



# FAT BUDDHA

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## CHINESE RESTAURANT

### **Love, Eat & Celebrate**

Celebration plays a big part in Chinese culture, no festivity can take place without food or a banquet.

At Fat Buddha, we strongly believe that food itself is a celebration. We select dishes that we love and are true to our authentic Cantonese origins. Humble, respect and sustainability is the core of our approach to our sublime menu.

As much as possible, all of our seafood, meat and poultry are all freshest local produce and are from sustainable sources. We also take great care to select dried/canned products and make all efforts to know its provenance.

### **Patrons with food allergies**

Prior to ordering, please kindly inform your waiter if you or your guests are allergic to certain foods or ingredients. Our trained waiter will be able to advise you which menu items contain such ingredient/ relevant substance, and if possible to accommodate any requested changes to the menu item. However Fat Buddha advises patrons that all menu items may contain traces of allergens and will not accept responsibility.

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## **Chef's Recommended**

<b>Barbeque corn-fed farmed squab</b> 紅燒乳鴿 Whole crispy skin marinated corn-fed squab served with five spices	\$24.80
<b>Wok seared Wagyu beef (approximately 300g)</b> 香煎和牛配炒勝瓜雪耳鮮淮山 wagyu beef seared and served with sautéed angled luffa, Black fungi and fresh wild yam	\$52.80
<b>Baked king prawn with salted egg yolk</b> 香酥黃金蝦 Queensland king prawn wok tossed with salted egg yolk seasoning	\$33.80
<b>Pan fired stuffed lotus root Shun Tak style</b> 順德煎釀藕餅 Lotus root stuffed with minced pork, dried shrimp and shiitake mushroom	\$28.80
<b>Wok seared Pieces of wild barramundi with first brewed soy sauce</b> 頭抽香煎野生明鱧魚塊 Delicate fillet of line caught wild barramundi served with lemon and special soy sauce	\$33.80
<b>Legendary eight treasure duck (24 hours pre-order)</b> 秘製八寶鴨 Double cooked whole duck stuffed with lotus seed, dried lily bulb, pearl barley....eight kinds	\$68.80
<b>Roasted pork rib with vintage dark vinegar and ginger</b> 香陳醋焗肉排 Slow cooked tender pork rib marinated with dark vinegar	\$21.80
<b>Wok tossed local king prawn Hong Kong style</b> 避風塘炒大蝦 King prawn tossed with crispy garlic and various fresh and dried chilli	\$33.80
<b>Deep fried soft shell crab with spicy salt and chilli</b> 椒鹽軟殼蟹 Crispy soft shell crab served with lemon and spicy salt	\$26.80
<b>Steamed mud crab in fragrant rice wine and egg white custard</b> 雞油蛋白蒸泥蟹 Live mud crab steamed with rice wine and egg white	market price
<b>Frilly deep fried bean curd with Szechuan dipping</b> 川味蜂巢豆腐 Light and crispy served with homemade hot Szechuan chilli sauce	\$18.80

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## **Hot Entrée**

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|---|---------|
| <b>1.Deep fried tasting platter</b><br>雜錦炸盒<br>Spring roll, prawn fritter and siu mai   | \$10.80 |
| <b>2.Fat Buddha spring rolls (2pcs)</b><br>酥炸齋春卷<br>Shredded vegetable wrapped in golden pastry   | \$6.80  |
| <b>3.Steamed half shell Queensland sea scallop (3pcs)</b><br>蒸鮮帶子<br>Choice of XO chilli; ginger shallot or black bean sauce              | \$14.80 |
| <b>4.Steamed prawn dumpling (4pcs)</b><br>水晶蝦餃<br>Piping hot served in steam basket   | \$10.80 |
| <b>5.Steamed vegetarian dumpling (4pcs)</b><br>花素蒸餃<br>Delicious dumpling filled with mushroom & vegetable                                | \$9.80  |
| <b>6.Deep fried pork siu mai (4pcs)</b><br>酥炸蟹皇燒賣<br>Minced pork and seafood dim sim  | \$10.80 |
| <b>7.Crispy local king prawn fritter (4pcs)</b><br>脆炸鳳尾蝦<br>Lightly battered and served with our homemade sweet & sour sauce              | \$14.80 |
| <b>8.Supreme seafood rolls in crumbed rice paper (2pcs)</b><br>特色炸海鮮卷<br>Diced seafood roll served with our homemade sauce                | \$14.80 |
| <b>9.Seafood sang choy bow (4pcs)</b><br>海鮮生菜包<br>Stir fired diced seafood, shiitake mushroom, pickle and served in fresh lettuce leaves  | \$25.80 |
| <b>10.Chicken sang choy bow (4pcs)</b><br>雞肉生菜包<br>Stir fried diced chicken, shiitake mushroom, pickle and served in fresh lettuce leaves | \$22.80 |

