



82 Hutt Street, Adelaide 5000
TELEPHONE 8223 6181 FACSIMILE 8232 0782

Live Seafood 活海鮮

生猛活龍蝦

時價

LIVE Lobster

Market Price

- Sashimi 刺身
- Ginger and Shallot 薑蔥
- Salt and Pepper 椒鹽
- Singapore Chilli 星洲辣椒

游水石斑魚/花鮭

時價

LIVE Coral Trout/Murray Cod

Market Price

- Ginger and Shallot 薑蔥清蒸

生猛活肉蟹

時價

LIVE Mud Crab

Market Price

- Singapore Chilli 星洲辣椒
- Sambal Chilli 叁巴辣椒
- Ginger and Shallot 薑蔥清蒸

Chef Special 主厨推荐

西湖牛肉羹 (每位) West-Lake Beef Soup (Per Person)	\$11.00
海鮮豆腐羹 (每位) Seafood Bean Curd Soup (Per Person)	\$14.00
黑椒牛柳生菜包 (四人用) Pepper Steak Sang Choy Bow (Serve for 4)	\$25.50
特製海鮮卷 (一个) Seafood Roll (Each)	\$8.00
川式肉絲包薄餅 (四人用) Szechuen Pork Pancake (Serve for 4)	\$25.50
義式海鮮焗蟹盒 (一个) Crab Mornay (Each)	\$17.00
西班牙蒜茸虾(一份) Spanish Garlic Prawn	\$20.00
红烧元蹄 Stewed Pork Hock with Bok Choy and Chinese Mushroom	\$40.00
蒜爆羊肉 Leek Lamb	\$27.50
黑椒牛柳 Black Pepper Steak	\$29.50
雪菜毛豆魷魚 Soy Bean-Preserved Vegetable Squid	\$30.00
乾燒蝦碌 Whole Prawn with Mandarin Sauce	\$38.00

Chef Special continued

蒜茸蒸开边蝦碌 Steamed Whole Prawn with Garlic Sauce	\$38.00
海鮮豆腐煲 Seafood Bean Curd Hot Pot	\$32.00
琵琶豆腐 Pi-Pa Bean Curd	\$30.00
蝦餅炒唐菜 Minced Prawn Cake with Chinese Vegetables	\$30.00
白灼鮮鮑片 Fresh Abalone	時價 Market Price
椒鹽/清蒸薑蔥 鱸魚 Salt Pepper/Steamed Barramundi	時價 Market Price
薑蔥清蒸半壳鮑魚 (一客) Steamed Half Shell Abalone with Ginger and Shallot (Each)	\$19.50
冬菇海參 Sea Cucumber with Chinese Mushroom	Market Price
冬菇海參鮑片 Sliced Abalone and Sea Cucumber with Chinese Mushroom	Market Price
濼尿蝦 Morton Bay Bugs Tails	\$47.00
- 鼓汁乾椒 Black Bean Dry Chilli	
- 薑蔥 Ginger and Shallot	
- 椒鹽 Salt and Pepper	
- 叁巴辣椒 Sambal Chilli	

APPETISERS

Barbecued Quail 燒烤鶉 \$14.00

Marinated in coriander, soya sauce and lemon grass - each.

Barbecued Roast Duck (quarter) 燒烤鴨(四分之一) \$16.00

Tender young duck, marinated and barbequed Canton style. Served hot.

Chinese Sausage (Lap Cheung) 臘腸 \$9.50

Steamed, sliced Chinese Sausage.

King Prawn Cocktail 雞尾蝦 \$18.00

Succulent, freshly peeled king prawns topped with a light home-made cocktail sauce.

King Prawn Avocado 駱梨蝦 \$18.00

Succulent, freshly peeled king prawns served with fresh avocado and topped with a salad dressing.

Oysters 蠔

All our oysters are specially chosen and opened daily.

Natural 生蠔 1/2 doz \$18.00 doz \$34.00

Steamed Oysters with ginger and shallots 薑蔥蒸蠔

The Russian Devil with caviar 魚子醬生蠔

Mornay OR Kilpatrick 起司白汁焗蠔 / 培根焗蠔 1/2 doz \$20.00 doz \$36.00

Emperor's Aphrodisiac 伏特加杯蠔 1/2 doz \$26.00 doz \$48.00

Special Oyster shots served with fresh tomato and cucumber puree mixed with lemon juice, Worcestershire and Tabasco sauce; finished with a touch of Russian Vodka.

