

Cold Appetizer

頭盤-涼菜

	Jellyfish Seafood Platter (g) 海蜇拌三絲 <i>marinated jellyfish, scallops, prawns, squid, roasted sesame</i>	18
	Tasmanian Pacific Oyster – (Bruny Island, Tasmania) (g) (12pcs) 生蠔刺身 <i>served natural with lemon</i>	36
	Snow Peas & Enoki Mushrooms (g) 荷豆絲拌金針菇 <i>shredded snow peas, enoki mushroom, black fungus</i>	12
	Beef Shin 滷水牛腩 <i>braised Cape Grim beef shin, master soy, x.o. chilli sauce (contains ham)</i>	16
	Shanghai Style Duck 上海醬鴨 <i>braised duck, aged soy, Asian spices</i>	18
	Drunken Chicken 紹酒醉雞 <i>supreme broth poached chicken, wolfberries, Shao Xing rice wine</i>	16

Warm Appetizer

頭盤-熱菜

-  **Shao Mai (4pcs)** **18**
帶子燒賣 (4 粒)
steamed scallop and prawn shao mai, bamboo, sun dried prawn roe
- Crab 'Xiao Long Bao' (4pcs)** **18**
蟹肉小籠包 (4 粒)
steamed dumplings, blue swimmer crab meat, pork, prawn, egg yolk pork broth, red vinegar & ginger dipping
-  **Moreton Bay Bugs (2pcs)** **24**
椒鹽琵琶蝦 (2 隻)
shelled bug tails, crispy fried and pan tossed with spicy salt, five spices, fresh chilli
-  **Sichuan 'Chao Shou' (6pcs)** **12**
紅油抄手 (6 粒)
supreme broth poached pork wonton, aged vinegar, chilli oil
-  **Pork Belly Bun (2pcs)** **14**
荷葉夾豬腩肉 (2 件)
braised pork belly, cucumber, hoi sin sauce in steamed bun
- Jiao Zi (4pcs)** **12**
鮮肉鍋貼 (4 粒)
pan fried pork dumplings, black vinegar
- Vegetarian Spring Roll (4pcs)** **12**
素三絲春卷 (4 條)
wombok, shiitake, bamboo, carrot, sweet and sour sauce

Soup

湯羹

-  **Crab Spinach Soup** **15**
蟹肉菠菜湯
blue swimmer crab meat, spinach, crispy Chinese donut
- Sichuan Hot & Sour Soup (g)** **11**
酸辣湯
strips of bamboo shoots, tofu, black fungus, chilli oil, aged vinegar, rich broth
- Mushroom Chicken Soup** **11**
冬菇干貝雞絲羹
shredded shiitake mushroom, chicken, sun-dried scallop, egg yolk
- Soup of the day (serves 4)** **30**
老火湯 (四位)
double stewed soup

Live Tasmanian Seafood

塔省生猛海鮮

(Our seafood can be cooked a number of ways. Please engage our wait staff as to which you prefer.)

Crayfish – (South Cape, Tasmania)

25per 100grams

龍蝦

Sashimi (2 courses \$25 additional)

刺身- 兩食 (另加 \$25)

sashimi



Ginger and Shallot

薑蔥焗龍蝦(伊面底每位\$3)

sautéed with ginger and shallot, Shao Xing Rice Wine (handmade noodles option \$3 per person)

Spicy Salt

椒鹽焗龍蝦

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

Black Lip Abalone – (West Coast, Tasmania)

20 per 100 grams

野生黑邊鮑



Sautéed

清炒鮮鮑片

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

Steamboat

堂焗鮮鮑片 (自焗, 配菜另加 \$25)

thin sliced in steamboat (additional 25 for supplements: spinach, enoki mushroom, tofu)

Banded Morwong – (East Coast, Tasmania)

18 per 100grams

三刀魚

Steamed

清蒸 / 剁椒蒸

steamed with ginger, spring onion, seasonal soy

or,

steamed with diced red capsicums, wild pickled peppers, chilli, garlic, vegetable garnish, seasonal soy

Dry-Braised

干燒

pan fried then dry-braised with ginger, shallots, tomato, chilli, fermented glutinous rice wine



