

Getting Started... Entrées

Stewed Beef Shin (thinly sliced) with Sesame Oil and Shallot	10
Deep Fried Chicken (with Basil and Chinese Five Spice)	10
Chicken with Water Chestnuts & Onion in Bean Curd Pastry	10
Chicken Won-Tong with House Chilli Sauce (very spicy)	10
Pork Cheek served with Shredded Ginger and Basil Chilli sauce	15
Pork Dumplings with Chives, Ginger and Shallot	8
Prawn Dumplings with Water Chestnuts, Shallots & Chinese Celery	12
Deep Fried Prawns* with House Plum Sauce	14
Crispy Prawn Rolls with House Plum Sauce	14
Spring Rolls (Vegetarian)	12
Fish Fillets - Lightly Battered	12
Calamari Rolls with Salted Duck Egg and Seaweed	14
Salt & Pepper Soft Shell Crab	14
Salt & Pepper Prawns*	24
Oysters with House Spicy Garlic Sauce (1/2 Doz.)	18
Queensland Scallops with Shallots in House Fish Sauce (1/2 Doz.)	21
XO Sauce	10
Steamed Rice 2.5/ person	

Entrée Tasting Plate for Two \$30

Tasting Menu for Two \$60 / person

(6 Entrées, 2 Mains, Dessert, Coffee or Tea)

Getting Serious ... Mains

Pork Belly slow cooked in Soy, Aniseed, Garlic & Light Chilli	20
Spicy Pork Cheek stir fried with Shallot and Chilli	26
Beef and Vegetables in Taiwanese BBQ Sauce	20
Eye Fillet in house black pepper sauce	36
Ginger Shallot Beef or Chicken	20
Chicken / Prawns* with Dry Chilli & Shallot in Gongbao Sauce (spicy)	20/30
Chicken / Prawns* with Garlic Chilli Sauce & Vegetables (spicy)	20/30
Chicken / Fish Stir Fried with Chilli Curry & Vegetables (Spicy)	20/30
Ginger Shallot Prawns* / Fish (Sea Ling) with Vegetables	30/26
Prawns* with Jade's Bloody Plum Sauce (Mild)	30
Prawns* / QLD Scallops in House XO Sauce and Vegetables	36
Prawn* / Chinese Turnip(Vegetarian) Omelette	30/16
Queensland Wild Caught Barramundi Fillet with House Fish Sauce	Market
Sizzling Chicken or Calamari in Sanbei Sauce, Basil (mild)	26
Tofu Stuffed with Minced Pork & Prawns on Hot Plate	22
Steamed Greens with Soy Paste (vegetarian)	14
Stir Fried Combination Vegetables (vegetarian)	16
Vegie / Bacon / Chicken / Prawn* Fried Rice	20 / 20 / 20 / 30

* Local Australian Prawns

Banquet – 10 courses \$50 /pp (Mix) \$60 /pp (All Seafood)

(min. 4 person, served with steamed rice)

Really Serious...After Meal Temptations

Selection of Movenpick Ice Cream 14

Sticky Rice with Chinese Wolfberries & Sultana, finishes with Sweet Peanut Powder and Coriander 8

Sweet Red Bean with Vanilla Ice Cream 8

Sticky Rice Cakes in Ginger Syrup & Sweet Peanut Powder 8

Drinks

Light Beer 5 | Regular Beer 7 | Imported Beer 8

Soft Drink | Juice | Espresso 4

Taiwanese High Mountain Tea (Chinese Tea) 2.5/pp (min. \$5)

Competition Graded Oolong Tea 12/Pot

Still / Sparkling Water 7 | Corkage 5/pp | Cake-age 2.5/pp

Take Away

10% off for take away orders

Take Home Frozen Dumplings – 30 / Pack

Pork Dumplings \$25 Prawn Dumplings \$35

Mixed Dumplings (half / half) \$30

Prices are subject to change without notice



Cook Book now Available!

WINNER

Sydney Eats | **Bent Fork Award 2007 – Best New Restaurant**
The Australian Newspaper | **Top (10 New) Tables 2006**
Gourmet Traveller | **NSW Best (10) Chinese Restaurant 2008**
“Taste of Pyrmont” | **Overall Winner 2007**

Lunch Tuesday to Friday | **Dinner** Tuesday to Saturday
Sunday & Monday - Functions only

VISA / MASTERCARD / AMEX (2% SURCHARGE)

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Licensed Restaurant – BYO Wine Only