Scallops in half Shell 半壳鮮帶子

- Ginger and Shallots 姜蔥清蒸 1/2 doz \$21.00 doz \$42.00
- X.O. sauce X.O. 醬 1/2 doz \$27.00 doz \$54.00
- Mornay 起司白汁 1/2 doz \$27.00 doz \$54.00

SOUP

- Short Soup 餛飩湯** \$9.00
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 蛋麵湯** \$9.00
Thin egg noodles served in chicken stock, slivers of bbq pork, spring onions and sesame oil.
- Chicken & Sweet Corn Soup 玉米鮮雞湯** \$9.00
Diced fillet of chicken cooked in chicken stock, creamed corn and egg. A thick and tasty soup.
- Crab Meat & Sweet Corn Soup 玉米蟹肉湯** \$11.00
Crab meat, creamed corn and egg white, cooked in chicken stock.
- Chicken with Mushroom Soup 鮮菇雞湯** \$11.00
Sliced fillet of chicken cooked with vegetables and mushrooms in a clear chicken stock.
- Combination Bean Curd Soup 什錦豆腐湯** \$11.00
A mixture of Meat and Seafood with diced bean curd; cooked in chicken stock and thickened with egg white.
- Thai Style Chicken Soup 泰式雞湯** \$11.00
Pieces of chicken breast fillet, cooked in a light curry, lemon, a touch of chilli, lemon grass and coriander.
- Hot and Sour Soup 酸辣湯** \$11.00
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 Tom Yum Soup 雞肉冬蔞湯** \$11.00
Specially blended tom yum paste with calangal, garlic. Lemongrass and chicken stock
- Chicken with Abalone Soup 鮑魚雞片湯** \$11.00
Sliced fillet of chicken with abalone and cooked in a light, tasty, clear chicken stock.
- Chicken with Shark Fin Soup 雞絲魚翅湯** \$20.00
Rich Man's Delight! Because sharks only have two fins, sharks fins are a delicacy.
Sliced fillets of chicken cooked in chicken stock and sharks fin.
- Crab Meat with Shark Fin Soup 蟹肉魚翅湯** \$22.00
Sharks fin with crab meat in chicken stock. Old Chinese proverb "Good for your body, Excellent for you health!"

ENTREE

- Prawn Fritters** (four per serve) **炸子蝦** \$13.00
King prawns freshly fried in a thin, crisp batter. Served with sweet and sour sauce.
- Prawn Cutlets** (three per serve) **吉利蝦** \$13.00
King prawns butterfly cut, freshly crumbed and deep fried. Served with sweet and sour sauce.
- Sesame Prawns** (four per serve) **芝麻蝦吐司** \$13.00
Freshly minced king prawns on fine toast fingers, coated with crunchy sesame seeds then deep fried.
- Crab Claw** (one per serve) **蟹鉗** \$13.00
Claw of the crab, shelled and stuffed with freshly minced prawns, then deep fried.
- Spring Rolls** (three per serve) **春捲** \$13.00
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) **火腿雞捲** \$13.00
Fillets of chicken and ham, rolled in Lard fat, dipped in egg and flour, then deep fried.
- Sang Choy Bow** (four per serve) **生菜包** \$22.00
A mixture of pork, onions, celery, water chestnuts and bamboo shoots cooked in special spices and wrapped in crisp, fresh lettuce leaves with hoi sin sauce.
- Stuffed Chicken Wings - Thai Style** (two per serve) **泰式雞翅** \$14.00
Chicken wings stuffed with mushrooms, pork mince and spring onions, deep fried and served with Thai curry sauce.
- Dim Sims** (four per serve) **點心 (蒸或炸)** \$13.00
Traditional pork dim sims served steamed or fried.
- Satay Sticks - Beef or Chicken** (three per serve) **沙爹串 (雞串 或 牛串)** \$13.00
Sticks of beef or chicken topped with satay peanut sauce.
- Shallot Pancake** 蔥油餅 each \$5.00
- Crispy Pork Cup** (four per serve) **肉碎香脆杯** \$22.00
Minced Pork cooked with bean sprouts, straw mushrooms and spring onions – served in a mini crispy cup.
- Salt and Pepper Soft Shell Crab** 椒鹽軟殼蟹 each \$12.00
With spring onions and fresh Chili.
- Salt and Pepper Blue Swimmer Crab** 椒鹽花蟹 each \$16.00
With spring onions and fresh Chili.