Chef's Recommendation

(g) Available in gluten free option

Fish –(Tasmania)

塔省魚

- Jade Pink Ling (g)** **28**
翡翠炒鯪魚片
sautéed ling fillets, snow peas, garlic, Shao Xing rice wine
-  **Steamed Pink Ling Hunan Style (g) (4pcs)** **36**
剁椒蒸鯪魚 (4 件)
diced red capsicums, wild pickled peppers, chilli, garlic, vegetable garnish, seasonal soy
- Golden Pickled Pink Ling** **32**
金玉滿堂酸菜魚
sautéed pink ling fillets golden broth pickled cabbage, mixed mushroom, red & green chilli
- Squirrel Mandarin Snapper** **55**
松鼠紅鯮
deep fried whole snapper, two kinds of capsicum, onion, pine nuts, sweet & sour sauce

Squid – (Bass Strait, Tasmania)

鮮魷魚

- Spicy Salt Squid (g)** **28**
椒鹽鮮魷魚條
arrow squid, deep fried and then pan tossed with spicy salt, five spices, chilli, capsicums
- X.O Style Squid** **28**
XO 醬四季豆炒鮮魷魚
sautéed arrow squid, snake beans, house made X.O chilli sauce (contains ham)

King Prawns – (Gulf of Carpentaria, Queensland)

鳳尾蝦

-  **Dry-Braised King Prawns (8pcs)** **36**
干燒鳳尾蝦 (8 件)
*pan fried then dry-braised with ginger, shallots, tomato puree, chilli ,
fermented glutinous rice wine*
- Shacha King Prawns Claypot (g) (8pcs)** **40**
薑蔥沙茶粉絲蝦煲
sautéed king prawns, ginger, shallot, rice vermicelli noodles, Shacha sauce
- Black Truffle King Prawns (8pcs)** **36**
黑松露炒鳳尾蝦 (8 件)
sautéed king prawns, asparagus spears, black truffle sauce

Scallop – (Tasmania)


塔省帶子

- 'Yu Xiang' Tasmanian Scallop** **36**
魚香炒鮮帶子
sautéed scallops, green & red capsicum, fish sauce
- Ginger & Shallot Scallops(g)** **36**
薑蔥炒帶子
sautéed scallops, asparagus, ginger, spring onion

Blue Swimmer Crab – (South Australia)


花蟹

- Crab Asparagus (g)** **38**
蟹肉扒芦笋
blue swimmer crab meat, asparagus, egg white, sun-dried conpoy
- Crab Tofu Claypot (g)** **38**
蟹肉豆腐煲
blue swimmer crab meat, silky tofu, sun-dried prawn roe, spring onion

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


Chicken – (free range, Marion Bay, Tasmania)

雞肉

-  **Kung Pao Chicken** **26**
宮保雞丁
stir fried diced chicken fillets, capsicums, peanuts, Sichuan peppercorns, mild chilli
- Sichuan ‘Kou Shui’ Chicken - (served Cold)** **28**
川味口水雞
cold steamed white cut chicken, peanuts, pickled cabbage, Sichuan chilli
- Chicken Black Bean Claypot** **26**
乾蔥豆豉雞煲
sautéed diced chicken fillets, capsicums, shallot, onion, ginger, black beans
- Sweet Sour Chicken** **26**
生炒甜酸雞
deep fried chicken fillets, and then stir fried, capsicums, onions, sweet & sour sauce

Duck – (Luv a Duck, Victoria)

鴨

-  **Shanghai Duck - (Half Bird - served warm)** **32**
上海醬鴨
braised duck, aged soy, Asian spices
- Mushroom ‘Pa’ Duck** **36**
三色菇扒鴨
braised duck fillet, assorted fresh mushrooms, seasonal vegetables, oyster sauce


Pork – (Scottsdale, Tasmania)

