

THE CHINESE RESTAURANT



菜

单

The Chinese Restaurant harmoniously combines the timeless flavours of traditional Cantonese cuisine with modern, light, healthy influences and delightful presentation. With its charming and elegant atmosphere, complemented by an enthralling nostalgic décor, The Chinese Restaurant is the perfect place for Chinese fine dining.





厨师特色三小品

Chef's Specialty Trio



开胃前菜

Appetiser

价钱
Price w/GST

厨师特色三小品 16
海蜇烧鸭件，西施汁凉拌泰式鲍鱼，香芒柚子滋味虾

Chef's Specialty Trio
Sliced Barbecued Beijing Duck with Jellyfish,
Chilled Marinated Whole Abalone in Thai Sauce,
Deep-fried Crispy Prawn with Mango and Pomelo Sauce

饕餮三小品 12
天鹅酥，香芒柚子滋味虾，海蜇蜜汁叉烧

Signature Trio of Treasures
Swan Pastry filled with Black Truffle Barbecued Kurobuta Pork,
Deep-fried Crispy Prawn with Mango and Pomelo Sauce,
Roasted BBQ Pork with Honey-glazed Sauce and Jelly Fish

脆炸软壳蟹伴辣椒蟹肉汁 14
Deep-fried Soft-shell Crab with Chilli Crab Meat Sauce

椒盐白饭鱼 10.80
Crispy Whitebait with Salt and Pepper

金沙杏片脆双鲜 10.80
Deep-fried Crispy Whitebait and Fish Skin with
Salted Egg and Almond Flakes

凉拌海蜇花 10
Chilled Jellyfish

海蜇花雕醉鸡卷 10
Chilled Jellyfish with Drunken Chicken Roll

潮州猪脚冻 8
Teochew style Pork Trotter Jelly

广式烧腊

Cantonese Roast



	价钱	
	Price w/GST	
	半只 Half	一只 Whole
全体鸿运乳猪 (2天前预定) Roasted Barbecued Whole Suckling Pig (Requires 2 days advance order)	-	338
港式片皮鸭 (鸭二度收\$5) Hong Kong style sliced Beijing Duck (Add \$5 for 2 nd course)	35	64
港式挂炉烧鸭 Barbecued Roasted Duck	28	56
脆皮虾饼吊烧鸡 Roasted Crispy Chicken with Prawn Cracker	16	32



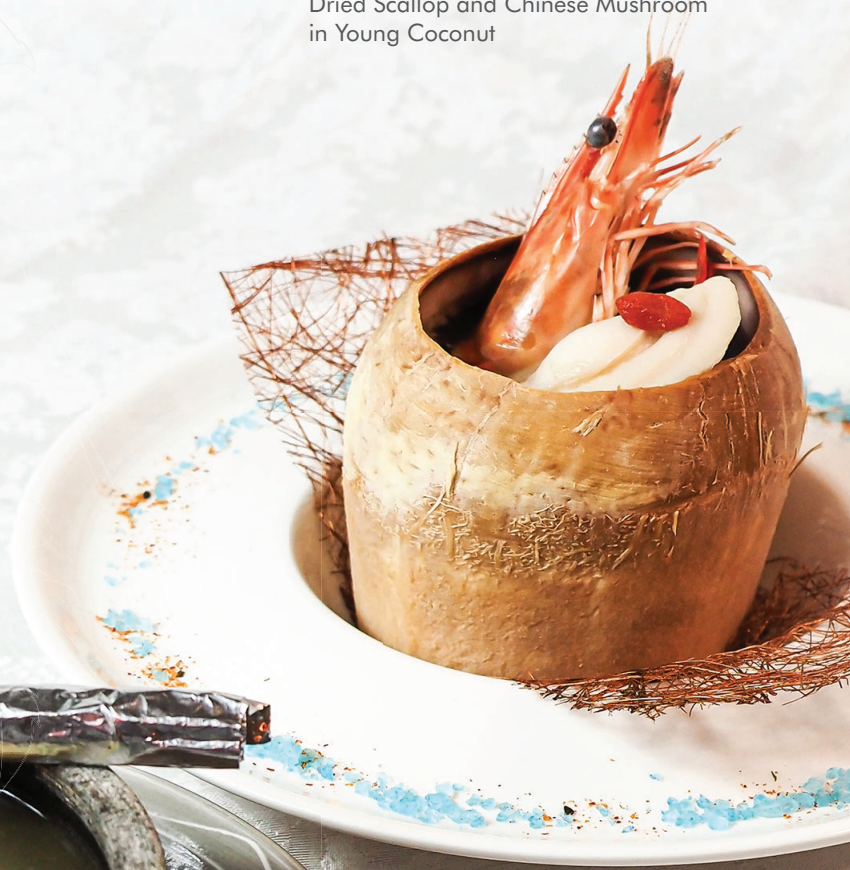
	小	中	大
	Small	Medium	Large
烧味三式拼盘 (烧鸭, 烧肉, 叉烧) Trio Combination Barbecued Meat Platter	30	45	60
烧味双拼盘 (烧鸭和烧肉) Twin Combination Barbecued Meat Platter	26	39	52
脆皮烧腩肉 Crispy Roasted Pork Belly	18	27	36
蜜汁炭烧叉烧 Roasted BBQ Pork with Honey-glazed Sauce	16	24	32





