



MOONFLOWER
MODERN CHINESE

MENU



SMALL BITES & SNACK

黄金炸馄饨


GOLDEN CRISPY PORK WONTON | 6 pcs \$ 8.8

Served with homemade sweet & sour sauce

月花手工春卷

MOON FLOWER'S SPRING ROLL

Served with homemade sweet & sour sauce

齋菜 VEGETARIAN | 4 pcs 

鸡肉 CHICKEN | 4 pcs

\$ 8

\$ 8.8

芝麻虾多士

SESAME PRAWN TOAST | 4 pcs

Dip bread with egg and prawn paste side down, served deep fried and sprinkle of sesame seeds. Homemade sweet & sour sauce on side

椒盐珍珠银鱼仔

CHILLI N' PEPPER WHITE BAITS

Crispy & battered anchovies tossed in chilli, spring onion & peanuts

\$18.8

锦绣生菜包

SANG CHOY BAO | 2 pcs

Iceberg lettuce cups with your filling options

蔬菜 VEGETABLE  GFO

\$ 8.8

鸡肉 CHICKEN GFO

\$ 9.8

鸭肉 DUCK

\$ 9.8

海鲜 SEAFOOD GFO

\$ 12.8

椒盐鱿鱼须


MOON FLOWER'S SALT N' PEPPER

SQUID TENTACLES

\$ 16.8

Battered squid tentacle tossed in famous chilli pepper, salt & onion

酥炸椒盐软壳蟹

CHILLI PEPPER SOFT SHELL CRAB 

\$ 16.8

Crunchy soft shell crab tossed in chilli pepper, salt & onion

月花四式炸拼盘

春卷 | 蝦多士 | 炸龍吞 | 椒盐鱿鱼须

MOON FLOWER'S FORTUNE ASSORTED

FRIED PLATTER

\$ 12.8/per pax


Each serve comes with a spring roll, a sesame prawn toast, a crispy pork wonton & a small handful of salt and pepper squid tentacles.

餐前小食



酥炸椒盐软壳蟹
CHILLI PEPPER
SOFT SHELL CRAB







椒盐珍珠银鱼仔 
CHILLI N' PEPPER
WHITE BAITS



芝麻蝦多士
SESAME PRAWN
TOAST

圖片僅供參考，一切以實物為準。

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 廚師推薦 Chefs' Recommendation |  素食 Vegetarian |  辣的程度 Spicy Level |  無數質 (Gluten Free Option (need to inform wait person))

COLD APPETIZER

中式凉菜-开胃，佐酒，清爽而不腻！
 Chinese cuisine boasts a wide array of cold dishes, known as LIANGCAI (凉菜), which are usually served at the start of a meal to stimulate the appetite.

月花一品拼盘

MOON FLOWER'S CHINESE SPLENDOUR PLATTER

No.1 Signature and sophisticated cold platter served with Jelly Fish Salad, Sliced Smoked Hoof, Five Spiced Beef Shin & Duck Feet. (Ingredients subject to change)

\$ 65



凉拌木耳
 WOOD FUNGUS SALAD

韩式泡菜

KIMCHI GFO

\$ 12.8

Served chilled with spicy pickled cabbage

凉拌云耳

WOOD FUNGUS SALAD GFO

\$ 13

Served chilled with chilli vinaigrette sauce & garlic

青瓜皮蛋

JUICY MASHED CUCUMBER SALAD

FT. CENTURY EGG GFO

\$ 13.8

Served chilled with vinaigrette sauce & garlic

特色凉菜

[蒸点 DIM SUM]



叉烧包

BBQ PORK BUNS | 2 PCS

\$ 9.8



猪肉烧卖

MOON FLOWER'S PORK N' PRAWN 'SIU MAI'

4 PCS \$ 11.8



流沙包

GOLDEN SALTED EGG YOLK LAVA BUNS | 2 PCS

\$ 10.8



灌汤小笼包

SHANGHAI MINCED PORK JUICY DUMPLINGS 'XIAO LONG BAOS'

4 PCS \$ 10.8



水晶虾饺

MOON FLOWER'S CRYSTAL PRAWN DUMPLINGS 'HAR GOW' | 4 PCS

\$ 11.8

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COLD APPETIZER

夫妻肺片

SZECHUAN BEEF OFFAL 🌶️🌶️🌶️ GFO \$15.8

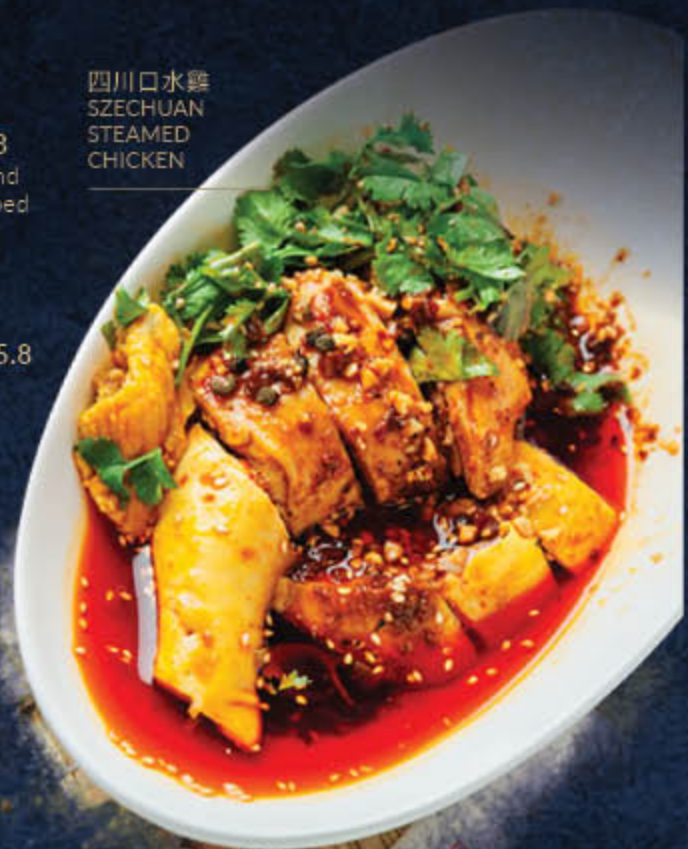
Served chilled with extra spicy beef belly, ox tongue and tripe. Topped with sesame seeds, coriander and chopped peanuts.