CHICKEN

- Crisp Skin Baby Chicken **脆皮炸子雞** \$23.50
Whole spatchcock has a crisp, golden skin; tender, tasty, juicy meat inside and served with spicy salt.
- Chili Chicken - Szechuen Style **川式辣味雞柳** \$23.50
Chicken breast meat, cooked with chili bean sauce, shallots, onions and capsicum. Hot and spicy.
- Chicken with Walnuts in Bean Sauce **核桃雞柳** \$23.50
This northern style chicken is cooked in a spicy bean sauce and walnuts - a tasty, spicy dish.
- Boneless Lemon Chicken **檸檬雞** \$23.50
Boneless chicken breast fillet, lightly battered, fried, with a final touch of Golden Lemon Sauce on top.
- Braised Chicken Fillets with Fresh Mushroom **鮮菇雞片炒時蔬** \$23.50
Skinless chicken breast fillets, cooked with vegetables and fresh mushrooms.
- Chicken with Cashew Nuts **腰果雞柳** \$23.50
Braised chicken breast fillets with diced vegetables and cashew nuts. Aussie's Delight!
- Black Pepper Chicken **黑胡椒雞** \$24.50
Lightly floured boneless chicken fillets, pan fried, cooked in a black pepper cream sauce and served in a clay hot pot.
- Lemongrass Chicken **燒烤香茅雞柳** \$24.50
Grilled chicken leg fillet, marinated in lemon grass, coriander and a touch of chilli, fish sauce and garlic.
- Thai Curry Chicken Hot Pot **泰式咖哩雞煲** \$26.00
Chicken breast fillets, tomatoes, beans, eggplants and onions cooked in a thai curry – served in a clay hot pot.
- Dried Chilli Soya Bean Chicken **粵式乾椒雞柳煲** \$26.00
Chicken thigh fillets with ginger and shallot, Chinese sausage, soya bean sauce and dried chilli served in a clay hot pot.

PORK

Szechuen Chilli Pork 川式辣味猪肉片	\$24.50
Sliced fillet of pork, cooked with capsicum, chilli and shallots in chilli bean sauce. Hot and Spicy.	
Flaming Pork Chops 火盆排骨	\$24.50
Marinated loin of pork chops, lightly pan fried, cooked in special bbq bean sauce and served on a flaming platter.	
Salt & Pepper Pork Chops 椒鹽排骨	\$24.50
Marinated pieces of pork chops, crisply fried, tossed in chilli, garlic and Chef's special spicy salt.	
Peking Fillet of Pork 北京猪肉片	\$24.50
Sliced fillet of pork, cooked in soy bean sauce, served on a bed of bean sprouts.	
Crumbed Boneless Pork with Lemon Sauce 檸檬排骨	\$24.50
Juicy, tender pork, crumbed and deep fried, topped with a golden brown, lemon sauce.	
Sweet & Sour Pork 咕咾肉	\$24.50
A world famous, Cantonese dish - lightly battered, freshly fried pork, cooked in an appetising sweet and sour sauce.	
Vietnamese Pork 越式肉片	\$24.50
Marinated and cooked with a touch of chilli, lemon grass and coriander.	
Pork Mince with Long Beans 肉碎炒四季豆	\$23.50
Minced pork, soya sauce, fresh chilli, garlic and green beans.	
Mapo Tofu 麻婆豆腐	\$23.50
Minced pork, diced beancurd, sambal chilli and straw mushrooms.	
Spicy Engplant Hot Pot 鱼香茄子煲	\$23.50
Eggplant cooked with dried salty fish, barbecue and tomato sauces	

BEEF

Mandarin Fillet Steak 中式牛柳 Medallions of fillet steak, cooked in a pungent mandarin sauce on a bed of onions.	\$29.50
Canton Medallion Steak 廣式牛柳 Choice fillet steak, cut to a medallion size, marinated and cooked Canton style with vegetables.	\$29.50
Malaysian Satay Beef 馬來沙爹牛肉 Fillets of beef, marinated in satay, peanut sauce, cooked with sliced onions and served on a flaming platter.	\$26.50
Mongolian Sizzling Beef 蒙古鐵板牛肉 Sliced fillet of beef, cooked with onions, leeks and chilli bean sauce, served on a sizzling hot platter.	\$26.50
Szechuen Chilli Beef 川式辣味牛肉 Sliced fillet of beef, cooked with chilli, shallots, capsicum and soya bean sauce. Hot and spicy	\$26.50
Shanghai Shredded Beef 上海牛肉絲 Shredded fillets of beef with julienne snow peas, carrots and celery. Braised in a tasty, mild gravy. Very pleasant without being too spicy.	\$26.50
Beef with Oyster Sauce 蠔油牛肉 Marinated slices of beef, cooked in oyster sauce with vegetables.	\$26.50
Beef with Black Bean Sauce 豉汁牛肉 Thinly sliced fillets of beef, capsicum and onions, stir fried with a dash of black beans. Tasty.	\$26.50
Beef with Long Beans 牛肉蒜炒四季豆 Sliced beef, cooked with fresh beans, chilli and garlic.	\$26.50
Crispy Beef with Spicy Sauce 香辣脆牛柳 Fried crispy beef tossed in a blend Szechuan chilli Worcestershire sauce	\$29.50

DUCK

Peking Duck – Whole Duck 自制北京烤鸭 \$65.00

1st course – Crispy Duck skin served with spring onions, cucumber, hoi sin sauce and wrapped in a thin crepe.

