Red Emperor Chinese restaurant started its journey and development on level 3 Southgate more than 23 years ago.

We aim to provide consistent service and quality food. Through hard labour and dedication, we've managed to provide this satisfaction to a great number of our honourable guests. We aim to continue with what we've done best and keep on improving to satisfy each customer's needs as well as to build a genuine relationship with everyone. We believe in providing our guests from far and near with an unforgettable experience based on care and passion.

Our menu contains true and tested dishes which are the hallmark of Red Emperor. These have been prepared by our highly experienced chefs with a loving heart and great attention to detail. Please either trust our knowledgeable staff to organise your meal or take your time to browse through.

It is our privilege and great honour to be able to welcome our guests with smiling faces, attentive and consistent service. We wish to see them leave with an even greater smile.

Red Emperor Management Team

Management requests that patrons with food/allergen intolerance or special dietary requirements to please inform us prior to ordering. We will endeavour to accommodate where possible and take every step necessary to minimise cross-contamination of allergens. However, due to the nature of restaurant meal preparation, Red Emperor is unable to guarantee the absence of allergens in menu items.

MSG is not used in our food preparation. Presence of this substance in commercial sauces used is sometimes unavoidable. Thank you.
**Banquet 套餐**

For 2 to 3 People

**Banquet “A”**

$55 per person

STEAMED DIM SUM

* 

GINGER PRAWNS

* 

BBQ HONEY PORK

SIGNATURE TWICE-COOKED SPICY QUAIL

* 

PEKING SHREDDED BEEF FILLET

SPECIAL FRIED RICE

* 

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

* 

CHINESE TEA

HOUSEMADE ALMOND COOKIES

**Banquet “B”**

$75 per person

PRAWN WONTONS IN CHILLI OIL,

VINEGAR & GARLIC GRANULES

* 

PEKING DUCK

* 

PAN-FRIED FISH FILLET OF THE DAY

STEAMED RICE

* 

DICED BEEF FILLET WITH CHILLI BLACK BEAN & SHAHLOTS

SINGAPORE NOODLES

* 

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

* 

CHINESE TEA

HOUSEMADE ALMOND COOKIES
For 4 People or More

Banquet “C”
$55 per person

CALAMARI WITH SPICY SALT & PEPPER
BBQ HONEY PORK

CHICKEN & SWEET CORN SOUP

RED EMPEROR MANDARIN CHICKEN

PORK BELLY COOKED 3 TIMES

BONE-IN STRIPLOIN BEEF WITH BLACK PEPPER, CHILLI & HONEY SAUCE

SPECIAL FRIED RICE

BANANA FRITTER & ICE CREAM OR
DESSERT OF SAME VALUE

CHINESE TEA
HOUSEMADE ALMOND COOKIES

Banquet “D”
$75 per person

SPICY SALT & PEPPER STUFFED SCALLOPS
STEAMED PRAWN, CORIANDER & WATER CHESTNUT ROLLS

SAN CHOY BOW

PEKING DUCK

GOLDEN PRAWNS WITH BUTTER & CRISPY GARLIC GRANULES

LAMB CUTLETS WITH SICHUAN SAUCE

MINCED BEEF FRIED RICE

BANANA FRITTER & ICE CREAM OR
DESSERT OF SAME VALUE

CHINESE TEA
HOUSEMADE ALMOND COOKIES

中國名茶（每位）
CHINESE TEA (Per Person) $ 2.50

自來茶（每位）
BYO TEA (Per Person) $ 1.00

白開水（每位）
HOT WATER (Per Person) $ 1.00

最低消費
MINIMUM CHARGE PER PERSON ( Dinner only ) 每位 $30.00
Banquet
套餐

For 4 People or More

Banquet “E”
$130 per person

RED EMPEROR CONSOMME’ DUMPLING WITH LOBSTER & ABALONE

STIR-FRIED CRAB MEAT WITH CREAM & EGG WHITE

PEKING DUCK

LIVE LOBSTER FROM THE TANK

PAN-FRIED BEEF FILLET WITH SICHUAN SAUCE

FUJIAN FRIED RICE

BANANA FRITTER & ICE CREAM
OR
DESSERT OF SAME VALUE

CHINESE TEA

HOUSEMADE ALMOND COOKIES

CASHEWS $8.00

TOFFEE WALNUTS $10.00

XO CHILLI SAUCE $15.00

Chilli: to indicate level of spiciness. May be altered to suit palate; please advise

