



MOONFLOWER
MODERN CHINESE

MENU



前菜 STARTER



話梅醉蝦	Drunken Tiger Prawn with Salted Plum GFO	24
四川口水雞	Szechuan Chicken Roll GFO Served Cold with Chilli Vinaigrette Sauce, Peanuts, Sesame	19
蒜泥白肉卷	Thin Sliced Pork Belly GFO Rolled with Vegetables in Garlic Sauce	18
陳醋海蜇	Jelly Fish with Black Sweet Vinegar GFO	18
順德魚生	King Fish Sashimi Shunde Style GFO King Fish, Leek Pickle, Ginger, Chili, Wasabi Spring Onion Oil, Soy Sauce	38
點心拼盤 (黑松露流心奄春蛋燒賣 海膽帶子餃,龍蝦餃)	Dimsum Platter Quail egg Siu Mai with Truffle Paste, Sea Urchin & Scallop Dumpling, Lobster Dumpling	24
脆皮鴨肉蓋	Crispy Duck Meat Tart	16
葡汁焗釀響螺	Baked Giant Conch Portuguese Style	16 ea (min order 2pcs)
香煎生拆蟹肉餅配香 頭香草汁	Pan-Fried Crab Meat Pancake with Garlic & Herbs Sauce	28
原只鮮活海膽蒸蛋	Steamed Egg with Sea Urchin GFO	MP
椒鹽BB魷魚鬚	Deep Fried Salted & Pepper Baby Squid	16.8

Steamed WA Scallop in Shell with Vermicelli **GFO** 6.8ea
OR NZ Oyster with Vermicelli **GFO** (min order 4pcs)

粉絲蒸西澳帶子/紐西蘭生蠔配以下做法

with choice of cooking style:

蒜蓉	Crushed Garlic
薑蔥	Ginger & Scallions
豆豉	Black Bean Sauce
XO醬	X.O. Chilli

湯 SOUP

廣式老火湯:	Soup of the Day GFO :	
小窩 (四至六人用)	Small (Serves 4 - 6 people)	38
大窩 (八至十人用)	Large (Serves 8 - 10 people)	68
每日燉湯 (每位)	Daily Special Double-Boiled Soup GFO	16/pp
蟹肉粟米羹	Sweet Corn & Crab Meat Soup	12.8
雞茸粟米羹	Sweet Corn & Chicken Meat Soup	9.5
龍蝦酸辣湯	Hot & Sour Lobster Soup	18
菊花豆腐湯	Chrysanthemum Tofu Soup GFO, V	16
花膠濃雞湯	Dried Fish Maw & Chicken Soup GFO	25
菠菜豆腐羹	Spinach Tofu Soup	10

極上珍膳 DELICACIES

原隻金牌 老火扣鮑魚	Braised Whole Australian Abalone in Oyster Sauce, Served Whole	150
鮑汁扣遼參	Braised Sea Cucumber with Abalone Sauce	48
蠔皇大鮑片	Thinly Sliced Whole Australian Abalone with Greens in Oyster Sauce	160
蠔皇扣花膠拼鮑片	Braised Fish Maw & Thinly Sliced Abalone with Abalone Sauce	198

GFO = Gluten Free Option Available | **V** = Vegetarian

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海中寶

LIVE FROM THE OCEAN



蟹 CRAB

皇帝蟹 / 西澳洲雪蟹 / 泥蟹

KING CRAB / WA SNOW CRAB / TASMANIAN MUD CRAB MP

with choice of cooking style:

黃金 (+\$10)	Salted Egg Yolk (+\$10)
牛油上湯焗	Garlic & Butter
黑松露醬 (+\$18)	Stir Fry with Truffle Pesto GFO (+\$18)
薑蔥炒	Ginger & Scallion GFO
星洲	Singapore Chilli
黑胡椒炒	Black Pepper GFO
港式椒避風塘	Hong Kong Chilli Pepper GFO
花雕蛋白蒸	Steamed with Chinese Aged Wine & Egg White GFO
XO 粉絲煲 (+\$15)	XO Sauce Stir Fried Vermicelli in Clay Pot (+\$15)

