

AUSTRALIAN MEALS 西式菜单

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%	Garlic Bread	Member \$6	Non Member \$7
•	蒜蓉面包	ΨŪ	Ç,
%	Cheesy Garlic Bread 芝士蒜蓉面包	\$7	\$8
%	Chips 炸薯条	\$6	\$7

ALL MEALS BELOW SERVED WITH SALAD OR VEGETABLES & CHIPS 点以下主菜可以任选加沙律或青菜或炸薯条

%	Battered Fish & Chips 炸鱼片和薯条	\$20	\$22
%	<mark>Chicken Schnitzel</mark> 炸鸡片	\$19	\$21
6 30	<mark>Veal Schnitzel</mark> 炸小牛肉片	\$19	\$21
6 30	<mark>Chicken Pamigiana</mark> 炸鸡片加芝士西红市酱	\$22	\$24
%	Rump Steak (250g) 牛腿扒	\$26	\$29
•	T-bone Steak (250g) T 骨牛排	\$26	\$29
\$	Calamari Rings (12) 鱿鱼圈(12)	\$18	\$20



LIVE SEAFOOD 游水海鲜

- ✤ Live Lobster 龍蝦 刺身/姜葱/椒盐/避风塘蒜子牛油/咖喱/豉汁/星洲辣椒
- ✤ Live Mud Crab 生猛肉蟹
 金沙粉丝煲/姜葱/椒盐/避风塘/咖喱/豉汁/星洲辣椒/清蒸
- ✤ Live Prawns 游水蝦 白灼/椒盐/醉蝦
- ✤ Live Coral Trout 星班 清蒸/两食(炒球,蒸头腩)
- ✤ Live Morong
 三刀
 清蒸/两食(炒球,蒸头腩)
- ✤ Live Parrot Fish 青衣 清蒸/油浸
- ✤ Live Barramundi 盲曹 清蒸双冬蒸/凉瓜支竹炆/三杯
- ✤ Live Sliver Perch 银鲈 三杯/油浸/清蒸
- ✤ Live Eel
 白鳝
 豉汁蒜子果皮蒸/椒盐

Seasonal Price 市场价格



CHEF'S SPECIALS 名厨推介

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		Member	Non Member
సి	Pork Belly Tip with Sauerkrout in Black Bean Sauce 豉汁味菜炒肚仁	\$28.80	\$30.80
	Lamb Cutlets with Hong Kong Chilli Style 避风塘羊架	\$28.80	\$30.80
•	Lamb Brisket Hot Pot 滋味羊腩煲	\$58.80	\$63.80
•	King Prawn with Salted Egg Yolk 黄金虾球	\$33.80	\$36.80
•	Fillet Cubes in Taiwan Style 三杯牛柳粒	\$26.80	\$28.80
	Braised Fish Fillet & Vegetables in Hot Pot 红烧班腩煲	\$28.80	\$30.80
%	Deep Fried Fish Fillet with Cream Corn Sauce 粟米班塊	\$24.80	\$26.80
•	Peking Duck (2 courses)	\$58.80	\$64.80

北京鸭(两食)鸭丝炒牙菜



CHEF'S SPECIALS 名厨推介



		Member	Non Member
*	BBQ Pigeon A Delicate & Garney Tasty Much Admired in Southern China 红烧乳鸽皇	\$32.80	\$35.80
%	Fillet Cubes in Wasabi Sauce 日式牛柳粒	\$26.80	\$28.80
৾	Organic Chicken Braised in Traditional Cantonese Stlye 贵妃走地鸡	\$28.80	\$30.80
ঞ	Steamed Organic Chicken in Broth & Green Vegetables 菜膽上汤走地鸡	\$31.80	\$34.80
•	House Specialty Dish (Assorted Seafood & Vegetables) 家乡小炒王	\$26.80	\$28.80
ঞ	Pork Ribs with Imperial Sauce 宫廷酱烤骨	\$26.80	\$28.80
%	Braised Pork Belly with Preserved Vegetables 梅菜扣肉	\$26.80	\$28.80
৵	Beef Brisket and Radish in Hot Pot 罗卜牛筋腩煲	\$21.80	\$23.80