四川口水鸡

SZECHUAN STEAMED CHICKEN 🌶️🌶️🌶️ GFO \$15.8

Moon Flower's spicy chicken served cold with signature chilli vinaigrette sauce, topped with coriander, chopped peanuts, coriander and sesame seeds.

四川口水雞
SZECHUAN
STEAMED
CHICKEN



特色涼菜



青瓜皮蛋

JUICY MASHED CUCUMBER SALAD
FT. CENTURY EGG

海蜆熏蹄

SMOKED N' SLICED PORK KNUCKLE
FT. VINEGARY JELLYFISH 🌶️ \$ 39

Served chilled and topped with sesame seeds.

凉拌海蜆

JELLYFISH SALAD \$ 19

海蜆仙掌

JELLYFISH N' BONELESS DUCKFEET \$ 43

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粉絲蒸紐西蘭生蠔

NZ OYSTER FT. CRYSTAL VERMICELLI **GFO**

Signature steamed Pacific Oyster with sauce of your liking

蒜蓉 CRUSHED GARLIC	7.5EA
姜蔥 GINGER AND SCALLIONS	7.5EA
豉汁 BLACK BEAN SAUCE	7.5EA
XO醬 XO CHILLI	7.5EA

* Minimum 4 Per Order



粉絲蒸紐西蘭生蠔 (姜蔥)
NZ OYSTER FT. CRYSTAL
VERMICELLI
(GINGER AND SCALLIONS)



粉絲蒸西澳帶子

WA SCALLOP FT. CRYSTAL VERMICELLI **GFO**

Signature steamed Shell Scallop with sauce of your liking

蒜蓉 CRUSHED GARLIC	7.5EA
姜蔥 GINGER AND SCALLIONS	7.5EA
豉汁 BLACK BEAN SAUCE	7.5EA
自制XO醬 XO CHILLI	7.5EA

* Minimum 4 Per Order

粉絲蒸西澳帶子 (自制XO醬)
WA SCALLOP FT. CRYSTAL
VERMICELLI (XO CHILLI)



極上珍饈

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DELICASIES

鮑汁扣辽参

SEA CUCUMBER

Braised sea cucumber with top grade abalone sauce

\$ 36

红烧大鲍翅

SUPREME SHARK FIN

Braised Shark's Fin with glazed supreme broth

\$ 72

金牌老火扣鲍鱼

WA ABALONE

Slow cooked WA abalone with Chef's sophisticated recipe

(By gram) \$ 110 - \$ 160

游水青边鲍鱼

LIVE ABALONE

Wild WA green lip abalone cooked to your liking and your choice

(Pre - Order) MP

高湯堂灼 SUPREME BROTH STEAM

Serve with light soy sauce

姜蔥小炒 STIR FRY

Serve with ginger and scallions

蠔皇大鮑片

SLICED WILD WA ABALONE

Thinly sliced abalone served with seasonal green, homemade oyster and abalone sauce

\$ 168

極上珍饈



金牌老火扣鮑魚
WA ABALONE

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湯
羹

云吞汤

PORK WONTON SOUP

Served with 5 pork wontons

\$ 10.3

粉丝罗汉斋汤

VERMICELLI N' VEGETABLE SOUP GFO \$ 9.5

Served with assorted mushroom, diced veggie and carrot

花旗参炖鹧鸪

DOUBLE BOILED QUAIL WITH GINSENG SOUP

\$ 15.8


粟米暖胃羹

SWEET CORN SOUP DELIGHT

Slow cooked traditional chicken broth with your choice

雞肉 CHICKEN  GFO

\$ 9.5

蟹肉 CRAB MEAT  GFO

\$ 10.3

虫草花炖鸡

DOUBLE BOILED CHICKEN WITH ANETO FLOWER SOUP

\$ 15.8

四川酸辣汤

SZECHUAN HOT N' SOUR SOUP WARMER

齋菜 VEGETARIAN

\$ 9.5

Served with assorted mushroom, tofu, black fungus & bamboo shoot

傳統 TRADITIONAL

\$ 10.3

Served with diced prawns & chicken, tofu, black fungus & bamboo shoots

鲍鱼炖鸡

DOUBLE BOILED CHICKEN WITH ABALONE SOUP

\$ 25.8

瑶柱鱼肚羹

SCALLOP FISH MAW SOUP

\$ 15.3

Served with dried scallop, egg flower and fish maw

蟹肉鱼翅羹

SHARK FIN CRAB MEAT SOUP

\$ 25.8

Served with slowed cooked chicken broth, shark's fin and crab meat

金汤海鲜鱼肚羹

GOLDEN SEAFOOD FISH MAW SOUP

\$ 14.3

Served with mashed pumpkin, sweet potato, carrot, dried scallop, egg flower and fish maw

海皇鱼肚羹





SEAFOOD FISH MAW SOUP

\$ 14.3

Served with diced squid & prawn, dried scallop, egg flower and fish maw

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PEKING DUCK / Hong Kong's Barbeque

北京鴨 (兩吃)

PEKING DUCK | 2 COURSES SET

半鴨 HALF DUCK \$ 48

全鴨 WHOLE DUCK \$ 95

北京鴨

1ST COURSE :

手工片皮鴨

DUCK PANCAKE

Hand-sliced boneless crispy skin duck wrapped in a pancake with spring onion, cucumber strip and pickled cabbage in dark sweet Hoisin dressing.