GF Gluten Free

GFO Gluten Free Option Available
Minimum 8 people per table

Banquet “F”
$65 per person
STEAMED SCALLOP DUMPLINGS
BBQ HONEY PORK
SIGNATURE TWICE-COOKED SPICY QUAIL
STEAMED BARRAMUNDI
SICHUAN PRAWNS
CALAMARI WITH SPICY SALT & PEPPER
RED EMPEROR MANDARIN CHICKEN
BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS
CHINESE BROCCOLI WITH SHREDDED PORK & SHIITAKE MUSHROOMS
STEAMED RICE
FRESH FRUIT PLATTER
CHINESE TEA
HOUSEMADE ALMOND COOKIES

Banquet “G”
$80 per person
STEAMED PORK DUMPLINGS
GOLDEN PRAWNS WITH OATMEAL, FRIED CURRY LEAVES & DRIED CHILLI
PEKING DUCK
STEAMED FISH FILLETS OF THE DAY
PORK BELLY COOKED 3 TIMES
SPICY PEPPER CHICKEN
PEKING SHREDDED BEEF FILLET
SICHUAN EGGPLANT WITH CHILLI PRAWN REDUCTION
STEAMED RICE
FRESH FRUIT PLATTER
CHINESE TEA
HOUSEMADE ALMOND COOKIES
GFO FRESH WESTERN AUSTRALIA SCALLOPS (Minimum 3 pieces) Each $5.00
- Steamed with ginger & spring onions, black bean or XO chilli sauce

GFO FRESH WESTERN AUSTRALIA SCALLOPS (Minimum 3 pieces) Each $5.50
- Baked with Turmeric cream sauce

CRISPY CHICKEN SPRING ROLLS (3 pieces) $7.50

GFO STEAMED DIM SUM (3 pieces) $9.00
(3 different varieties)
- 港式小籠包
- STEAMED PORK DUMPLINGS (3 pieces) $9.00
- 生菜包

SAN CHOY BOW $9.00
- Minced chicken, Chinese pork sausage, water chestnuts & bamboo shoots in lettuce cup topped with hoi sin sauce

BBQ HONEY PORK $11.00
- PRAWN WONTONS IN CHILLI OIL, VINEGAR & GARLIC GRANULES $12.00
- 紅油抄手

FRIED SOFT SHELL CRAB $12.00
- Served with salt & pepper or chilli prawn reduction

SIGNATURE ENTRÉE PLATTER $15.00
- Steamed scallop dumpling, steamed prawn, coriander & water chestnut roll, crispy beancurd skin prawn roll and spicy salt & pepper calamari

CALAMARI WITH SPICY SALT & PEPPER $15.00
- 錦江椒鹽鮮魷

SIGNATURE TWICE-COOKED SPICY QUAIL $16.00
- 脆皮燒鵪鶉

CRISPY FIVE-SPICE ROAST BERKSHIRE PORK BELLY (Dinner only) $20.00
- 魚香炸大蠔

FRIED JUMBO QUEENSLAND PRAWNS (2 pieces) $22.00
- Served with chilli prawn reduction
Cold Platters
(Serves 2 – 4 people)