豬肉

-  **Xiangxi Stir-fry Pork** **26**
湘西農家小炒肉
stir-fried thin-sliced pork belly, red & green chilli, ginger, garlic, shallot
- Aged Vinegar Pork Ribs** **26**
鎮江唐排骨
deep fried pork ribs and then stir fried, aged vinegar sauce
- Ma Po Tofu** **21**
麻婆豆腐
sautéed tofu cubes, pork mince, Sichuan peppercorn oil, chilli
- 'Yu Xiang' Eggplant** **24**
魚香茄子煲
braised eggplant, pork mince, fish sauce
- Garlic Pork Ribs** **26**
秘製蒜香骨
pork ribs marinated with fresh garlic, deep fried
- Steamed Pork Belly** **28**
梅菜扣肉
braised and then steamed, preserved vegetables

Lamb – (Wild Clover Lamb- Tasmania)

羊肉

-  **Spicy Cumin Lamb Cutlets (4pcs)** **32**
孜然羊架
marinated lamb cutlet, deep fried then wok tossed with cumin, capsicum, onions, sweet chilli

Beef- (Tasmania)

牛肉

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| Eye Fillets Black Pepper (300 grams)
黑椒小牛扒
<i>Wok seared black angus beef, wok tossed, wild mushrooms, black pepper</i> | 33 |
| Chilli Broth Eye Fillet (300 grams)
水煮牛柳
<i>wok seared eye fillets in chilli broth with enoki mushroom, bean sprout, lettuce</i> | 33 |
| Cape Grim Short Rib
秘製牛仔骨
<i>braised short rib, chef's barbeque sauce</i> | 33 |
| Beef Brisket
蘿蔔燜牛腩
<i>slow braised, white radish, red fermented bean curd</i> | 28 |
| Wagyu Beef (Marbling 5+, 200 grams) –
(Rangers Valley, New South Wales)
秘制豆醬炒和牛粒
<i>wok seared scotch fillet cubes, snow peas, mushroom, broad bean sauce</i> | 55 |

Vegetables

素菜

Vegetarian Spring Rolls (4pcs) 12

素三絲春卷 (4 條)

wombok, bamboo, shiitake mushroom, carrot

Black Truffle Mushroom Dumplings (4pcs) 16

黑松露鮮菇餃 (4 粒)

steamed dumplings, assorted fresh mushrooms, black truffle sauce

Sichuan Hot & Sour Soup (g) 11

素酸辣湯

strips of bamboo shoots, tofu, black fungus, chilli oil, aged vinegar, rich broth



Kung Po Mushroom 24

宮保鮮菇

stir fried diced king oyster mushroom, capsicums, peanuts, Sichuan peppercorns, mild chilli

Snake Bean (g) 18

開洋四季豆

sautéed snake bean, dried shrimp, garlic, chilli

Gai Larn (g) 18

薑汁蠔油芥蘭

stir fried Chinese broccoli with ginger or steamed with vegetarian oyster sauce

Crispy Vinaigrette Eggplant 21

陳醋脆皮茄子

dark soy marinated eggplant, deep fried with aged vinegar dressing



Chef's Recommendation

(g) Available in gluten free option

Vegetables

素菜

Trio Mushroom 三色菇扒小棠菜 <i>shitake, oyster, button mushroom braised with vegetarian oyster sauce, bed of bok choy</i>	24
Wombok (g) 瑤柱菇絲粉絲扒津白 <i>wombok, shiitake mushroom, sun-dried scallops, vermicelli noodles, master broth</i>	24
Seasonal Mixed Vegetable (g) 蒜蓉炒時蔬 <i>stir fried broccoli, asparagus, bok choy, snow peas, garlic</i>	18
Vegetarian Singapore Noodle (g) 素星洲炒米粉 <i>wok tossed rice vermicelli noodles, egg strips, capsicums, carrots, silky bean curd, bean sprout, fragrant curry spiced</i>	21