3RD COURSE :

鴨骨香茜豆腐湯

DUCK BONE SOUP

Slow cooked duck bone soup with tofu and coriander

\$ 20

2ND COURSE :

鴨肉生菜包

DUCK SANG CHOY BAO

Tender meat of duck stir fry with mixed shiitake mushroom, diced celery, onion and carrot served in iceberg lettuce cup

OR 附加 ADD ON:

鴨絲芽菜炒麵

SHREDDED DUCK NOODLES

\$ 5 For Half Duck Set | \$ 10 For Whole Duck Set

乾炒 DRY STYLE

Wok fried soft egg noodle with duck meat, shredded mushroom, beansprout and spring onion

濕炒 WET STYLE

Wok pan fried saucy crispy egg noodle served with duck meat, shredded mushroom, beansprout and spring onion

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PEKING DUCK / Hong Kong's Barbeque

明爐燒鴨
GOLDEN ROASTED DUCK



明爐燒鴨

GOLDEN ROASTED DUCK

Traditional-technique roasted duck with golden crispy skin on the outside and moist duck meat on the inside. Served with luscious duck dipping sauce & plum sauce

半隻 HALF DUCK

\$ 35

全隻 WHOLE DUCK

\$ 65

蜜汁叉燒

HONEY 'CHAR SIU' BBQ PORK

Honey glazed long strips of seasoned boneless pork skewered with long forks and drizzled with homemade BBQ and honey sauce

\$ 28

蜜汁叉燒
HONEY 'CHAR SIU'
BBQ PORK



港式燒臘

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FROM THE OCEAN

海中寶




西澳龍蝦
WESTERN AUSTRALIA
CRAYFISH

龙虾
LOBSTER MP

西澳龙虾
WESTERN AUSTRALIA CRAYFISH MP

煮法 CHOICE OF COOKING STYLE

- 星洲  SINGAPORE CHILI STYLE
- 姜葱 GINGER & SCALLION
- 上湯 GARLIC & BUTTER
- 蒜蓉開邊蒸 STEAMED WITH CHOPPED GARLIC (HALVED)
- 港式避風塘  HONG KONG CHILLI PEPPER STYLE
- 黑椒 (乾 / 濕)  BLACK PEPPER (DRY / WET)

煮法 CHOICE OF COOKING STYLE

- 黃金 SALTED EGG YOLK (+ \$10) 
- 上湯 GARLIC & BUTTER
- 姜葱 GINGER & SCALLION GFO 
- 星洲 SINGAPORE CHILI STYLE  
- 附加 ADD-ONS: 炸饅頭 FRIED BUNS (+ \$2EA)
- 黑椒 (乾 / 濕) BLACK PEPPER (DRY / WET)  
- 港式避風塘 HONG KONG CHILLI PEPPER STYLE  
- 花雕蛋白蒸 STEAMED WITH CHINESE AGED WINE AND EGG WHITE
- XO醬粉絲煲 XO SAUCE STIR FRIED VERMICELLI IN CLAY POT STYLE (+ \$15)  
- 黃金黑松露醬 STEAMED WITH CHINESE AGED WINE(+\$18)





西澳雪蟹
WESTERN AUSTRALIA SNOW CRAB MP

西澳雪蟹
WESTERN AUSTRALIA
SNOW CRAB



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FRESH CATCH OF THE DAY

皇帝蟹
KING CRAB

皇帝蟹
KING GIANT CRAB

(Pre - Order) MP

泥蟹
TASMANIA MUD CRAB

MP

煮法

CHOICE OF COOKING STYLE

黃金

SALTED EGG YOLK (+ \$10) GFO

上湯

GARLIC & BUTTER

姜葱

GINGER & SCALLION GFO GFO

星洲

SINGAPORE CHILI STYLE ㄟㄟ

附加 ADD-ONS: 炸饅頭 FRIED BUNS (+ \$2EA)

黑椒 (乾 / 濕)

BLACK PEPPER (DRY / WET) GFO ㄟ

港式避風塘

HONG KONG CHILLI PEPPER STYLE GFO ㄟㄟ

花雕蛋白蒸

STEAMED WITH CHINESE AGED WINE
AND EGG WHITE

XO醬粉絲煲

XO SAUCE STIR FRIED VERMICELLI
IN CLAY POT STYLE (+ \$15) ㄟㄟ

泥蟹-XO醬粉絲煲

MUD CRAB

- XO SAUCE STIR FRIED VERMICELLI IN CLAY POT
STYLE

海中寶

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FRESH CATCH OF THE DAY

游水活鱼

LIVE FISH

MP

鱸魚 SILVER PERCH
盲鰮 BARRAMUNDI
鱸斑 MURRAY COD

鱧魚 EEL
老虎斑 GIANT GROUPER

游水贝壳类

LIVE SHELL FISH

MP

花螺 PERIWINKLES:

白灼 POACHED SERVED WITH CHILLI & SHALLOT SOY SAUCE
豉汁蒜蓉炒 STIR FRY IN BLACK BEAN & GARLIC SAUCE **GFO**

蛤蜊 BLOOD COCKLES:

XO炒 Stir-Fried with XO Sauce
豉椒炒 Stir-Fried with Black Bean Sauce



盲鰮 - 清蒸
BARRAMUNDI - CANTONESE CLASSIC

水
上
鮮

煮法

CHOICE OF COOKING STYLE

清蒸魚

CANTONESE CLASSIC **GFO**

Steamed whole fish with Ginger and Shallots in Sweet Soy Sauce

粵式油浸

CRISPY TUCKER

Deep-fried golden crispy whole fish in butterfly cut, topped with Sweet Soy Sauce

雙冬蒸

PICKLED DELIGHT

Steamed whole fish with minced meat of your choice, shitake mushroom and Chinese preserved vegetable

酸菜湯

PICKLED POACH **🌶️**

Poached whole fish cut into pieces with peppercorn and Chinese preserved vegetable in broth

姜蔥蔥油淋

GINGER & SCALLION

Steamed whole fish and topped with extra homemade minced ginger and scallion sauce