CHEF'S SPECIALS 名厨推介

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		Member	Non Member
%	Sea Cucumber with Dried Seafood & Duck's Feet 海参鱼唇鸭掌煲	\$33.80	\$36.80
%	Stir-Fried Green Beans with Minced & Olives 榄角肉松四季豆	\$21.80	\$23.80
%	Stir-Fried Rice with Preserved Meat 腊味糯米饭	\$24.80	\$26.80
%	Deep Fried Stuffed Scallops with Yam 荔蓉带子	\$38.80	\$41.80
৾	Deep Fried Stuffed Bean Curd with Minced Prawns 琵琶豆腐	\$26.80	\$28.80
%	Seafood with Bean Curd in Hot Pot 海鲜豆腐煲	\$24.80	\$26.80
ి	Grandma Bean Curd 麻婆豆腐	\$19.80	\$21.80
%	Pan - Fried Bean Curd Stuffed with Minced Prawns 煎釀豆腐	\$26.80	\$28.80





		Member	Non Member
•	Lamb Pancakes (6 pieces) 羊肉薄饼	\$18.80	\$20.80
%	<mark>Mixed Entrees</mark> 什锦炸盘(春卷,点心,芝麻虾多士)	\$8.80	\$9.80
%	San Choy Bow (4 pieces) 生菜包	\$18.80	\$20.80
•	King Prawn Cutlets (4 pieces) 吉列虾	\$12.80	\$14.80
%	Mini Spring Rolls (4 pieces) 春卷	\$8.80	\$9.80
%	Dim Sim - Steamed or Fried (4 pieces) 点心(蒸或炸)	\$8.80	\$9.80
*	Har Gow - Steamed or Fried (4 pieces) 虾饺 (蒸或炸)	\$9.80	\$10.80
%	Sesame Prawn Toast (4 pieces) 芝麻虾多士	\$8.80	\$9.80
ঞ	Fried Chinese Doughnut 油条	\$6.80	\$7.80



SOUP 汤类

		Member	Non Member	
•	Sweet Corn & Chicken Soup 鸡蓉粟米羹	\$6.80	\$7.80	
•	Sweet Corn & Crab Meat Soup 蟹肉粟米羹	\$9.80	\$10.80	
•	Short Soup 上汤云吞	\$6.80	\$7.80	
•	<mark>Long Soup</mark> 上汤净面	\$6.80	\$7.80	
•	Seafood Bean Curd Soup 海皇豆腐羹	\$9.80	\$10.80	
•	Hot & Sour Soup 酸辣汤	\$8.80	\$9.80	
<u></u>	Canton Beef & Egg Flower Soup 西湖牛肉羹	\$8.80	\$9.80	
•	Chicken & Mushroom Soup 冬茹鸡丝汤	\$8.80	\$9.80	
•	Buddha's Vegetarian Soup 八宝汤	\$8.80	\$9.80	
•	Combination Short Soup 什锦云吞汤	\$16.80	\$17.80	
•	Combination Long Soup 什锦上汤面	\$16.80	\$17.80	
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KING PRAWNS 蝦球

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		Member	Non Member
%	Garlic King Prawns 蒜子蝦球	\$28.80	\$30.80
•	Honey King Prawns 蜜糖蝦球	\$28.80	\$30.80
%	King Prawns with Seasonal Vegetables 时菜蝦球	\$28.80	\$30.80
%	<mark>Szechuan King Prawns</mark> 四川蝦球	\$28.80	\$30.80
%	Satay King Prawns 沙爹蝦球	\$28.80	\$30.80
%	King Prawns with Ginger & Shallot 薑葱蝦球	\$28.80	\$30.80
*	Curry King Prawns 咖喱蝦球	\$28.80	\$30.80
•	Salt & Pepper King Prawns 椒盐蝦球	\$28.80	\$30.80
*	King Prawns with Cashew or Almonds 果仁蝦球	\$28.80	\$30.80
%	King Prawns with Black Bean Sauce 豉汁蝦球	\$28.80	\$30.80
<u></u>	King Prawns with Scrambled Egg 滑蛋蝦球	\$28.80	\$30.80
&	<mark>Mustard King Prawns (Hot)</mark> 芥辣蝦球	\$28.80	\$30.80



SCALLOPS 带子

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		Member	Non Member
%	Scallops with Snow Peas 荷豆带子	\$33.80	\$36.80
6 30	Scallops with Ginger & Shallot 薑葱带子	\$33.80	\$36.80
\$	Scallops with Satay Sauce 沙爹带子	\$33.80	\$36.80
%	Scallops with Garlic Sauce 蒜蓉带子	\$33.80	\$36.80
%	Scallops with Black Bean Sauce 豉汁带子	\$33.80	\$36.80
	Pan Fried Scallops Stuffed with Minced Prawns 百花釀带子	\$38.80	\$41.80
%	Scallops Fried with Fresh Milk 带子炒鲜奶	\$38.80	\$41.80