花蟹 WESTERN AUSTRALIAN BLUE CRAB

MP

with choice of cooking style:

干逼鹽焗花蟹	Baked with Rock Salt GFO
薑蔥炒蟹	Stir Fry with Ginger & Scallions GFO

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龍蝦 LOBSTER

西澳龍蝦 WA CRAYFISH (LOBSTER)

MP

with choice of cooking style:

刺身	Sashimi GFO
黑松露醬炒 (+\$18)	Stir Fry with Truffle Pesto (+ \$18)
黃金 (+\$10)	Salted Egg Yolk (+ \$10)
上湯牛油焗	Garlic & Butter
薑蔥炒	Ginger & Scallion GFO
星洲	Singapore Chilli
黑胡椒炒	Black Pepper GFO
港式避風塘	Hong Kong Chilli Pepper GFO

新鮮游水魚 LIVE FISH

鱸魚 / 盲曹 / 鱸斑 / 老虎斑 / 鱘魚

SILVER PERCH / BARRAMUNDI / MURRAY COD
GIANT GROUPER / EEL

MP

with choice of cooking style:

港式清蒸	Cantonese Classic GFO
油浸	Crispy Tucker (Deep Fried)
上湯酸菜	Pickled Poached in Broth GFO
潮式蒸	Teochew Style Steamed GFO Tomato, Ginger, Salted Plums & Tofu
黑豉汁蒸	Steamed with Black Bean Sauce
四川水煮	Poach in Szechuan Hot Chilli Broth GFO

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海中寶 LIVE FROM THE OCEAN



鮑魚 ABALONE

游水青邊鮑魚 GREEN LIP ABALONE MP

with choice of cooking style:

高湯堂灼	Thinly Sliced with Supreme Broth GFO
薑蔥炒	Stir Fry with Ginger & Scallions GFO

海膽 URCHINS

游水海膽 WHOLE SEA URCHINS MP

with choice of cooking style:

刺身	Sashimi GFO
海膽蒸蛋(+ \$10)	With Steamed Eggs GFO (+ \$10)

游水貝殼類 LIVE SHELL FISH

生蠔 刺身	Oysters GFO Raw	MP
花螺	Periwinkles:	
白灼	Poached served with Chilli & Shallot Soy GFO	MP
豉汁蒜蓉炒	Stir Fry in Black Bean & Garlic Sauce	MP
蛤蜊	Flame Cockles:	
豉椒炒	Stir Fry in Black Bean & Chilli	MP
咸蛤蜊	Blood Cockles:	
潮式煮	Poached served with Chilli & Shallot Soy GFO	MP

燒腊 ROAST



北京鴨 DIY PEKING DUCK (兩吃) 2 COURSE SET

壹吃: 卷薄餅 1st Course: Duck Pancake
貳吃: 生菜包 2nd Course: Duck San Choy Bao

半隻鴨	Half Duck	48
全鴨	Whole Duck	95
另加吃法: 半隻鴨	Additional Course: Half Duck	+10
另加吃法: 全鴨	Additional Course: Whole Duck	+18

脆皮燒鴨 CRISPY ROASTED DUCK

半隻	Half Duck <small>GFO</small>	36
全鴨	Whole Duck <small>GFO</small>	70

特色燒味 AUTHENTIC BARBEQUE

蜜汁黑毛豬叉燒	Honey BBQ IMBERICO Pork <small>GFO</small>	42
脆皮燒肉	Roasted Crispy Pork Belly <small>GFO</small>	35
炭燒豬頸肉	Grilled Pork Neck <small>GFO</small>	32

