



HOUSE SPECIALITIES

1. SANG CHOY BOW [4 piece] \$26.00
A superb dish finely minced pork fillet, water chestnuts, bamboo shoots marinated and prepared in oyster sauce. Small pieces of lettuce are served with this exotic dish.
2. FILLET STEAK WITH HONEY WALNUT \$33.80
Diced grain fed fillet steak in black pepper corn sauce and served with honey coated walnuts.
3. MUSTARD KING PRAWNS (Mild or Hot) \$35.80
Marinated king prawns cooked in English mustard sesame sauce. The prawns are complimented by deep spinach leaves with a sprinkle of sugar. This is a must if you enjoy mustard.
5. MONGOLIAN LAMB \$28.80
Thinly sliced lamb marinated with leeks, bean sauce, chilli and hoisin sauce before being braised and served on a hot iron plate.
6. CRAB MEAT AND SOFT EGG \$35.80
Taste the difference of this fuyung dish with pieces of alaskan crab meat, cooked to perfection.
7. CRISPY SKIN CHICKEN IN SHALLOTS SAUCE \$28.80
Boneless half bird deep fried and braised in delicious shallot sauce.
8. MIXED CRISP VEGETABLES \$22.80
A mixture of fresh lightly cooked Chinese vegetables consisting of broccoli, snow peas, oyster and straw mushrooms, bamboo shoots and choy sum.
9. CHOW SAM SEE \$30.00
Finely shredded chicken, Barbecued pork and Chinese mushrooms garnished with bamboo shoots, cooked to perfection. This exotic dish is then served with 6 Chinese pancakes (Extra pancakes can be ordered at \$1.6 each)
10. SIZZLING FILLET STEAK \$33.80
Tender fillet steak marinated in special BBQ sauce, served with sliced onions on a hot platter. A new experience.
11. DEEP FRIED CALAMARI WITH SPICY SALT \$27.80
Small pieces of fresh calamari in light batter, deep fried and tossed with small pieces of chilli and five spice sauce.
12. FILLET STEAK SZECHUAN STYLE (Hot or Mild) \$33.80
A new dish, pieces of fillet steak marinated in a special hot szechuan sauce, cooked with chilli, served with finely chopped deep fried spinach leaves.
13. UNICORN CHILLI KING PRAWNS \$35.80
King prawns sauteed in wine, chilli and onions, served on a sizzler platter.
14. SHANG TUNG CHICKEN (Half Bird) \$28.80
Half or whole bird marinated in a variety of herbs and spices, deep fried to perfection, then deboned and served with delicious spicy vinegar, chilli and garlic sauces.
15. PORK RIBS WITH HONEY PEPPER SAUCE \$28.80

ENTREE

17. Mini Peacock roll (2) \$6.20
21. Prawn Cutlet (2) \$7.60
22. Dim Sims (steamed or fried) (2) \$6.60
23. Gow Gee (steamed or fried) (2) \$6.80

SOUP

25. Wonton Soup (short soup) \$10.00
26. Clear Noodle Soup (long soup) \$10.00
27. Chicken and Sweet Corn Soup \$10.00
28. Crab Meat and Sweet Corn Soup \$11.00
29. Combination Long or Short Soup \$27.80
30. Combination Bean Curd Soup \$11.00
31. Crab Meat and Duck Soup \$11.00
32. Hot and Sour Soup \$11.00



SEAFOOD

PRAWNS

34. Braised King Prawns with Broccoli \$35.80
35. Deep Fried King Prawns w Chilli and Spicy Salt \$35.80
37. Braised King Prawns w Ginger and Shallots \$35.80
38. Braised King Prawns in Satay Sauce (Hot) \$35.80
39. Braised King Prawns in Garlic Sauce \$35.80
40. Mongolian King Prawns \$35.80
41. Honey King Prawns \$35.80
42. Braised King Prawns Szechuan Style (Hot) \$35.80

