

SPICE TEMPLE

Spice Temple Sydney Sample Menu

Our food is designed for the shared table. The hottest dishes are printed in red.
所有菜品均为合餐式。最辣菜品标注为红色。

第一页

风味小菜 PICKLES

唤醒味蕾，缓和辛辣之选
To awaken the palate and to cool the fire

爽口萝卜 Daikon with ginger and black sesame	11
莲花白拌小萝卜 Cabbage and radish	11
凉拌拍黄瓜 Cucumber with ginger, garlic and mint	11

开胃凉菜 SALADS & COLD CUTS

黄鳍金枪鱼刺身 Raw yellowfin tuna spicy orange oil and lettuce	30
樟茶鸭佐中式芥末酱 Tea smoked duck salad with mustard soy dressing and pickled cabbage	30

麻酱羽衣甘蓝 Kale and sesame salad	19
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蒸茄子三重奏 Steamed eggplant with three flavours	24
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风味口水鸡 White cut chicken strange flavour dressing	22
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海鲜 SEAFOOD

赣味剁椒牛鳊鱼 Steamed flathead, Jiangxi style pickled mustard green and chilli	56
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川味水煮鱼 Fish drowned in heaven facing chillies and Sichuan peppercorns Sichuan style	67
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蘑菇炒虾 Stir fired prawns with king brown mushrooms	59
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暖胃热菜 HOT ENTREE

鱼香茄子 Fried eggplant spicy ginger and garlic dressing	33
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酥脆椒盐豆腐 Fried salt and pepper silken tofu spicy coriander salad	28
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避风塘炸鲜鱿 Fried squid, Hong Kong Typhoon style	26
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糖醋排骨 Fried pork chop with sweet soy	24
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朝天椒炸鸡翅 Spice fried chicken wings heaven facing chillies	26
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麻辣嫩和牛 Hot and numbing dry Wagyu beef	36
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游水海鲜 LIVE FROM THE TANK

泥蟹 Mud Crab	99
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龙虾 Lobster	18/100g
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蛤蜊 Pipis	34/250g	59/100g
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烹饪方法 With a choice of

麻辣四色椒 Four chillies
豉汁 Salted olive and black bean dressing
豆豉辣酱 Black bean and salted chilli
姜葱 Ginger and shallot
XO 酱 XO sauce

另加炒/煮蛋面 Add fried or boiled egg noodles	11
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精致面点

DUMPLINGS, NOODLES AND THINGS

红油鲜虾云吞 Prawn wontons black vinegar and chilli	8 for 36
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幸运之轮虾多士 Wheel of fortune Prawn toast bacon, sweet and sour sauce	24
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孜然羊肉炒饼 Lamb and cumin pancake	27
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猪肉鲜虾春卷 Pork and prawn spring rolls	6 for 27
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蒜香韭菜蛋卷 Garlic chives Omelette	33
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手擀鸡蛋面 Handmade egg noodles XO and bacon	33
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炸酱炒面 Crispy Chow Mein Australian Chinese style with pork relish	26
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备注：

- 使用信用卡支付将产生的处理费用为：
Visa/MasterCard 1.7%，Amex 2.7%，EFTPOS/借记卡 0.95%。
- 使用外部支付应用程序会产生额外费用。
- 6人及以上的团体需支付10%的服务费。
- 星期日有10%的附加费，公共假日为15%。
- 每人至少需要消费\$75。

Credit cards incur a processing fee of visa/mastercard 1.7%, Amex 2.7%, eftpos/debit 0.95%. External payment Apps incur additional fees. 10% discretionary service charge applies to all groups of 6+. 10% surcharge applies on Sundays, 15% on public holidays. A \$75 minimum spend per person is required.

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鸡鸭类和猪肉类 POULTRY AND PORK

香煎柠檬鸡
Stir fried chicken
Pickled garlic stems and lemon dressing 49

宫保鸡丁
Kung Pao chicken
Sichuan peppercorns,
heaven facing chillies and cashews 56

香煎五花肉
Stir fried pork belly
White pepper and garlic stem 45

椒麻咕啫肉
Hot, sweet, sour and numbing pork
chilli, sugar, black vinegar and Sichuan
peppercorn 49

无锡排骨
Wuxi pork ribs 49

牛肉类 BEEF

香辣牛腩茄子
Stir fried wagyu brisket
baby eggplant and chilli paste 49

水煮牛肉
Beef fillet in fire water
broth blackened with chilli and Sichuan
peppercorns 65

纯正黑安格斯MB 5+肋眼牛排
Pure black Angus scotch fillet MB 5+
Kampot pepper and curry leaves 165

时蔬和主食 VEGETABLES AND RICE

蚝油西兰花
Steamed Chinese broccoli
with oyster sauce and fried onions 19

蒜蓉炒时蔬
Greens stir fried with garlic 20

家常炒饭
House style fried rice
bacon, peas and salted chilli 19

醇香米饭 Steam rice 6 pp

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第二页

至尊筵席 THE PREMIUM BANQUET FOR THE ENTIRE TABLE

采用上乘时令食材 \$149/人
Based on the finest seasonal produce \$149 per person

凉拌拍黄瓜
Cucumber with ginger, garlic and mint
莲花白拌小萝卜
Cabbage and radish
黄鳍金枪鱼刺身
Raw yellowfin tuna with spicy orange oil and lettuce
猪肉鲜虾春卷
Pork and prawn spring rolls

蘑菇炒虾
Stir fired prawns with king brown mushrooms
湘味蒸石斑鱼
Steamed Coral Trout Hunan style

老陈醋樟茶鸭
Tea smoked duck with aged black vinegar
纯正黑安格斯MB 5+肋眼牛排
Pure black Angus scotch fillet MB 5+
Kampot pepper and curry leaves
蒜蓉时蔬
Stir fried greens with garlic

巧克力焦糖花生芭菲
Chocolate & caramelised peanut parfait

佐餐尊享配酒 \$85/人
\$85 per person for a premium wine matching

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

每人\$129 \$129 per person

凉拌拍黄瓜
Cucumber with ginger, garlic and mint
莲花白拌小萝卜
Cabbage and radish
香辣薄荷手撕鸡
Shredded white cut chicken with salted chili and mint
蒸茄子三重奏
Steamed eggplant with three flavours

幸运之轮虾多士
Wheel of fortune Prawn toast
赣味蒸牛鳊鱼
Steamed flathead, Jiangxi style

无锡排骨
Wuxi pork ribs
元宝馄饨炒牛腩
Stir fried Wagyu brisket with lucky money dumplings
蚝油西兰花
Steamed Chinese broccoli with oyster sauce

椰奶橘子姜味沙冰
Mandarin and ginger granita
coconut chantilly and candied almonds

佐餐酒 \$65/人
\$65 for matching wines per person

甜点 DESSERTS

椰奶橘子姜味沙冰 Mandarin and ginger granita, coconut chantilly and candied almonds. 19

特蕾斯蛋糕 Three milk cake, dried raspberries, pistachio and almond 24

轻乳酪蛋糕 Cotton cheesecake with rhubarb and strawberry 26

巧克力焦糖花生芭菲 Chocolate & caramelised peanut parfait 25

百香果奶冻 Passion fruit marshmallows 11