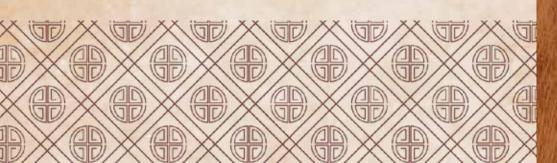




A LA CARTE MENU

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.





今盘、小食 Cold Dish & Snacks

	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



海鲜

明炉脆皮烧鸭 Barbequed Roasted Duck	
北京片皮鸭 Roasted Peking Duck	
南乳吊烧鸡 Crispy Chicken Marinated wi Nam Yee Sauce	it

如意鲜百合炒带子 Stir-fried Scallop with Lily Buds and Seasonal Vegetable	\$36	\$54	\$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	\$15		

川S

半只 Half	一只 Whole
\$32	\$64
\$32	\$64
\$22	\$44

Deep-fried Crispy Sea Perch with Ginger

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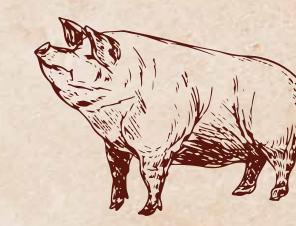
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黑椒七彩炒黑猪肉 Wok-fried Kurobuta Pork with Capsicum in Black Pepper	\$30	\$40	\$50	Ро	猪
菠萝咕咾肉 Sweet and Sour Pork with Pineapple	\$19	\$29	\$39	r k	肉
菜蜜排骨 Sautéed Pork Rib with Honey Sauce	\$19	\$29	\$39		

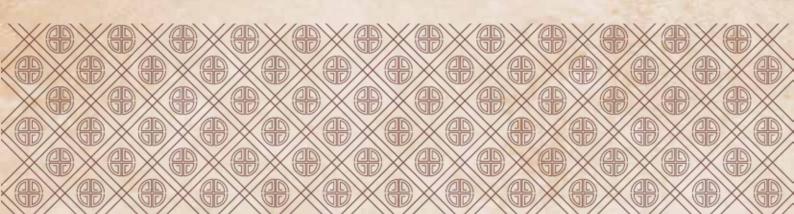
红烧花菇猪手 Braised Pig's Trotter with Mushroom





Beef	牛 肉

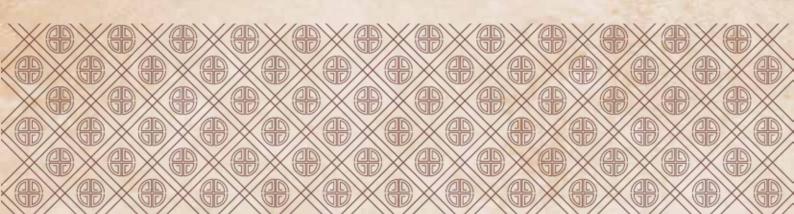
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黑椒鲜百合蒜片牛柳粒 Wok-fried Diced Beef with Lily Buds in Black Pepper	\$30	\$45	\$60
中式洋葱煎牛柳 Chinese Style Pan-fried Beef Fillet with Onion	\$30	\$45	\$60
黑椒鲜菌洋葱煎牛柳 Pan-fried Beef Fillet with Assorted Mushrooms and Onion in Black Pepper	\$30	\$45	\$60
白灼金菇肥牛 Poached Sliced Beef with Golden Mushroom	\$28	\$42	\$56



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漁香茄子头腩煲 Braised Fish Head with Eggplant in Claypot	\$29	\$45	\$60	特 Clay	
海鲜豆腐煲 Braised Assorted Seafood with Bean Curd in Claypot	\$26	\$39	\$52	got S	
虾酱火腩蒜子豆腐煲 Braised Prawn with Roasted Pork and Bean Curd in Claypot	\$24	\$36	\$48	Peciality	
三杯鸡煲 Stewed Chicken with Chinese Wine in Claypot	\$20	\$30	\$40	蒂	7
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		
March March Comment					

Vegetables

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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



金银带子蒸面线

Steamed "Mian Xian" with

	<u> </u>	ф М	大L		
金菇瑶柱炆伊面 Braised Ee Fu Noodle with Golden Mushroom and Conpoy	\$21	\$31	\$41	No	粉
海鲜荷叶饭 Fried Rice with Seafood in Lotus Leaf	\$21	\$31	\$41	oodles	/ 面
鲜蟹肉瑶柱炒饭 Fried Rice with Crab Meat and Dried Scallop	\$21	\$31	\$41	& Ric	/
潮式干炒面线 Fried "Mian Xian" with Seafood	\$20	\$30	\$40	Ce	饭
豉油皇炒生面 Pan-fried Soya Sauce Noodle in Hong Kong Style	\$19	\$29	\$39		

每位 per person

\$8



鲍鱼海味

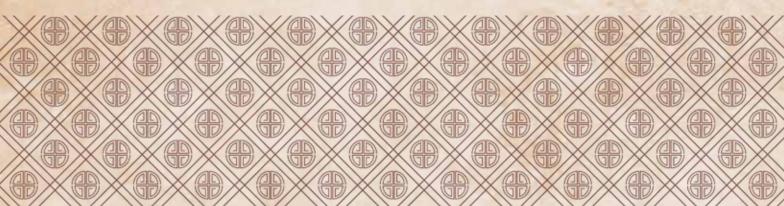
無皇红烧二头澳州鲍鱼 \$66
Braised Australian Whole Abalone in Oyster Sauce (2 Headed)

红烧日本関东刺参 \$38
Braised Japanese Sea Cucumber

干爆日本关東刺参煲仔 \$38
Pan-fried Japanese Sea Cucumber in Mini Claypot



红烧日本関东刺参 Braised Japanese Sea Cucumber



甜品 Dessert

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



杨枝金露 Mango Sago with Pomelo

