

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



## JADE BANQUET

\$79 PER PERSON  
(MIN OF 2 PEOPLE)

COMPLIMENTARY SPARKLING OR STILL WATER

### CHOICE OF:

GLASS OF SPARKLING, WHITE, *OR* RED WINE *OR*  
BEER *OR* GREEN TEA *OR* SOFT DRINK

### FOR THE ENTIRE TABLE

CABBAGE AND RADISH PICKLES

**BANG BANG HAZELDENE CHICKEN SALAD**  
WITH STRANGE FLAVOUR DRESSING

*ASSORTMENT OF 3 MIXED DUMPLINGS:*

LOBSTER AND PRAWN DUMPLING

BERKSHIRE PORK AND PRAWN SIU MAI  
WITH YARRA VALLEY SMOKED SALMON ROE

CRYSTAL VEGGIE DUMPLINGS

NANJING STYLE RED BRAISED PORK HOCK

STEAMED MARKET FISH  
WITH GINGER AND SHALLOT

CHINESE BROCCOLI  
MUSHROOM OYSTER SAUCE AND FRIED GARLIC

STEAMED RICE

### DESSERT \$10PP

MANGO MOUSSE  
WITH CONDENSED MILK CHANTILLY

## PICKLES

*TO AWAKEN THE PALATE AND TO COOL THE FIRE*

CABBAGE AND RADISH VG G\* O\* 11

CUCUMBERS SMASHED GARLIC AND GINGER  
VG G\* O\* 11

## SALADS & COLD CUTS

FRESHLY SHUCKED SYDNEY ROCK OYSTER  
CHINESE RED VINEGAR MIGNONETTE O 8.5/PC

HIRAMASA YELLOWTAIL KINGFISH  
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL  
GF\*H\*O\* 39

**BANG BANG HAZELDENE CHICKEN SALAD**  
WITH STRANGE FLAVOUR DRESSING N\*O 36

## HOT ENTREE

**FRIED SILKEN TOFU**  
SICHUAN PEPPER SALT, CORIANDER CHILLI VG GF\*H\*G 35

CRISPY EGGPLANT  
WITH FISH FRAGRANT DRESSING VG GF\*H\*G O\* 34

**ROASTED QLD MOOLOOLABA SCALLOPS**  
WITH SALTED CHILLI BUTTER O\* S 12/PC

**FRIED CORNER INLET CALAMARI**  
WITH TYPHOON SHELTER STYLE DRY DRESSING GF\* H G\*O\* 38

**FRIED HAZELDENE CHICKEN WINGS**  
HEAVEN FACING CHILLIES AND SICHUAN PEPPER O 34

**HOT NUMBING DRIED WAGYU BEEF JERKY** G O 34

SPRING ONION PANCAKE VG H O 26

\* DISHES CAN BE MODIFIED

VG = VEGAN H = HALAL  
N = CONTAINS NUTS O = CONTAINS ONION  
S = SHELLFISH G = CONTAINS GARLIC  
GF = GLUTEN FREE

## DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) H O 30

BERKSHIRE PORK AND PRAWN SIU MAI  
WITH YARRA VALLEY SMOKED SALMON ROE (4PCS) O S 32

LOBSTER AND PRAWN DUMPLING (4PCS) H O 36

**LAMB DUMPLINGS WITH CHILLI** (6PCS) G O 35

**PRAWN WONTONS**  
IN AGED BLACK VINEGAR DRESSING H\*G\*O (6PCS) 36

CRYSTAL VEGGIE DUMPLINGS (4PCS) VG H O N 26

MUSHROOM AND TRUFFLE DUMPLINGS (4PCS) VG NG  
OF H 36

PRAWN AND SCALLOP SPRING ROLLS  
WITH PLUM SAUCE (4PCS) H\*G O S 32

## MAINS

STEAMED MARKET FISH  
WITH GINGER AND SHALLOT GF\* H\* O\* 58

**HUNAN STYLE STEAMED MARKET FISH**  
WITH SALTED CHILLI AND BLACK BEAN O\* 58

LIVE TASMANIAN WHOLE LOBSTER IKG  
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:  
XO GF\* H\* S OR GINGER AND SHALLOT GF\* H\* NG OF\* 258

FLAMING MOUTAI 'FLYING FAIRY' TASMANIAN LOBSTER  
WITH GINGER AND SHALLOT GF\* H\* NG OF\* HALF 158/WHOLE 288

**KUNG PAO HAZELDENE CHICKEN**  
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS  
GF\*S\*H\*N\*G\*O\* 58

NANJING STYLE RED BRAISED PORK HOCK O 59

**HOT NUMBING SWEET SOUR BERKSHIRE PORK**  
CARAMELIZED SAUCE WITH BLACK VINEGAR, SICHUAN PEPPER  
G O\* H\* 58

STIR FRIED GRASS FED CAPE GRIM EYE FILLET  
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS GF\*H\*68

PREORDER **48 HOUR PRIOR NOTICE** FOR LIVE QUEENSLAND  
MUD CRAB

XO OR BLACK BEAN CHILLIES OR GINGER AND SHALLOT 160

## SIDES

**BRAISED GLASS NOODLES**  
ASSORTED CHINESE MUSHROOMS AND SALTED CHILLI VG G\*O\* 42

STIR FRIED ASIAN GREENS  
WITH GARLIC GF\* VG H\* G\* 18/28

STEAMED CHINESE BROCCOLI  
MUSHROOM OYSTER SAUCE, FRIED GARLIC GF\* VG H G\* 18/28

**JIANGXI STYLE STEAMED SILKEN TOFU**  
WITH SALTED CHILLI AND GREEN BEANS V GF\* H\* N\* NG OF 38

HOUSE FRIED RICE  
EGG, BACON, PEAS GF VG\*H\*O\* 22/32

**YUNNAN FRIED RICE**  
MIXED MUSHROOMS, EGG, CHILLI GF\*VG\*H O\* 22/32

STEAMED RICE 8 PP

## DESSERT

MANGO MOUSSE  
WITH CONDENSED MILK CHANTILLY GF\* H 22

COCONUT TAPIOCA  
PINEAPPLE, PASSIONFRUIT AND COCONUT CHANTILLY GF VG\* H 19

LYCHEE SORBET  
WITH RASPBERRY SWIRL AND MERINGUE SHARDS GF H D 14

CARAMEL, CHOCOLATE AND PEANUT PARFAIT GF N H 21

THREE MILK CAKE  
MERINGUE, PISTACHIOS AND FREEZE-DRIED RASPBERRIES N\* H 21

### IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

PLEASE NOTE THAT **NO DISHES** ARE SUITABLE FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS AND SESAME. 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.

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT CARDS (EXCEPT UNIONPAY). VISA, MASTERCARD AND AMEX TRANSACTIONS WILL INCLUR A 1.8% PROCESSING FEE. DEBIT CARD (VISA & MASTERCARD) TRANSACTIONS INCLUR A PROCESSING FEE OF 1.4%. EFTPOS TRANSACTIONS WILL INCLUR A 1.15% PROCESSING FEE. INTERNATIONAL CARDS INCLUR A PROCESSING FEE OF 3.5%. GROUPS OF 10 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU (FRIDAY-SATURDAY). GROUPS OF 12 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU (SUNDAY- THURSDAY). A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS  
10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

SPICE TEMPLE MELBOURNE

INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE