

Warm Appetizer

头盘 - 热菜

-  **Sea Scallop (6pcs) (g)** **30**
steamed with ginger and shallot, seasoned soya
姜葱蒸鲜带子 (6只)
- Shanghai 'Xiao Long Bao' (4pcs)** **22**
steamed dumplings filled with blue swimmer crab meat and pork broth, red vinegar & ginger dipping
上海小笼包 (4粒)
-  **Shao Mai (4pcs)** **20**
steamed dumplings filled with prawn, bamboo, sun dried prawn roe, seasoned soya dipping
鲜虾烧卖 (4粒)
- Truffle Mushroom Dumplings (4pcs)** **18**
steamed dumplings filled with fresh assorted mushrooms, truffle pâté, seasoned soya dipping
黑松露鲜菇饺 (4粒)
-  **Moreton Bay Bugs (2pcs)** **26**
de-shelled bug tails, crispy fried and pan tossed with spicy salt, five spices, garlic, fresh chilli
椒盐琵琶虾 (2只)
- Sichuan 'Chao Shou' (6pcs)** **18**
supreme aged vinegar broth poached pork wontons, shiitake, black fungus, bok choy, sesame oil, Shichuan chilli oil
红油抄手 (6粒)
-  **Pork Belly Bun (2pcs)** **18**
slow braised pork belly, cucumber, hoi sin sauce served in steamed white flour bun
荷叶夹猪腩肉 (2件)
- Vegetarian Spring Roll (4pcs)** **16**
wombok, shiitake, black fungus, carrots, sweet and sour sauce
素三丝春卷 (4条)
- Tasmanian Pacific Oyster – (Bruny Island) (12pcs)** **48**
crispy fried oyster, thai sweet chilli
泰酱炸生蚝 (12只)

 *Chef's Recommendation, (g) Available in gluten free option*

10% surcharge applies for Sundays and Public Holidays | 1.5% on all card surcharge

Minimum spend for dining in \$35 per person

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Cold Appetizer

头盘 - 凉菜

Jellyfish Seafood Platter (g) **21**

marinated jellyfish, scallops, prawns, squid, carrot, shallot, chilli
海蜇拌三丝

Sichuan 'Kou Shui' Chicken **18**

cold steamed white cut chicken, peanuts, pickled cabbage, shallot, Sichuan chilli oil
川味口水鸡

 **Shanghai Style Duck – (quarter bird)** **24**

braised duck, aged soy, Asian spices
上海酱鸭

Soup

汤羹

 **Crab Spinach Soup (g)** **15**

blue swimmer crab meat, spinach puree, potatoes, onion, crispy Chinese donut, rich broth
蟹肉菠菜羹

Sichuan Hot & Sour Soup (g) **12**

bamboo shoots, tofu, black fungus, carrots, egg yolk, chilli oil, aged vinegar, rich broth
酸辣汤

Mushroom Chicken Soup (g) **12**

shredded chicken, shiitake, rich broth
冬菇鸡丝羹

Soup of the day (serves 4) **38**

daily double stewed soup
老火汤 (四位)

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Live Tasmanian Seafood

塔省生猛海鮮

The average weight of live caught seafood ranges from 1kg & above, please engage with our staff for today's weight.

Crayfish – (South Cape, Tasmania)

25 per 100grams

龙虾

Sashimi (2 courses \$25 supplement)

sashimi - a dish of bite-sized pieces of raw crayfish enjoyed with soy sauce and wasabi paste

刺身- 兩食 (另加 \$25)



Ginger and Shallot

sautéed with ginger and shallot, Shao Xing Rice Wine

(handmade noodles option \$3 per person supplement)

姜葱焗龙虾 (伊面底每位\$3)

Spicy Salt

wok fried then pan tossed with spicy salt, five spices, fresh chilli

椒盐焗龙虾

Black Lip Abalone – (West Coast, Tasmania)

25 per 100 grams

野生黑边鲍



Sautéed

sautéed with fresh ginger, shallots, seasonal vegetables, Shao Xing rice wine

清炒鲜鲍片

Steamboat (\$25 supplement)

thin sliced poached with master broth in steamboat, spinach, enoki mushroom, tofu

堂灼鲜鲍片 (自灼, 配菜, 另加 \$25)

Banded Morwong – (East Coast, Tasmania)

22 per 100grams

三刀鱼



Steamed

steamed with ginger, spring onions, seasoned soy

清蒸

Steamed

steamed with diced capsicums, wild pickled peppers, chillies, garlic, seasoned soy

剁椒蒸

Braised

braised with ginger, shallot, tomato, chillies, fermented glutinous rice wine

干烧



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Fish (Tasmania)