椰皇花菇瑶柱鲍鱼炖鸡汤

Double-boiled Chicken Soup with Abalone,
Dried Scallop and Chinese Mushroom
in Young Coconut



红烧玉带石锅中鲍翅伴小馒头

Braised Shark's Fin with Fresh Scallop in Superior Broth
served with Mini Mantou Bun



鱼翅, 炖汤精选

Shark's Fin and Soup

价钱
Price w/GST

佛跳墙 (3天前预定) Double-boiled Buddha Jump Over the Wall (Requires 3 days advance order)	888 8 - 10 人份 Serves 8 - 10 persons
京式凤吞翅 (1天前预定) Double-boiled Whole Chicken stuffed with Shark's Fin Soup (Requires 1 day advance order)	388
红烧干贝大鲍翅 Braised Superior Shark's Fin with Dried Scallop	80
鲨鱼骨汤炖花胶鲍翅 Double-boiled Superior Shark's Fin and Fish Maw in Shark's Cartilage Soup	48
红烧玉带石锅中鲍翅伴小馒头 Braised Shark's Fin with Fresh Scallop in Superior Broth served with Mini Mantou Bun	38
椰皇花菇瑶柱鲍鱼炖鸡汤 Double-boiled Chicken Soup with Abalone, Dried Scallop and Chinese Mushroom in Young Coconut	24
竹笙花胶鱼骨汤 Double-boiled Fish Maw and Bamboo Pith in Fish Bone Broth	18
海鲜酸辣羹 Hot and Sour Seafood in Thick Broth	10
时日靓汤 Soup of the Day	7



海味鲍参翅肚

Abalone and Sea Cucumber

价钱
Price w/GST

原粒蚝皇澳洲青边鲍
Braised Fresh Australian Whole Abalone
in Superior Oyster Sauce

18
每10克
Per 10g

黑松露红烧南非鲜鲍
Braised 3-head Abalone with Black Truffle

68

肉酱干烧辽参
Braised Sea Cucumber with Minced Meat Sauce

68

红烧大吉鲍烩海参
Braised Whole Abalone with Sea Cucumber in Abalone Sauce

28

梅菜鲜肉酿海参
Steamed Sea Cucumber with
Minced Pork and Preserved Vegetable

18

小 中 大
Small Medium Large

蒜子火腩豆腐海参煲
Braised Sea Cucumber with Bean Curd and
Barbecued Pork Belly served in Treasure Pot

30 45 60

肉酱干烧花菇海参煲
Braised Sea Cucumber with Minced Meat and
Mushroom served in Treasure Pot

30 45 60

姜葱鲍鱼炆鸡煲
Braised Abalone and Chicken with Ginger and
Spring Onion served in Treasure Pot

28 42 56

游水活鱼

Live Fish

价钱
Price w/GST

东星斑
East Spotted Grouper

18
每 100 克
Per 100g

老虎斑
Tiger Grouper

14
每 100 克
Per 100g

西星斑
West Spotted Grouper

14
每 100 克
Per 100g

笋壳
Soon Hock

10
每 100 克
Per 100g

老鼠斑 (需预定)
Humpback Grouper (Advance order required)