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## **Soup**

<b>11.Seafood hot &amp; sour soup</b> 海鮮酸辣湯	\$10.80
<b>12.Wonton soup</b> 鮮蝦雲吞湯	\$10.80
<b>13.Vegetarian hot &amp; sour soup</b> 蔬菜酸辣湯	\$9.80
<b>14.Crabmeat &amp; sweet corn soup</b> 蟹肉粟米湯	\$10.80
<b>15.Seafood bean curd soup</b> 海鮮豆腐湯	\$10.80
<b>16.Combination wonton soup &amp; vegetable</b> 什會雲吞湯	\$26.80
<b>17.Shark's fin soup with crabmeat</b> 紅燒蟹肉翅	\$43.80
<b>18.Shark's fin soup with shredded chicken</b> 紅燒雞絲翅	\$39.80
<b>19.Supreme shark's fin soup (Pre-order)</b> 紅燒大鮑翅	\$118.80

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## Live seafood selection

<b>Mud crab</b>	肉蟹	market price
<b>Pippies</b>	蜆	market price
<b>Lobster</b>	龍蝦	market price

## Choice of cooking & flavour:

### **Ginger and Shallot**

薑蔥

### **Steamed**

清蒸

### **Black Bean and Chilli**

豉椒

### **Vermicelli Hotpot**

金沙粉絲煲

### **Black Bean**

豉汁

### **Singapore Style**

星洲

### **XO Chilli**

XO 醬

### **French Style**

法式

### **Black Pepper**

黑椒

### **Sze Chuan**

四川

### **Black Pepper and Butter**

黑椒牛油

### **Butter and Garlic**

蒜子牛油

### **Choice of noodle**

\$12.80

**(Egg noodle / Vermicelli / E-Fu Noodle / Handmade Noodle / Fried Noodle)**

配麵 (生面 / 米粉 / 伊麵 / 拉麵 / 炸麵)

### **Steamed Bun or Fired Bun (6pcs)**

\$4.80

蒸/炸饅頭

### **Sliver Thread (Each)**

\$3.80

銀絲卷

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## **Other seafood selection**

<b>20.Sautee sea scallop with egg white</b> 西施帶子	\$38.80
<b>21.Wok tossed king prawn with salted egg yolk</b> 香酥黃金蝦	\$33.80
<b>22.Deep fried squid and white bait with spicy salt &amp; chilli</b> 椒鹽雙脆	\$28.80
<b>23.Spicy Szechuan king prawns</b> 四川蝦球	\$33.80
<b>24.Steam Drunken prawns with wolfberry on lotus leaf</b> 荷香杞子花雕蒸鳳尾蝦	\$33.80
<b>25.Sautee sea scallop with snow pea</b> 鮮帶子炒荷豆	\$35.80
<b>26.Salt &amp; Pepper chilli calamari</b> 椒鹽鮮魷	\$28.80
<b>27.White bait omelette</b> 白飯魚煎蛋	\$26.80
<b>28.Sesame honey king prawns</b> 芝麻蜜糖蝦球	\$33.80
<b>29.Sautee sea scallop with honey peas in XO chilli sauce</b> XO 醬炒帶子蜜糖豆	\$35.80
<b>30.Stir fried mixed seafood with snow peas</b> 海鮮炒荷豆	\$32.80
<b>31.Oyster omelette with pickle mustard and basal</b> 香煎香不換蠔餅	\$30.80
<b>32.Spicy five spice king prawn cutlet</b> 椒鹽鳳尾蝦	\$33.80
<b>33.Garlic king prawns</b> 蒜子爆大蝦球	\$33.80
<b>34.King prawns scramble eggs</b> 滑蛋蝦球	\$33.80