2nd course – Choice of Sang Choy Bow or Duck vegetables or Duck Noodles/Fried Rice.

Crispy Aromatic Duck 香酥鴨 \$40.00

Half deboned Duck cooked in a five spice and a special soya sauce, sliced and served with cucumber, spring onions, hoi sin sauce and wrapped in a thin crepe.

Shanghai Fried Duck 上海酥炸鴨 \$26.50

Boneless duck, thinly battered, deep fried and served with fresh mushrooms in a light gravy.

Cantonese Deep Fried Duck 廣式酥炸鴨 \$26.50

Boneless duck, thinly battered, deep fried, chopped into mouth watering pieces and served with Sweet and Sour Sauce.

Steamed Duck with Mushroom Sauces 蘑菇汁蒸鴨 \$26.50

Boneless duck steamed, topped with mushrooms sauce and surrounded with green vegetables

Barbecue Roasted Duck 燒烤鴨 (半隻) \$30.00

Succulent half duck, roasted till golden brown, served hot with plum sauce.

Curried Duck 咖哩鴨煲 \$30.00

With curry paste, lemon grass and spices, served in a crock pot

LAMB

Mongolian Lamb 蒙古鐵板羊肉 \$26.50

Tender fillets of lamb and succulent leek cooked in a spicy chilli bean sauce, served on a sizzling platter

Sliced Lamb in Soya Bean Sauce 醬爆羊肉 \$26.50

Tender slices of lamb cooked in a light, gently spiced brown bean sauce.

Thai Lamb Hot Pot 泰式羊肉煲 \$27.50

Chunky pieces of lamb in a coconut curry base, cooked with chilli and coriander and served in a hot pot.

SEAFOOD

Szechuen Prawns 川式辣味蝦球	\$30.00
King Prawns with chilli, shallots, capsicums and onions cooked in a chilli bean sauce.	
Satay King Prawns 沙爹蝦球	\$30.00
King Prawns marinated in a satay mixture, served on a flaming platter.	
Sizzling Garlic Prawns 蒜汁鐵板蝦	\$30.00
Braised King Prawns, cooked in garlic and onion and served on a hot sizzling platter to really bring out the garlic flavour.	
Honey Prawns 蜜糖蝦	\$30.00
Lightly battered King Prawns, deep fried and served with a golden honey sauce - crisp, juicy and tasty.	
Braised King Prawns with Vegetables 蝦球炒時蔬	\$30.00
King Prawns marinated and cooked with vegetables.	
Salt & Pepper Prawns or Squid 椒鹽蝦碌 或 魷魚	\$33.00
Peeled prawns, lightly floured, quickly fried and tossed in a spicy fresh chilli garlic mixture.	
Sliced Abalone with Oyster Sauce 蠔油鮑	Market Price
Thinly sliced, gently cooked abalone with oyster sauce.	
Thai Curry Prawn Hot Pot 泰式咖哩蝦球煲	\$32.00
Green peppercorn, lime leaves and kacha cooked with prawns, eggplants, beans, tomatoes and served in a clay hot pot.	
Wasabi King Prawns 日式芥末蝦球	\$33.00
Lightly floured deveined prawns tossed in wasabi honey sauce, dried seaweed and caviar.	
Stuffed Scallops 百花釀帶子	\$33.00
Large, thick Scallops, encased in finely minced prawn meat, gently pan fried and served with crab meat sauce.	
Braised Scallops with Snow Peas 薑蔥扁豆炒帶子	\$30.00
Scallops, freshly braised with snow peas and ginger.	
Steamed Whole Fish with Shallots, Ginger and Soya Sauce 薑蔥清蒸全魚	Market Price
Depending on market freshness - this Cantonese style fish brings out the true flavour for fish lovers.	
Salt and Pepper Whole Robarra Barramundi 椒鹽盲鱈	Market Price
Butterfly cut Barramundi, lightly floured, fried with fresh chilli and garlic in a spicy mixture.	
Sizzling Fillets of Fish with Szechuen Sauce 四川鐵板魚柳	\$28.00
Pieces of freshwater fish, lightly battered, quickly fried, served on a sizzling platter.	
Braised Fillets of Fish with Snow Peas 薑蔥扁豆炒魚柳	\$28.00
Pieces of freshwater fillets of fish, freshly braised with snow peas and ginger and shallots.	