潮州蒸

TEOCHEW STYLE

Steamed whole fish with tomato, ginger, salted plums and Chinese tofu

豉汁蒸

BLACK BEAN SAUCE

Steamed whole fish with delicious homemade black bean sauce, served with ginger and shallots

水煮魚

SZECHUAN STYLE **🌶️🌶️🌶️**

Poached whole fish cut into pieces with SzeChuan hot oiled broth, served with crunchy beansprout, peppercorn, dried chilli and cilantro

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CHEF'S RECOMMENDATION

石板澳洲和牛片
BLACK PEPPER WA WAGYU BEEF



小炒皇

SIGNATURE SAUTÉED
CHINESE LEEK OR STRING BEANS
(SEASONAL)

Stir fried with golden crispy anchovies,
dried shrimp, diced squid and capsicums

\$ 29

蠔皇鮮菌炒牛柳

OYSTER BEEF WITH WILD MUSHROOM

Stir fry sliced beef tenderloin with home-
made oyster sauce, snow peas, celery,
fried garlic and mushroom

\$ 38

金沙生蠔

GOLDEN CRISPY OYSTER

Juicy battered oyster coated with
golden salted egg yolk

\$ 39

石板蒜香燒汁和牛粒

GARLIC WAGYU BEEF GFO

Stir fry, diced Western Australia wagyu beef
served with snow pea, carrot, celery, fresh
tomato, straw mushroom and garlic BBQ
sauce

\$ 78

涼瓜鱒魚煲

TOOTH FISH CLAYPOT

Braised 300g boned tooth fish & bitter
squash with homemade black bean sauce in
a hot claypot

\$ 48

石板澳洲黑椒和牛粒

BLACK PEPPER WA WAGYU BEEF GFO

Grilled diced Western Australia Wagyu beef
served with barbequed fresh onion and
chef's special black pepper sauce

\$ 78

金沙生蠔
GOLDEN CRISPY
OYSTER



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廚師精選

FISH



水煮魚片
SZECHUAN
BOILED FISH

骨香原条星斑两吃

WHOLE CORAL TROUT SERVE IN 2 WAYS MP

Salted and pepper & wok-fried with snow peas

姜葱星斑片 GFO

GINGER N' SHALLOT CORAL TROUT FILLET \$ 38

Stir fry boneless coral trout fillet with fresh ginger and shallots

甜酸星斑片

SWEET N' SOUR CORAL TROUT FILLET \$ 38

Authentic and canton style served with bell pepper, onion and pineapple

椒盐星斑片

SALT N' PEPPER CORAL TROUT FILLET \$ 38

Battered boneless coral trout fillet tossed with chilli, salt and pepper

魚肉菜

粟米星斑片

SWEET CORN CORAL TROUT FILLET \$ 38

Battered boneless coral trout fillet topped with sweet corn gravy

西兰花星斑片

BROCCOLI N' CORAL TROUT FILLET GFO \$ 38

Stir fry boneless coral trout fillet laced on a bed of broccoli

水煮魚片

SZECHUAN BOILED CORAL TROUT FILLET    \$ 48

Signature Szechuan style hot oiled broth served with coral trout fillet, numbing pepper corn, crunchy beansprout and dried chilli

班片酸菜魚

PICKLED POACH CORAL TROUT FILLET  \$ 48

Poached boneless fish fillet with peppercorn and Chinese preserved vegetable in sour broth

银鱈魚

TOOTH FISH

清蒸 STEAMED GFO \$ 46

Steam tooth fish in homemade butter & sweet soy sauce served with ginger & scallion

煎封 PAN FRIED \$ 46





Pan fried thinly battered tooth fish served with homemade butter & sweet soy sauce



煎封鱈魚
PAN FRIED TOOTH FISH

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 廚師推薦 Chefs' Recommendation |  素食 Vegetarian |  辣的程度 Spicy Level |  GFO 無穀質 (Gluten Free, please ask to inform wait person)

SCALLOPS & SQUID



椒鹽魷魚
SALT N' PEPPER SQUID

魷魚 SQUID

椒鹽魷魚

SALT N' PEPPER SQUID

\$ 30

Battered succulent squid fillet tossed with chilli, salt and pepper

宮保魷魚

SZECHUAN SQUID

\$ 30

Served with SzeChuan hot sauce, bell pepper, carrots & peanuts

沙爹魷魚

SATAY SQUID FILLET

\$ 30

Stir fry Squid fillet with enticing peanut satay sauce, celery, and carrots

西兰花鮮魷魚

BROCCOLI N' SQUID

\$ 30

Stir fry succulent squid fillets with green broccoli

黃金魷魚

GOLDEN SQUID

\$ 32

Battered squid fillets coated with golden salted egg yolk

西澳大帶子 SCALLOPS - WA

姜蔥炒西澳帶子

GINGER N' SHALLOT SCALLOPS \$ 45

Stir fry 280g Western Australia scallops with fresh ginger and shallots

XO云耳荷芹炒西澳帶子

XO SAUCE SCALLOPS \$ 45

Stir fry 280g Western Australia scallops with wood fungus, carrot, snow peas & homemade spicy XO sauce

碧綠羊肚菌帶子

STIR-FRIED SCALLOPS WITH MOREL AND GREENS \$ 49

西兰花炒西澳帶子

BROCCOLI N' SCALLOPS \$ 45

Stir fry 280g Western Australia scallops laced on a bed of broccoli





XO雲耳荷芹炒西澳帶子
XO SAUCE SCALLOPS



帶子 & 魷魚菜

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PRAWN

新鮮大蝦

铁板蒜子牛油虾球

SIZZLING GARLIC N' BUTTER PRAWN GFO

Succulent fresh prawn served with sliced button mushroom, carrots, sweated brown onion and homemade garlic & butter sauce

\$ 38

椒盐虾球

SALT N' PEPPER PRAWN

Battered succulent & peeled fresh prawn seasoned with chilli, salt and pepper

\$ 38

沙爹虾球

SATAY PRAWN

Stir fry peeled fresh prawn with enticing peanut satay sauce, straw mushroom, celery and carrots