冷拼盤

麻醬牛朥
OX TONGUE WITH SEASEME SAUCE $16.00

燻蹄或牛腱拼海蜇
SLICES OF BONELESS PORK HOCK OR BEEF SHIN WITH JELLYFISH $36.00

拍黃瓜千層峰
PIG EARS TERRINE WITH SMASHED CUCUMBER & GARLIC $36.00

海蜇拼鴨舌
DUCK TONGUE WITH JELLYFISH $40.00

醉乳鴿
DRUNKEN SQUAB $48.00

Soup
湯類

雞絲栗米羹
CHICKEN & SWEET CORN SOUP $9.00

鮮蝦豬肉雲吞湯
WONTON SOUP $10.00
Prawn & pork dumplings in chicken stock

酸辣湯
HOT & SOUR SOUP $10.00
With shrimps, shredded chicken, beancurd, preserved vegetables, bamboo shoots, black fungus & egg

鴨絲羹
SHREDDED DUCK SOUP $10.00

海鮮豆腐羹
SEAFOOD & BEANCURD SOUP $11.00

錦江灌湯餃
RED EMPEROR CONSOMMÉ DUMPLING WITH LOBSTER & ABALONE $18.00

精選燉湯
DOUBLE BOILED HERBAL SOUP OF THE DAY $18.00

紅燒魚翅 ( 蟹肉或雞絲 )
SHARK FIN SOUP ( Loose form ) $50.00
Choice of crab meat or shredded chicken

紅燒大包翅
SUPREME SHARK FIN SOUP ( Comb form ) $120.00
Seafood

錦江一品煲

GFO RED EMPEROR COMBINATION (Claypot) $42.00
Combination of prawns, scallops, calamari, chicken, shiitake mushrooms and lettuce in a claypot

GFO SEAFOOD & BEANCURD (Claypot) $42.00
Combination of prawns, scallops, calamari, fish fillets, shiitake mushrooms, beancurd and bok choy in a claypot

生猛龍蝦

GFO LIVE LOBSTER FROM THE TANK $23.80/100 gm
Sashimi / with ginger & spring onions / spicy salt & pepper / steamed or sauce of your choice

生蠔底（每個）
FRESH EGG NOODLES BASE each $6.00

生猛泥蟹

GFO LIVE MUD CRAB FROM THE TANK $14.80/100 gm
Ginger & spring onions / spicy salt & pepper / Singapore style chilli sauce / steamed or sauce of your choice

生猛雪花蟹

GFO LIVE SNOW CRAB FROM THE TANK $15.00/100 gm
Ginger & spring onions / spicy salt & pepper / goose liver pate / Singapore style chilli sauce / steamed or sauce of your choice

蠔皇原隻鲍

from
BRAISED WHOLE GREEN LIP ABALONE WITH OYSTER SAUCE each $180.00

北菇海參
BRAISED SEA CUCUMBER WITH MUSHROOMS $80.00

海參鮮鮑片
BRAISED ABALONE WITH SEA CUCUMBER $90.00

游水青邊鮑

GF LIVE GREEN LIP ABALONE FROM THE TANK $17.50/100 gm

煎釀帶子

GFO STUFFED SCALLOPS WITH MINCED PRAWN $42.00

XO 醬帶子

GF SCALLOPS WITH XO CHILLI SAUCE $48.00

薑蔥炒帶子

GF SCALLOPS WITH GINGER & SPRING ONIONS $48.00

椒鹽鮮魷

GFO CALAMARI WITH SPICY SALT & PEPPER $32.00
Seafood

玻璃蝦
GF CRYSTAL PRAWNS $ 39.00
Succulent prawns stir-fried with superior stock, served with snowpeas, shredded carrot and spring onion salad

金蒜牛油蝦
GF PRAWNS WITH BUTTER & CRISPY GARLIC GRANULES $ 39.00

乾煎蝦
GFO MANDARIN PRAWNS $ 39.00

黃金麥皮蝦
GFO GOLDEN PRAWNS WITH OATMEAL, FRIED CURRY LEAVES & DRIED CHILLI $ 39.00

宮保蝦
GFO KUNG PO PRAWNS $ 39.00
Stir-fried prawns, diced red & green capsicum, onions, dried chilli and peanuts with a blend of grounded chilli bean sauce

