

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。

开胃小菜 PICKLES

1. 白樱桃萝卜和包菜(腌菜) Cabbage Radish 11
2. 蒜姜薄荷凉拌黄瓜Ginger Garlic Cucumber 11

凉前菜 COLD ENTRÉE

3. 生蠔 悉尼岩 每只 8.5
Freshly Shucked Oyster Sydney Rock Merimbula
4. 刺身(平政黄条鰈鱼) 39
Hiramasu Kingfish with Pickled Green Chili Shallot Oil
5. 生菲力牛肉塔塔(塔斯马尼亚格林角) 每个 11
Hunan Style Cape Grim Eye Fillet Beef Tartare
6. 棒棒鸡(赫泽尔丁散养鸡) 36
Bang bang Hazeldene chicken with strange flavour dressing
7. 茶熏鸭胸(艾尔斯伯里鸭) 38
Tea Smoked Aylesbury Duck Breast

热前菜 HOT ENTRÉE

8. 椒盐嫩豆腐 35
Sichuan Salt And Pepper Silken Tofu with Coriander Chili
9. 脆皮鱼香茄子 34
Fish Fragrant Fried Eggplant
10. 葱油煎餅 26
Spring Onion Pancake
11. 烤扇贝(昆士兰穆鲁拉巴海滩) 每个 12
Roasted QLD Scallops with Salted Chili Butter
12. 避风塘炸鲜鱿(维多利亚角海湾) 38
Corner inlet Fried Squid with Typhoon Shelter Dry Dressing
13. 朝天椒炸雞翅(赫泽尔丁散养鸡) 34
Fried Chicken Wings with Heaven Facing Dried Chili
14. 麻辣牛肉干 34
Hot and Numbing Dried Wagyu Beef Jerky

精致点心 DIM SUM

15. 香煎和牛包(四个) 30
Pan Fried Wagyu Bao (4pcs)
16. 猪肉和虾烧卖(四个) 32
Berkshire Pork and Prawn Dumplings (4pcs)
17. 龙虾虾仁饺子(四个) 36
Lobster and Prawn Dumplings (4pcs)
18. 辣味羊肉煎饺(六个) 35
Pan Fried Lamb Dumplings (6pcs)
19. 虾仁馄饨配陈年黑醋(六个) 36
Prawn Wontons in Aged Black Vinegar
20. 翡翠菠菜素饺子(四个) 26
Crystal Veggie Dumplings (4pcs)
21. 黑松露雜菌菇蒸饺(四个) 36
Mushroom and Truffle Dumplings (4pcs)
22. 扇贝虾仁春卷和梅子酱(四个) 32
Scallop and Prawn Spring Rolls with Plum Sauce (4pcs)

經典 套餐

GOLDEN BANQUET FOR THE ENTIRE TABLE

一桌\$158 每人(至少兩人)
葡萄酒搭配 \$65 每人

凉拌黄瓜
腌白樱桃萝卜和包菜
棒棒鸡
平政黄条鰈鱼刺身

2021 RIESLING, NAKED RUN DER ZWEITE, CLARE VALLEY, SA (100ML)

虾仁云吞和辣香陈醋 两个

湖南清蒸鱼

蠔油芥蘭

{ 升级鱼至龙虾只需 + \$65 每人半只龙虾 }

2023 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

GRAND TALON BARREL-AGED RICE WINE, MULTI-REGIONAL CHINA,

(60ML)

海鮮 套餐

DRAGON BANQUET FOR THE ENTIRE TABLE

一桌\$258/人(至少兩人)
葡萄酒搭配 \$99/人

凉拌黄瓜
腌樱桃萝卜和包菜
新鲜悉尼岩生蠔 一个
烤昆士兰扇贝 一个
扇贝虾仁春卷 一个

2022 CHARDONNAY, PATRICK PIUZE, TERROIR DE COURGIS,

BURGUNDY, FRANCE (100ML)

龙虾虾仁饺子 两个

云南风味酸辣番茄酱炸鱼片

蒜蓉炒青菜

2021 RIESLING, SCHLOSS LIESER ESTATE, KABINETT, MOSEL, GERMANY

(100ML)

姜葱蒸塔斯马尼亚龙虾半只

蓝花蟹炒 XO 酱面

2022 ROSE, CHATEAU DÉSCALANS, WHISPERING ANGEL, PROVENCE,

FRANCE (100ML)

三奶甜蛋糕

2023 SAUTERNES, CHATEAU D'ARCHE, LA PERLE D'ARCHE, BORDEAUX,

FRANCE (60ML)

