

欢迎您。我们的中餐厅在悉尼开于二零零六年，墨尔本开于二零一零年。

菜单设计为分享，菜名显示为红色代表较香辣的菜，风格和辣味已融合当地的口味。

# SPICE TEMPLE



## 龍年

### 新年套餐

一桌 \$149 每人 (至少兩人)

葡萄酒搭配 \$59 每人



玉龙 \$25 每杯

特色鸡尾酒: 国窖白酒、德库珀桃子利口酒、菠萝、黄瓜、五香料、苏打水

运气 LUCK

腌莲藕 川式泡黄瓜香菇

繁荣 PROSPERITY

捞鱼生 黄金枪鱼、白萝卜、香橙油

财富 WEALTH

鲍鱼四川凉粉 辣芝麻酱

金黄包 猪肉韭菜

幸运 FORTUNE

炸鱼 青辣椒和香菜酱

长寿 LONGEVITY

上海葱油面 配南澳虾

丰产 FERTILITY

炒蒜苗和脆皮虾米小鱼干

和谐 PEACE

烧猪肉 芥末酱和腌菜

幸福 HAPPINESS

辣炒和牛碎配芝麻饼

爱 LOVE

柑橘茉莉茶芭菲

### 开胃小菜 PICKLES

1. 腌莲花白樱桃萝卜配辣酱 Cabbage And Radish 8
2. 蒜姜凉拌黄瓜 Cucumber with Ginger and Garlic 9

### 凉前菜 COLD ENTRÉE

3. 平政黄条鲫鱼刺身 26  
Hiramasa Kingfish with Pickled Green Chili and Shallot Oil
4. 湖南风味生拌菲力牛肉 32  
Hunan Style Cape Grim Fillet Tartare with Sesame Bread
5. 棒棒鸡 28  
Bang Bang Chicken with Ginger and Shallot Dressing
6. 姜葱凉拌白斩鸡 28  
White Cut Chicken with Ginger and Shallot Dressing
7. 樟茶熏鸭胸配腌白菜和芥末酱 29  
Tea Smoked Duck with Mustard and Pickled Cabbage

### 热前菜 HOT ENTRÉE

8. 椒盐嫩豆腐 26  
Sichuan Salt And Pepper Silken Tofu with Coriander Chili
9. 鱼香茄子 28  
Fish Fragrant Fried Eggplant
10. 避风塘炸鲜鱿 36  
Fried Squid with Typhoon Shelter Dry Dressing
11. 朝天椒炸鸡翅 19/29  
Fried Chicken Wings with Heaven Facing Chillies
12. 麻辣牛肉干 28  
Hot And Numbing Dry Wagyu Beef

### 精致点心 DIM SUM

13. 香煎和牛包 (四个) 23  
Pan Fried Wagyu Bao (4pcs)
14. 龙虾和虾仁饺子 (四个) 32  
Lobster and Prawn Dumplings (4pcs)
15. 香煎羊肉饺子配辣酱 (六个) 32  
Pan Fried Lamb Dumplings (6pcs)
16. 虾仁云吞辣香陈醋 (四个/六个) 28/38  
Prawn Wontons in Aged Black Vinegar
17. 扇贝虾仁春卷和梅子酱 (四个) 22  
Scallop and Prawn Spring Rolls with Plum Sauce

### 海鲜 SEAFOOD

18. 江西风味蒜苔辣香炒澳洲王虾 49  
Jiangxi Prawn with Chili and Garlic Shoot
19. 姜葱清蒸鱼 49  
Steamed Fish with Ginger and Shallot
20. 湖南清蒸鱼 49  
Hunan Steamed Fish with Salted Chili and Black Bean
21. 香炒四色辣椒澳洲蛤蜊 49  
Pippies with 4 Chili and Noodles
22. 澳洲塔斯马尼亚鲜龙虾 (XO|豉豆辣酱|姜葱) 49  
Tasmania Live Lobster (XO|Black Bean Chili|Ginger Shallot)

### 禽肉 POULTRY

23. 宫保鸡丁 48  
Kung Pao Chicken with Chili and Cashews
24. 蜜汁五花肉叉烧 48  
Char-grilled Pork Belly Char Siu with Chive Pesto
25. 南京紅燒蹄膀 48  
Nanjing Style Braised Pork Hock with Red Master Stock
26. 蜜汁烤鸭胸 自家制饼皮 甜酱青瓜大葱 (限星期五&六) 54  
Beijing Style Glazed Duck Breast Pancake

### 牛羊 BEEF

27. 四川水煮牛肉 48  
Beef Fillet In Fire Water, with Chilli Sichuan Peppercorns
28. 元宝茄子炒牛腩 49  
Stir Fried Braised Wagyu Brisket, Baby Eggplant And Chilli
29. 孜然洋葱炒羊肉配六个自家制刈包 49  
Stir Fried Cumin Lamb with Six Gua Bao
30. 碳烤羊柳配川味烧辣酱 49  
Stir Fried Lamb Backstrap with Green Chili Relish

### 时蔬和主食 VEGETABLES AND RICE

31. 蒜蓉炒青菜 12/21  
Asian Greens Stir Fried with Garlic
32. 蠔油芥蘭 12/21  
Steamed Chinese Broccoli With Oyster Sauce
33. 香辣菇类炒冬粉 32  
Braised Glass Noodles with Chili Mixed Mushrooms
34. XO 酱炒面 22  
Stir Fried Egg Noodle with XO Sauce
35. 培根青豆炒飯 14/21  
House Fried Rice. Bacon, Peas And Salted Chilli
36. 茉莉香白饭 6 Pp  
Steamed Jasmine Rice

### 甜点 DESSERTS

37. 芒果布丁 14  
Mango Pudding with Chantilly and Sesame Tuile
38. 椰香西米露 鲜草莓和荔枝 14  
Coconut Tapioca with Strawberry and Lychee
39. 巧克力焦糖花生芭菲 16  
Chocolate Caramelised Peanut Parfait
40. 甜特蕾斯三奶蛋糕 干覆盆子,开心果和杏仁 16  
Three Milk Cake, Dried Raspberries, Pistachio And Almond

### IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

PLEASE NOTE THAT **NO DISHES** ARE SUITABLE FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS. DUE TO THE POTENTIAL OF TRACES ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS, SPICE TEMPLE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE DINING EXPERIENCE. PLEASE INFORM YOUR WAITER PRIOR TO ORDERING.

ALL CREDIT CARD PAYMENTS WILL INCUR A 1.7% TO 2.7% FEE, ALL DEBIT CARDS AND EFTPOS INCUR A PROCESSING FEE OF 0.95% 10% SURCHARGE APPLIES ON SUNDAY 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAY 10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

SPICE TEMPLE MELBOURNE  
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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 •