小食 Entrée

1.	Vegetarian Spring Rolls (3 Pieces) 素春卷	\$ 8.50
2.	Seafood Spring Rolls (3 Pieces) 海鮮春卷	\$ 11.50
3.	Steamed Prawn Dumplings (5 Pieces) 蝦餃	\$ 10.00
4.	Steamed Chicken Dumplings (5 Pieces) 雞肉餃	\$ 10.00
5.	Prawns On Toast (4 Pieces) (Deep Fried Sliced Prawns on Toast with Sesame Seed) 炸芝麻蝦	\$ 13.50
*6.	Satay Stick Chicken (4 Pieces) (Served with Satay Sauce) 雞肉沙爹串	\$ 13.50
7.	Sang Chow Bow (4 Pieces) (Chicken Mince and Vegetable served in Lettuce Leaf) 生菜包	\$ 16.50
8.	Combination Entrée (Vegetarian Spring Rolls, Fried Won Ton, Prawns on Toast) 什會拼盤	Small (for 4) \$ 23.50 Large (for 6) \$ 31.50
9.	Duck Crepe (4 Pieces) (Duck Crepe with Hoisin Sauce served with Roast Duck Meat a 北京鴨片	\$ 22.50 nd Bean Sprout)

* Gluten Free



190 AR DOUP	湯	類	Soup
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*1.	Chicken and Sweet Corn Soup 粟米湯	\$ 8.50
*2.	Local Crab Meat and Sweet Corn Soup 蟹肉湯	\$ 10.50
3.	Won Ton Soup 雲吞湯	\$ 8.50
4.	Prawn Dumplings Soup 蝦餃湯	\$ 10.50

	豬肉類 Pork	
*1.	Pork with Peking Sauce (Home Style Sweet and Sour) 京都豬肉	\$ 20.50
2.	Honey Roast Spare Rib 蜜椒排骨	\$ 20.50
3.	Sizzling Spicy Spare Rib 鐵板排骨	\$ 24.50
4.	Chinese Roast Pork Belly with Mushrooms 干炒烧肉	\$ 25.50



4	内	米石	T1.
干		犬共	Lamb

1.	Sizzling Mongolian Lamb 鐵板蒙古羊肉	\$ 27.50
2.	Szechuan Chilli Lamb with Cashew Nuts 四川羊肉	\$ 25.50
3.	Sizzling Garlic Black Pepper Lamb 鐵板黑椒羊肉	\$ 27.50
4.	Hot Pot Spicy Lamb with Ginger and Spring Onion 羊肉煲	\$ 27.50

鴨 類 Duck

1.	Duck Breast with Plum Sauce (Light Batter, Deep Fried) 酸梅鴨	\$ 27.50
2.	Stir Fried Beansprout with Shredded Duck Meat 鴨絲炒芽菜	\$ 26.50
3.	Stir Fried Duck Breast with Snow Peas 鴨炒荷豆	\$ 27.50



牛 肉 類 Beef

1.	Szechuan Chilli Beef with Cashew Nuts 四川牛肉	\$ 21.50
2.	Beef with Black Bean Sauce 豆豉牛肉	\$ 21.50
3.	Beef with Ginger and Spring Onion 薑蔥牛肉	\$ 21.50
4.	Sizzling Black Pepper Beef 鐵板黑椒牛肉	\$ 25.50
5.	Stir-Fried Beef with Asparagus 蘆筍炒牛肉	\$ 25.50



雞 類 Chicken

1.	Szechuan Chilli Chicken Breast with Cashew Nuts 四川雞丁	\$ 21.50
*2.	Sizzling Japanese Beancurd with Chicken and Egg 铁板日本豆腐	\$ 25.50
3.	Boneless Lemon Chicken Breast (Light Batter, Deep Fried) 檸檬雞	\$ 21.50
*4.	Satay Chicken Breast 沙爹雞	\$ 21.50
5.	Shanghai Style Chicken (Half) (Crispy Skin Chicken with Authentic Sauce) 上海雞	\$ 23.50
*6.	Crispy Skin Chicken with Plum Sauce (Half) 脆皮炸子雞	\$ 23.50
*7.	Country Fu Shan Chicken (Half) (Crispy Skin Chicken with Garlic and Ginger) 佛山雞	\$ 23.50



海 鮮 類 Seafood

1.	Szechuan Chilli King Prawns (Local) with Cashew Nuts 四川蝦球	\$ 28.50
2.	King Prawns (Local) with Ginger and Spring Onion 薑蔥蝦球	\$ 28.50
3.	Honey King Prawns (Local) (Light Batter, Deep Fried) 蜜汁蝦球	\$ 28.50
4.	Sizzling Garlic King Prawns (Local) 鐵板蒜蓉蝦球	\$ 28.50
5.	Combination Seafood (Prawns, Scallops, Fish, Vegetable) 雜會海鮮	\$ 29.50
*6.	Chilli Pepper Squid 椒鹽魷魚	\$ 24.50
7.	Steamed Fresh Barramundi Fillets (Local) (With Ginger and Spring Onion) 清蒸魚	\$ 30.50
8.	Fish (NZ) Cooked in Two Ways (Orange Roughy w/ Chilli Pepper and Ginger Spring Onion) —魚兩味	\$ 29.50
9.	Sweet and Sour Fish (NZ) with Pine Nuts (Orange Roughy) 酸甜魚塊	\$ 28.50
10.	Szechuan Chilli Fish (NZ) with Cashew Nuts (Orange Roughy) 四川魚塊	\$ 28.50
11.	Stir Fried Scallops (Local) with Cashew Nuts & Sugar Peas 蜜豆炒带子	\$ 32.50
12.	Szechuan Chilli Scallops (Local) With Broccolini 四川带子	\$ 32.50
13.	Chilli Pepper Soft Shell Crab 椒盐软壳蟹	\$ 28.50