Seasonal Price

法国多宝鱼 (需预定)
French Turbot (Advance order required)

Seasonal Price

烹调方法 Cooking Method

港式清蒸
Steamed with Superior Soya Sauce (Hong Kong style)

潮式咸菜蒸
Steamed with Salted Vegetable (Teochew style)

油浸脆炸
Deep-fried with Superior Soya Sauce

红烧蒜子火腩
Braised with Pork Belly and Garlic

西澳活红龙虾

Live Western Australia Rock Lobster



海上贝类

Live Shellfish

游水生虾
Live Prawn

西澳活红龙虾 (300克 – 400克)
Live Western Australia Rock Lobster (300g – 400g)

本地活龙虾 (300克 – 350克)
Live Local Lobster (300g – 350g)

南澳活龙虾 (需预定)
Live Southern Australia Lobster (Advance order required)

苏格兰鲜竹蚌 (需预定)
Live Scotland Bamboo Clam (Advance order required)

价钱
Price w/GST

9
每100克
Per 100g

70
一只
Each

60
一只
Each

Seasonal Price

Seasonal Price

烹调方法

Cooking Method

明火白灼
Poached

花雕药材煮
Herbal Soup with Chinese Wine

上汤牛油焗
Baked with Butter in Superior Stock

金沙杏片炒
Stir-fried with Salted Egg Yolk and Almond Flakes

干煎鼓油皇爆
Steamed with Minced Garlic

海鲜小炒

Seafood



	价钱 Price w/GST		
X.O. 酱焗开边龙虾 (半只150克以上) Baked Lobster with Signature Homemade X.O. Chilli Sauce (Half Lobster above 150g)	32		
脆贝蛋白炒龙虾 (半只150克以上) Wok-fried Lobster with Dried Scallop and Scrambled Egg White (Half Lobster above 150g)	32		
金桔辣酱焗银鲈鱼 Baked Silver Sea Perch Fillet with Kumquat Chilli Sauce	18		
福菜蒸银鲈鱼 Steamed Sea Perch with Preserved Vegetable	18		
脆炸银鲈鱼拌蛋白 Crispy Sea Bass with Egg White in Abalone Sauce	18		
	<u>小</u> Small	<u>中</u> Medium	<u>大</u> Large
鱼子西施玉带 Sautéed Scallop with Egg White and Fish Roe	34	51	68
X.O. 酱爆虾球带子 Stir-fried Prawn and Scallop with Signature Homemade X.O. Chilli Sauce	34	51	68
琥珀百合芦笋炒带子 Stir-fried Scallop with Asparagus, Lily Bulb and Walnut	28	42	56
浓汤特级米酒煮鲈鱼片 Sliced Sea Perch with Rice Wine Superior Stock	28	42	56
金沙虾球 Deep-fried Prawn with Salted Egg Yolk	22	33	44
香芒柚子青芥末虾球 Deep-fried Prawn with Mango Pomelo Wasabi Sauce	22	33	44



黑椒香煎彩椒牛柳粒

Pan-fried Black Pepper Beef Cube
with Capsicum



鲜肉珍馐

Meat

红酒黑椒煎羊架
Pan-fried Rack of Lamb with Black Pepper and Red Wine Sauce

价钱
Price w/GST

20

冰梅一支骨
Baked Spare Rib coated with Plum Sauce

12

酒香坛子东坡肉
Braised Pork Belly with Chinese Wine

10

黑椒香煎彩椒牛柳粒
Pan-fried Black Pepper Beef Cube with Capsicum

小 中 大
Small Medium Large

26 39 52

杏片煎牛柳粒
Pan-fried Beef Cube in Special Sauce topped with Almond Flakes

24 36 48

京葱鼓椒炒牛肉
Stir-fried Sliced Beef with Ginger and Onion in Black Bean Sauce

22 33 44

咖啡排骨
Deep-fried Spare Rib with Coffee Sauce

20 30 40

黄梨咕嚕肉
Sweet and Sour Pork with Pineapple

18 24 36

香芒烧汁鸡柳
Sautéed Chicken Fillet with Mango in BBQ Sauce

16 24 32

腰果宫保鸡球
Stir-fried Chicken Fillet with Cashew Nut in Spicy Szechuan Gong Bao Sauce