WEIGHT WATCHERS & VEGETARIAN DELIGHTS

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) 素春捲	\$13.00
Our special mixture of vegetables wrapped in thin pastry and deep fried.	
Salt & Pepper Fried Beancurd 椒鹽豆腐	\$18.50
Squares of beancurd quickly fried and tossed with a salt and pepper mixture with fresh chilli, garlic and spring onions.	
Canton Braised Beancurd 廣東豆腐	\$18.50
Lightly fried beancurd, quickly cooked with mixed vegetables and a dash of soya sauce.	
Chilli Beancurd Peking Style 北京辣豆腐	\$18.50
Lightly cooked diced beancurd with chilli, shallots, straw mushroom, sesame oil and chilli bean sauce.	
Combination Stir Fried Vegetables 清炒時蔬	\$14.50
A mixture of fresh vegetables, quickly stir fried in a light stock.	
Steamed Vegetables with Oyster Sauce 蠔油時蔬	\$14.50
Fresh seasonal vegetables steamed and topped with a dash of oyster sauce.	
Chinese Green Vegetables with Garlic 蒜蓉唐菜	\$14.50
Vermicelli with Vegetables & Mushrooms 鮮菇時蔬粉絲煲	\$18.50
Vermicelli is also known as bean threads. Combined with sliced vegetables and fresh mushrooms, it is tasty and light.	
Braised Bean Sprouts 清炒芽菜	\$13.00
Crisp & Tasty - Definitely no calories added. Cooked with slivers of ginger.	
Vegetable Tempura 鮮炸時蔬	\$18.50
Assorted vegetables dipped in a paper thin batter and quickly fried till golden and crisp.	
Chilli Long Beans 辣椒炒四季豆	\$14.50
Green beans cooked with fresh chilli, garlic and soya sauce.	
Salt and Pepper Eggplants, Beans, Mushrooms 椒鹽茄子, 四季豆, 蘑菇	\$19.50
Eggplants, beans and mushrooms quickly fried and tossed with a salt and pepper mixture with fresh chilli, garlic and spring onions.	

NOODLES

Singapore Noodles 星洲炒麵 Pork, prawns, egg, capsicum & bean sprouts combined with thin noodles and a touch of curry.	\$19.50
Seafood Noodles 海鮮炒麵 Prawns, squid, scallops and vegetables cooked in a light stock, poured over pan fried noodles.	\$30.00
Combination Noodles 什錦炒麵 Pan fried noodles topped with pork, prawns, chicken, beef and vegetables, cooked in a light stock.	\$28.50
Combination Hokkien Noodles (thick yellow noodles) 什錦炒福建麵	\$28.50
Combination Hor Fun (flat rice noodles) 什錦河粉	\$28.50
Fried Kuey Teow (flat rice noodles) 干炒河粉 Choice of Chicken or Beef	\$25.50
Vegetarian Chow Mein 素炒麵	\$18.50

RICE

	Small	Large
Fried Rice 炒飯	\$9.00	\$11.00
Minced Beef Fried Rice 牛肉炒飯	\$10.00	\$12.00
Special Fried Rice 什錦炒飯	\$10.00	\$12.00
Vegetarian Fried Rice 素炒飯	\$8.00	\$10.00
Chicken Salty Fish Fried Rice 咸鱼鸡粒炒飯	\$11.00	\$13.00
Steamed Rice 白飯	\$2.50 (per person)	

ASIAN ALTERNATIVES

American T Bone 美國丁骨牛排(附沙拉, 薯條) Served with salad and chips.	\$35.00
Crumbed Chicken with Mushroom Sauce 雞肉排焗起司鮮菇醬 Pan fried, mushroom sauce separate, served with salad and chips. (附沙拉, 薯條)	\$29.00
Seafood Basket 黃金海鮮總匯(附沙拉, 薯條) Crumbed prawns, battered fish pieces and battered calamari served with tartare sauce, salad and chips.	\$35.00
Roast Chicken 烤全雞 (附沙拉, 薯條) Juicy roast chicken served with salad and chips.	\$29.00
Chicken Nuggets and Chips (child's serve) 炸鸡块 (附薯條)	\$16.50
Fish and Chips (child's serve) 炸鱼柳 (附薯條) Deep fried fish in batter.	\$16.50

DESSERT

Please ask for the separate desert menu.

Sunday and Public Holiday surcharge - \$1.00 per person.

One bill per table. Prices are GST inclusive.