

SPICE TEMPLE

Spice Temple MELBOURNE
Sample Menu

风味小菜 PICKLES

唤醒味蕾，缓和辛辣之选

TO AWAKEN THE PALATE AND TO COOL THE FIRE

莲花白拌小萝卜

CABBAGE AND RADISH

8

凉拌拍黄瓜

CUCUMBERS SMASHED GARLIC AND GINGER

9

开胃凉菜 SALADS & COLD CUTS

湖南风味辣椒拌牛肉

HUNAN STYLE TARTARE WITH CAPE GRIM EYE FILLET, SALTED CHILLI AND SESAME BREAD

32

博雅黄尾鰺刺身

HIRAMASA KINGFISH PICKLED GREEN CHILLI, BLACK SESAME AND SHALLOT OIL

32

棒棒鸡

BANG BANG CHICKEN WITH STRANGE FLAVOUR DRESSING

28

白切鸡

WHITE CUT CHICKEN WITH GINGER AND SHALLOT DRESSING

28

樟茶鸭

TEA SMOKED DUCK BREAST PICKLED CABBAGE AND CHINESE MUSTARD

40

面条 NOODLES

香辣菌菇炒粉

BRAISED GLASS NOODLES CHINESE MUSHROOM AND FERMENTED CHILLI

32

蓝梭蟹炒鸡蛋面

STIR-FRIED EGG NOODLES WITH BLUE SWIMMER CRAB AND XO SAUCE

55

OUR FOOD IS DESIGNED FOR THE SHARED TABLE. THE HOTTEST DISHES ARE PRINTED IN RED.

所有菜品均为合餐式。热门菜品标注为红色。

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暖胃热菜 HOT ENTREES

油煎豆腐

FRIED SILKEN TOFU SICHUAN SALT AND PEPPER FLOUR, CORIANDER AND CHILLI

26

鱼香茄子

CRISPY EGGPLANT FISH FRAGRANT DRESSING

28

避风塘炸鱿鱼

FRIED CALAMARI 'TYPHOON SHELTER STYLE

36

朝天椒炸鸡翅

FRIED CHICKEN WINGS HEAVEN FACING CHILLIES AND SICHUAN PEPPER

42

麻辣牛肉

HOT AND NUMBING DRY BEEF

34

海鲜 SEAFOOD

江西风味炒虾仁

STIR FRIED PRAWNS JIANGXI STYLE PICKLED MUSTARD GREENS, CHILLI AND GARLIC SHOOT

52

清蒸时令鱼

STEAMED MARKET FISH WITH GINGER AND SHALLOT

55

湖南风味剁椒豆豉蒸时令鱼

STEAMED MARKET FISH HUNAN STYLE SALTED CHILLI AND BLACK BEAN

55

四色椒辣炒蛤蜊

PIPIES WITH 4 CHILLIES SAUCE SERVED WITH FRIED NOODLES

59

昆士兰泥蟹 (三种口味任选其一)

XO酱、豆豉辣酱、姜葱

LIVE QUEENSLAND MUD CRAB WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: XO OR BLACK BEAN CHILLIES OR GINGER AND SHALLOT

99

精致面点

DUMPLINGS AND THINGS

鸡肉虾仁烧卖 (四个)

CHICKEN AND PRAWN SHU MAI (4PCS)

22

香煎和牛包 (四个)

PAN FRIED WAGYU BAO (4PCS)

23

龙虾虾仁饺子 (四个)

LOBSTER AND PRAWN DUMPLING (4PCS)

32

羊肉饺子 (六个)

LAMB DUMPLINGS WITH CHILLI (6PCS)

32

鲜虾云吞

PRAWN WONTONS AGED BLACK VINEGAR DRESSING 4PCS 28/ 8PCS 38

四个/28 八个/38

虾仁扇贝春卷 (四个)

PRAWN AND SCALLOP SPRING ROLLS WITH PLUM SAUCE (4PCS)

22

重要提示:

本餐厅菜品不适用于对坚果有过敏性休克反应人群。由于工作环境和供应的食材中可能存在微量的过敏原, Spice Temple不能保证完全无过敏的用餐体验。请在点餐前通知您的服务员。

使用信用卡支付将产生1.7%至2.7%的处理费用, 借记卡和EFTPOS支付将产生0.95%的处理费。周日额外收取10%的附加费, 所有公共假日额外收取15%的附加费。6人及以上的团体将收取10%的服务费。

