

Cold Appetizer

頭盤-涼菜

Jellyfish Seafood Platter (g)

海蜇拌三絲

marinated jellyfish, scallops, prawns, squid, roasted sesame

Tasmanian Pacific Oyster – (Bruny Island, Tasmania) (g) (12pcs)

生蠔刺身

served natural with lemon

Snow Peas & Enoki Mushrooms (g)

荷豆絲拌金針菇

shredded snow peas, enoki mushroom, black fungus

Beef Shin

鹵水牛腩

braised Cape Grim beef shin, master soy, x.o. chilli sauce (contains ham)



Shanghai Style Duck

上海醬鴨

braised duck, aged soy, Asian spices



Drunken Chicken

紹酒醉雞

supreme broth poached chicken, wolfberries, Shao Xing rice wine



Chef's Recommendation

(g) Available in gluten free option

Warm Appetizer

頭盤-熱菜



Shao Mai (4pcs)

帶子燒賣 (4 粒)

steamed scallop and prawn shao mai, bamboo, sun dried prawn roe

Crab 'Xiao Long Bao' (4pcs)

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)

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)

紅油抄手 (6 粒)

supreme broth poached pork wonton, aged vinegar, chilli oil



Pork Belly Bun (2pcs)

荷葉夾豬腩肉 (2 件)

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

Jiao Zi (4pcs)

鮮肉鍋貼 (4 粒)

pan fried pork dumplings, black vinegar

Vegetarian Spring Roll (4pcs)

素三絲春卷 (4 條)

wombok, shiitake, bamboo, carrot, sweet and sour sauce



Chef's Recommendation

(g) Available in gluten free option

Soup

湯羹



Crab Spinach Soup

蟹肉菠菜湯

blue swimmer crab meat, spinach, crispy Chinese donut

Sichuan Hot & Sour Soup (g)

酸辣湯

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

Mushroom Chicken Soup

冬菇干貝雞絲羹

shredded shiitake mushroom, chicken, sun-dried scallop, egg yolk

Soup of the day (serves 4)

老火湯 (四位)

double stewed soup



Chef's Recommendation

(g) Available in gluten free option

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)

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)

野生黑邊鮑



Sautéed

清炒鮮鮑片

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

Steamboat

堂灼鮮鮑片 (自灼, 配菜另加 \$25)

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

Banded Morwong – (East Coast, Tasmania)

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

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Fish –(Tasmania)

塔省魚

Jade Pink Ling (g)

翡翠炒鯪魚片

sautéed ling fillets, snow peas, garlic, Shao Xing rice wine



Steamed Pink Ling Hunan Style (g) (4pcs)

剁椒蒸鯪魚 (4 件)

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

Golden Pickled Pink Ling

金玉滿堂酸菜魚

sautéed pink ling fillets golden broth pickled cabbage, mixed mushroom, red & green chilli

Squirrel Mandarin Snapper

松鼠紅鯧

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)

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

XO 醬四季豆炒鮮魷魚

sautéed arrow squid, snake beans, house made X.O chilli sauce (contains ham)



Chef's Recommendation

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King Prawns – (Gulf of Carpentaria, Queensland)

鳳尾蝦



Dry-Braised King Prawns (8pcs)

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)

薑蔥沙茶粉絲蝦煲

sautéed king prawns, ginger, shallot, rice vermicelli noodles, Shacha sauce

Black Truffle King Prawns (8pcs)

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

魚香炒鮮帶子

sautéed scallops, green & red capsicum, fish sauce

Ginger & Shallot Scallops(g)

薑蔥炒帶子

sautéed scallops, asparagus, ginger, spring onion

Blue Swimmer Crab – (South Australia)

花蟹

Crab Asparagus (g)

蟹肉扒芦笋

blue swimmer crab meat, asparagus, egg white, sun-dried conpoy

Crab Tofu Claypot (g)

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

宮保雞丁

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

Sichuan 'Kou Shui' Chicken - (served Cold)

川味口水雞

cold steamed white cut chicken, peanuts, pickled cabbage, Sichuan chilli

Chicken Black Bean Claypot

乾蔥豆豉雞煲

sautéed diced chicken fillets, capsicums, shallot, onion, ginger, black beans

Sweet Sour Chicken

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)

上海醬鴨

braised duck, aged soy, Asian spices

Mushroom 'Pa' Duck

三色菇扒鴨

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



Chef's Recommendation

(g) Available in gluten free option

Pork – (Scottsdale, Tasmania)

豬肉



Xiangxi Stir-fry Pork

湘西農家小炒肉

stir-fried thin-sliced pork belly, red & green chilli, ginger, garlic, shallot

Aged Vinegar Pork Ribs

鎮江唐排骨

deep fried pork ribs and then stir fried, aged vinegar sauce

Ma Po Tofu

麻婆豆腐

sautéed tofu cubes, pork mince, Sichuan peppercorn oil, chilli

'Yu Xiang' Eggplant

魚香茄子煲

braised eggplant, pork mince, fish sauce

Garlic Pork Ribs

秘製蒜香骨

pork ribs marinated with fresh garlic, deep fried

Steamed Pork Belly

梅菜扣肉

braised and then steamed, preserved vegetables

Lamb – (Wild Clover Lamb- Tasmania)