\$ 38

蜜糖虾球

HONEY PRAWN

Crispy, succulent and peeled fresh prawn dipped in honey sticky sauce

\$ 38

椰香奶油虾球

COCONUT PRAWN

Succulent fresh prawn tossed in sweetened creamy butter sauce and coated with fine desiccated coconut

\$ 38



黄金蝦球

GOLDEN EGG YOLK PRAWN

XO 荷芹虾球

WOK FRIED XO PRAWN

Wok fried succulent fresh prawn with snow peas, celery, carrot, onion and XO sauce

\$ 35

宫保虾球

SZECHUAN PRAWN

Served with peeled fresh prawn, SzeChuan hot sauce, bell pepper, carrots and peanuts

\$ 35

黄金虾球

GOLDEN PRAWN

Battered peeled fresh prawn coated with golden salted egg yolk

\$ 38

宫保蝦球
SZECHUAN PRAWN



圖片僅供參考，一切以實物為準。

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廚師推薦 Chefs' Recommendation | 素食 Vegetarian | 辣的程度 Spicy Level | GFO 無穀質 (Gluten Free Option (need to inform wait person))



真味雞
SIGNATURE STEAMED CHICKEN

雞肉類

真味雞

SIGNATURE STEAMED CHICKEN **GFO** \$ 35 (Half)

Signature steamed chicken with traditional Chinese herbs and served with minced ginger and scallion sauce

甜酸雞球

SWEET N' SOUR CHICKEN

\$ 30

Authentic and canton style served with bell pepper, onion and pineapple topped with sesame seeds

鹽焗走地雞

SALTED BAKED FREE RANGE CHICKEN **GFO**
\$ 35 (HALF) / \$ 68 (WHOLE)

Traditional Chinese style salted chicken, baked & then steamed to juicy perfection

蜜糖雞球

HONEY CHICKEN

\$ 30

Crispy and tender chicken strips covered in honey sticky sauce and topped with sesame seeds

西檸雞扒塊

LEMON CHICKEN **GFO**

\$ 30

Crispy and battered chicken fillet dressed in homemade lemon sauce

腰果雞丁

CASHEW CHICKEN

\$ 30

Stir fry and served with chicken breast fillet, celery, carrot, snow peas, straw mushroom & cashew nuts

圖片僅供參考，一切以實物為準。

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廚師推薦 Chefs' Recommendation | 素食 Vegetarian | 辣的程度 Spicy Level | **GFO** 無麩質 Gluten Free Option (need to inform wait person)

CHICKEN - POULTRY

辣子鸡丁

SPICY PEPPERCORN CHICKEN 🌶️🌶️

\$ 30

Thinly battered, fried chicken breast fillet tossed with dried chilli, fresh onion, spring onion, peanuts, sesame oil & seeds with overwhelming taste of numbing peppercorn.

宫保鸡丁

SZECHUAN CHICKEN 🌶️

\$ 30

Served with Szechuan hot sauce, bell pepper, carrots & peanuts.

碧綠沙爹雞

SATAY CHICKEN 🌶️

\$ 30

Stir fry chicken with enticing peanut satay sauce, straw mushroom, celery and carrots.

杏仁百花雞

ALMOND PRAWN CHICKEN

\$ 35 (HALF) / \$ 68 (WHOLE)

Deep fried Crispy Chicken Skin stuffed with fresh prawn paste & covered with almond. (No chicken meat in this dish)

碧綠沙爹雞
SATAY CHICKEN



雞肉類



杏仁百花雞
ALMOND PRAWN
CHICKEN

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廚師推薦 Chefs' Recommendation | 素食 Vegetarian | 辣的程度 Spicy Level | GFO 無麩質 (Gluten Free Option (need to inform wait person))

宫保牛肉

SZECHUAN BEEF

\$ 32

Served with SzeChuan hot sauce, bell pepper, carrots & peanuts

沙爹醬炒牛肉

SATAY BEEF

\$ 32

Stir fry beef with enticing peanut satay sauce, straw mushroom, celery and carrots

时菜牛肉

BEEF N' VEGETABLE

\$ 32

Stir fry tendered beef fillets with seasonal vegetable

咖喱牛肉

GOLDEN CURRY BEEF

\$ 32

Served with creamy curry sauce, tendered beef fillet and snow pea

铁板黑椒牛柳

SIZZLING BLACK PEPPER BEEF STEAK

\$ 34

Wok-fried top grade beef-short ribs in chef's black pepper sauce, served in hot sizzling plate

水煮牛肉

BOILED SZECHUAN CHILLI BEEF

\$ 35

Traditional Szechuan style spicy hot oiled soup served with pepper corn, bean sprouts, and lots of dried chilli

铁板中式牛柳

CANTONESE BEEF

\$ 34

Served with sliced scotch fillet, fresh onions, and Cantonese sweet BBQ sauce

腰果XO醬炒牛柳

CASHEW XO BEEF

\$ 34

Served with XO sauce, celery, snow peas, beef scotch fillet and sprinkle of cashew nut on top

石板黑椒和牛粒

BLACK PEPPER DICED WAGYU BEEF ON STONE

\$ 78

Stir fry diced Western Australia Wagyu beef served with snow pea, carrot, celery, onion in black pepper sauce

牛肉菜



水煮牛肉
BOILED SZECHUAN
CHILLI BEEF



鐵板黑椒牛柳
SIZZLING BLACK
PEPPER STEAK

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 廚師推薦 Chefs' Recommendation |  素食 Vegetarian |  辣的程度 Spicy Level |  無麩質 Gluten Free Option (need to inform wait person)

PORK

咕嚕肉
SWEET N' SOUR PORK



咕嚕肉

SWEET N' SOUR PORK

Authentic and canton style served with battered boneless pork, bell pepper, onion and pineapple topped with sesame seeds

\$ 29

炭燒豬頸肉

GRILLED PORK NECK

\$ 33

生炒排骨

SWEET N' SOUR PORK SPARE RIBS

Authentic and canton style served with battered pork spare ribs, bell pepper, onion, pineapple and topped with sesame seeds