SPICE TEMPLE

Spice Temple MELBOURNE
Sample Menu

鸡鸭类和猪肉类 POULTRY AND PORK

宫保鸡丁 55
KUNG PAO CHICKEN SICHUAN
PEPPERCORNS, HEAVEN FACING
CHILLIES AND CASHEWS

新疆大盘鸡 55
XINJIANG BIG PLATE CHICKEN WITH
BULLHORN PEPPERS AND POTATOES

香烤叉烧肉 55
GRILLED CHAR SIU PORK BELLY
GARLIC CHIVE PESTO, SHAOXING
GLAZE

南京风味红烧蹄膀 55
NANJING STYLE RED BRAISED PORK
HOCK

牛羊肉类 BEEF AND LAMB

川味水煮牛肉 62
SICHUAN FIRE WATER BEEF WITH
CHILLI BROTH AND SZECHUAN PEPPER

元宝馄饨、茄子炒牛腩 59
STIR FRIED WAGYU WITH LUCKY
MONEY DUMPLINGS AND EGGPLANT

炒羊肉刈包 55
STIR FRIED LAMB SERVED WITH
STEAMED GUA BAO

炭烤羊肉 55
CHARCOAL GRILLED LAMB
BACKSTRAP WITH GREEN CHILLI
RELISH

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至尊筵席 THE PREMIUM BANQUET FOR THE ENTIRE TABLE

\$149/人 (两人起点)

凉拌拍黄瓜
PICKLED CUCUMBERS, SMASHED GARLIC AND GINGER
莲花白拌小萝卜
CABBAGE AND RADISH PICKLES

湖南风味辣椒拌牛肉
HUNAN STYLE TARTARE WITH CAPE GRIM EYE FILLET,
SALTED CHILLI AND SESAME BREAD

樟茶鸭
TEA SMOKED DUCK BREAST PICKLED CABBAGE AND
CHINESE MUSTARD

四色椒辣炒蛤蜊
PIPIES WITH 4 CHILLIES SAUCE SERVED WITH FRIED
NOODLES
红烧时令鱼
FRIED MARKET FISH HOT AND SOUR DRESSING AND
PICKLED SHITAKE MUSHROOM

蒜蓉时蔬
STIR FRIED ASIAN GREENS WITH GARLIC

炒羊肉刈包
STIR FRIED LAMB SERVED WITH STEAMED GUA BAO
香烤叉烧肉
GRILLED CHAR SIU PORK BELLY GARLIC CHIVE PESTO,
SHAOXING GLAZE

焦糖巧克力花生芭菲
CARAMEL CHOCOLATE PEANUT PARFAIT
佐餐尊享配酒 \$85/人
MATCH WITH A WINE SELECTION \$85 PER PERSON

金色流光筵席 THE GOLDEN BANQUET FOR THE ENTIRE TABLE

每人\$129 (两人起点)

凉拌拍黄瓜
PICKLED CUCUMBERS, SMASHED GARLIC AND GINGER
莲花白拌小萝卜
CABBAGE AND RADISH PICKLES

棒棒鸡
BANG BANG CHICKEN WITH STRANGE FLAVOUR
DRESSING

博雅黄尾鰺刺身
HIRAMASA KINGFISH PICKLED GREEN CHILLI, BLACK
SESAME AND SHALLOT OIL

鲜虾云吞
PRAWN WONTONS AGED BLACK VINEGAR DRESSING
湖南风味剁椒豆豉蒸时令鱼
STEAMED MARKET FISH HUNAN STYLE SALTED CHILLI
AND BLACK BEAN

蚝油西兰花
CHINESE BROCCOLI MUSHROOM OYSTER SAUCE AND
FRIED GARLIC

宫保鸡丁
KUNG PAO CHICKEN SICHUAN PEPPERCORNS, HEAVEN
FACING CHILLIES AND CASHEWS
南京风味红烧蹄膀
NANJING STYLE RED BRAISED PORK HOCK

芒果慕斯
MANGO MOUSSE WITH CONDENSED MILK CHANTILLY
佐餐酒 \$65/人
MATCH WITH A WINE SELECTION \$65 PER PERSON

时蔬和米饭 VEGETABLES AND RICE

蒜蓉时蔬 STIR FRIED ASIAN GREENS WITH GARLIC 14/23
蚝油西兰花 STEAMED CHINESE BROCCOLI MUSHROOM OYSTER SAUCE AND FRIED GARLIC 14/22
家常蛋炒饭 HOUSE FRIED RICE EGG, BACON AND PEAS 16/24
醇香米饭 STEAMED RICE 6 PP