鱼 (塔省)

- Jade Pink Ling (g)** **38**
sautéed fillets, snow peas, garlic, ginger, shallot, carrots, Shao Xing rice wine
翡翠炒鲮鱼片
-  **Pink Ling Hunan Style (4pcs) (g)** **38**
steamed fillets, diced capsicums, salted chilli, garlic, vegetable garnish, seasoned soy
剁椒蒸鲮鱼 (4件)
- Chilli Broth Ling** **38**
braised fillets, enoki mushroom, bean sprout, fresh lettuce poached in Sichuan chilli broth
水煮鲮鱼片
- Squirrel Mandarin Snapper** **70**
deep fried whole snapper, capsicums, onion, pine nuts, sweet & sour sauce
松鼠红鲷
-
- ## **Squid (Bass Strait, Tasmania)**
- ### **鲜鱿鱼 (塔省)**
- Spicy Salt Squid (g)** **32**
deep fried and then pan tossed with spicy salt, five spices, fresh chilli, spring onions
椒盐鲜鱿鱼条
- X.O Style Squid** **32**
sautéed with snake beans, house made X.O chilli sauce (contains cured ham)
XO 酱四季豆炒鲜鱿鱼

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King Prawns

凤尾虾

Shacha King Prawns Claypot (g)

40

sautéed with ginger, shallot, Shacha sauce, vermicelli glass noodle
姜葱沙茶粉丝虾煲 (8 件)



Dry-Braised King Prawns (8pcs)

40

pan fried then braised with ginger, shallots, tomato puree, chilli, fermented glutinous rice wine
干烧凤尾虾 (8 件)

Aberdeen King Prawns (8pcs)

40

wok fried then sautéed with black bean, dried chilies, bread crumbs, shallot, garlic
避风塘凤尾虾 (8 件)

Garlic King Prawns - Shells on (10pcs) (g)

45

steam whole prawns with fresh and roasted garlic
蒜蓉蒸开边虾 (10 件)

Soya King Prawns – Shells on (10pcs)

45

wok fried whole prawns then sautéed with supreme soy
豉油皇虾碌 (10 件)

Scallop

帶子

Tasmanian Scallop

38

塔省帶子

Western Australia Scallops

45

西澳帶子

Method:

烹法:

Ginger & Shallot (g)

sautéed scallop of your choice with ginger, spring onion, asparagus spears
姜葱炒帶子

XO Sauce with Honey Bean

sautéed scallop of your choice with honey beans and homemade X.O. chilli sauce (contains cured ham)
XO 酱蜜豆炒帶子



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Blue Swimmer Crab (South Australia)

花蟹 (南澳)

Crab Omelette 42

pan fried egg with blue swimmer crab meat, fresh mushroom, snake bean onion with oyster sauce

蟹肉欧姆蛋

Crab Tofu Claypot (g) 42

blue swimmer crab meat, silky tofu, ginger, spring onion

蟹肉豆腐煲

Spicy Salt Crab – Shells on (2pcs) (g) 42

deep fried whole blue swimmer crab then pan tossed with spicy salt, five spices, fresh chilli, spring onions

椒盐花蟹 (2 件)

Ginger & Shallot Crab – Shells on (2pcs) (g) 42

sautéed whole blue swimmer crab with ginger and shallot, Shao Xing Rice Wine

姜葱炒花蟹 (2 件)

Chicken (free range, Marion Bay, Tasmania)

鸡肉 (塔省)

Kung Pao Chicken (g) 30

stir fried diced chicken fillets, capsicums, Sichuan peppercorns, peanuts, mild chilli

宫保鸡丁

Chicken Black Bean Claypot 30

sautéed diced chicken fillets, capsicums, shallot, onion, ginger, black beans, served in claypot

干葱豆豉鸡煲

Sweet Sour Chicken 30

deep fried chicken fillets, and stir fried with capsicums, onion, sweet & sour sauce

生炒甜酸鸡

Chilli Herb Chicken 30

deep fried chicken fillets, and then wok tossed with dried chillies, peanuts, ginger, shallot, sesame oil, garlic

歌乐山辣子鸡

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Duck (Luv a Duck, Victoria)

鴨 (維州)

Mushroom 'Pa' Duck

48

braised duck fillet, fresh assorted mushrooms, seasonal vegetables, oyster sauce

三色菇扒鴨

Eight Treasures Duck

128

de-boned whole duck, stuffed with glutinous rice, diced-chicken, prawns, dried-scallops, prosciutto, shitake and straw mushroom, bamboo shoots, lotus seed, dark soy, oyster sauce
(requires 1 day notice for preparation)

八寶鴨

(需提前一天預約)

