

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



午点  
套餐

THE JADE BANQUET

一桌每人 \$ 75

扇贝虾仁春卷

龙虾虾仁饺子

香辣羊肉煎饺

香煎和牛包

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宫保鸡腿块

姜葱清蒸鱼

蠔油芥蘭

茉莉香白饭

开胃小菜 PICKLES

1. 腌莲花白樱桃萝卜配辣酱  
Cabbage And Radish II
2. 蒜姜凉拌黄瓜  
Cucumber with Ginger and Garlic II
3. 辣椒蓮藕  
Lotus Pickles and Chili II
4. 川味香菇黃瓜  
Cucumber And Shiitake Mushroom II

凉前菜 COLD ENTRÉE

5. 平政黄条鯽鱼刺身  
Hiramasa Kingfish with Pickled Green Chili Shallot Oil 31
6. 棒棒鸡  
Strange flavour Dressing Cold Cut chicken 29
7. 鮑魚片和涼粉  
Sichuan Liang Fen and Abalone Sesame Sauce 32

热前菜 HOT ENTRÉE

8. 椒盐嫩豆腐  
Sichuan Salt Pepper Silken Tofu Coriander Chili 28
9. 香脆鱼香茄子  
Fish Fragrant Fried Eggplant 31
10. 避风塘炸鲜鱿  
Fried Squid with Typhoon Shelter Dry Dressing 31
11. 香辣朝天椒炸雞翅  
Fried Chicken Wings with Heaven Facing Dried Chili 21/32

精致点心 DIM SUM

12. 香煎和牛包 (四个)  
Pan Fried Wagyu Bao (4pcs) 25
13. 黄金韭菜炸猪肉包 (四个)  
Golden Fried Pork and Leek Bao (4pcs) 24
14. 龙虾虾仁饺子 (四个)  
Lobster and Prawn Dumplings (4pcs) 34
15. 香辣羊肉煎饺 (六个)  
Pan Fried Lamb Dumplings (6pcs) 33
16. 虾仁云吞辣香陈醋 (四个/六个)  
Prawn Wontons in Aged Black Vinegar 29/39
17. 扇贝虾仁春卷和梅子酱 (四个)  
Scallop and Prawn Spring Rolls with Plum Sauce 24

海鲜和肉 SEAFOOD & POULTRY

18. 姜葱清蒸鱼  
Steamed Fish with Ginger and Shallot 52
19. 湖南清蒸鱼  
Hunan Steamed Fish with Salted Chili and Black Bean 52
20. 澳洲塔斯马尼亚鲜龙虾 (XO|姜葱)  
Tasmania Live Lobster (XO|GingerShallot)  
1kg 199 900g 179
21. 宫保鸡腿块  
Kung Pao Chicken with Chili and Cashews 51
22. 麻辣酸甜猪肉  
Spicy Numbing Sweet Sour Pork Scotch 52
23. 豆豉酱炒菲力牛肉  
Stir Fry Grass Fed Beef Fillet with Black Bean and Bullhorn Peppers 55

时蔬和主食 VEGETABLES AND RICE

24. 蒜蓉炒青菜  
Asian Greens Stir Fried with Garlic 14/23
25. 蠔油芥蘭  
Steamed Chinese Broccoli With Oyster Sauce 14/23
26. 香辣雜菌燴粉絲  
Braised Glass Noodles with Chili Mixed Mushrooms 32
27. 雲南菇类炒饭  
Yunan Fried Rice with Chili Mixed Mushrooms 15/23
28. 培根青豆炒飯  
House Fried Rice. Bacon, Peas And Salted Chilli 16/23
29. 茉莉香白饭  
Steamed Jasmine Rice 7 Pp

甜点 DESSERTS 茶 TEA

- 芒果布丁 16  
Mango Pudding with Chantilly and Sesame Tuile
- 椰香西米露 鲜草莓和荔枝 16  
Coconut Tapioca with Strawberry and Lychee
- 茉莉花茶芭菲橘子 18  
Jasmine Tea Parfait with Mandarin Sauce
- 巧克力焦糖花生芭菲 18  
Chocolate Caramelised Peanut Parfait
- 甜特蕾斯三奶蛋糕 18  
Three Milk Cake, Dried Raspberries, Pistachio And Almond
- 薄荷 Peppermint 7
- 龍井 Dragon Well 9
- 雲南金 黑色散葉紅茶 Yunnan Gold 8
- 檸檬草 枸杞 薑 Lemongrass, Goji, Ginger 8
- 茉莉花 Jasmine 8
- 洋甘菊和柚子 Chamomile and Yuzu 8
- 紅寶石芙蓉花 櫻桃 椰子 RubyZing 8

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

SPICE TEMPLE MELBOURNE

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