

# 新菜推薦

## New Recommendations

### Entree

Steamed Soya Beef

小籠牛腩

Pork Knuckle Jelly

豬手黃豆凍

### Main

Combination Seafood on Game Chips

海鮮巢

23

Fried Blue Swimmer Crab

粉絲干燒蟹

40

- with Green Bean Noodle

Curry Beef in Pot

肥牛咖喱煲

### Dessert

Sweet Potato Coated in Red Sugar

拉絲甜薯

7.5

# Soup

## 湯羹類

Double Boiled Chicken Soup with Mock Shark Fin	素魚翅濃湯	6.5
Pot(一窩)		22
Mini Fish Ball and Mushroom Soup	菌菇珍珠湯	6.5
Pot(一窩)		22
Shanghai Spinach and Bean Curd Soup	齊菜豆腐羹	4.5
Pot(一窩)		16
Chicken Corn Soup	鷄蓉粟米羹	4.5
Pot(一窩)		15
Double Boiled Pork Ribs and Vegetable Soup	豬骨時蔬湯	5
Pot (一窩)		18
Crab Meat Corn Soup	蟹肉粟米羹	6
Pot (一窩)		18
Hot & Sour Soup 	酸辣湯	4.5
Pot(一窩)		15

## *Special Shanghai Pot*

### Shanghai Three Delicious Pot

- Combination of egg, smoked fish, smoked pork slices, bamboo slices and Chinese cabbage

### Shanghai Egg Dumpling Pot

- Egg dumpling stuffed with pork and prawn served with Chinese cabbage and bamboo slices

### Shanghai Braised Pork

### Shredded Eel Shanghai Style

## 特色煲仔類

農家三鮮煲 17.8

上海蛋餃煲 15.8


紅燒肉 17.8

响油鱈絲煲 17.8

# Entrée

## 前菜

### *Shanghai's Cold Entree*

Shanghai Style Smoked Fish Slices
Shanghai Sweet and Soy Pork Ribs
Nanjing Duck
Soya Bean
Four Season Refined Flour
Jelly Fish Slices
Mustard Cress Salad
Thin Pork Slices Tossed With Fresh Garlic 
Bamboo Slices

### 冷 盘

上海香燻魚	9
上海糖醋骨	9
南京鹽水鴨	12
毛豆蘿蔔乾	6.8
四季鮮烤麩	8
蔥油海蜇皮	9
蓬花菜香乾	8
蒜泥白切肉	9
油燻筍	8

### *Appetizer*

Modern Style Egg Pancake Roll (4 pcs)
Shanghai Spring Onion Pancake(2 pcs)
Szechuan Pork Spring Roll ( 2 pcs)
Coconut Prawn ( 4 pcs )
Salty Egg with Mayonnaise roll ( 2 pcs )
Spicy and Salty Broad Bean
Vegetarian Spring Rolls ( 2 pcs)
Soft Shell Crab (1 pc)
Deep-fired Fragrant Spring Onion Pastry (1pc)

### 小點類

法式蛋捲	4
上海蔥油餅	2.5
川香粉蒸肉	3.5
椰香炸蝦球	8
奶香蛋黃卷	3.5
椒香豆瓣酥	3
羅漢素春卷	3
椒鹽軟殼蟹	8
廣式蔥油餅	5

## *Fresh Dumplings*

Steamed Shanghai Dumplings (1 pc)	
Shanghai Pan Fried Buns ( 4 pcs) <i>(limited supply daily)</i> (每日限量供應)	
Seafood Dumpling (1 pc)	
Prawn Dumpling (1 pc)	
Pork Shao Mai (1 pc)	
Vegetarian Dumpling (1 pc)	
Chicken Dumpling (1pc)	
Pan Fried Pork Dumplings (4 pcs)	
Pan Fried Prawn Dumplings(4 pcs)	
BBQ Pork Bun (1 pc)	
Dim-Sims (1 pc)	

◆ All dumplings require cooking time for approximately 10 minutes

## *First Course*

Lamb Cutlet Country Style (2pcs)	
Special Soy Sauce Chicken Wings (6 pc)	
Crispy Beef Slices	
- Served with Fried Paste	
Steamed Scallops (4 pcs)	
Spicy and Salty Calamari	
San Choi Bao	Pork
	Chicken 雞肉
	Seafood 海鮮

