden & crisp.

(n)oodles

Singapore Noodles \$10.50 - Pork, prawns, egg, capsicum & bean sprouts combined with thin noodles & a touch of curry.

Seafood Noodles \$21.50

Combination Noodles \$18.50

Combination Hokkien Noodles \$18.50

Vegetarian Chow Mein \$12.00

(r)ice

Fried Rice \$5.00sm/\$7.50lge

Steamed Rice \$2.50 per person

Minced Beef Fried Rice \$6.00sm/\$8.50lge

Special Fried Rice \$6.00sm/\$8.50lge

Vegetarian Fried Rice \$5.00sm/\$7.50lge

(a)lternatives

Chargrilled Fillet Steak \$22.50 - Served with salad and chips.

American T Bone \$22.50 - Served with salad and chips.

Crumbed Breast of Chicken with Mushroom Sauce \$19.50 - Pan fried and topped with melted cheese, served with salad and chips

Seafood Basket \$23.50 - Crumbed prawns, battered fish pieces & battered calamari served with tartare sauce, salad and chips.

Roast Chicken \$19.50 - Juicy roast chicken served with salad and chips.