16 24 32

豆腐、蔬菜

Bean Curd and Vegetable

价钱
Price w/GST

小 中 大
Small Medium Large

蟹肉竹笋扒自制豆腐 Braised Homemade Bean Curd with Crab Meat and Bamboo Shoot	18	27	36
鱼子蟹肉扒西兰花 Braised Broccoli with Crab Meat and Fish Roe	18	27	36
琥珀百合炒芦笋 Stir-fried Asparagus with Walnut and Lily Bulb	18	27	36
绿耳仙霞 Wok-fried Sliced Lotus Root, Fresh Lily Bud, Chinese Yam and Gingko Nut	16	24	32
浓鸡汤浸天津绍菜 Poached Chinese Cabbage in Thick Chicken Broth	16	24	32
靓时蔬 芥兰、菜心、苋菜苗、西兰花、西生菜、凉瓜、西芹 Seasonal Vegetable Kailan, Caixin, Spinach, Broccoli, Lettuce, Bitter Gourd, Celery	16	24	32

金汤玉带日本面线

Stewed Japanese Rice Vermicelli with
Pan-fried Scallop in Supreme Stock



粉、面、饭 Noodles and Rice

价钱
Price w/GST

上汤开边龙虾拌日本面线
Stewed Lobster with Japanese Rice Vermicelli
in Superior Stock

32

金汤玉带日本面线
Stewed Japanese Rice Vermicelli with Pan-fried Scallop
in Supreme Stock

14

脆米海鲜泡饭
Seafood Poached Rice

小 中 大
Small Medium Large

26 39 52

干贝赛螃蟹虾球炆鸳鸯米
Braised Dried Scallop and Prawn in Egg White,
Glass Noodle and Rice Vermicelli

26 39 52

生虾肉碎拌菜脯炒饭
Wok-fried Fragrant Rice with Live Prawn,
Minced Meat and Preserved Radish

20 30 40

X.O.酱干炒牛肉河粉
Wok-fried Sliced Beef Hor Fun in X.O. Sauce

18 27 36

肉酱茄子炆伊面
Braised Ee Fu Noodle with
Minced Meat and Eggplant

16 24 32

老陈皮桃胶炖津梨

Double-boiled Pear with Peach Gum
and Old Tangerine Peel



精选甜品 Dessert

价钱
Price w/GST

椰皇杏汁炖金丝燕
Double-boiled Bird's Nest with Almond Cream
in Young Coconut

60
每位
Per Person

冰花红枣金丝燕
Double-boiled Bird's Nest with Rock Sugar

51
每位
Per Person

老陈皮桃胶炖津梨
Double-boiled Pear with Peach Gum
and Old Tangerine Peel

10
每位
Per Person

桃胶杏仁茶
Almond Cream with Peach Gum

6
每位
Per Person

杨枝美甘露
Chilled Cream of Mango with Sago

6
每位
Per Person

美颜龟苓膏
Chilled Chinese Herbal Jelly

6
每位
Per Person

红豆沙窝饼
Chinese Pancake with Red Bean Paste

13.8

套餐

Set Lunch





主厨品尝菜单 Chef Ben's Tasting Menu

厨师特色三小品

海蜇烧鸭件，西施汁凉拌泰式鲍鱼，香芒柚子滋味虾

Chef's Specialty Combination

Sliced Barbecued Beijing Duck with Jellyfish,
Chilled Marinated Whole Abalone in Thai Sauce,
Deep-fried Crispy Prawn with Mango and Pomelo Sauce

椰皇花菇瑶柱鲍鱼炖鸡汤

Double-boiled Chicken Soup with Abalone, Dried Scallop
and Chinese Mushroom served in Young Coconut



金桔辣酱焗银鲈鱼

Baked Silver Sea Perch Fillet with Kumquat Chilli Sauce

黑椒鲜菌和牛粒伴芦笋

Wok-fried Wagyu Beef with Wild Mushroom, Black Pepper and Asparagus

金汤玉带日本面线

Stewed Japanese Rice Vermicelli with Pan-fried Scallop in Supreme Stock

老陈皮桃胶炖津梨

Double-boiled Pear with Peach Jelly and Tangerine Peel

\$108 w/GST
per person
(Minimum 2 persons)