## 點心類

上海小籠包	1
上海生煎包	6.8
海鮮餃	2
蝦餃	2
豬肉燒賣	1.8
素齋餃	1.5
雞肉小籠包	1.8
豬肉鍋貼	6.8
蝦肉鍋貼	6.8
叉燒包	3
西式燒賣	1.2

## 頭菜

手抓羊排	12
美極鮮鸡翅	5.8
脆響干牛絲	7
清蒸帶子壳	10
椒鹽香魷魚	10
肉鬆生菜包	5.8
	5.8
	6.8

## *Vegetarian's Entrée Choice*

Shanghai Spinach and Bean Curd Soup
Hot and Sour Soup 
Bamboo Slices in Sweet Soy Bean Sauce
Shanghai Spring Onion Pancake(1pc)
Deep-fired Fragrant Spring Onion Pastry (1 pc)
Vegetarian San Choi Bao
Mustard Cress Salad
Vegetarian Dumplings (1 pc)
Vegetarian Spring Rolls (2 pcs)

## 素前點

齊菜豆腐羹	4.5
酸辣湯	4.5
油燜筍	8
上海蔥油餅	2.5
廣式蔥油餅	5
素齋生菜包	5.8
蓮花菜香干	8
素蒸餃	1.5
羅漢素春卷	3

# Main 主菜

## *Prawns*

Garlic Prawns

蒜香炒蝦球 22

- Stir fried with celery and onion

Crystal "Long Jing" Baby Prawns

水晶龍井蝦 22

- Stir Fried White Prawns Casted with Tea Leaves and  
Wolfberries

Double Flavor Prawns 

珍寶雙味蝦 22

- Prawns sautéed in a Chilli Vinegar Sauce with Egg Plant  
and battered in Crispy Flavour Served together

Cashew Nuts Prawns with Seasonal Vegetables

腰果時菜蝦 22

## *Scallops*

Stir Fried Scallops

爆炒鮮帶子 23

- with ginger and snow peas

Tail Style Scallops

泰式鮮帶子 23

- Battered scallops in sweet and chilli sauce

Steamed Scallops

蒜蓉粉絲蒸帶子 23

- with garlic or ginger flavor (10 pcs)

Extra one 2

## *Fish*

Fish Fillet in Rice Wine

糟溜魚片木耳 18

- Served with wood ear fungus

"Song Shu" Fish

特色松子魚 38

- Fried Whole Barramundi(650 g) with sweet and sour sauce  
and Pine Nuts to Cast

## *Beef*

Tradition Style Beef Eye Fillet

- Sautéed Beef Eye Fillet with diced onion  
in special pepper & sour sauce

“Hung” Style Diced Eye Fillet

- Stir fried with long green capsicum

Stir Fried Diced Eye Fillet with Seasonal Vegetables

Sizzling Diced Beef Eye Fillet

Diced Beef in Chinese Rice Wine

- Serve with Sliced Zucchini

## *Lamb*

Sizzling Ziran Lamb 

Lamb Cutlet Country Style (8 pcs)

Extra piece

Szechuan Lamb 

## *Pork*

Stewed Pork Knuckle

Shanghai Meat Balls with Pok Choy

Shanghai Meat Burger

- Steamed or Fried Cut Buns with Shredded Pork  
and Scallion (8 pcs)

Extra Bun

中式牛排 20.8

杭椒牛柳 19.8

時菜牛柳 19.8

鐵板牛柳 19.8

糟溜牛肉 17.8

孜然羊肉 18.8

手抓羊排 35

另加每塊 5

魚香羊肉 18.8


三棗燒元蹄 19.8

上海獅子頭 16.8

醬爆肉夾餅 22

加餅 1.5

## ***Chicken***

Crispy Skin Chicken		當紅炸子雞	16.8
ShanDong Chicken	Bone Off		17.8
Lemon Chicken		酸甜檸檬雞	16.8
Satay Chicken		時蔬沙爹雞	16.8
- Stir fried with diced seasonal vegetables			
Teriyaki Sizzling Chicken		日式鐵板雞	16.8
"Gong Po" Chicken 		宮保辣雞丁	16.8
- Sautéed chicken with chawnuts and capsicum in sweet chilli vinegar sauce			