•	Salt & Chilli Pepper Calamari 椒盐鲜鱿	\$23.80	\$25.80
%	Satay Calamari 沙爹鲜鱿	\$23.80	\$25.80



CHICKEN 鸡肉

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		Member	Non Member
%	Three Cup Chicken 三杯鸡	\$22.80	\$24.80
%	<mark>Sizzling Mongolian Chicken</mark> 铁板蒙古鸡	\$22.80	\$24.80
୍ଦ୍ୱିତ	Crispy Skin Chicken 金牌炸子鸡	\$22.80	\$24.80
%	Shan Tung Chicken 山东鸡	\$22.80	\$24.80
\$	Crispy Skin Chicken with Ginger, Shallots & Golden Brown Sauce 葱油淋鸡	\$22.80	\$24.80
6 30	<mark>Szechaun Chicken</mark> 四川鸡	\$22.80	\$24.80
6	Satay Chicken 沙爹鸡	\$22.80	\$24.80
%	Chicken with Cashew or Almonds 果仁鸡丁	\$22.80	\$24.80
6 30	Boneless Lemon Chicken 香柠煎软鸡	\$22.80	\$24.80
6 30	Chicken with Black Bean Sauce 豉汁鸡球	\$22.80	\$24.80
ంసి	Chicken with Seasonal Vegetables 蒜子鸡球	\$22.80	\$24.80
%	Salt & Pepper Chicken Fillet 椒盐鸡柳	\$22.80	\$24.80
•	<mark>Curry Chicken</mark> 咖喱鸡球	\$22.80	\$24.80
*	Honey Chicken 蜜糖鸡球	\$22.80	\$24.80



STEAK /BEEF 牛柳/牛肉

		Member	Non Member
	Three Cup Beef 三杯牛柳粒	\$26.80	\$28.80
%	Fillet Steak in Chinese Special Flavour 中式牛柳	\$26.80	\$28.80
<u></u>	Sizzling Black Pepper & Honey Fillet Steak 铁板黑椒牛柳	\$26.80	\$28.80
%	<mark>Sizzling Satay Fillet Steak</mark> 铁板沙爹牛柳	\$26.80	\$28.80
%	Sizzling Szechaun Fillet Steak 铁板四川牛柳	\$26.80	\$28.80
%	Peking Shredded Beef 干烧牛柳丝	\$26.80	\$28.80
%	Garlic Beef 蒜子牛肉	\$23.80	\$25.80
%	Beef in Black Bean Sauce 豉汁牛肉	\$23.80	\$25.80
%	Beef with Seasonal Vegetables 时菜牛肉	\$23.80	\$25.80
%	<mark>Curry Beef</mark> 咖喱牛肉	\$23.80	\$25.80



PORK 猪肉類

		Member	Non Member
%	Pork Ribs Peking Style 京都肉排	\$23.80	\$25.80
%	Pork Ribs Honey & Black Pepper 蜜汁黑椒排骨	\$23.80	\$25.80
÷	Pork Ribs Salt and Chilli Pepper 椒盐肉排	\$23.80	\$25.80
%	Pork Ribs with Plum Sauce 梅醬肉排	\$23.80	\$25.80
%	Pork Ribs Belly with Preserved Vegetables 客家梅菜扣肉	\$26.80	\$28.80
%	Pork Fillet in Chilli Szechaun Style 四川肉片	\$23.80	\$25.80
÷	Pork Fillet in Black Bean Sauce 豉汁肉片	\$23.80	\$25.80
%	Pork Fillet in Garlic Sauce 蒜子肉片	\$23.80	\$25.80
%	Pork Fillet with Seasonal Vegetables 时菜肉片	\$23.80	\$25.80
÷	Pork Fillet in Satay Sauce 沙爹肉片	\$23.80	\$25.80
%	BBQ Pork in Plum Sauce 梅酱叉烧	\$23.80	\$25.80

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		Member	Non Member
\$	Shredded Roast Duck with Snow Peas 荷豆火鸭丝	\$22.80	\$24.80
~	<mark>Roast Duck</mark> 明炉烧鸭	\$26.80	\$28.80
%	Crispy Duck Stuffed with Yam 荔蓉香酥鸭	\$32.80	\$35.80
\$	Steamed Duck with Chinese Mushroom 北茹扒鸭	\$28.80	\$30.80
*	Steamed Duck Combination 八珍扒鸭	\$33.80	\$36.80
**	Deep Fried Duck with Sweet & Sour Sauce 甜酸炸鸭	\$26.80	\$28.80
*	Deep Fried Duck with Lemon Sauce 香柠炸鸭	\$26.80	\$28.80
	。 一 上AMB 二 羊肉类		
~	<mark>Sizzling Mongolian Lamb</mark> 铁板蒙古羊肉	\$24.80	\$26.80
	Curry Lamb 咖喱羊肉	\$24.80	\$26.80



