


菜单 Menu

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.





厨师拼盘

Chef's Specialty Duo

开胃前菜 🌸 Appetiser

厨师拼盘 - 香煎法国鹅肝拼西施汁凉拌泰式鲍鱼

Chef's Specialty Duo - Pan-fried French Foie Gras, Chilled Marinated Whole Abalone in Thai Sauce

价钱
Price w/GST

每位
per person

\$18

饕食三小品 - 天鹅酥、香芒柚子青芥末虾球、海蜇潮州猪脚冻

Signature Trio of Treasures - Swam Pastry filled with Black Truffle Barbecued Kurobuta Pork, Deep-fried Prawn with Mango Pomelo Wasabi Sauce, Teochew style Pork Trotter Jelly with Jellyfish

\$12

每份
per portion

辣椒蟹肉虾伴馒头

Chilli Crab Meat and Prawn with Mantou

\$12

香脆太湖白饭鱼

Crispy Whitebait

\$12

金沙杏片脆双鲜

Deep-fried Crispy Whitebait and Fish Skin with Salted Egg and Almond Flakes

\$12

海蜇花雕醉鸡卷

Chilled Jellyfish with Drunken Chicken Roll

\$12

凉拌海蜇花

Chilled Jellyfish

\$10

潮州猪脚冻

Teochew style Pork Trotter Jelly

\$10

港式片皮鸭

Hong Kong style sliced Beijing Duck



广式烧腊 🌸 Cantonese Roast

	价钱 Price w/GST		
	半只 Half	一只 Whole	
南乳去骨全体猪 (3天前预定) Roasted Barbecued Whole Suckling Pig with Fermented Bean Curd (Requires 3 Days advance order)	-	\$358	
全体鸿运乳猪 (3天前预定) Roasted Barbecued Whole Suckling Pig (Requires 3 days advance order)	-	\$358	
港式片皮鸭 (鸭二度收\$10) Hong Kong style sliced Beijing Duck (Add \$10 for 2 nd course)	\$40	\$70	
港式挂炉烧鸭 Barbecued Roasted Duck	\$32	\$60	
姜茸贵妃鸡 Chinese Wine marinated Chicken served with Minced Ginger	\$20	\$40	
脆皮虾饼吊烧鸡 Roasted Crispy Chicken with Prawn Cracker	\$18	\$36	
	小 Small	中 Medium	每份 per portion 大 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) Dou Combination Barbecued Meat Platter	\$26	\$39	\$52
西施香芒熏鸭脯 Smoked Duck Breast with Mango in Thai Sauce	\$22	\$33	\$44
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



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

鱼翅、炖汤精选 🌸 Shark's Fin and Soup

价钱
Price w/GST

每位
per person

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	\$38
椰皇生虾花胶炖美国响螺汤 Double-boiled Conch Soup with Live Prawn and Fish Maw served in Young Coconut	\$26
竹笙花胶鱼骨汤 Double-boiled Fish Maw with Bamboo Pith in Fish Bone Broth	\$18
虫草花竹笙芦笋花菇汤 Double-boiled Cordyceps Flower Soup with Flower Mushroom, Asparagus and Bamboo Pith	\$10
海鲜酸辣羹 Hot and Sour Seafood in Thick Broth	\$10
时日靓汤 Soup of the Day	\$7
佛跳墙 (3天前预定) Double-boiled Buddha Jump Over the Wall (Requires 3 Days advance order) 8 - 10 人份 • Serves 8 - 10 persons	\$888
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

