

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	\$9
Crispy Whitebait, Golden Mushroom with Salt and Pepper	
避风塘杏片白饭鱼	\$9
Sautéed Crispy Whitebait with Chef's Special Spice	
皮蛋酸姜	\$8
Century Egg with Pickled Ginger	
腰果椒盐豆腐	\$8
Crispy Salt and Pepper Tofu with Cashew Nut	
黄金豆腐粒	\$8
Crispy Diced Tofu with Salted Egg	
X.O. 酱海蜇	\$8
Marinated Jellyfish in X.O. Sauce	
香醋蒜蓉手拍青瓜	\$8
Homemade Balsamic Garlic Cucumber	
酥脆腰果	\$6
Deep-fried Crispy Cashew Nut	

黄金豆腐粒

Crispy Diced Tofu with Salted Egg



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

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

羊肚菌竹笙炖花胶汤
Double-boiled Fish Maw with
Dried Scallop and Morel Mushroom \$22

花胶瑶柱竹笙羹
Braised Fish Maw with Dried Scallop
and Bamboo Pith Soup \$18

时日炖汤
Double-boiled Nourishing Tonic Soup \$17

海鲜酸辣羹
Braised Hot and Sour Seafood Soup \$14

榆耳黄耳竹笙菜胆汤 (素)
Double-boiled Bamboo Pith with
Fungus and Cabbage Soup (Vegetarian) \$14

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

	小 S	中 M	大 L
烧味拼盘(烧鸭, 叉烧, 海蜇) Barbequed Meat Combination (Roasted Duck, BBQ Pork, Jellyfish)	\$25	\$38	\$51

秘制蜜汁叉烧 Barbequed Pork	\$18	\$27	\$36
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一只 Whole
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大红片皮猪 (预定一天) Roasted Whole Suckling Pig (One Day Advance Order)	\$250
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富贵红枣云耳栗子鸡 (预定一天) Baked Whole Chicken with Fungus, Chestnut and Red Date (One Day Advance Order)	\$55
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贵妃鸡 (预定半天) Poached Gui Fei Chicken (Half Day Advance Order)	\$44
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	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



北京片皮鸭
Roasted Peking Duck





小 S 中 M 大 L

富贵煎酿百花带子
Pan-fried Scallop with Seasonal Vegetable

\$38 \$57 \$76

金巢桃仁X.O.酱海中宝
Stir-fried Scallop, Prawn and Sliced Fish
in XO. Sauce with Cashew Nut