## ***Duck***

Peking Duck		北京片皮鴨	
	Half(8 pcs)	8 件	26
	Whole(16pcs)	16 件	52
Crispy Duck		避風香酥鴨	22
- Deep Fried Half Duck with Crusted Bread Crumbs to Cast			
Nanjing Salty Duck		南京鹽水鴨	18

## ***Szechuan Spicy Dishes***

Szechuan Style Wok Tossed Pork Slices with chilli 		川香小炒肉	16.8
Szechuan Lamb 		魚香羊肉	18.8
Chilli Beef in Pot (with Spicy Soup) 		水煮牛肉	16.8

## **香辣類**






Chilli Fish in Pot (with Spicy Soup) 	水煮魚片	16.8
Wok Quick Tossed Chicken with Chilli in Pot 	干爆辣子鷄	16.8
Sauteed Lamb with chilli 	干爆辣子羊	18.8
Szechuan Egg Plant in Pot 	魚香茄子煲	16.8
Garlic Pork Ribs in Szechuan Style 	干鍋飄香骨	16.8
- Sautéed ribs with chilli and Crispy Rice Pancake		


## Sweet and Sour

Sweet and Sour Pork Chops	生炒排骨	17.8
Sweet and Sour Chicken	咕咾鷄球	17.8
Sweet and Sour Fish	甜酸魚片	17.8
Sweet and Sour Whole Barramundi	特色松子魚	38

## *Vegetarian Dish*

Stir Fried Chinese Vegetables in Garlic or Oyster Sauce	炒時令蔬菜	16.8
- Choices of Chinese Broccoli and Bok Choy		
Fried Bean Curd with Assorted Mushroom	雙菇扒豆腐	18
Herbal Shanghai Bok Choy with Assorted Mushroom	白菜炒雙菇	18
Chilli Chinese Green Beans 	風味四季豆	16.8
Shredded Egg Plant Peking Style	醬燒茄子	16.8
Seasonal Vegetables in Family Style 	家常豆腐	16.8
- Stir fried mixed vegetables with fried bean curd in spicy chilli sauce		
Emperor Bean Curd 	宮廷豆腐	16.8
- Chilli Ma Po Tofu with Crusted Rice to Cast		

## *Noodles and Rice*

Shanghai Fried Thick Noodle	上海粗炒面	10.8
Shanghai Rice Cake	上海炒年糕	10.8
Singapore Noodles	星洲炒米粉	12.8
Vegetarian Singapore Noodles	素星洲米粉	12.8
Special Fried Rice	揚州炒飯	
	Large	9.8
	Small	7.8
Vegetarian Fried Rice	齋素炒飯	9.8
Grandma's Secret Fried Rice	阿婆炒飯	10.8
Silver Thread Bread Roll (2 pcs)	蒸炸銀絲卷	4.8
- Steamed or Fried		
Shanghai Dumpling Soup	上海餛飩湯	9.8
Shanghai Eight Delicious Chilli Noodle Soup 	上海辣醬面	8.8
Crispy Noodle	上海兩面黃	
	With Beef 牛肉	9.8
	With Seafood 海鮮	12.8
Steam Rice (per person)	絲苗白飯 (每人)	1.5

# Drink List

## 飲料及酒單

*Corkage: \$2 per person*

### 啤酒 Beer

<i>Cascade Premium Light</i>	4.5
<i>Victoria Bitter</i>	4.5
<i>Crown Lager</i>	5
<i>James Boag Premium</i>	5
<i>Heineken</i>	5
<i>Corona</i>	5.5
<i>Asahi</i>	6.5
<i>Tsing Tao (China)</i>	5.5
<i>Guinness Stout</i>	5

### 汽水 Soft Drinks and Mineral Water

<i>Coke, Sprite, Lift, Fanta</i>	3.5
<i>San Pellegrino (Sparkling or Still) 250ml</i>	3.5
<i>San Pellegrino 750ml</i>	7
<i>Lemon Lime Bitters, Raspberry</i>	4.5