\$ 29

蜜椒骨

BLACK PEPPER HONEY PORK

\$ 29

Battered Pork Spare Ribs tossed in homemade black pepper and honey sauce topped with sesame seeds

京都骨

PEKING PORK SPARE RIBS

Signature battered pork spare ribs served with tangy peking sauce and topped with sesame seeds

\$ 29

椒鹽排骨

SALT N' PEPPER PORK

\$ 29

Battered pork chop tossed with chilli, salt and pepper

沙拉骨

MAYO PEKING PORK SPARE RIBS

Signature battered pork spare ribs served with tangy peking sauce and dressed with mayonnaise topped with sesame seeds

\$ 29

紅燒肉

SIGNATURE BRAISED PORK BELLY

\$ 38

Slow braised pork belly cubes in chef's sweet soy, serve with bamboo shoot & bok-choy

避風塘豬扒

HONG KONG CHILI PORK CHOP GFO

\$ 29

Battered pork chop tossed in golden crispy shallots and dried chilli



紅燒肉
SIGNATURE BRAISED
PORK BELLY

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廚師推薦 Chefs' Recommendation | 素食 Vegetarian | 辣的程度 Spicy Level | GFO 無穀質 (Gluten Free Option (need to inform wait person))

鐵板蒙古羊柳
SIZZLING
MONGOLIAN
LAMB



羊肉類 LAMB

鐵板蒙古羊柳

SIZZLING MONGOLIAN LAMB

\$ 32

Stir fry Mongolian lamb in homemade Mongolian sweet & spicy sauce, served with fresh onion & capsicum

四川辣羊柳

SZECHUAN CHILLI LAMB

\$ 32

Wok fried tendered lamb served with dried chilli, beansprout, sliced garlic, green capsicum and coriander

孜然羊柳

CUMIN FILLET LAMB

\$ 32

Wok fried flavoursome fillet lamb with cumin herbs, fresh onion, coriander

孜然羊架

GRILLED LAMB CUTLETS

\$ 48

Pan fried six marinated lamb cutlets seasoned well with salt, pepper, and cumin



孜然羊架
GRILLED LAMB CUTLETS

羊肉類

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 廚師推薦 Chefs' Recommendation |  素食 Vegetarian |  辣的程度 Spicy Level |  無麩質 Gluten Free Option (need to inform wait person)

VEGETABLE

素咕嚕肉

SWEET N' SOUR VEGE PORK 🌱

\$ 26.8

Authentic and canton style served with battered mock pork, bell pepper and pineapple

素咕嚕蝦

SWEET N' SOUR VEGE PRAWN 🌱

\$ 27.8

Authentic and canton style served with battered mock prawn, bell pepper and pineapple

荷芹炒素蝦

VEGE PRAWN DELIGHT 🌱

\$ 27.8

Stir fry mock tiger prawn with snow peas, celery and carrots

铁板香芋什菌

CREAMY MUSHROOM DELUXE 🌱

\$ 29

Stir fry assorted mushroom in pureed yam (purple sweet potato)

香菇扒西兰花

BROWN SAUCE SHIITAKE MUSHROOM N' BROCCOLI 🌱

\$ 29

Chinese braised shiitake mushroom in vegetarian friendly brown sauce and served with broccoli

罗汉上素煲

THE BUDDHA CLAYPOT 🌱 GFO

\$ 29

Served with five types of mushroom, snow peas, wood fungus, and celery

素菜羹

羅漢上素煲
THE BUDDHA CLAYPOT



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廚師推薦 Chefs' Recommendation | 🌱 素食 Vegetarian | 🌶️ 辣的程度 Spicy Level | GFO 無數質 (Gluten Free Option (need to inform wait person))

FRESH FROM THE GARDEN

时令杂菜

MIXED VEGGIES DELUXE  \$ 24.8
Chinese style stir fry assorted vegetables in garlic or oyster sauce.

鹅肝酱炒鲜野菌

MIXED FRESH MUSHROOM WITH FOIE GRAS \$ 32

干烧鸡腿菇

STIR-FRIED KING OYSTER MUSHROOM IN DARK SOY \$ 28

金沙佛手

GOLDEN SALTED EGG YOLK FRIES 
Finger licking good salted egg yolk battered of your choice
茄子 EGGPLANT \$ 28

中式炒菜

CHINESE STYLE VEGGIES 

菜選 PICK YOUR VEGGIES :

熱選 POPULAR \$ 23.8
芥蘭 KAILAN | 小白菜 BOK CHOY | 芽菜 BEAN SPROUTS |

特選 SPECIAL \$ 28.8
菠菜 ENGLISH SPINACH | 生菜 LETTUCE | 芥菜 MUSTARD GREEN | 通菜 KANGKONG

西蘭花 BROCCOLI
荷蘭豆 SNOW PEAS

煮法 PICK YOUR STYLE OF COOKING :

蒜汁 GARLIC SAUCE
姜汁 GINGER SAUCE
蠔油 OYSTER SAUCE 
三巴 SAMBAL SAUCE
椒絲腐乳 CHILI BEANCURD SAUCE
上湯 SUPREME BROTH
三蛋 TRIPLE EGGS STYLE

蔬菜類







中式炒菜 - 蠔油芥蘭
CHINESE STYLE VEGGIES
- KAILAN IN OYSTER SAUCE

冬菇海參扒時蔬
GOOEY SEA CUCUMBER DELIGHT



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CLAY POT

御寒草羊煲

STEWED GOAT IN CLAYPOT

Stewed goat with cane, beancurd skin, Chinese mushroom, water chest nut in beancurd sauce

\$ 48

海鮮豆腐煲

SEAFOOD TOFU CLAYPOT GFO

\$ 38

Served with scallops, king prawns, squid, fish fillets, Chinese tofu, snow peas, celery, ginger, carrot and mushroom