\$38 \$57 \$76

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

\$36 \$54 \$72

桂花炒瑶柱蟹肉
Stir-fried Dried Scallop and Crab Meat
with Osmanthus

\$32 \$48 \$64

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

碧波蒸鲈鱼
Steamed Sea Perch with Spinach Broth

\$15

碧波蒸鲈鱼
Steamed Sea Perch with Spinach Broth

小 S 中 M 大 L

黑椒七彩炒黑猪肉

Wok-fried Kurobuta Pork with
Capsicum in Black Pepper

\$30

\$40

\$50

黑椒美极珍菌炒黑猪肉

Wok-fried Kurobuta Pork with
Assorted Mushrooms in Black Pepper

\$30

\$40

\$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

半只 Half 一只 Whole

红烧花菇猪手

Braised Pig's Trotter with Mushroom

\$27

\$54

每位 per person

金银炸猪手

Deep-fried Crispy Pig Trotter

\$26

京烤骨

Braised Pork Rib in Chef's Special Sauce

\$12

Pork

猪肉



小 S

中 M

大 L

黑椒鲜百合蒜片牛柳粒

Wok-fried Diced Beef with Lily Buds in Black Pepper

\$30

\$45

\$60

金巢羊肚菌彩椒牛柳粒

Wok-fried Diced Beef with Morel Mushroom and Capsicum

\$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

酱爆蒜片葱石窝牛肉

Sliced Beef with Garlic Sauce in Stone Pot

\$30

\$45

\$60

白灼金菇肥牛

Poached Sliced Beef with Golden Mushroom

\$28

\$42

\$56

Beef

牛肉

金巢羊肚菌彩椒牛柳粒
Wok-fried Diced Beef with
Morel Mushroom and Capsicum



小 S

中 M

大 L

漁香茄子頭腩煲
Braised Fish Head with Eggplant in Claypot

\$29

\$45

\$60

蒜子火腩豆腐頭腩煲
Braised Fish Head with Roasted Pork and
Bean Curd in Claypot

\$29

\$45

\$60

萝卜牛腩煲
Braised Beef Brisket with Turnip in Claypot

\$28

\$42

\$56

X.O. 醬粉絲生蝦煲
Live Prawn with Vermicelli and XO. Sauce
in Claypot

\$26

\$39

\$52

海鮮豆腐煲
Braised Assorted Seafood with Bean Curd
in Claypot

\$26

\$39

\$52

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

\$24

\$36

\$48

三杯雞煲
Stewed Chicken with Chinese Wine in
Claypot

\$20

\$30

\$40

肉醬豆根茄子煲
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

x.o. 醬 粉 絲 生 蝦 煲

Live Prawn with Vermicelli and
XO. Sauce in Claypot



小 S

中 M

大 L

松子鲜百合福果云耳芦筍

Stir-fried Asparagus with Lily Buds and Fungus

\$20

\$30

\$40

瑶柱扒时蔬

Fresh Asparagus with Dried Scallop

\$20

\$30

\$40

家乡南乳斋煲

Braised Vegetables with Fermented Sauce

\$19

\$29

\$39

虾米粉丝什菜煲

Assorted Vegetables with Glass Vermicelli and Dried Shrimp in Claypot

\$19

\$29

\$39

上汤金菇杞子时蔬

Poached Golden Mushroom and Wolfberry with Seasonal Vegetable

\$19

\$29

\$39

鲜百合云耳淮山芥兰

Stir-fried Huai San with Kai Lan, Lily Buds and Black Fungus

\$19

\$29

\$39

杭菜肉碎炒四季豆

Stir-fried French Bean with Minced Pork Sauce

\$17

\$26

\$35

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

每位 per person

金菇酿竹笙扒自制豆腐

Homemade Bean Curd with Golden Mushroom and Bamboo Pith

\$10

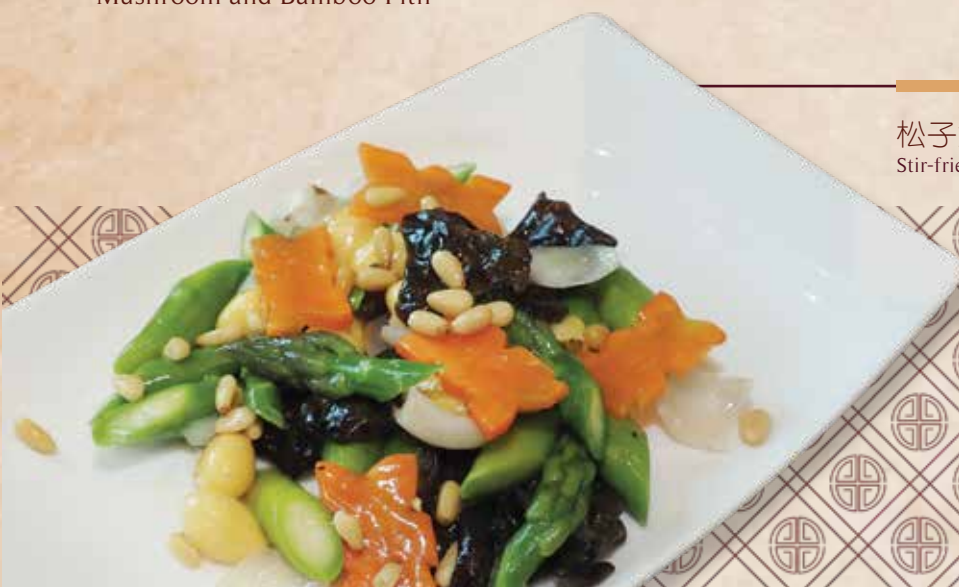
Vegetables

蔬菜



松子鲜百合福果云耳芦筍

Stir-fried Asparagus with Lily Buds and Fungus



小 S 中 M 大 L

上汤生虾煎生面
Poached Crispy Noodle with Prawn

\$22

\$33

\$44.

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

\$21

\$31

\$41

黑松露鲜菌炆伊面
Braised Ee Fu Noodle with Assorted
Mushrooms in Black Truffle Pastee

\$21

\$31

\$41

海鲜荷叶饭
Fried Rice with Seafood in Lotus Leaf

\$21

\$31

\$41

蒜香海鲜炒饭
Garlic Fried Rice with Seafood

\$21

\$31

\$41

鲜蟹肉瑶柱炒饭
Fried Rice with Crab Meat and Dried Scallop

\$21

\$31

\$41

黑椒牛柳条干炒乌冬面
Fried Japanese Udon with Sliced Beef in
Black Pepper Sauce

\$21

\$31

\$41

干炒豉椒黑猪肉河粉
Fried "Hor Fun" with Kurobuta Pork in
Black Bean Sauce

\$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

Noodles & Rice

粉
/
面
/
饭



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





本地龙虾
Local Lobster

红斑
Red Grouper

笋壳
Marble Goby

游水草虾
Live Prawn

巴丁鱼
Patin Fish

Price w/GST

Seasonal Price

\$16

\$9

\$7.50

\$7

Live Seafood

生猛游水海鲜

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

干爆日本关东刺参煲仔
Pan-fried Japanese Sea Cucumber in
Mini Claypot

\$38

海味一品煲
Braised Seafood in Mini Claypot

\$24

翡翠蚝皇鲍片百灵菌
Braised Sliced Abalone with Bai Ling
Mushroom and Green Vegetable

\$18

红烧日本関东刺参
Braised Japanese Sea Cucumber



Abalone & Seafood Delicacy

鲍鱼海味

Dessert

甜品



杨枝金露
Mango Sago with Pomelo

每位 per person

杏汁炖金丝燕 Double-boiled Bird's Nest with Almond Cream	\$51
红莲炖雪蛤 Double-boiled Hasma with Red Dates	\$13
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
香茅青柠冻 Chilled Lemongrass Jelly	\$5
杨枝金露 Mango Sago with Pomelo	\$5
养颜龟苓膏 Herbal Jelly	\$5
雷沙汤圆 Glutinous Rice Ball with Peanut Filling	\$5