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主菜

MAIN DISHES

帶壳本地老虎蝦 WA TIGER PRAWN IN SHELL

白胡椒焗老虎蝦	Baked Tiger Prawns GFO with Fresh White Pepper	46
蟹油虎蝦粉絲煲	Baked Tiger Prawns GFO with Supreme Soy Sauce	46
頭抽干煎老虎蝦	Stir-Fried Tiger Prawns with Glass Noodles and Crab Sauce in a Claypot	49

本地蝦球 LOCAL PRAWNS

柑桔氣泡蝦	Deep-Fried Prawns with Citrus Sauce	40
南瓜金沙蝦球	Deep-Fried Prawns with Pumpkin Sauce	42
忌廉蒜蓉牛油蝦	Stir-Fried Prawns GFO with Creamy Garlic Sauce	38
椒鹽蝦球	Stir-Fried Prawns with Salt & Pepper	38
蜜糖蝦球	Stir-Fried Prawns with Honey Sticky Sauce	38
XO 荷芹蝦球	Wok-Fried Squid GFO with Snowpeas & Celery in X.O. Sauce	38

主菜

MAIN DISHES

本地帶子 WA SCALLOPS

碧綠羊肚菌炒帶子	Stir-Fried Scallops GFO with Morel and Greens	49
姜葱炒西澳帶子	Stir-Fried Scallops with Ginger & Shallot	49
西兰花炒西澳帶子	Stir-Fried Scallops GFO with Broccoli	49
XO醬香煎本地帶子	Pan-Fried Scallops GFO with X.O. Sauce	49

本地鮮魷魚片 WA SQUID

黃金鮮魷魚片	Deep-Fried Squid with Salted Egg Yolk	32
椒鹽鮮魷魚片	Deep-Fried Squid with Salt & Pepper	30
宮保鮮魷魚片	Stir-Fried Squid with Szechuan Hot Sauce	30

星斑魚片 CORAL TROUT FILLET

青花椒蒸星斑片	Steamed Trout GFO with Fresh Green Pepper	44
薑蔥炒星斑片	Stir-Fried Trout GFO with Ginger & Shallots	42
水煮星斑魚片	Poached Trout with Peppercorn & Preserved Vegetable in Sour Broth	48
XO醬蜜豆炒斑片	Wok-Fried Trout in X.O. Sauce with Greens	42

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主菜 MAIN DISHES

雞 FREE RANGE CHICKEN

鹽焗走地雞	Baked Chicken GFO (half/whole) with Rock Salt	35 / 68
茶薰蔥油脆皮雞	Smoked Crispy Chicken GFO (half/whole) with Shallot Oil	35 / 68
慢煮頭抽走地雞	Slow Cooked Chicken (half/whole) with Supreme Soy Sauce	35 / 68
西檸煎軟雞	Pan-Fried Boneless Chicken Fillet with Lemon Sauce	29.8
酸甜鸡球	Stir-Fried Chicken with Sweet & Sour Sauce	29.8
宮保鸡丁	Stir-Fried Chicken with Szechuan Hot Sauce	29.8
杏仁百花鸡 (Preorder)	Deep-Fried Chicken Skin (half/whole) with Prawn & Almond (No Chicken Meat), Pre-Order Only	39 / 75
蜜糖雞	Honey Chicken	29.8
辣子雞丁	Spicy Peppercorn Chicken with Minced Peanuts	29.8

豬 PORK

拔絲黑毛豬咕嚕肉	Sweet & Sour IBERICO Pork	42
荔枝醋醬燒排骨	Grilled Pork Ribs with Lychee Fruit Vinegar	34
椒鹽焗肉排	Salt & Pepper Spare Ribs	32
避風塘肉排	Battered Spare Ribs with Crispy Shallots and Dried Chilli	32
蜜椒骨肉排	Stir-Fried Pork Spare Ribs with Black Pepper and Honey Sauce	32
京都肉排	Peking Pork Ribs	32
珍菌炒黑豚肉	Stir-Fried IBERICO Pork Fillets with Mixed Mushroom	42