## 果汁 Juices

*Orange Juice* 4.5

*Apple Juice* 4.5

*Mango Juice* 4.5

*Water Melon (Freshly squeezed)* 6

*Orange (Freshly squeezed)* 6

## 茶或咖啡 Tea or Coffee

*Chinese Tea (per person)* 1.5

*Cappuccino, Latte', Flat white, Espresso* 3

*English Tea* 3

## 步前酒 Aperitifs

*Campari, Cinzano, Vodka,* 5

*Brandy, Tequila, Bacardi* 5

*Bundaberg Rum, Gin,* 5

*Ouzo, Scotch, Gordon's Gin* 5

*With mixer (extra)* 1

## Sherry

*Tio Pepe, Amontillado, Oloroso* 5

## 威士忌

### Whiskies & Single Malts

*Johnny Walker Red,* 6

*Jamieson's, Canadian Club* 6

*Johnny Walker Black Label,* 7

*Glenfiddich , Chivas Regal* 7

*Glenmorangie 10 yrs* 7

## *Wine by the Glass*

### *Sparkling Wine*

*Gl Bt*

*NV Chandon* *Yarra Valley Vic* 9 36

*Creamy mousse, light bead with subtle toasted notes*

### *White Wine*

*House (Linderman Bin 65 Chardonnay)* 4.5 16

*2009 Ta Ku Sauvignon Blanc* *Marlborough NZ* 6 24

*Passion fruit and fresh sweet herbs with well balanced acid fruit structure*

*2008 Watershed Unwooded Chardonnay* *Margaret River WA* 4.5 18

*Classic melons and peach aroma with vibrant notes of stone fruit balanced by soft creamy finish.*

2004 Craig Avon Chardonnay *Mornington Penn. Vic* 7 34

*Peach, citrus and subtle spicy toasty notes with excellent mouthfeel*

2005 Siegfried Riesling *Marlborough NZ* 6 24

## *Red Wine*

*Gl Bt*

*House (Hardy's Shiraz)* 4.5 18

2008 Bay of Aposties Pinot Noir *Geelong Vic* 6 25

*Raspberries, cherries & violets with a mouth watering sweetness and depth*

2006 Rufus Stone Shiraz *Heathcote Vic* 7 28

*Spice, leather & mocca nose with stone fruits, fine tannins*

2007 Katnook Flounder's Block Cabernet Sauvignon *Coonawarra SA* 6.5 26

*Rich chocolate, spice notes with plum and cherry flavours*

## *Champagne and Sparkling Wine*

*N.V. Chandon Cuvee* *Yarra Valley Vic* 36

*N.V. Moet and Chandon* *Epernay France* 98

2006 *Croser* *Coonawarra SA* 48

2002 *Leasingham Sparkling Shiraz* *Clare Valley SA* 48

## Riesling

This noble variety is emerging in Australia as the Asian food wine. Great acidity gives the food focus and the attractive floral sweetness matches spice and aromatic braises; all kinds of seafood works, as well as game birds and white meat such as pork and chicken.

2003	Cardinham Estate	Clare Valley SA	32
2005	Siegfield	Marlborough NZ	24

## Sauvignon Blanc

Sauvignon Blanc's racy acidity and fresh tropical fruit flavours partner steamed seafood and ginger based sauces particularly well. Try one of these regionally diverse styles for something different.

2008	Shaw and Smith	Adelaide Hills SA	40
2009	Ta Ku Sauvignon Blanc	Marlborough NZ	24

## Chardonnay

Chardonnay is a variety needing little help with most foods. Try a fuller style or something a little more restrained with crustaceans, crayfish or prawns.

2004	Craig Avon	Yarra Valley Vic	34
2008	Paradise IV	Geelong Vic	56
2008	Vasse Felix	Margaret River WA	35
2006	Eileen Hardy	Barossa Valley SA	85
2008	Watershed Unwooded	Margaret River WA	18

## White Aromatics

White aromatics have the ability to match well with spice, making them ideal for light but spicy dishes.