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### Other seafood selection

<b>35.Spicy salt &amp; pepper stuffed calamari</b> 椒鹽百花釀鮮魷	\$33.80
<b>36.King prawn with satay sauce</b> 沙爹蝦球	\$33.80
<b>37.Sautee king prawns with black bean sauce</b> 豉汁炒蝦球	\$33.80
<b>38.Deep fried whole flounder fillet served with five spice salt &amp; lemon</b> 酥炒五香左口魚	\$33.80
<b>39.Steamed coral trout fillet with XO chilli and vermicelli</b> XO 醬粉絲蒸斑片	\$33.80
<b>40.Deep fried coral trout fillet with XO chilli sauce</b> XO 醬乾爆石斑片	\$33.80
<b>41.Deep fried coral trout fillet with sweet corn sauce</b> 粟米斑塊	\$33.80

### Abalone, Shark's fin, sea cucumber selection

<b>42.Stir fried shark's fin with scramble egg</b> 貴花炒魚翅	\$48.80
<b>43.Slow braised whole abalone in royal oyster sauce</b> 蠔皇原隻青邊鮑	\$108.80
<b>44.Sliced abalone with vegetables in oyster sauce</b> 蠔皇鮮魷甫	\$58.80
<b>45.Sliced abalone, shiitake mushroom &amp; sea cucumber braised in oyster sauce</b> 北菇海參鮮鮑片	\$68.80
<b>46.Sautee sea cucumber &amp; snow peas in XO sauce</b> XO 醬荷豆炒海參	\$38.80
<b>47.Sea cucumber, shiitake mushroom &amp; bean curd hot pot</b> 北菇海參豆腐煲	\$35.80

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## **Barbeque Meat Selection**

<b>48.Roast Duck (half) – Bird</b> 明爐燒鴨	\$25.80
<b>49.Soya Sauce Chicken (half) - Bird</b> 桶子油雞	\$20.80
<b>50.Barbeque pork</b> 蜜汁叉燒	\$20.80
<b>51.Roast crackling pork belly</b> 脆皮燒腩仔	\$20.80

## **Poultry Selection**

<b>52.Peking Duck</b> 北京鴨 Two courses: Skin serve with pancakes and duck meat sang choy bow	\$68.80
<b>53.Crispy skin chicken</b> 脆皮炸子雞	\$22.80
<b>54.Ginger &amp; shallot crispy skin chicken</b> 薑蔥油淋炸子雞	\$22.80
<b>55.San Dong shredded chicken with dark vinegar and fresh herbs</b> 香陳醋山東雞	\$22.80
<b>56.Wok toss chicken fillet with hoisin sauce</b> 醬爆雞球	\$22.80
<b>57.Spicy Szechuan style chicken fillet</b> 四川雞腳	\$22.80
<b>58.Three shot chicken cooked in wine, chilli &amp; soy sauce</b> 三杯雞球	\$22.80

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Poultry Selection

<b>59.Sautee chicken fillet with vegetables</b> 時菜炒滑雞柳	\$22.80
<b>60.Stir fried chicken fillet with cashew nuts</b> 腰果雞柳	\$22.80
<b>61.Crispy boneless lemon chicken</b> 檸檬軟雞	\$22.80
<b>62.White cut free range chicken (Half bird)</b> 貴妃走地雞	\$28.80
<b>63.Beggar's chicken baked in clay wrapping (24 hours pre-order)</b> 富貴雞	\$68.80
<b>64.Eight treasure duck (24 hours pre-order)</b> 八寶鴨	\$68.80
<b>65.Steamed duck combination</b> 海鮮扒大鴨	\$33.80
<b>66.Steamed duck with crabmeat sauce</b> 蟹肉扒大鴨	\$33.80
<b>67.Deep fried duck with plum sauce</b> 梅醬鴨	\$24.80

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## **Beef & Lamb selection**

<b>68.Shredded beef Peking style</b> 干燒牛柳絲	\$24.80
<b>69.Beef fillet Cantonese style</b> 中式牛柳	\$26.80
<b>70.Beef fillet with barbeque sauce</b> 西汁煎牛柳	\$26.80
<b>71.Three shot beef cubes cooked with wine, chilli and soy sauce</b> 三杯牛柳粒	\$26.80
<b>72.Stir fried rainbow strips, beef &amp; pork strips plus 5 kinds of vegetables</b> 七彩炒鴛鴦柳	\$26.80
<b>73.Tender sliced beef stir fried with vegetables</b> 時菜炒牛肉	\$24.80
<b>74.Sautee veal cubes in black pepper sauce</b> 黑椒乾爆牛肉粒	\$26.80
<b>75.Satay beef</b> 沙爹牛肉	\$22.80
<b>76.Sliced beef sautéed in black bean sauce</b> 豉汁牛肉	\$22.80
<b>77.Sliced beef sautéed in oyster sauce</b> 蠔油牛肉	\$22.80
<b>78.Spicy Szechuan beef</b> 四川牛肉	\$22.80
<b>79.Satay lamb fillet</b> 沙爹羊肉	\$26.80
<b>80.Mongolian lamb hot pot</b> 蒙古羊肉煲	\$26.80
<b>81.Tender lamb fillet spicy Arberdeen style</b> 避風塘羊肉	\$26.80