琥珀合桃蝦
GFO PRAWNS, VEGETABLES & TOFFEE WALNUTS $ 42.00

黑椒香蜜大蝦
GFO JUMBO QUEENSLAND PRAWNS ( LIGHTLY BATTERED ) WITH BLACK PEPPER & HONEY SAUCE ( 4 pieces ) $ 42.00

魚香炸大蝦
GFO FRIED JUMBO QUEENSLAND PRAWNS ( 4 pieces ) $ 42.00
Served with chilli prawn reduction

清蒸盲鰽
GFO LIVE BARRAMUNDI FROM THE TANK $ 7.00/ 100gm
Steamed with shredded ginger, then topped with spring onions, coriander & a special house blend of soy, herbs and spices

游水三刀
GFO LIVE MORWONG FROM THE TANK $ 14.00/ 100gm

游水星班
GFO LIVE CORAL TROUT FROM THE TANK $ 19.00/ 100gm

椒鹽左口魚球
GFO FRIED FLOUNDER FILLETS WITH SPICY SALT & PEPPER AND XO CHILLI SAUCE $ 40.00

香煎牙魚
GFO PAN-FRIED PATAGONIA TOOTH FISH FILLET $ 52.00
Poultry

家禽類

北京填鴨 (兩件)
PEKING DUCK ( 2 pieces ) $ 16.00

樟茶鴨 (半隻/全隻)
SICHUAN SMOKED TEA DUCK ( Half/ Whole ) $ 48.00/ $ 90.00

海蜇炒鴨絲
STIR-FRIED SHREDDED ROAST DUCK WITH JELLYFISH & BEAN SHOOTS $ 34.00

陳皮炆鴨煲
SLOW COOKED DUCK WITH AGED MANDARIN PEEL ( Claypot ) $ 36.00

八寶鴨 (全隻)
EIGHT TREASURE DUCK ( Whole ) $ 98.00
( 48 hours notice required )

錦江美味雞
RED EMPEROR MANDARIN CHICKEN $ 30.00
Stir-fried chicken breast fillet with tangy sweet blend of plum and grounded bean sauce

川椒雞
SPICY PEPPER CHICKEN $ 30.00
Stir-fried chicken breast fillet with grounded Sichuan peppers, ginger, dark soy and a touch of chilli oil

乾蔥豆豉雞煲
CHICKEN WITH CHILLI BLACK BEAN & SHALLOTS ( Claypot ) $ 34.00

琥珀合桃雞
CHICKEN, VEGETABLES & TOFFEE WALNUTS $ 34.00

金沙炸子雞
“GUM SAR” CRISPY SKIN CHICKEN $ 35.00
Bonred crispy skin chicken top with golden garlic granules

薑蔥油淋走地雞 (半隻)
FREE RANGE CHICKEN ( Half ) $ 40.00
Steamed with ginger & spring onions and fragrant oil

富貴雞 (全隻)
BEGGAR’S CHICKEN ( Whole ) $ 148.00
( 48 hours notice required )