2008	Torbreck Woodcutter's Semillon	Barossa Valley SA	24
2005	Hugel Gewurztraminer	Alsace France	43
2008	Leftbridge Pinot Gris	Geelong Vic	32

## Pinot Noir

Referred to as the 'love grape' or the unpredictable grape, nonetheless this style marries well with chilli beef dishes, hot and sour soups and is especially duck with spices.

2008	Bay of Aposties Pinot Noir	Geelong Vic	25
		Macedon Ranges	
2007	Domain Epis	Vic	88

## Merlot

Merlot is softer and warmer on the palate. It has the advantage of being both rich and supple while only moderately tannic. Try this variety with wok charred pork with plum sauce or any of the roasted meats.

2006	Monichino	Katunga Vic	32
2002	Pfeiffer Reserve	Wahgunyah Vic	60

## Cabernet Sauvignon & Blends

The richness of Cabernet Sauvignon combined with its tannic structure are well suited to beef or other rich red meat dishes.

2006	Hoddes Creek	Yarra Valley Vic	32
2006	Katnook Estate Flounder's Block	Coonawarra SA	26
2005	Reynell Basket Press	Mclaren Vale SA	60
2008	Brands Laira Cabernet Merlot	Coonawarra SA	32
2007	Woodlands Cabernet Merlot	Margaret River WA	32

## Shiraz & Blends

So much has been said about Australian Shiraz both here and abroad. With its richness of fruit and pepper and spice characters aromatic Asian food is the perfect partner, like sizzling premium eye fillet.

2006	Rufus Stone	Heathcote Vic	28
2008	Torbreck Woodcutter's	Barossa Valley SA	26
2006	Ebenezer	Barossa Valley SA	42
2005	Eileen Hardy Shiraz	Barossa Valley SA	120



2007	<i>Leylines (winemaker John Duval)</i>	<i>McLaren Vale SA</i>	34
2006	<i>Mr. Riggs Shiraz Viognier</i>	<i>McLaren Vale SA</i>	32
2006	<i>Penfold's Bin 389</i>	<i>Barossa Valley SA</i>	70
2004	<i>Tintara Blewitt Spring Shiraz</i>	<i>Barossa Valley SA</i>	80
2002	<i>Jack Mann Cabernet Sauvignon Malbec</i>	<i>Margaret River WA</i>	105
2005	<i>E &amp; E Shiraz</i>	<i>Barossa Valley SA</i>	120

## Dessert Wines

375 ml

2004	<i>Mount Horrocks Cordon Cut</i>	<i>Clare Valley SA</i>	46
2005	<i>De Bortoli Noble One Botrytis Semillon</i>	<i>Riverina NSW</i>	66

## Liqueur

*Cointreau, Kahlua, Frangelico, Grand Marnier, Tia Maria,*

*Drambuie, DOM (Benedictine), Sambuca, Galliano, Amaretto* 6

## Cognac

<i>Hennessy V.S.O.P.</i>	10
<i>Hennessy XO, Remy Martin XO</i>	20
<i>Sempe Armagnac V.S.O.P.</i>	10

## Liqueur Coffee

*Irish, Jamacian, Roman, Mexican* 10

## Port

*Mcwilliam Hanwood* 5

*Yulamba Galway Pipe* 20

*Penfold Grandfather* 8

*Morris Premium Liqueur Muscat* 6

*Seppelts Grand Tokay* 6

*1995 Lillypilly VP fortified Shiraz* 28

# Dessert

## 甜點

Sweet Potato Coated with Sugar Syrup <i>new</i>	拉丝地瓜	6
Banana Fritter with Ice Cream	炸香蕉雪糕	6
Ice Cream on Fruit Salad	雪糕水果沙拉	5.5
Stuffed Dumplings Made of Glutinous Rice Flour - Served in Sweet Rice Wine Soup	酒釀圓子	3.5
Red Bean Fried Pancake	豆沙窩餅	7.5
Fried Ice Cream	炸雪糕	6
Don Pedro( Ice Cream with Whisky and crushed nuts)	西班牙雪糕	7
Ice Cream with multiple Flavors of Your Choice	各式冰淇淋	
- Green Tea, Rum & Raisin, Strawberry , Vanilla, Chocolate	Single 單球	2.5
	Double 雙球	4.5
	Trio 三球	6