每份
per portion



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

红烧南非三头鲜鲍伴鹅掌
 Braised 3-head African Abalone with
 Goose Web in Brown Sauce



海味鲍参翅肚 🌸 Abalone and Sea Cucumber

价钱
Price w/GST

每位
per person

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

\$18
per 10g

红烧南非三头鲜鲍伴鹅掌
 Braised 3-head African Abalone with Goose Web in Brown Sauce

\$68

黑松露红烧南非三头鲜鲍
 Braised 3-head African Abalone with Black Truffle

\$48

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

\$28

鲍汁鹅掌花菇伴菜
 Braised Goose Web with Flower Mushroom and Vegetable in
 Abalone Sauce

\$18

每份
per portion

小 Small 中 Medium 大 Large

桂花蟹柳炒生翅
 Osmanthus Egg with Shark's Fin and Crab Stick

\$48 - \$96

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



桂花蟹柳炒生翅
 Osmanthus Egg with Shark's Fin
 and Crab Stick

游水活鱼 🌸 Live Fish

价钱
Price w/GST

东星斑
East Spotted Grouper

\$24
每100克 per 100g

老虎斑
Tiger Grouper

\$14
每100克 per 100g

笋壳
Soon Hock

\$13
每100克 per 100g

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

时价
Seasonal Price

烹调方法：
Cooking Method:

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

油浸脆炸
Deep-fried with Superior Soya Sauce

红烧蒜子火腩
Braised with Pork Belly and Garlic

川椒剁椒蒸
Steamed with Minced Chilli

海上贝类 🌸 Live Shellfish

价钱
Price w/GST

游水生虾
Live Prawn

\$9
每100克 per 100g

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

\$72
一只 each

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

\$68
一只 each

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

时价
Seasonal Price

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

时价
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
Wok-fried with Soya Sauce

甘香酱爆
Wok-fried with Kam Heong Sauce

金丝麦片炒
Wok-fried with Cereal

海鲜小炒 Seafood

价钱
Price w/GST

每位
per person

甘香酱爆龙虾 (半只150克以上)
Wok-fried Lobster with Kam Heong Sauce (Half Lobster above 150g)

\$38

金银蒜粉丝蒸开边龙虾 (半只150克以上)
Steamed Lobster with Vermicelli and Duo Garlic
(Half Lobster above 150g)