脆皮燒乳鴨
CRISPY SKIN SQUAB $ 40.00

豉油皇乳鴨
SQUAB WITH PREMIUM SOY $ 40.00
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>蠔油牛肉伴芥蘭</td>
<td>BEEF, CHINESE BROCCOLI &amp; SHIITAKE MUSHROOMS WITH OYSTER SAUCE</td>
<td>$30.00</td>
</tr>
<tr>
<td>香蒜黑椒牛肉</td>
<td>BEEF WITH BLACK PEPPER, GARLIC &amp; SHALLOTS</td>
<td>$30.00</td>
</tr>
<tr>
<td>蜜椒牛仔骨</td>
<td>BONE-IN STRIPLOIN BEEF WITH BLACK PEPPER, CHILLI &amp; HONEY SAUCE $36.00</td>
<td></td>
</tr>
<tr>
<td>中式牛柳</td>
<td>CANTONENSE BEEF FILLET (Cooked medium)</td>
<td>$38.00</td>
</tr>
<tr>
<td>香蒜黑椒牛肉</td>
<td>BEEF WITH BLACK PEPPER, GARLIC &amp; SHALLOTS</td>
<td>$30.00</td>
</tr>
<tr>
<td>蜜椒牛仔骨</td>
<td>BONE-IN STRIPLOIN BEEF WITH BLACK PEPPER, CHILLI &amp; HONEY SAUCE $36.00</td>
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</tr>
<tr>
<td>中式牛柳</td>
<td>CANTONENSE BEEF FILLET (Cooked medium)</td>
<td>$38.00</td>
</tr>
<tr>
<td>滷汁羊架</td>
<td>SICHUAN SHREDDED PORK</td>
<td>$30.00</td>
</tr>
<tr>
<td>四川肉絲</td>
<td>SICHUAN SHREDDED PORK</td>
<td>$30.00</td>
</tr>
<tr>
<td>氷爽排骨</td>
<td>PORK BELLY COOKED 3 TIMES</td>
<td>$36.00</td>
</tr>
<tr>
<td>香芋扣肉</td>
<td>BRAISED PORK BELLY WITH YAM (Kau Yuk)</td>
<td>$40.00</td>
</tr>
<tr>
<td>香蒜黑椒羊肉</td>
<td>LAMB WITH BLACK PEPPER, GARLIC &amp; SHALLOTS</td>
<td>$36.00</td>
</tr>
<tr>
<td>川汁羊架</td>
<td>LAMB CUTLETS WITH SICHUAN SAUCE</td>
<td>$36.00</td>
</tr>
</tbody>
</table>
Provincial Specialities

家鄉小菜

麻婆豆腐
GFO MA PO TOFU ＄28.00
Spicy Sichuan style diced beancurd with ground chicken & capsicum

魚香茄子煲
GF SICHUAN EGGPLANT (Claypot) ＄30.00
Eggplant, ground chicken, spring onions, diced red & green capsicum with chilli prawn reduction

琵琶豆腐
GFO “PEI PAR” BEANCURD ＄32.00
Mixture of beancurd, prawn mince, water chestnut, Chinese sausage, shiitake mushrooms & springs onions, fried and topped with oyster sauce

煎釀茄子青椒
GFO STUFFED EGGPLANT AND CAPSICUM WITH MINCED PRAWN IN OYSTER SAUCE ＄32.00

辣子爆羊肉
GFO LAMB WITH CHILLI (Dry Style) ＄36.00

孜然羊肉
GFO WOK TOSSSED LAMB WITH CUMIN HERB ＄36.00

孜然牛肉
GFO WOK TOSSSED BEEF WITH CUMIN HERB ＄36.00

鮮茄蝦仁炒蛋
GF SCRAMBLED EGGS WITH PRAWNS AND TOMATOES ＄38.00

水煮魚
GF FISH FILLETS IN CHILLI WATER BROTH WITH SICHUAN PEPPER CORN ＄40.00

Dundee’s Selection

澳洲野味

川椒袋鼠肉
GFO SPICY PEPPER KANGAROO FILLET ＄36.00

香蒜黑椒袋鼠肉
GF KANGAROO FILLET WITH BLACK PEPPER, GARLIC & SHALLOTS ＄36.00

薑蔥鱷魚肉
GF CROCODILE FILLET WITH GINGER & SPRING ONIONS ＄38.00

XO 酱鱷魚肉
GF CROCODILE FILLET WITH XO CHILLI SAUCE ＄38.00
Noodles & Rice

粉，麵，飯類

揚州炒飯
GF SPECIAL FRIED RICE
Fried rice with diced BBQ honey pork, shrimps, peas, egg and spring onions
碗 bowl $ 9.00
小 small $ 13.50
大 large $ 18.00

