

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，风格和辣味已融合当地的口味。

SPICE TEMPLE



經典套餐

GOLDEN BANQUET FOR THE ENTIRE TABLE

一桌\$138 每人(至少兩人)

凉拌黄瓜
腌白樱桃萝卜和包菜
棒棒鸡
平政黄条鰻鱼刺身

湖南清蒸鱼
蠔油芥蘭

{ 升级鱼至龙虾只需 + \$80 每人半只龙虾 }

豆豉酱炒菲力牛肉
蜜汁五花肉叉烧

巧克力焦糖花生芭菲

开胃小菜 PICKLES

腌藕带 Pickled Lotus Rootlet	9
蒜姜薄荷凉拌黄瓜 Cucumber with ginger and garlic	9

凉前菜 COLD ENTRÉE

生蠔 悉尼岩 Freshly Shucked Sydney Rock Oysters, <i>Merimbula</i>	每只 7.5
刺身 (平政黄条鰻鱼) Hiramasa Kingfish with Pickled Green Chilli	32
棒棒鸡 (赫泽尔丁散养鸡) Bang Bang Hazeldene Chicken with Strange Flavour Dressing	29

热前菜 HOT ENTRÉE

椒盐嫩豆腐 Sichuan Salt And Pepper Silken Tofu with Coriander Chilli	21
脆皮鱼香茄子 Fish Fragrant Fried Eggplant	25
烤扇贝 (昆士兰穆鲁拉巴海滩) 每 Roasted QLD Scallops with Salted Chilli Butter	9
避风塘炸鲜鱿 (维多利亚角海湾) Corner Inlet Fried Squid with Typhoon Shelter Dry Dressing	27
朝天椒炸雞翅 (赫泽尔丁散养鸡) Fried Chicken Wings with Heaven Facing Dried Chilli	25

精致点心 DIM SUM

金炸和牛包 (四个) Golden Fried Wagyu Bao (4pcs)	30
龙虾虾仁饺子 (四个) Lobster and Prawn Dumplings (4pcs)	32
虾仁馄饨配陈年黑醋 (六个) Prawn Wontons in Aged Black Vinegar	36
翡翠菠菜素饺子 (四个) Crystal Veggie Dumplings (4pcs)	26
黑松露雜菌菇蒸饺 (四个) Mushroom and Truffle Dumplings (4pcs)	36
扇贝虾仁春卷和梅子酱 (四个) Scallop and Prawn Spring Rolls with Plum Sauce (4pcs)	32
干貝蝦仁松露餃 (四个) Scallop, Prawn And Truffle Dumplings (4pcs)	32
綜合水餃拼盤 (八个) Assorted Dumpling Platter (8pcs)	46

海鲜 SEAFOOD

姜葱蒸鱼 Steamed Fish with Ginger and Shallot Sauce	36/59
湖南蒸鱼 咸辣椒和豆豉 Hunan Steamed Fish with Salted Chilli and Black Bean	36/59
澳洲塔斯马尼亚鲜龙虾 (XO 姜葱) 一只 1 公斤 Tasmania Whole Live Lobster (XO or Ginger Shallot)	MP
"火焰茅台" 龙虾 姜葱 (飞天仙子茅台) 半只/1 整只 Flaming Moutai "Flying Fairy" Lobster with Ginger Shallot	MP

禽肉 POULTRY

宫保鸡腿块 (赫泽尔丁散养鸡) Kung Pao Hazeldene Chicken with Chilli and Cashews	47
蜜汁叉烧 木炭烤 (维多利亚伯克郡猪) Chargrilled Pork Belly Char Siu with Chive Pesto	39/59

牛羊 BEEF

豆豉酱炒菲力牛肉 (草饲塔斯马尼亚格林角) Stir Fried Grass Fed Beef Fillet Black Bean, Bullhorn Pepper	39/59
优质牛排(塔斯马尼亚和牛)	
配貢布黑胡椒汁, 咖喱叶	MP
Wagyu Steak, Kampot Pepper Sauce, Curry Leaves	
碳烤羊腰背脊肉 (弗林德斯岛羊) Charcoal Grilled Lamb Backstrap with Green Chilli Relish	39/59

NOODLES

蓝花蟹炒 XO 酱面 (昆士兰蟹) Stir Fry Blue Swimmer Crab Egg Noodle with XO Sauce	58
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时蔬和饭 VEGETABLES AND RICE

蠔油芥蘭 Steamed Chinese Broccoli with Oyster Sauce	15/23
江西风味燴嫩豆腐 Jiangxi Style Steamed Silken Tofu	18/29
培根青豆炒飯 House Fried Rice with Egg, Bacon, Peas	18/28
雲南菇类微辣炒飯 Yunnan Fried Rice with Mushroom, Egg, Chilli	18/28
茉莉香白饭 Steamed Jasmine Rice	6 Pp

茶 TEA & 甜点 DESSERTS

茉莉花 Jasmine	8
龍井 Dragon Well	8
乌龙茶 Oolong Tea	8
金駿眉紅茶 Jinjunmei Black Tea	8
檸檬草 枸杞 薑 Lemongrass, Goji, Ginger	8
薄荷 Peppermint	8
洋甘菊和柚子 Chamomile and Yuzu	8
紅芙蓉花、櫻桃、椰子 Ruby Zing	8
荔枝雪葩配椰子蛋白霜 Lychee Sorbet With Coconut Meringue	14
甜特蕾斯三奶蛋糕 Three Milk Cake	21
巧克力焦糖花生芭菲 Chocolate Peanut Parfait	21

SPICE TEMPLE MELBOURNE

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