

THE CHINESE RESTAURANT



A LA CARTE 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.

菜单

Cold Dish & Snacks

冷盘、小食

Price w/GST

椒盐金菇白饭鱼 Crispy Whitebait, Golden Mushroom with Salt and Pepper	\$9
皮蛋酸姜 Century Egg with Pickled Ginger	\$8
腰果椒盐豆腐 Crispy Salt and Pepper Tofu with Cashew Nut	\$8
X.O. 酱海蜇 Marinated Jellyfish in X.O. Sauce	\$8

每位 per person

海鲜豆腐羹 Braised Seafood Soup with Bean Curd	小 S \$26
	中 M \$39
	大 L \$52
鲨鱼骨汤菜胆炖大鲍翅 Double-boiled Superior Shark's Fin with Chinese Cabbage and Shark Cartilage	\$92
蟹皇烩生翅 Braised Shark's Fin with Crab Meat and Roe	\$26
每日例汤 (供 3-4 位) Daily Homemade Soup (Serves 3 - 4 persons)	\$24
鲨鱼骨炖花胶菜胆汤 Double-boiled Shark's Bone Soup with Fish Maw and Chinese Cabbage	\$22

Soup

炖汤、羹

鲨鱼骨汤菜胆炖大鲍翅

Double-boiled Superior Shark's Fin with
Chinese Cabbage and Shark Cartilage

Seafood

海鲜



如意鲜百合炒带子
Stir-fried Scallop with Lily Buds and
Seasonal Vegetable

小 S

\$36

中 M

\$54

大 L

\$72

黑松露黄金虾球
Stir-fried Salted Egg Prawn with
Black Truffle

\$30

\$45

\$60

翠玉黑松露虾球
Stir-fried Black Truffle Prawn with
Seasonal Vegetable

\$28

\$42

\$56

鲜百合碧绿炒鱼球
Stir-fried Sliced Fish with Lily Buds and
Vegetable

\$28

\$42

\$56

每位 per person

姜丝脆化银鲈鱼
Deep-fried Crispy Sea Perch with Ginger

\$15

半只 Half

一只 Whole

明炉脆皮烧鸭
Barbequed Roasted Duck

\$32

\$64

北京片皮鸭
Roasted Peking Duck

\$32

\$64

南乳吊烧鸡
Crispy Chicken Marinated with
Nam Yee Sauce

\$22

\$44

Roasted Meats

烧味

北京片皮鸭
Roasted Peking Duck



黑椒七彩炒黑猪肉

Wok-fried Kurobuta Pork with
Capsicum in Black Pepper

小 S

\$30

中 M

\$40

大 L

\$50

菠萝咕咾肉

Sweet and Sour Pork with Pineapple

\$19

\$29

\$39

菜蜜排骨

Sautéed Pork Rib with Honey Sauce

\$19

\$29

\$39

Pork

猪肉

半只 Half

\$27

一只 Whole

\$54

红烧花菇猪手

Braised Pig's Trotter with Mushroom



小 S

\$30

中 M

\$45

大 L

\$60

黑椒鲜百合蒜片牛柳粒

Wok-fried Diced Beef with Lily Buds in
Black Pepper

中式洋葱煎牛柳

Chinese Style Pan-fried Beef Fillet
with Onion

\$30

\$45

\$60

黑椒鲜菌洋葱煎牛柳

Pan-fried Beef Fillet with Assorted
Mushrooms and Onion in Black Pepper

\$30

\$45

\$60

白灼金菇肥牛

Poached Sliced Beef with Golden Mushroom

\$28

\$42

\$56

Beef

牛肉

小 S

中 M

大 L

漁香茄子头腩煲
Braised Fish Head with Eggplant in Claypot

\$29

\$45

\$60

海鲜豆腐煲
Braised Assorted Seafood with Bean Curd
in Claypot

\$26

\$39

\$52

虾酱火腩蒜子豆腐煲
Braised Prawn with Roasted Pork and
Bean Curd in Claypot

\$24

\$36

\$48

三杯鸡煲
Stewed Chicken with Chinese Wine in
Claypot

\$20

\$30

\$40

肉酱豆根茄子煲
Braised Eggplant with Gluten in Pork
Sauce in Claypot

\$20

\$30

\$40

蚝油花菇琵琶豆腐煲
Braised Pipa Tofu with Mushroom and
Oyster Sauce in Claypot

\$19

\$29

\$39

Claypot Speciality

特色煲仔小烹



小 S

中 M

大 L

Vegetables

蔬
菜

瑶柱扒时蔬
Fresh Asparagus with Dried Scallop

\$20

\$30

\$40

虾米粉丝什菜煲
Assorted Vegetables with Glass Vermicelli
and Dried Shrimp in Claypot

\$19

\$29

\$39

蒜茸炒香港时蔬
Stir-fried Hong Kong Seasonal Vegetable

\$17

\$26

\$35

腐乳椒丝西生菜
Stir-fried Chinese Lettuce with
Fermented Sauce

\$17

\$26

\$35

粉 / 面 / 饭

Noodles & Rice

	小 S	中 M	大 L
金菇瑶柱炆伊面 Braised Ee Fu Noodle with Golden Mushroom and Conpoy	\$21	\$31	\$41
海鲜荷叶饭 Fried Rice with Seafood in Lotus Leaf	\$21	\$31	\$41
鲜蟹肉瑶柱炒饭 Fried Rice with Crab Meat and Dried Scallop	\$21	\$31	\$41
潮式干炒面线 Fried "Mian Xian" with Seafood	\$20	\$30	\$40
豉油皇炒生面 Pan-fried Soya Sauce Noodle in Hong Kong Style	\$19	\$29	\$39

每位 per person
.....

金银带子蒸面线
Steamed "Mian Xian" with
Fresh Scallop Style

\$8



金菇瑶柱炆伊面
Braised Ee Fu Noodle with
Golden Mushroom and Conpoy

鲍鱼海味

每位 per person

蚝皇红烧二头澳州鲍鱼 Braised Australian Whole Abalone in Oyster Sauce (2 Headed)	\$66
红烧日本関东刺参 Braised Japanese Sea Cucumber	\$38
干爆日本关東刺参煲仔 Pan-fried Japanese Sea Cucumber in Mini Claypot	\$38

红烧日本関东刺参
Braised Japanese Sea Cucumber



Dessert

甜品

每位 per person

红豆沙窝饼 Chinese Pancake with Red Bean Paste	\$8
合时生果盘 Fresh Fruit Platter	\$6.50
合桃露汤圆 Walnut Cream with Glutinous Rice Ball	\$5
黑糯米雪糕 Black Glutinous Rice with Ice Cream	\$5
杨枝金露 Mango Sago with Pomelo	\$5

杨枝金露
Mango Sago with Pomelo