Pork (Scottsdale, Tasmania)

豬肉 (塔省)



Xiangxi Stir-fry Pork

30

Stir fried thin sliced pork belly, red & green chilli, ginger, garlic, black beans, Shao Xing Rice Wine

湘西农家小炒肉

Aged Vinegar Pork Chop

30

deep fried pork chop and then wok tossed with aged vinegar sauce

鎮江唐排骨

Ma Po Tofu (g)

26

sautéed tofu cubes, pork mince, Sichuan peppercorn oil, broad bean chilli sauce, garlic

麻婆豆腐

'Yu Xiang' Eggplant Claypot

30

braised eggplant, pork mince, spring onion, "Yu Xiang" sauce, served in claypot

魚香茄子煲

Garlic Pork Ribs

30

crunchy pork ribs on the bones, marinated with fresh garlic, spring onion, fresh chilli

秘制蒜香骨

Kou Yuk

38

slow braised pork belly then steamed with preserved mustard greens

梅菜扣肉

Pork Minced Vermicelli Claypot (g)

28

sautéed rice vermicelli glass noodles and pork mince with supreme soy, oyster sauce, chilli

蚂蚁上树



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Lamb (Wild Clover Lamb- Tasmania)

羊肉 (塔省)

 **Spicy Cumin Lamb Cutlets (4pcs) (g)** **38**
marinated lamb cutlet, deep fried then wok tossed with cumin seed, capsicum, onions
孜然羊架

Lamb with Garlic Scapes (g) **32**
sautéed lamb shoulder, garlic scape, green and red chillies, garlic
蒜苔炒羊肩肉

Beef (Tasmania)

牛肉 (塔省)

 **Eye Fillet Black Pepper (300 grams) (g)** **38**
wok seared black angus beef, wok tossed with fresh mushrooms, tomato puree, black pepper
黑椒小牛扒

Chilli Broth Eye Fillet (300 grams) **38**
wok seared eye fillets, enoki mushroom, bean sprout, fresh lettuce poached in Sichuan chilli broth
水煮牛柳

Cape Grim Short Rib **38**
slow braised then finished with chef's barbeque "Wei Lin" sauce
秘制牛仔骨

Beef Brisket **36**
double braised, white radish, fermented bean curd
萝卜焖牛腩

Eye Fillet Cubes with Savoury Donut **38**
wok seared black angus beef, crispy fried dough and chef's barbeque "Wei Lin" sauce
老油条牛肉粒

Wagyu Beef (Marbling 5+, 200 grams) (g) **85**
(Darling Downs, Southeast Queensland)
wok seared sirloin cubes with spring onion, seasoned soy, Shao Xing Rice Wine
葱爆和牛

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Vegetables

素菜

-  **Kung Po Mushroom (g)** **28**
stir fried king oyster mushroom, capsicum, peanut, Sichuan peppercorns, mild chilli
宮保鮮菇
- Snake Bean (g)** **22**
sautéed with dried shrimp, garlic, fresh chilli
开洋四季豆
- Gai Larn (g)** **22**
stir fried Chinese broccoli with ginger or steamed with vegetarian oyster sauce
姜汁或蚝油芥兰
- Crispy Vinaigrette Eggplant** **24**
dark soy marinated eggplant, deep fried with aged vinegar
陈醋脆皮茄子
- Trio Mushroom (g)** **28**
shiitake, oyster, button mushrooms braised with vegetarian oyster sauce, bed of baby bok choy
三色菇扒小棠菜
- Braised Tofu Claypot (g)** **28**
braised tamago tofu and wombok, shredded shiitake, sun-dried scallop
瑶柱菇丝扒豆腐
- Three Delicacies** **24**
braised trio of potato, capsicums, and eggplants, dark soy sauce
地三鲜
- Water Spinach (g)** **22**
stir fried water spinach with chilli and fermented bean curd
空心菜
-  **Assorted Seasonal Vegetable (g)** **22**
stir fried broccoli, asparagus, bok choy, snow peas, shiitake, garlic
蒜蓉炒時蔬
- Vegetarian Singapore Noodle (g)** **24**
wok tossed rice vermicelli noodles, egg, capsicum, carrots, silky bean curd, bean sprout, fragrant curry spiced
素星洲炒米粉

(Please engage with our staff for vegetarian banquet)
From \$65pp (Min 2 persons, 8 dishes)