**(Please engage with our staff for vegetarian banquet)
From \$55pp (Min 2 persons, 8 dishes)**

Rice - Noodles - Porridge

粥粉面飯類

Black Truffle & Crab Fried Rice(g) 黑松露蟹肉黃金炒飯 <i>blue swimmer crab meat, egg yolk, snow peas, black truffle sauce</i>	28
Shanghai Rice Claypot 上海菜飯 <i>sautéed with diced aged ham, bok choy</i>	18
Kwan Ho Fried Rice 叉燒臘腸炒飯 <i>diced barbequed pork, Chinese sausage, seasonal vegetables, eggs</i>	18
Vegetarian Fried Rice (g) 素炒飯 <i>diced mushroom, corn, peas, carrot, seasonal vegetables, eggs</i>	23
Shanghai Nian Gao (Sticky Rice Cake) (g) 上海炒年糕 <i>sautéed rice cake, diced pork, mushroom, bok choy</i>	18
Thousand year old egg and pork rice porridge 皮蛋瘦肉粥 <i>porridge, thousand year old egg, diced pork, spring onion, preserved pickles, wonton pastry</i>	15
Crab rice porridge (g) 蟹肉粥 <i>porridge, blue swimmer crab meat, ginger, shallot, preserved pickles, wonton pastry</i>	22
Steamed Jasmine Rice 絲苗白飯 <i>Jasmine rice</i>	4pp
Chinese Donut 油條 <i>deep fried Chinese donut, seasonal soya</i>	5
Glutinous Rice Dumpling (Sweet) 酒釀小圓子 <i>glutinous rice dumpling, fermented glutinous rice wine, egg</i>	5

 **Chef's Recommendation**

(g) Available in gluten free option

Rice - Noodles - Porridge

粥粉面飯類

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| Crab E-Fu Noodle
蟹肉乾燒伊面
<i>braised hand-made e-fu noodle, blue swimmer crab meat, chives, shiitake mushroom</i> | 28 |
| Singapore Noodle (g)
星洲炒米粉
<i>wok tossed rice vermicelli noodles, diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced</i> | 21 |
| Black Angus Beef Ho Fun
乾炒牛河
<i>Stir fried rice fettuccine noodles, beef strips, chives, bean sprouts, seasoned soya, roasted sesame</i> | 21 |
| Shanghai Noodle
上海粗炒麵
<i>stir fried ramein, sliced pork, seasonal vegetables</i> | 21 |

Banquet

Kwan Ho 'Classic'
\$60pp – min 2 persons

Sichuan 'Chao Shou'
紅油抄手

supreme broth poached pork wonton, aged vinegar, chilli oil

Pork Belly Bun
荷葉夾豬腩肉

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

Spicy Salt Squid
椒鹽鮮魷魚條

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

Sweet Sour Chicken
生炒甜酸雞

deep fried chicken fillets, and then stir fried, capsicums, onions, sweet & sour sauce

Shanghai Noodle
上海粗炒麵

stir fried ramein, sliced pork, seasonal vegetables

Eye Fillets Black Pepper
黑椒小牛扒

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

Seasonal Mixed Vegetable
蒜蓉炒時蔬

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

Kwan Ho Fried Rice
叉燒臘腸炒飯

diced barbequed pork, Chinese sausage, eggs

Katsu Fried Ice Cream
日式炸雪糕

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



Chef's Recommendation

(g) Available in gluten free option

Banquet

Kwan Ho 'Premium'
\$95pp – min 2 persons

Drunken Chicken

紹酒醉雞

supreme broth poached chicken, wolfberries, Shao Xing rice wine

Crab 'Xiao Long Bao'

蟹肉小籠包

*steamed dumplings, blue swimmer crab meat, pork, prawn meat, egg yolk pork broth,
red vinegar & ginger dipping*

Moreton Bay Bugs

椒鹽琵琶蝦

crispy fried and pan tossed with spicy salt, five spices, fresh chilli

King Prawns

干燒鳳尾蝦

*pan fried then dry-braised with ginger, shallots, tomato,
chilli, fermented glutinous rice wine, e-fu noodles*

Lamb Cutlet

孜然羊架

marinated lamb cutlet, deep fried then wok tossed with cumin, capsicum, onion, sweet chilli, asparagus

Cape Grim Short Rib

秘製牛仔骨

braised short rib, chef's barbeque sauce

Kung Po Mushroom

宮保鮮菇

stir fried diced king oyster mushroom, capsicums, peanuts, Sichuan peppercorns, mild chilli

Shanghai Rice Claypot

上海菜飯

sautéed with diced aged ham, bok choy

Warm Chocolate Fondant

溶心朱古力配香芋椰子雪糕

chocolate fondant, cardamom caramel, almond bricelet, taro coconut ice cream



Chef's Recommendation

(g) Available in gluten free option