LOBSTER (Live) - Seasonal Price

43. Braised Lobster with Black Bean Sauce
44. Braised Lobster with Ginger and Shallots
45. Braised Lobster with Brandy Sauce
46. Dry Fried Lobster with Chilli, Slate and Spice

CRAB (Live) - Seasonal Price

47. Mud Crab with Black Bean Sauce
48. Mud Crab with Ginger and Shallots
50. Chilli Mud Crab (Hot)

FISH - Seasonal Price

51. Steamed Whole Fish with Ginger and Shallots
52. Fried Whole Fish with Sweet and Sour Sauce
53. Braised Whole Fish with Mushroom Sauce
54. Braised Whole Fish with Shallot Sauce

SCALLOPS

55. Scallops with Snow Peas \$38.80
56. Deep Fried Scallops in Chilli and Spice \$38.80
57. Scallops Sauteed in Garlic \$38.80
58. Scallops with Ginger and Shallots \$38.80

CHICKEN

63. Fried Crisp Skin Chicken (Half Bird) \$28.80
64. Boneless Lemon Chicken \$28.80
66. Braised Chicken with Vegetables \$26.80
67. Braised Chicken with Black Bean Sauce \$26.80
68. Braised Chicken with Hoisin & Bean Sauce \$26.80
69. Satay Chicken (Hot) \$26.80
70. Braised Chicken Szechuan Style (Hot) \$26.80

BEEF

73. Braised Beef with Black Bean Sauce \$26.80
74. Braised Beef with Oyster Sauce \$26.80
75. Braised Beef with Vegetables \$26.80
76. Braised Beef with Bean Sprouts \$26.80
77. Braised Beef with Szechuan Style \$26.80
78. Braised Beef with Hoisin & Bean Sauce \$26.80
79. Satay Fillet Steak (Hot) \$33.80
80. Fillet Steak Cantonese Style \$33.80

PORK

82. Fillet of Pork with Black Bean Sauce \$26.80
83. Fillet of Pork Szechuan Style \$26.80
84. Fillet of Pork with Plum Sauce \$26.80
85. Fillet of Pork with Vegetables \$26.80
86. Pork Ribs with Peking Sauce \$28.80

BEAN CURD

87. Combination Bean Curd \$28.80
88. Grandma's Bean Curd (Hot) \$28.80
89. Pee Paa Bean Curd \$28.80

VEGETABLES

90. Braised Bean Curd with Mixed Vegetables \$26.80
91. Braised Chinese Mushroom with Vegetables \$26.80
92. Braised Mixed Vegetables in Curry Sauce (Hot) \$26.80

SWEET AND SOUR

93. Sweet and Sour King Prawns \$32.80
94. Sweet and Sour Chicken \$26.80
95. Sweet and Sour Pork \$26.80
96. Sweet and Sour Beef \$26.80

OMELETTE

98. Combination Omelette \$28.80
99. King Prawn Omelette \$32.80
100. Chicken Omelette \$26.80
101. BBQ Pork Omelette \$26.80

(CHOW MEIN) NOODLES

102. Combination Chow Mein \$28.80
103. King Prawn Chow Mein \$32.80
104. Chicken Chow Mein \$26.80
105. Shredded Pork Chow Mein \$26.80
106. Beef Chow Mein \$26.80
107. Singapore Rice Noodles \$26.80
108. Chinese Fettucine \$26.80

RICE

109. Fried Rice Small: \$14.80 Large: \$17.80
110. Special Combination Fried Rice \$21.80
111. King Prawn Fried Rice \$26.80
112. Vegetarian fried Rice \$17.80
113. Fried with Shredded Beef \$21.80
114. Plain Rice \$3.50

ALL PRICES INCLUDE GST

PRICES SUBJECT TO CHANGE WITHOUT NOTIFICATION
Feel free to discuss dietary requirements and any special cooking instructions, we will try our best to suit your requirements