\$38

金银蒜粉丝蒸银鲈鱼
Steamed Sea Perch with Vermicelli and Duo Garlic

\$20

福菜蒸银鲈鱼
Steamed Sea Perch with Preserved Vegetable

\$20

松露酱脆炸银鲈鱼
Deep-fried Sea Perch with Truffle Sauce

\$20

小 Small

中 Medium

每份
per portion

大 Large

甘香酱爆虾球鲜鲍鱼
Wok-fried Prawn and Abalone with Kam Heong Sauce

\$34

\$51

\$68

松露酱木耳甜豆炒带子
Wok-fried Scallop with Fungus and Sweet Pea in Truffle Sauce

\$28

\$42

\$56

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

姜葱炒斑片
Stir-fried Sliced Grouper with Ginger and Onion

\$28

\$42

\$56

金沙虾球
Deep-fried Prawn with Salted Egg Yolk

\$24

\$36

\$48

香芒柚子滋味虾球
Deep-fried Crispy Prawn with Mango and Yuzu Mayonnaise

\$24

\$36

\$48

甘香酱爆龙虾

Wok-fried Lobster with
Kam Heong Sauce



香芒柚子滋味虾球

Deep-fried Crispy Prawn with
Mango and Yuzu Mayonnaise



脆米盐香骨

Crispy Spare Rib with Salt and Crispy Rice



鲜肉珍馐 🌸 Meat

香煎鹅肝熏鸭佐苹果醋
Pan-fried Foie Gras and Smoked Duck with Apple Vinegar

价钱
Price w/GST

每位
per person

\$18

酱皇黑猪肉排伴时蔬
Grilled Kurobuta Pork Rib with Chef's Special Sauce

\$16

酒香坛子东波肉
Wine Braised Pork Belly

\$12

每份
per portion

小 Small

中 Medium

大 Large

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

\$32

\$48

\$64

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

\$32

\$48

\$64

蚝油芥兰炒牛肉
Stir-fried Sliced Beef with Kailan in Oyster Sauce

\$24

\$36

\$48

咖啡排骨
Deep-fried Spare Rib with Coffee Sauce

\$24

\$36

\$48

脆米盐香骨
Crispy Spare Rib with Salt and Crispy Rice

\$22

\$33

\$44

黄梨咕嚕肉
Sweet and Sour Pork with Pineapple

\$18

\$27

\$36

川味辣子鸡
Spicy Chicken with Sichuan Pepper and Chilli

\$18

\$27

\$36

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

\$18

\$27

\$36

极品酱皇扒自制豆腐

Braised Homemade Bean Curd with X.O. Chilli Sauce



豆腐、蔬菜 🌸 Bean Curd and Vegetable

价钱
Price w/GST

每份
per portion

小 Small 中 Medium 大 Large

鱼子蟹肉扒西兰花 Braised Broccoli with Crab Meat and Fish Roe	\$20	\$30	\$40
琥珀百合炒芦笋 Stir-fried Asparagus with Walnut and Lily Bulb	\$20	\$30	\$40
极品酱皇扒自制豆腐 Braised Homemade Bean Curd with X.O. Chilli Sauce	\$18	\$27	\$36
脆贝花菇炒胜瓜 Wok-fried Angled Luffa with Flower Mushroom and Crispy Conpoy	\$18	\$27	\$36
三色蛋浸苋菜苗 Poached Chinese Spinach with Trio Egg in Superior Broth	\$18	\$27	\$36
绿耳仙霞 Wok-fried Sliced Lotus Root, Fresh Lily Bulb, Chinese Yam and Ginkgo 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、凉瓜、西芹、胜瓜 Seasonal Vegetable - Kailan, Caixin, Spinach, Broccoli, Bitter Gourd, Celery, Angled Luffa	\$16	\$24	\$32



鲜虾飞天脆面
Crispy Fried Noodles with Prawn



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

粉、面、饭 🌸 Noodles and Rice

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

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

海鲜酸辣炸面线
Deep-fried Vermicelli with Seafood Hot and Sour Soup

鲜虾飞天脆面
Crispy Fried Noodles with Prawn

烹调方法：
Cooking Method:

蒜蓉牛油汤汁
Diced Garlic Butter Sauce

新加坡辣椒汁
Singapore style Chilli Sauce

脆米海鲜泡饭
Seafood Poached Rice

海鲜潮式炒面线
Teochew style Wok-fried Vermicelli with Seafood

瑶柱蟹肉蛋白炒丝苗
Fried Fragrant Rice with Dried Scallop, Crab Meat and Egg White

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

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

价钱
Price w/GST

每位
per person

\$38

\$14

\$12

每份
per portion

\$38

小 Small 中 Medium 大 Large

\$26 \$39 \$52

\$26 \$39 \$52

\$22 \$33 \$44

\$20 \$30 \$40

\$16 \$24 \$32

冰花红枣金丝燕

Double-boiled Bird's Nest with Rock Sugar



精选甜品 🌸 Dessert

	价钱 Price w/GST
	每位 per person
椰皇杏汁炖金丝燕 Double-boiled Bird's Nest with Almond Cream in Young Coconut	\$60
冰花红枣金丝燕 Double-boiled Bird's Nest with Rock Sugar	\$51
老陈皮桃胶炖津梨 Double-boiled Pear with Peach Gum and Old Tangerine Peel	\$10
桂花乌龙茶冻 Chilled Osmanthus Oolong Tea Jelly	\$7
桃胶杏仁茶 Almond Cream with Peach Gum	\$6
杨枝美甘露 Chilled Cream of Mango with Sago and Pomelo	\$6
美颜龟苓膏 Chilled Chinese Herbal Jelly	\$6
花生红豆沙窝饼 Chinese Pancake with Red Bean Paste topped with Crushed Peanuts	\$16

每份
per portion

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 Yuzu Mayonnaise

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

香煎鹅肝熏鸭佐苹果醋

Pan-fried French Foie Gras and Smoked Duck with Apple Vinegar

红烧鲍鱼伴特大鹅掌

Braised Abalone with Goose Web in Brown Sauce

川味辣汤虾球面线

Poached Vermicelli with Prawn in Hot and Sour Soup

桂花高山乌龙茶冻

Chilled Osmanthus Oolong Tea Jelly

\$108 w/GST per person

(Minimum 2 persons)

午餐套餐 🌸 Set Lunch

菜单 Menu 1

精美点心拼盘

晶莹虾饺、鲜虾腐皮卷、如意上素饺

Dim Sum Combination

Steamed Shrimp Dumpling, Crispy Prawn Bean Curd Roll, Steamed Vegetarian Dumpling