魚香茄子煲

STEWED EGGPLANT CLAYPOT

Served with baton of egg plant, salted fish and diced chicken

\$ 29

XO醬粉絲泥蟹煲

MUD CRAB XO CLAYPOT MP

MP

Wok fried and served with homemade XO sauce and crystal vermicelli

牛筋腩煲

STEWED BEEF BRISKET

N' TENDON CLAYPOT

Slow cooked beef with Chinese miso, star anise, ginger, bay leaf and peppercorn

\$ 32

煲仔菜



XO醬粉絲泥蟹煲
MUD CRAB
XO CLAYPOT



魚香茄子煲
STEWED EGGPLANT CLAYPOT

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廚師推薦 Chefs' Recommendation | 素食 Vegetarian | 辣的程度 Spicy Level | GFO 無麩質 (Gluten Free Option (need to inform wait person))

红烧豆腐

BRAISED CHINESE TOFU

\$ 28

Served with fried Chinese tofu, snow peas, shiitake mushroom, and carrot in oyster sauce

麻婆豆腐

MAPO CHILI TOFU (SZECHUAN STYLE) \$ 28

Spicy soft tofu served with diced beef, straw mushroom, chilli bean sauce, and pepper oil

铁板星洲王子豆腐

SIZZLING SINGAPORE CHILLI TOFU \$ 28

Fried Japanese tofu served with green peas, diced champagne mushroom, eggs and Singapore chilli sauce

铁板鱼香日本豆腐

SIZZLING SALTED FISH TOFU

\$ 28

Fried Japanese tofu served in the cast iron hot plate with eggs, salted fish, and diced chicken

家乡秘制滑蛋豆腐

HOMEMADE EGG TOFU WITH MEANS CHICKEN

\$ 28.8

鐵板魚香日本豆腐

SIZZLING SALTED
FISH TOFU

豆腐類






麻婆豆腐

MAPO CHILI TOFU

(Szechuan style & served with Beef)

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RICE

鵝肝醬金沙炒飯

GOLDEN FRIED RICE
WITH FOIE GRAS PASTE

\$ 24.8

黑松露素炒飯

VEGETARIAN FRIED RICE
WITH TRUFFLE PASTE

\$ 24.8

XO 醬海鮮炒飯

FRIED RICE WITH
SEAFOOD & X.O. SAUCE

\$ 26.8

大孖頭抽豬油炒飯

TRADITIONAL CANTONESE
FRIED RICE WITH LARD & SUPREM SOY

\$ 24.8

特式炒飯

SPECIAL FRIED RICE

\$ 23.8

Served with eggs, diced BBQ pork, shrimps,
spring onion, and lettuce

生炒牛肉飯

MINCED BEEF N' PINEAPPLE FRIED RICE

\$ 22.8

Served with eggs, shallots, pineapple
shredded lettuce and minced beef

咸鱼鸡粒炒飯

FRIED RICE WITH
SALTED FISH & CHICKEN

\$ 24.8

Served with eggs, shallots, shredded lettuce,
diced salted fish and chicken

瑶柱蛋白炒飯

SNOW WHITE PROTEIN FRIED RICE

\$ 26.8

Served with egg whites, green peas, and
dried scallops

飯類




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廚師推薦 Chefs' Recommendation | 素食 Vegetarian | 辣的程度 Spicy Level | GFO 無麩質 (Gluten Free Option (need to inform wait person))

星洲米粉

WOK-FRIED VERMICELLI IN SINGAPORE STYLE

齋菜 **VEGETARIAN** 

Served with curry spices, eggs, snow peas, spring onion, onion, and beansprout.

\$ 21.8

傳統 **AUTHENTIC**

Served with shrimps, BBQ pork, squid, spring onion, carrots, and beansprout.

\$ 23.8

滑蛋河粉麵

WAT DAN HOR (EGG SAUCE NOODLES)

Served with egg whites noodles of your choice and green peas.

面類 **NOODLE OPTION :**

蛋麵 **EGG NOODLE** | 河粉 **HORFUN** |

米粉 **VERMICELLI**

雞肉 **CHICKEN**

\$ 23.8

牛肉 **BEEF**

\$ 23.8

什錦 **COMBINATION**

\$ 28.8

蝦球 **KING PRAWN**

\$ 28.8

海鮮 **SEAFOOD**

\$ 30.8

帶子 **SCALLOPS**

\$ 32.8

乾炒 **DRY STYLE**

豉油皇炒麵

STIR FRY SOFT NOODLES

Wok stir fried noodle of your choice with beansprout, spring onion and fresh onion.

濕炒 **WET STYLE**

濕炒煎麵

CRISPY NOODLES

Wok pan fried noodle of your choice, served with celery, straw mushroom and carrot.

清湯 **BROTH STYLE**

月花清湯麵

MOON FLOWER'S NOODLE SOUP

Noodle soup of your choice served with seasonal vegetable in superior broth.

面類 **NOODLE OPTION**

蛋麵 **EGG NOODLE** | 河粉 **HORFUN** |

米粉 **VERMICELLI**

芽菜 **VEGETARIAN - BEANSPROUT**

\$ 19.8

雞肉 **CHICKEN**

\$ 23.8

牛肉 **BEEF**

\$ 23.8

什錦 **COMBINATION**

\$ 28.8

蝦球 **KING PRAWN**

\$ 28.8

海鮮 **SEAFOOD**

\$ 30.8

帶子 **SCALLOPS**

\$ 32.8





粉
面
類



海鮮滑蛋河粉
SEAFOOD HORFUN WITH EGG SAUCE
(WAT DAN HORFUN)

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 廚師推薦 **Chefs' Recommendation** |  素食 **Vegetarian** |  辣的程度 **Spicy Level** |  無麩質 **Gluten Free Option** (need to inform wait person)

NOODLE

粉面類



罗汉斋炒麵

ASIAN VEGGIE NOODLE BOWL

干炒 DRY STYLE

Soft noodle. Served with assorted mushroom, celery, snow peas, bean sprout, and soy sauce