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## **Pork Selection**

<b>82.Baked tender pork ribs with honey &amp; lemon sauce</b> 檸檬焗肉排	\$22.80
<b>83.Pork ribs Peking style</b> 京都肉排	\$22.80
<b>84.Roasted pork rib with vintage dark vinegar and ginger</b> 香陳醋焗肉排	\$22.80
<b>85.Sweet &amp; sour pork</b> 咕嚕肉	\$21.80
<b>86.Roasted pork belly cubes with XO chilli sauce</b> 香辣肉丁	\$24.80
<b>87.Wok toss pork fillet with snow peas &amp; hoisin sauce</b> 荷豆醬爆肉卷	\$20.80
<b>88.Fragrant crispy hot &amp; sour pork with five pickles</b> 香辣五柳咕嚕肉	\$22.80
<b>89.Steamed minced pork with pickles and diced squid</b> 梅菜鮮魷蒸肉餅	\$22.80
<b>90.Stir fried pork fillet with vegetables</b> 時菜炒肉片	\$20.80

## **Hot pot selection**

<b>91.King prawns &amp; vermicelli hot pot</b> 金沙粉絲蝦球煲	\$33.80
<b>92.Seafood bean curd hot pot</b> 海鮮豆腐煲	\$28.80
<b>93.Braised sea cucumber with seafood hot pot</b> 鮑汁海鮮海參煲	\$38.80
<b>94.Braise sea cucumber and dried shiitake mushroom hot pot</b> 北菇海參煲	\$36.80
<b>95.Sizzling chicken hot pot</b> 啫啫雞煲	\$22.80
<b>96.Szechuan spicy minced pork with eggplant hot pot</b> 魚香茄子煲	\$20.80
<b>97.Braised duck with dried shiitake mushroom hot pot</b> 北菇大鴨煲	\$26.80
<b>98.Seafood, vermicelli and mixed vegetable hot pot</b> 海鮮粉絲什菜煲	\$28.80
<b>99.Pork belly and eggplant with XO chilli hot pot</b> XO 醬火腩茄子煲	\$24.80

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## **Bean curd selection**

<b>100.Fat Buddha seafood with princess Tofu</b> 海鮮扒玉子豆腐	\$26.80
<b>101.Princess Tofu in XO sauce</b> XO 煎炒玉子豆腐	\$20.80
<b>102.Spicy Szechuan grandma's tofu</b> 川味麻醬豆腐	\$19.80
<b>103.Salt &amp; pepper chilli tofu</b> 椒鹽豆腐角	\$18.80
<b>104.Diced chicken with eggplant and tofu</b> 雞粒豆腐茄子煲	\$21.80
<b>105.Pan fried stuffed bean curd with prawn paste</b> 煎釀豆腐	\$24.80
<b>106.Steamed bean curd with ginger &amp; shallot in first brewed soy sauce</b> 頭抽蒸豆腐	\$18.80
<b>107.Braised fried bean curd with shiitake mushroom and vegetable oyster sauce</b> 北菇紅燒豆腐	\$20.80
<b>108.Salt &amp; chilli deep fried stuffed bean curd with prawn paste</b> 椒鹽百花炸釀豆腐	\$24.80