生炒牛肉飯
GFO MINCED BEEF FRIED RICE
星洲炒米 (小/大)
GFO SINGAPORE NOODLES ( Small/ Large ) $ 21.00/ $ 28.00

海鮮炒麵
GFO SEAFOOD FRIED NOODLES $ 40.00

生炒牛肉飯
GF FRESH LOBSTER, DRIED SCALLOP, EGG WHITE, MASAGO & CHINESE BROCCOLI FRIED RICE

蒸/炸銀絲卷
STEAMED OR FRIED “SILVER THREAD” ROLL each $ 6.00

絲苗白飯 (每位)
GF STEAMED RICE ( Per person ) $ 3.00

Vegetarian
素菜類

齋炒飯
GF VEGETARIAN FRIED RICE
碗 bowl $ 9.00
小 small $ 13.50
大 large $ 18.00

豉油皇炒麵/河
GFO SOYA NOODLES ( Choice of egg or rice noodles ) $ 18.00

薑蔥撈麵
EGG NOODLES WITH GINGER & SPRING ONIONS $ 18.00

齋星洲炒米 (小/大)
GF VEGETARIAN SINGAPORE NOODLES ( Small/ Large ) $ 21.00/ $ 28.00

乾燒伊麵
E-FU NOODLES, SHREDDED SHIITAKE MUSHROOMS & LEEK WITH LIGHT OYSTER SAUCE $ 28.00
## Vegetarian

Egg and oyster sauce used in some dishes; please advise where appropriate
(vegetarian oyster sauce used upon request)

### Banquet “V1”
$42 per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed Vegetarian Dumplings</td>
<td>$9.00</td>
</tr>
<tr>
<td>Vegetarian Spring Rolls</td>
<td>$7.50</td>
</tr>
<tr>
<td>Vegetarian Sweet Corn Soup</td>
<td></td>
</tr>
<tr>
<td>Kung Po Beancurd</td>
<td></td>
</tr>
<tr>
<td>Fried Beancurd with Spicy Salt &amp; Pepper</td>
<td>$8.00</td>
</tr>
<tr>
<td>Fried Spring Onion Pastries</td>
<td>$8.00</td>
</tr>
<tr>
<td>Steamed Vegetarian Spring Rolls</td>
<td></td>
</tr>
<tr>
<td>Fried Stuffed Eggplant with Beancurd, Walnuts &amp; Shiitake Mushrooms</td>
<td>$10.50</td>
</tr>
</tbody>
</table>

### Banquet “V2”
$52 per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Wonton Soup</td>
<td></td>
</tr>
<tr>
<td>Vegetarian San Choy Bow</td>
<td></td>
</tr>
<tr>
<td>Fried Stuffed Eggplant</td>
<td></td>
</tr>
<tr>
<td>Bok Choy with Enoki Mushrooms &amp; Bamboo Piths</td>
<td></td>
</tr>
<tr>
<td>Peking Shredded Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Fried Rice</td>
<td></td>
</tr>
<tr>
<td>Fried Stuffed Eggplant with Beancurd, Walnuts &amp; Shiitake Mushrooms</td>
<td>$10.50</td>
</tr>
</tbody>
</table>

## Additional Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Vegetarian Spring Rolls (3 pieces)</td>
<td>$7.50</td>
</tr>
<tr>
<td>Fried Beancurd with Spicy Salt &amp; Pepper</td>
<td>$8.00</td>
</tr>
<tr>
<td>Fried Spring Onion Pastries (2 pieces)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Steamed Vegetarian Dumplings (3 pieces)</td>
<td>$9.00</td>
</tr>
<tr>
<td>Vegetarian San Choy Bow</td>
<td>$9.00</td>
</tr>
<tr>
<td>Fried Stuffed Eggplant with Beancurd, Walnuts &amp; Shiitake Mushrooms</td>
<td>$10.50</td>
</tr>
</tbody>
</table>