竹笙花胶鱼骨汤

Double-boiled Fish Maw with Bamboo Pith in Fish Bone Broth

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 Jelly Fish, Swan Pastry filled with Black Truffle Barbecued Kurobuta Pork

红烧大吉鲍烩鹅掌

Braised Whole Abalone with Goose Web in Brown Sauce

海鲜潮式炒面线

Teochew style Wok-fried Rice Vermicelli with Seafood

焦糖海盐雪糕

Sea Salt Caramel Ice Cream

\$78 w/GST per person

(Minimum 2 persons)

菜单 Menu 2

时日靓汤

Soup of the Day

精美点心拼盘

鱼子烧卖皇、黑松露叉烧天鹅酥皇、如意上素饺、香芒柚子明虾饺

Signature Dim Sum Platter

Steamed Siew Mai with Fish Roe, Swan Pastry filled with Black Truffle Barbecued Kurobuta Pork, Steamed Vegetarian Dumpling, Deep-fried Prawn Dumpling with Mango and Yuzu Mayonnaise

西兰花炒虾球

Wok-fried Prawn with Broccoli

酱皇黑猪肉排伴时蔬

Grilled Kurobuta Pork Rib with Chef's Special Sauce

X.O. 酱皇叉烧炒饭

Wok-fried Fragrant Rice and Char Siew with X.O. Chilli Sauce

杨枝美甘露

Chilled Cream of Mango with Sago and Pomelo

\$58 w/GST per person

(Minimum 2 persons)

晚市套餐 🌸 Set Dinner

菜单 Menu 1

五福大拼盘

蜜汁叉烧、金沙脆鱼皮、花雕醉鸡卷、青芥末虾球、酥炸西施石榴球

Platter of Five

Roasted BBQ Pork with Honey-glazed Sauce, Crispy Fish Skin coated with Salted Egg Yolk, Drunken Chicken Roll, Deep-fried Prawn with Wasabi Mayonnaise, Deep-fried Seafood Dumpling with Thai Sauce

鲨鱼骨汤炖花胶鲍翅

Double-boiled Superior Shark's Fin and Fish Maw in Shark's Cartilage Soup

琥珀百合芦笋炒带子

Wok-fried Scallop with Asparagus, Lily Bulb and Walnut

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 Oyster Sauce

明炉烧鸭

Barbecued Roasted Duck

松露酱野菌烩伊面

Braised Ee Fu Noodles and Wild Mushroom with Truffle Sauce

杨枝美甘露

Chilled Cream of Mango with Sago and Pomelo

花生豆沙窝饼

Chinese Pancake with Red Bean Paste topped with Crushed Peanuts

\$999 w/GST

(serves 10 persons)

晚市套餐 🌸 Set Dinner

菜单 Menu 2

北京鸭

Beijing 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 Homemade X.O. Chilli Sauce

红烧大吉鲍伴花菇

Braised Whole Abalone with Flower Mushroom in Brown Sauce

潮式菜脯肉酱炸顺壳鱼

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 Crispy Rice, Salt and Pepper

瑶柱金菇烩伊面

Braised Ee Fu Noodles with Dried Scallop and Golden Mushroom

杨枝美甘露

Chilled Cream of Mango with Sago and Pomelo

\$69.90 w/GST per person

(Minimum 5 persons)

素食套餐 🌸 Vegetarian Set

菜单 Menu

素拼盘

如意素饺、南乳炸菇

Vegetarian Combination

Steamed Vegetarian Dumpling, Fried Mushroom Marinated with Red Fermented Bean Curd

虫草花竹笙芦笋花菇汤

Double-boiled Cordyceps Flower Soup with Bamboo Pith, Asparagus and Flower Mushroom

琥珀百合炒素丁

Stir-fried Mock Meat with Lily Bulb and Walnut

宫保腰果素鸡

Stir-fried Vegetarian Chicken with Cashew Nut in Gong Bao Sauce

杏片橄榄炒饭

Fried Rice with Preserved Olive Vegetable and Almond Flakes

老陈皮桃胶炖津梨

Double-boiled Pear with Peach Gum and Old Tangerine Peel

\$68 w/GST per person