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## **Vegetables selection**

<b>109.Baby pok choy with crab meat sauce</b>	\$28.80
蟹肉扒白菜苗	
<b>110.Steamed mixed vegetable &amp; mushroom on lotus leaf</b>	\$24.80
鮮菇荷香四寶蔬	
<b>111.Stir fried minced pork with long beans in XO chilli sauce</b>	\$20.80
Xo 肉崧炒四季豆	
<b>112.Sautee Chinese spinach with garlic</b>	\$18.80
蒜子菠菜	
<b>113.Steamed Chinese broccoli with oyster sauce</b>	\$18.80
蠔油時菜	
<b>114.Fresh mushroom with baby pok choy</b>	\$24.80
鮮菇扒白菜苗	
<b>115.Tai Ji vegetables</b>	\$28.80
太極雙蔬	
<b>116.Vegetable deluxe with braised bamboo fungus</b>	\$24.80
竹筴燴上素	
<b>117.Stir fried long beans with minced pork</b>	\$20.80
干燒肉崧四季豆	

## **Vegetarian Selection**

<b>118.Fat Buddha vegetarian spring roll (2pcs)</b>	\$6.80
酥炸齋春卷	
<b>119.Steamed vegetarian dumpling (4pcs)</b>	\$8.80
花素蒸餃	
<b>120.Steamed mixed vegetable &amp; mushroom on lotus leaf</b>	\$24.80
鮮菇荷香四寶蔬	
<b>121.Stir fried mixed vegetable with soy sauce</b>	\$18.80
鮮味頭抽炒時菜	
<b>122.Fresh mushroom with baby pok choy</b>	\$24.80
鮮菇扒白菜苗	
<b>123.Vegetable deluxe with bamboo fungus</b>	\$24.80
竹筴燴上素	
<b>124.Stir fired long beans with chopped pickle olive</b>	\$18.80
欖豉炒四季豆	
<b>125.Deep fried salt &amp; pepper chilli tofu</b>	\$22.80
椒鹽脆豆腐角	

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## **Noodle selection**

<b>126. Combination fried egg noodle</b> 什會炒麵	\$23.80
<b>127. Chicken fillet fried egg noodle</b> 雞柳炒麵	\$22.80
<b>128. Seafood fried egg noodle</b> 海鮮炒麵	\$25.80
<b>129. Seafood fried flat rice noodle</b> 海鮮炒河粉	\$25.80
<b>130. Seafood fried flat rice noodle with dry curry</b> 海鮮炒貴刁	\$25.80
<b>131. Seafood with handmade egg noodle</b> 海鮮雪菜炒拉麵	\$25.80
<b>132. Singapore noodle</b> 星洲炒米	\$22.80
<b>133. Fried E-fu noodle in crabmeat sauce</b> 蟹肉會拉麵	\$28.80
<b>134. Sliced beef fried flat rice noodle with soy sauce</b> 乾炒牛河	\$22.80
<b>135. Sliced beef fried flat rice noodle with black bean sauce</b> 豉汁炒牛河	\$22.80
<b>136. Beef &amp; egg flower fried flat rice noodle</b> 滑蛋牛河	\$22.80
<b>137. Shredded duck meat with handmade egg noodle</b> 雪菜鴨絲拉麵	\$25.80
<b>138. Fried egg noodle with soy sauce</b> 豉油王炒麵	\$16.80
<b>139. Fried egg noodle with mixed vegetable</b> 時菜炒麵	\$18.80
<b>140. Fried E-Fu noodle with stran mushroom</b> 干燒伊麵	\$20.80

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## **Rice Selection**

<b>141.Fried rice with barbeque pork and shrimps</b> 揚州炒飯	\$16.80
<b>142.Shredded chicken fried rice</b> 生炒雞絲飯	\$18.80
<b>143.Minced Beef fried rice</b> 生炒牛飯	\$20.80
<b>144.King prawn fried rice</b> 蝦球炒飯	\$25.80
<b>145.Pineapple fried rice with diced seafood served in its shell</b> 菠蘿海鮮炒飯	\$28.80
<b>146.Hokkien style fried rice with diced seafood and chicken topping</b> 福建炒飯	\$25.80
<b>147.Sea scallop and diced Chinese broccoli fried rice</b> 鮮帶子芥蘭粒炒飯	\$28.80
<b>148.Seafood fried rice with XO chilli sauce</b> XO 醬海鮮炒飯	\$25.80
<b>149.Dried scallop and egg white fried rice</b> 瑤柱蛋白炒飯	\$29.80
<b>150.Vegetable and egg fried rice</b> 什菜炒飯	\$16.80
<b>151.Egg fried rice</b> 蛋白炒飯	\$14.80
<b>152.Steamed rice (per person)</b> 絲苗白飯	\$2.80

**\*\* Dessert and Coffee selection, please refer to our dessert menu**

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