主菜

MAIN DISHES

M9和牛 M9 WAGYU BEEF SIRLOIN

蔥醬香煎M9和牛	Pan-Fried M9 Wagyu GFO with Scallion	78
蒜片和牛粒	Diced Stir-Fried GFO with Sliced Garlic	78

牛肉 BEEF

粵式酸菜紅味牛肉	Poached Beef with Preserved Vege in Cantonese Style	36
香煎蒜片果香牛小排	Pan-Fried Short Rib Steak with Garlic and Fruit Sauce	42
鮮野菌炒牛柳	Stir-Fried Scotch Fillet GFO with Mixed Mushroom	38
四川水煮牛肉	Boiled Szechuan Chilli Beef in Hot Oiled Broth	42
宮保牛肉	Stir-Fried Beef with Szechuan Hot Sauce	36
中式牛柳	Stir-Fried Beef with Cantonese Sweet BBQ Sauce	38
黑椒牛柳	Wok-Fried Beef Steak with Black Pepper Sauce	38
腰果XO醬炒牛柳	Stir-Fried Beef Steak with X.O. Sauce & Cashew Nuts	38

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主菜 MAIN DISHES

鴨 DUCK

香煎陳皮鴨 | Pan-Fried Double-Cooked Duck with Dried Tangerine Peel 42

羊 LAMB

蒙古燒羊排 | Baked Lamb Rack GFO Mongolian Style 39

脆米無骨魚羊鮮 | Stir-Fried Coral Trout Fillet & Lamb Fillet with Crispy Rice Crackers 42

四川辣羊柳 | Wok-Fried Tendered Lamb GFO with Szechuan Hot Sauce 36

孜然羊柳 | Wok-Fried Lamb Fillet GFO with Cumin Herbs 36

蔬菜 VEGETABLES

干煸四季豆 | Braise String Beans with Preserved Olive Leaves 28

鵝肝醬炒鮮野菌 | The Buddha Delight Clay Pot GFO, V 28

羅漢齊煲 | Szchung "GoonBao" Beancurd V 24.8

干燒雞腿菇 | Stir-Fried King Oyster Mushroom GFO, V in Dark Soy 25

魚香玉子豆腐 | Salted Fish Japanese Tofu V 24.8

本地新鮮蔬菜 | ORIENTAL WOK FRIED SEASONAL VEGGIES V 21.8
with choice of cooking style:

蒜蓉	Garlic Sauce GFO
薑汁(+ \$5)	Ginger Sauce GFO (+\$5)
蠔油	Oyster Sauce
參巴	Sambal Sauce
椒絲腐乳	Chilli Beancurd Sauce
上湯三色蛋 (+\$8)	Supreme Broth Triple Eggs Style GFO (+\$8)

粉, 麵, 飯

RICE & NOODLES

炒飯 FRIED RICE

大仔頭抽 豬油炒飯	Traditional Cantonese Fried Rice with Lard & Supreme Soy	28
鮮海膽 蛋香炒飯	Sea Urchin GFO with Egg Fried Rice	39
鵝肝醬 金沙炒飯	Golden Fried Rice with Foie Gras Paste	28
XO醬海 鮮炒飯	Fried Rice GFO with Seafood & X.O Sauce	32
咸魚雞 粒炒飯	Fried Rice GFO with Salted Fish & Chicken	26
黑松露 素炒飯	Vegetarian Fried Rice GFO, V with Truffle Paste	25

炒粉, 面, 河 FRIED VERMICELLI & NOODLES

櫻花蝦蟹油 炒銀絲米粉	Fried Vermicelli Noodles with Shrimp in Crab Sauce	25
豉油皇炒面	Fried Egg Noodles with Sprouts & Soy	19.8
干炒牛河	Stir-Fried HoFen Rice Noodles with Beef	25.8

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