\$ 24.8

濕炒 WET STYLE

Crispy noodle. Served with vegetarian oyster sauce gravy, assorted mushroom, and veggies

\$ 24.8

干烧伊麵

CANTONESE STEWED

E-FU NOODLE

Served with sliced shiitake mushroom, efu noodle, bean sprout and onion

\$ 21.8

蒜子牛油虾球伊麵

GARLIC PRAWN BUTTER





E-FU NOODLE

Served with Efu noodle, onion, carrot, mushroom and garlic butter sauce

\$ 33

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 廚師推薦 Chefs' Recommendation |  素食 Vegetarian |  辣的程度 Spicy Level |  GFO 無麩質 (Gluten Free Option (need to inform wait person))

DESSERT

炸雪糕

DEEP FRIED ICE CREAM

\$ 9.8

綠茶卷

MATCHA ROLL

\$ 12.0/PP

椰汁西米露

SAGO IN COCONUT MILK

\$ 7.9

水果盤

MANGO PUDDING

\$ 10.0/PP

花奶涼粉

GRASS JELLY

\$ 8.9

桂花糕

OSMANTHUS JELLY

\$ 10.0

芒果布丁

MANGO PUDDING

\$ 8.9

甜品類

圖片僅供參考，一切以實物為準。

All pictures shown are for reference and illustration purpose only. Actual product may vary due to product enhancement.

 廚師推薦 Chefs' Recommendation |  素食 Vegetarian |  辣的程度 Spicy Level |  GFO 無麩質 Gluten Free Option (need to inform wait person)

PEKING DUCK BANQUET

北京鴨套餐 BANQUET

A

三式炸拼

FORTUNE 3 FRIED PLATTER

(春卷 Spring Roll, 蝦多士 Sesame Prawn Toast, 肉餡餛飩 Golden Crispy Pork Wonton)

北京鴨二吃

PEKING DUCK | 2 COURSES

1ST COURSE

手工片皮鴨 DUCK PANCAKE

2ND COURSE

鴨肉生菜包 DUCK SANG CHOY BAO

主菜 MAINS

鐵板蒜子牛油蝦球 SIZZLING GARLIC N' BUTTER KING PRAWN

OR

宮保雞丁 SZECHUAN CHICKEN

揚州炒飯 YANG CHOW'S FRIED RICE

合時生果 SEASONAL FRESH CUT FRUITS

\$ 65

PER PAX
(Minimum 2 Pax)

北京鴨套餐 BANQUET

B

三式炸拼

FORTUNE 3 FRIED PLATTER

(春卷 Spring Roll, 蝦多士 Sesame Prawn Toast, 肉餡餛飩 Golden Crispy Pork Wonton)

北京鴨二吃

PEKING DUCK | 2 COURSES

1ST COURSE

手工片皮鴨 DUCK PANCAKE

2ND COURSE

鴨肉生菜包 DUCK SANG CHOY BAO

主菜 MAINS

鐵板蒜子牛油蝦球 SIZZLING GARLIC & BUTTER KING PRAWN

OR

鐵板中式牛柳 CANTONESE BEEF

西檸雞扒塊 LEMON CHICKEN

時令雜菜 VEGGIES COMBINATION DELUXE

揚州炒飯 YANG CHOW'S FRIED RICE

合時生果 SEASONAL FRESH CUT FRUITS

\$ 65 PER PAX

(Minimum 4 Pax)

北京鴨套餐

圖片僅供參考，一切以實物為準。

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 廚師推薦 Chefs' Recommendation |  素食 Vegetarian |  辣的程度 Spicy Level |  GFO 無麩質 Gluten Free Option (need to inform wait person)

DRAGON'S SPECIAL BANQUET

套餐 BANQUET C

四式炸拼

FORTUNE FOUR FRIED PLATTER
(春捲 Spring Roll, 蝦多士 Sesame Prawn Toast,
肉餡餛飩 Golden Crispy Pork Wonton,
椒鹽魷魚鬚 Chilli & Pepper Squid Tentacle)

粟米雞肉暖胃羹
CHICKEN SWEET CORN SOUP DELIGHT

主菜 MAINS

铁板蒜子牛油虾球
SIZZLING GARLIC N' BUTTER KING PRAWN

西柠鸡扒块
LEMON CHICKEN

铁板火焰黑椒牛柳
FLAMING BLACK PEPPER BEEF

时令杂菜
VEGGIES COMBINATION DELUXE

扬州炒饭
YANG CHOW'S FRIED RICE

炸雪糕
SIGNATURE FRIED ICE CREAM

\$ 65
PER PAX
(Minimum 4 Pax)

海鲜套餐 BANQUET D

粉丝蒸新西兰生蚝 / 带子
NZ OYSTER / SCALLOPS WITH GLASS NOODLES

海皇鱼肚羹
SEAFOOD FISH MAW SOUP

星洲 / 姜葱西澳龙虾
WA LOBSTER WITH SINGAPORE CHILLI /
GINGER & SCALLION SAUCE

炸馒头 / 焖伊面
GOLDEN MANTOU (FRIED BUNS) /
E-FU BRAISED NOODLE

煎封鳔鱼
CRISP TOOTH FISH WITH BUTTER SOY SAUCE

鹤巢海中宝
SEAFOODS DELUXE IN BIRD'S NEST

黄金虾球
GOLDEN KING PRAWN

京都骨
PEKING PORK SPARE RIBS

双菇扒时蔬
OYSTER MUSHROOM N' VEGETABLE DELIGHT

丝苗白饭
JASMINE RICE

合时生果
SEASONAL FRESH CUT FRUITS

精美甜品
MANAGER'S DESSERT SELECTION

\$ 75 PER PAX
(Minimum 10 Pax)

精選套餐

圖片僅供參考，一切以實物為準。

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廚師推薦 Chefs' Recommendation | 素食 Vegetarian | 辣的程度 Spicy Level | GFO 無麩質 (Gluten Free Option (need to inform wait person))



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