SWEET & SOUR 甜酸类

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ঞ	<mark>Sweet & Sour King Prawn in Batter</mark> 甜酸炸蝦球	Member \$28.80	Non Member \$30.80
%	Sweet & Sour Fish Fillet in Batter 甜酸炸鱼柳	\$24.80	\$26.80
%	<mark>Sweet & Sour Pork</mark> 菠萝咕噜肉	\$23.80	\$25.80
%	Sweet & Sour Chicken in Batter 甜酸炸鸡块	\$23.80	\$25.80

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%	<mark>Seafood Fooyong</mark> 海鲜芙蓉	\$24.80	\$26.80	
%	King Prawns Fooyong 虾球芙蓉	\$28.80	\$30.80	
%	<mark>Chicken Fooyong</mark> 鸡球芙蓉	\$23.80	\$25.80	
%	BBQ Pork Fooyong 叉烧芙蓉	\$24.80	\$26.80	
%	Combination Fooyong 杂锦芙蓉	\$24.80	\$26.80	
%	Vegetables Fooyong 杂菜芙蓉	\$21.80	\$23.80	
	Plain Fooyong 净芙蓉	\$16.80	\$18.80	6

VEGETARIAN 时菜类

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		Member	Non Member
*	Stir Fried Mixed Vegetables 清炒杂菜	\$18.80	\$19.80
*	Chinese Green Vegetables with Oyster Sauce 蠔油芥兰	\$18.80	\$19.80
•	Curry Mixed Vegetables 咖喱杂菜	\$18.80	\$19.80
*	Stir Fried Chinese Broccoli with Ginger & Wine 薑汁芥兰	\$18.80	\$19.80
•	Seasonal Vegetables with Preserved Vegetables 梅菜扒菜瞻	\$22.80	\$24.80
•	Fried Bean Curd with Vegetables 红烧豆腐	\$19.80	\$21.80
•	Salt & Chilli Pepper Bean Curd 椒盐豆腐角	\$19.80	\$21.80



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		Member	Non Member
%	Fried Rice 炒饭	\$12.80	\$14.80
•	<mark>Specials Fried Rice</mark> 特别炒饭	\$14.80	\$16.80
%	Vegetarian Fried Rice 斋炒饭	\$12.80	\$14.80
•	Fried Rice with Minced Beef 生炒牛肉饭	\$16.80	\$18.80
%	Seafood & Pineapple Fried Rice 菠萝海鲜炒饭	\$18.80	\$20.80
%	<mark>Ying Yang Fried Rice</mark> 太极鸳鸯炒饭	\$29.80	\$31.80
%	Fried Rice with Salty Fish and Chicken 咸鱼鸡粒炒饭	\$21.80	\$23.80
•	Steamed Rice (per person) 丝苗白饭	\$2.80	\$3.00

NOODLE/CHOW MEIN 粉面类

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		Member	Non Member
%	Special Chow Mein 招牌海鲜炒面	\$22.80	\$24.80
%	King Prawn Chow Mein 虾球炒面	\$26.80	\$28.80
%	Chicken Chow Mein 鸡球炒面	\$21.80	\$23.80
%	<mark>Beef Chow Mein</mark> 牛肉炒面	\$23.80	\$25.80
%	Pork Chow Mein 肉丝炒面	\$23.80	\$25.80
%	BBQ Pork Chow Mein 叉烧炒面	\$23.80	\$25.80
ஃ	Singapore Fried Noodles 星洲炒面	\$21.80	\$23.80
%	Stir-Fried Noodles with Bean Sprouts 豉油王炒面	\$16.80	\$18.80
%	Combination Noodle 杂锦炒面	\$23.80	\$25.80
%	Stir-Frieds Flat Rice Noodles with Beef 干炒牛河	\$19.80	\$21.80





		Member	Non Member
*	Ice Crean with Topping 雪糕	\$4.80	\$5.80
*	Deep Fried Ice Cream 炸雪糕	\$7.80	\$8.80
సి	Lychee with Ice Cream 荔枝雪糕	\$6.80	\$7.80
%	Mango Pudding 芒果布甸	\$6.80	\$7.80
%	Jelly with Cream 啫喱雪糕	\$6.80	\$7.80



%	Chinese Tea per person	\$2.00	\$2.20
	中国茶		