Served with Sichuan sauce
Vegetarian

Egg and oyster sauce used in some dishes; please advise where appropriate
(vegetarian oyster sauce used upon request)

齋栗米羹
GF VEGETARIAN SWEET CORN SOUP $ 9.00

齋酸辣湯
GFO VEGETARIAN HOT & SOUR SOUP $ 10.00

紅燙豆腐
GFO BRAISED BEANCURD & SHIITAKE MUSHROOMS WITH OYSTER SAUCE $ 28.00

麻辣豆腐
GFO SICHUAN BEANCURD $ 28.00

陳醋茄子
GFO EGGPLANT WITH SEASONED DARK VINEGAR $ 28.00

清炒雜菜 ( 小/大 )
GF STIR-FRIED MIXED CHINESE VEGETABLES ( Small/ Large ) $ 21.00/ $ 28.00

宮保豆腐
GFO KUNG PO BEANCURD $ 28.00
Stir-fried beancurd, diced red & green capsicum, onions, dried chilli and peanuts with a blend of grounded chilli bean sauce

杞子菠菜苗
GF STIR-FRIED BABY SPINACH WITH GOJI BERRIES $ 28.00

蠔油冬菇芥蘭
GFO CHINESE BROCCOLI & SHIITAKE MUSHROOMS WITH OYSTER SAUCE $ 28.00

京都炸冬菇絲
GFO PEKING SHREDDED SHIITAKE MUSHROOMS $ 28.00
Lightly battered shredded shiitake mushrooms with a mixture of plum, red vinegar, tomato sauce and honey

齋琵琶豆腐
GFO VEGETARIAN “PEI PAR” BEANCURD $ 30.00
Mixture of beancurd, water chestnuts, shiitake mushrooms, bamboo shoots, snow peas, spring onions and coriander, fried and topped with vegetarian oyster sauce

竹笙金菇扒白菜
GFO BOK CHOY WITH ENOKI MUSHROOMS & BAMBOO PITHS $ 32.00

羅漢上素
GFO BUDDHA’S CHOICE $ 32.00
Chinese vegetables, shiitake mushrooms, beancurd & Chinese fungus
Desserts
甜品類

雲尼拿雪糕
GFO VANILLA ICE CREAM $4.50
加果仁或糖漿
With topping and / or nuts $5.00

炸香蕉/菠蘿雪糕
GFO BANANA OR PINEAPPLE FRITTER & ICE CREAM $9.00

綠茶紅豆糕或椰汁糕
GREEN TEA & RED BEAN JELLY OR COCONUT JELLY $9.00

香芒布甸
MANGO PUDDING $9.00

士多啤梨雪糕
GFO FRESH STRAWBERRIES & ICE CREAM $9.50

鮮果拼盤 (每位)
GF SIGNATURE FRESH FRUIT PLATTER ( Per person ) $9.50

炸雪糕
FRIED ICE CREAM $10.00
Served in a waffle cone

拔絲蘋果/香蕉/菠蘿雪糕
GFO TOFFEE APPLE, BANANA OR PINEAPPLE WITH ICE CREAM $16.00

草莓斑戟雪糕
FRESH STRAWBERRY CREPES $16.00
Crepes filled with fresh Strawberries, served with topping and Vanilla ice cream

香蕉斑戟雪糕
BANANA CREPES $16.00
Crepes filled with Banana, served with Caramel and Vanilla ice cream

榛子甜酒雪糕咖啡
RED EMPEROR AFFOGATO $18.00
Vanilla ice cream, Espresso shot, Frangelico & nuts

窩餅
CHINESE PANCAKE ( Serves 2 ) $18.00
香蕉豆沙或奶皇
Choice of either red bean paste & sliced banana or custard

雪蛤燉紅蓮
GF DOUBLE BOILED HASHIMA WITH RED DATES & LOTUS SEEDS $28.00

Change to Gluten Free Vanilla Ice Cream Extra $1.00