

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。

經典 套餐

THE GOLDEN BANQUET FOR THE ENTIRE TABLE

一桌 \$139 每人(至少兩人)

葡萄酒搭配 \$65 每人 配無酒精 \$39 每人

凉拌黄瓜

莲花白櫻桃萝卜

棒棒鸡

平政黄条鰻鱼刺身

2020 RIESLING, NAKED RUN DER ZWEITE, CLARE VALLEY, SA (100ML)

*

虾仁云吞辣香陈醋

湖南清蒸鱼

(選擇魚換龙虾 \$199 每人)

蠔油芥蘭

2022 ASSYRTIKO, JIM BARRY, CLARE VALLEY, SA (100ML)

*

豆豉酱炒菲力牛肉

蜜汁五花肉叉烧

2021 MALBEC, TERRAZAS DE LOS ANDES RESERVA, MENDOZA, ARGENTINA (100ML)

*

巧克力焦糖花生芭菲

2021 RIESLING, HEGGIES VINEYARD BOTRYTIS, EDEN VALLY, SA (60ML)

开胃小菜 PICKLES

- 腌莲花白櫻桃萝卜配辣酱 Cabbage And Radish 11
- 蒜姜凉拌黄瓜 Cucumber with Ginger and Garlic 11
- 辣椒蓮藕 Lotus Pickles and Chili 11
- 川味香菇黃瓜 Cucumber And Shitake Mushroom 11

凉前菜 COLD ENTRÉE

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

热前菜 HOT ENTRÉE

- 椒盐嫩豆腐 Sichuan Salt And Pepper Silken Tofu with Coriander Chili 28
- 香脆鱼香茄子 Fish Fragrant Fried Eggplant 31
- 蔥油煎餅 Spring Onion Pancake 22
- 避风塘炸鲜鱿 Fried Squid with Typhoon Shelter Dry Dressing 31
- 香辣朝天椒炸雞翅 Fried Chicken Wings with Heaven Facing Dried Chili 21/32

精致点心 DIM SUM

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

海鲜 SEAFOOD

- 江西风味蒜苔辣香炒澳洲王虾 Jiangxi Prawn with Chili and Garlic Shoot 52
- 姜葱清蒸鱼 Steamed Fish with Ginger and Shallot 52
- 湖南清蒸鱼 Hunan Steamed Fish with Salted Chili and Black Bean 52
- 澳洲塔斯马尼亚鲜龙虾 (XO|姜葱) Tasmania Live Lobster (XO | Ginger Shallot) 1KG 199 900G 179

禽肉 POULTRY

- 宫保鸡腿块 Kung Pao Chicken with Chili and Cashews 51
- 蜜汁五花肉叉烧 Char-grilled Pork Belly Char Siu with Chive Pesto 52
- 麻辣酸甜猪肉 Spicy Sweet and Sour Pork Scotch 52

牛羊 BEEF

- 豆豉酱炒菲力牛肉 Stir Fried Grass Fed Beef Fillet with Black Bean, Bullhorn Peppers 55
- 碳烤羊柳配川味烧辣酱 Stir Fried Lamb Backstrap with Green Chili Relish 54

时蔬和主食 VEGETABLES AND RICE

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

SPICE TEMPLE



甜点 DESSERTS

芒果布丁 Mango Pudding with Chantilly and Sesame Tuile 16

椰香西米露 鲜草莓和荔枝 Coconut Tapioca with Strawberry and Lychee 16

茉莉花茶芭菲橘子 Jasmine Tea Parfait with Mandarin Sauce 18

巧克力焦糖花生芭菲 Chocolate Caramelised Peanut Parfait 18

甜特蕾斯三奶蛋糕 Three Milk Cake, Dried Raspberries, Pistachio And Almond 18

茶 TEA

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 and Ginger 8

茉莉花 Jasmine 8

洋甘菊和柚子 Chamomile and Yuzu 8

紅寶石 深紅芙蓉花、櫻桃和椰子 Ruby Zing 8

SPICE TEMPLE MELBOURNE

INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE

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 INCLUR A 1.7% TO 2.7% FEE, ALL DEBIT CARDS AND EFTPOS INCLUR 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+

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 ·