牛羊 BEEF

35. 豆豉酱炒菲力牛肉(草饲塔斯马尼亚格林角) 68
Stir Fried Grass Fed Beef Fillet Black Bean, Bullhorn Pepper
36. 优质牛排(塔斯马尼亚和牛) 市价
配貢布黑胡椒汁, 咖喱叶
Wagyu Steak, Kampot pepper sauce, curry leaves
37. 水煮牛肉(草饲塔斯马尼亚格林角) 64
Sichuan Fire Water Cape Grim Beef in Chilli Broth
38. 碳烤羊腰背脊肉(弗林德斯岛羊) 62
Stir Fried Lamb Backstrap with Green Chili Relish

面 NOODLES

39. 菌类辣椒燴粉絲 42
Braised Glass Noodles with Chili Mixed Mushrooms
40. 蓝花蟹炒 XO 酱面(昆士兰蟹) 64
Stir Fry Blue Swimmer Crab Egg Noodle with XO Sauce
41. 炒龙虾面{澳洲塔斯马尼亚(半只)}(XO|姜葱) 158
Stir Fry Live Lobster Egg Noodle (XO or Ginger Shallot)

时蔬和饭 VEGETABLES AND RICE

42. 蒜蓉炒青菜 18/28
Asian Greens Stir Fried with Garlic
43. 蠔油芥蘭 18/28
Steamed Chinese Broccoli with Oyster Sauce
44. 江西风味燴嫩豆腐 38
Jiangxi Style Steamed Silken Tofu
45. 培根青豆炒飯 22/32
House Fried Rice. Bacon, Peas
46. 雲南菇类微辣炒飯 22/32
Fried Rice with Chili Mixed Mushrooms and chilli
47. 茉莉香白饭 8 Pp
Steamed Jasmine Rice

茶 TEA & 甜点 DESSERTS

48. 茉莉花 Jasmine 8
49. 龍井 Dragon Well 9
50. 乌龙茶 Oolong Tea 8
51. 金駿眉紅茶 Jinjunmei Black Tea 8
52. 檸檬草 枸杞 薑 Lemongrass, Goji, Ginger 8
53. 薄荷 Peppermint 7
54. 洋甘菊和柚子 Chamomile and Yuzu 8
55. 紅芙蓉花、櫻桃、椰子 Ruby Zing 8
56. 芒果布丁 Mango Pudding with Chantilly 22
57. 浓椰香西米露和鳳梨百香果 Coconut Tapioca 19
58. 荔枝雪葩 Lychee Sorbet, Raspberries Meringue Shards 14
59. 甜特蕾斯三奶蛋糕 Three Milk Cake 21
60. 巧克力焦糖花生芭菲 Chocolate Peanut Parfait 21

海鮮 SEAFOOD

23. 江西风味炒澳洲红脚虾和杏鲍菇 63
Jiangxi Banana Prawn with Chili and King Brown Mushroom
24. 云南风味酸辣番茄酱炸鱼片 58
Hunan Fried Fish with Spicy Sweet Sour Tomato Sauce
25. 姜葱蒸鱼 58
Steamed Fish with Ginger and Shallot Sauce
26. 湖南蒸鱼 咸辣椒和豆豉 58
Hunan Steamed Fish with Salted Chili and Black Bean
27. 四川水煮鱼 58
Drowned Fish In Heaven Facing Chilies Sichuan Peppers
28. 澳洲塔斯马尼亚鲜龙虾(XO|姜葱) 一只 1公斤 258
Tasmania Whole Live Lobster (XO or Ginger Shallot)
29. "火焰茅台" 龙虾 姜葱(飞天仙子茅台) 半只 158/1 整只 288
Flaming Moutai "Flying Fairy" Lobster with Ginger Shallot

禽肉 POULTRY

30. 宫保鸡腿块(赫泽尔丁散养鸡) 58
Kung Pao Hazeldene Chicken with Chili and Cashews
31. 烤鸭 鸭胸和鸭腿(玉米饲)*仅限周五/周六 84
饼皮, 海鲜酱, 韭葱, 黄瓜
Corn fed Aylesbury Duck Breast and Leg
*(Available on Friday/Saturday only)
32. 蜜汁叉烧 木炭烤(维多利亚伯克郡猪) 64
Chargrilled Pork Belly Char Siu with Chive Pesto
33. 红烧猪蹄 59
Red Braised Nanjing Style Pork Hock
34. 麻辣酸甜炸猪肉(维多利亚伯克郡猪) 58
Hot Numbing Sweet Sour Pork Scotch

我们接受 EFTPOS 付款及所有主要信用卡(除银联卡外)。VISA、MASTERCARD 和 AMEX 交易将收取 1.8% 的手续费。借记卡(VISA 和 MASTERCARD) 交易将收取 1.4% 的手续费。EFTPOS 交易将收取 1.15% 的手续费。国际卡交易将收取 3.5% 的手续费。8 位或以上的团体必须选择套餐菜单用餐。周日需加收 10% 的附加费, 所有公共假期加收 15% 的附加费。所有 6 人及以上的团体需支付 10% 的服务费(为自主性收费)。