羊肉



Spicy Cumin Lamb Cutlets (4pcs)

孜然羊架

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

32



Chef's Recommendation

(g) Available in gluten free option

Beef- (Tasmania)

牛肉

Eye Fillets Black Pepper (300 grams)

黑椒小牛扒

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

Chilli Broth Eye Fillet (300 grams)

水煮牛柳

wok seared eye fillets in chilli broth with enoki mushroom, bean sprout, lettuce

Cape Grim Short Rib

秘製牛仔骨

braised short rib, chef's barbeque sauce

Beef Brisket

蘿蔔燜牛腩

slow braised, white radish, red fermented bean curd

Wagyu Beef (Marbling 5+, 200 grams) – (Rangers Valley, New South Wales)

秘制豆醬炒和牛粒

wok seared scotch fillet cubes, snow peas, mushroom, broad bean sauce

Vegetables

素菜

Vegetarian Spring Rolls (4pcs)

素三絲春卷 (4 條)

wombok, bamboo, shiitake mushroom, carrot

Black Truffle Mushroom Dumplings (4pcs)

黑松露鮮菇餃 (4 粒)

steamed dumplings, assorted fresh mushrooms, black truffle sauce

Sichuan Hot & Sour Soup (g)

素酸辣湯

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



Kung Po Mushroom

宮保鮮菇

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

Snake Bean (g)

開洋四季豆

sautéed snake bean, dried shrimp, garlic, chilli

Gai Larn (g)

薑汁蠔油芥蘭

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

Crispy Vinaigrette Eggplant

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

shitake, oyster, button mushroom braised with vegetarian oyster sauce, bed of bok choy

Wombok (g)

瑤柱菇絲粉絲扒津白

wombok, shiitake mushroom, sun-dried scallops, vermicelli noodles, master broth

Seasonal Mixed Vegetable (g)

蒜蓉炒時蔬

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

Vegetarian Singapore Noodle (g)

素星洲炒米粉

wok tossed rice vermicelli noodles, egg strips, capsicums, carrots, silky bean curd, bean sprout, fragrant curry spiced

(Please engage with our staff for vegetarian banquet)

From \$55pp (Min 2 persons, 8 dishes)



Chef's Recommendation

(g) Available in gluten free option

Rice - Noodles - Porridge

飯面粥類

Black Truffle & Crab Fried Rice(g)

黑松露蟹肉黃金炒飯

blue swimmer crab meat, egg yolk, snow peas, black truffle sauce

Shanghai Rice Claypot

上海菜飯

sautéed with diced aged ham, bok choy

Kwan Ho Fried Rice

叉燒臘腸炒飯

diced barbequed pork, Chinese sausage, seasonal vegetables, eggs

Vegetarian Fried Rice (g)

素炒飯

diced mushroom, corn, peas, carrot, seasonal vegetables, eggs

Shanghai Nian Gao (Sticky Rice Cake) (g)

上海年糕

sautéed rice cake, diced pork, mushroom, bok choy

Thousand year old egg and pork rice porridge

皮蛋瘦肉粥

porridge, thousand year old egg, diced pork, spring onion, preserved pickles, wonton pastry

Crab rice porridge (g)

蟹肉粥

porridge, blue swimmer crab meat, ginger, shallot, preserved pickles, wonton pastry

Steamed Jasmine Rice

絲苗米飯

Jasmine rice

Chinese Donut

油條

deep fried Chinese donut, seasonal soya

Glutinous Rice Dumpling (Sweet)

酒釀小圓子

glutinous rice dumpling, fermented glutinous rice wine, egg

 **Chef's Recommendation**

(g) Available in gluten free option

Rice - Noodles - Porridge

飯面粥類

Crab E-Fu Noodle

蟹肉乾燒伊面

braised hand-made e-fu noodle, blue swimmer crab meat, chives, shiitake mushroom

Singapore Noodle (g)

星洲炒米粉

wok tossed rice vermicelli noodles, diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced

Black Angus Beef Ho Fun

乾炒牛河

Stir fried rice fettuccine noodles, beef strips, chives, bean sprouts, seasoned soya, roasted sesame

Shanghai Noodle

上海粗炒麵

stir fried ramein, sliced pork, seasonal vegetables

 **Chef's Recommendation**

(g) Available in gluten free option

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

Passionfruit Coconut Eton Mess

英式百香果椰子混搭

coconut white chocolate mousse, passionfruit granite, raspberry jelly, mint



Chef's Recommendation

(g) Available in gluten free option