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Rice - Noodles - Porridge

粥面饭类

Crab & Truffle Fried Rice	36
<i>blue swimmer crab meat, egg yolk, snow peas, truffle pâté</i> 黑松露蟹肉黄金炒饭	
Shanghai Rice Claypot (g)	18
<i>sautéed with diced aged ham and bok choy</i> 上海菜饭	
Kwan Ho Fried Rice (g)	18
<i>diced barbequed pork, Chinese sausage, seasonal vegetables, eggs</i> 叉烧腊肠炒饭	
Vegetarian Fried Rice (g)	18
<i>diced mushroom, corn, peas, carrot, seasonal vegetables, eggs</i> 素炒饭	
Shanghai Nian Gao (Sticky Rice Cake) (g)	21
<i>sautéed rice cake, diced pork, mushroom, bok choy</i> 上海年糕	
Thousand year old egg and pork rice porridge	18
<i>porridge with thousand-year-old eggs, diced pork, spring onion, preserved pickles, wonton pastry</i> 皮蛋瘦肉粥	
Crab rice porridge (g)	28
<i>porridge, blue swimmer crab meat, ginger, spring onion, preserved pickles, wonton pastry</i> 蟹肉粥	
Steamed Jasmine Rice	5pp
<i>Jasmine rice</i> 丝苗米饭	
Chinese Donut	5
<i>deep fried crispy Chinese donut, seasoned soy dipping</i> 油条	
Glutinous Rice Dumpling (Sweet)	5
<i>glutinous rice dumpling, fermented glutinous rice wine, egg</i> 酒酿小丸子	

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Rice - Noodles - Porridge

粥面饭类

Crab E-Fu Noodle	36
<i>braised hand-made e-fu noodle, blue swimmer crab meat, chives, shiitakes</i>	
蟹肉干烧伊面	
Singapore Noodle (g)	26
<i>wok tossed rice vermicelli noodles, diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced, roasted sesame</i>	
星洲炒米粉	
Black Angus Beef Ho Fun	26
<i>stir fried rice fettuccine noodles, beef strips, garlic chives, bean sprouts, seasoned soya, roasted sesame</i>	
干炒牛河	
Shanghai Noodle	21
<i>stir fried hokkien noodle, sliced pork, seasonal vegetables</i>	
上海粗炒面	

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Banquet

Kwan Ho 'Classic'

\$75pp – min 2 persons

Vegetarian Spring Roll

wombok, shiitake, black fungus, carrots, sweet and sour sauce

素三丝春卷

Pork Belly Bun

braised pork belly, steamed bun, cucumber, hoi sin sauce

荷叶夹猪腩包

Spicy Salt Squid

arrow squid, deep fried and then pan tossed with spicy salt, five spices, fresh chilli

椒盐鲜鱿鱼条

Chicken Cashew Nut

sautéed diced chicken fillets, cashew nut, celery, garlic

西芹腰果鸡丁

Shanghai Noodle

stir fried noodle, sliced pork, seasonal vegetables

上海粗炒面

Eye Fillets Black Pepper

black angus beef, wok tossed, wild mushrooms, black pepper sauce

黑椒小牛扒

Assorted Seasonal Vegetable

stir fried broccoli, asparagus, bok choy, snow peas, shiitake, garlic

蒜蓉炒时蔬

Kwan Ho Fried Rice

diced barbequed pork, Chinese sausage, eggs

叉烧腊肠炒饭

Katsu Fried Ice Cream

ice cream katsu, peanut mousse, caramelized banana, chocolate sauce

日式炸雪糕

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Kwan Ho 'Premium'
\$105pp – min 2 persons

Moreton Bay Bugs

de-shelled bug tails, crispy fried and pan tossed with spicy salt, five spices, garlic, fresh chilli
椒盐琵琶虾

Shanghai 'Xiao Long Bao'

*steamed dumplings filled with blue swimmer crab meat and pork broth,
red vinegar & ginger dipping*
上海小笼包

Sea Scallop

steamed with ginger and shallot, seasoned soya
姜葱蒸带子

Lamb Cutlet

marinated lamb cutlet, deep fried then wok tossed with cumin, capsicum, onion
孜然羊架

Pink Ling

steam with black bean sauce
豆豉蒸鲮鱼

Vegetarian Singapore Noodle

*wok tossed rice vermicelli noodles, egg, capsicum, carrots, silky bean curd,
bean sprout, fragrant curry spiced*
素星洲炒米粉

Cape Grim Short Rib

braised short rib, chef's barbeque "Wei Lin" sauce
秘制牛仔骨

Snake Bean

sautéed snake bean, dried shrimp, garlic, chilli
开洋四季豆

Prawn Fried Rice

diced prawns, seasonal greens, eggs
鲜虾炒饭

Warm Chocolate Fondant

chocolate fondant, cardamom caramel, almond bracelet, taro coconut ice cream
溶心朱古力配香芋椰子雪糕



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