午餐套餐 Set Lunch

精美点心拼盘
晶莹虾饺， 鲍鱼烧卖皇， 如意上素饺

Dim Sum Combination
Steamed Shrimp Dumpling,
Steamed Pork and Baby Abalone Dumpling,
Steamed Vegetarian Dumpling

特色双小品
海蜇片皮鸭件， 黑松露叉烧天鹅酥



Signature Double Treasures
Sliced Barbecued Beijing Duck with Jellyfish,
Swan Pastry filled with Black Truffle Barbecued Kurobuta Pork

浓鸡汤云吞炖鲍翅
Double-boiled Thick Chicken Broth with Shark's Fin and Wanton

冰梅一枝骨
Baked Spare Rib coated with Plum Sauce

X.O. 酱皇蜜汁叉烧炒饭
Wok-fried Fragrant Rice with Honey-glazed Roasted Pork in X.O. Sauce

杨枝美甘露
Chilled Cream of Mango with Sago

\$78 w/GST
per person
(Minimum 2 persons)





午餐套餐
Set Lunch

时日靓汤
Soup of the Day

精美点心拼盘

鲍鱼烧卖皇，黑松露叉烧天鹅酥，如意上素饺，鲜虾腐皮卷

Signature Dim Sum Platter

Steamed Pork and Baby Abalone Dumpling,
Swan Pastry filled with Black Truffle Barbequed Kurobuta Pork,
Steamed Vegetarian Dumpling,
Crispy Prawn Bean Curd Roll



鱼子竹笙玉带伴自制豆腐

Deep-fried Homemade Bean Curd with Scallop, Bamboo Pith and Roe

酒香坛子东波肉拼黄金馒头

Wine Braised Pork Belly with Deep-fried Man Tou

杨枝美甘露

Chilled Cream of Mango with Sago

\$58 w/GST
per person
(Minimum 2 persons)






晚市套餐
Set Dinner

五福大拼盘
明炉烧鸭，蜜汁叉烧，金沙脆鱼皮，椒盐银鱼，花雕醉鸡卷

Platter of Five
Roasted Duck,
Roasted BBQ Pork with Honey-glazed Sauce,
Crispy Fish Skin coated with Salted Egg Yolk,
Crispy Silver Fish with Salt and Pepper,
Drunken Chicken Roll

鯊鱼骨汤炖花胶鲍翅
Double-boiled Superior Shark's Fin and Fish Maw in Shark's Cartilage Soup



松露酱蛋白煎澳洲带子
Pan-fried Australian Scallop with Egg White and Black Truffle Sauce

港式清蒸笋壳鱼
Hong Kong style Steamed Soon Hock Fish

蚝皇大吉鲍鱼烩海参
Braised Whole Abalone with Sea Cucumber in Abalone Sauce

杏片滋味虾球
Deep-fried Crispy Prawn with Mango and Pomelo Sauce, Almond Flakes

瑶柱金菇焖伊面
Braised Ee Fu Noodle with Dried Scallop and Enoki Mushroom

杨枝美甘露
Chilled Cream of Mango with Sago



\$990 w/GST
(Serves 10 persons)





晚市套餐
Set Dinner

北京鸭
Peking Duck

虫草花竹笙炖花胶
Double-boiled Fish Maw Soup with Cordyceps Flower and Bamboo Pith

X.O. 酱爆虾球
Stir-fried Prawn with Signature Homemade X.O. Chilli Sauce



红烧大吉鲍伴花菇
Braised Whole Abalone with Flower Mushroom in Abalone Sauce

潮式菜脯肉酱炸笋壳鱼
Teochew style Deep-fried Soon Hock Fish with Preserved Vegetable and Minced Meat

脆米椒盐蒜香鸭件
Roasted Duck coated with Salt and Pepper and Crispy Rice

瑶柱金菇焖伊面
Braised Ee Fu Noodle with Dried Scallop and Golden Mushroom

杨枝美甘露
Chilled Cream of Mango with Sago

\$69.90 w/GST
per person
(Minimum 5 persons)