豆 腐 、菜 類 Beancurd and Vegetable

1.	Chinese Vegetable Kai Lan in Oyster Sauce 蠔油時菜	\$ 13.50
*2.	Combination Vegetables with Five Spiced Beancurd in Garlic Sauce 雜會時菜	\$ 16.50
3.	Stir-Fried Beancurd with Broccoli and Mushrooms 紅燒豆腐	\$ 19.50
4.	Szechuan Chilli Beancurd with Cashew Nuts 四川豆腐	\$ 19.50
*5.	Spinach and Broccoli with Garlic 蒜炒菠菜和西兰花	\$ 16.50
*6.	Spinach and Broccoli with Crab Meat Sauce 蟹肉扒菠菜和西蘭花	\$ 19.50
7.	Stir-Fried Five Spiced Beancurd	
	(With Asparagus, Mushrooms and Cashew Nuts) 素三寶	\$ 18.50
*8.	Stir-Fried Asparagus with Sugar Peas and Pine Nuts in Garlic Sauce 蒜炒蜜豆和蘆筍	\$ 18.50
*9.	Stir-Fried Broccolini, Snow Peas with Ginger and Sliced Almonds 姜炒西兰花和荷豆	\$ 18.50



飯、麵類 Rice and Noodle

1.	Cantonese Fried Rice 廣府炒飯	\$ 14.50 Extra Large \$ 19.50
*2.	Salted Fish and Chicken Fried Rice 鹹魚雞粒炒飯	\$ 16.50
3.	Black Pepper Fried Rice (Chicken, Egg, Lettuce and Black Pepper) 黑椒炒飯	\$ 16.50
*4.	Seafood Fried Rice (Prawns, Squids, Scallops, Mussels, Egg and Lettuce) 海鮮炒飯	\$ 19.50
*5.	Singapore Fried Rice Noodle (Spicy) 星洲炒米粉	\$ 16.50
6.	Home Style Rice Noodle with Roast Duck Meat (Mild) 鴨絲炒米粉	\$ 18.50
7.	Chicken / Beef Fried Ho Fun (Mild) (Flat Rice Noodle) 雞/牛肉炒河粉	\$ 18.50
8.	Chicken Udon Noodle (Japanese Noddle) 雞肉炒鳥冬	\$ 16.50
*10.	Steamed Rice 白飯	\$ 2.50

甜品、飲品 Drinks and Desserts

1.	Coke, Diet Coke, Coke Zero, Lemonade, Lift	\$ 4.00
2.	Acqua Panna Mineral Water	\$ 5.50
3.	Ginger Beer, Lemon Lime Bitter	\$ 5.00
4.	S.Pellegrino Mineral Water	\$ 6.50
5.	Premium Juice : Orange, Apple	\$ 4.50
6.	Chinese Tea: Jasmine, Green, Ti Kuan Yin, Lemongrass & Ginger (Extra cup \$1.00 each)	\$ 3.00
7.	Deep Fried Ice Cream	\$ 9.00
8.	Lychee and Ice Cream	\$ 8.00
9.	Red Bean Pancake with Ice Cream	\$ 10.50

Banquet for 6/8/10 (\$38.00 per person)

Sang Chow Bow (Entrée)
Satay Chicken
Chilli Pepper Squid
Szechuan Chilli Beef
Pork with Peking Sauce
Chinese Vegetable in Oyster Sauce
King Prawn with Ginger & Spring Onion
Cantonese Fried Rice
Steamed Rice

Banquet for 6/8/10 (\$38.00 per person)

Vegetarian Spring Rolls
Sizzling Garlic King Prawns
Fish with Ginger and Spring Onion
Boneless Lemon Chicken
Chilli Pepper Soft Shell Crab
Beef with Black Bean Sauce
Chinese Vegetable in Oyster Sauce
Cantonese Fried Rice
Steamed Rice



Banquet for 6/8/10 (\$43.00 per person)

Sang Chow Bow (Entrée)
Chilli Pepper Squid
Szechuan Chilli Chicken
Duck with Bean Sprout (spicy)
Stir-Fried Beef with Asparagus
Stir-Fried Broccolini, Snow Peas with Ginger and Sliced Almonds
King Prawns with Ginger and Spring Onion
Seafood Fried Rice
Steamed Rice

Banquet for 4-6 (\$43.00 per person)

Combination Entree
(Vegetarian Spring Rolls, Fried Won Ton, Prawns on Toast)
Sizzling Garlic King Prawns
Sweet and Sour Fish with Pine Nuts
Sizzling Mongolian Lamb
Szechuan Chilli Chicken
Stir-Fried Asparagus with Sugar Peas and Pine Nuts
Cantonese Fried Rice
Steamed Rice

