



江南名釀醉滿樓
錦繡佳餚宴賓客

Red Emperor Chinese restaurant started its journey and development on level 3 Southgate since 1992.

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.

Red Emperor Chinese Restaurant

M10 Mid Level / Level 2
Southgate Restaurant & Shopping Precinct
3 Southgate Avenue
Southbank, VIC 3006
Telephone (03) 9699 4170
Fax (03) 9690 7359
<http://www.redemperor.com.au/>

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 & SHALLOTS
SINGAPORE NOODLES

— * —

BANANA FRITTER & ICE CREAM
OR

DESSERT OF SAME VALUE

— * —

CHINESE TEA
HOUSEMADE ALMOND COOKIES

Banquet 套餐

For 4 People or More

Banquet "C"

\$55 per person

CALAMARI WITH SPICY SALT & PEPPER
BBQ HONEY PORK

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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

———— * —————

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

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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

腰果

CASHEWS

\$8.00

琥珀核桃

TOFFEE WALNUTS

\$10.00

秘製 XO 醬

XO CHILLI SAUCE

A housemade superior sauce with dried scallops, salted fish,
ham, onions and whole Bird's Eye chilli

 \$15.00



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

GF Gluten Free

GFO Gluten Free Option Available

Sharing Banquet

套餐

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

Entrees

小食類

	蒸帶子 (薑蔥, 豉汁或XO醬)		
GFO	FRESH WESTERN AUSTRALIA SCALLOPS (Minimum 3 pieces) Steamed with ginger & spring onions, black bean or XO chilli sauce		Each \$ 5.00
	葡汁焗帶子		
	FRESH WESTERN AUSTRALIA SCALLOPS (Minimum 3 pieces) Baked with Turmeric cream sauce		Each \$ 5.50
	脆皮春卷		
	CRISPY CHICKEN SPRING ROLLS (3 pieces)		\$ 7.50
	蒸點心三寶		
GFO	STEAMED DIM SUM (3 pieces) (3 different varieties)		\$ 9.00
	港式小籠包		
	STEAMED PORK DUMPLINGS (3 pieces)		\$ 9.00
	生菜包		
GFO	SAN CHOY BOW Minced chicken, Chinese pork sausage, water chestnuts & bamboo shoots in lettuce cup topped with hoi sin sauce		\$ 9.00
	蜜汁叉燒		
GFO	BBQ HONEY PORK		\$ 11.00
	紅油抄手		
	PRAWN WONTONS IN CHILLI OIL, VINEGAR & GARLIC GRANULES		\$ 12.00
	椒鹽或魚香炸軟殼蟹		
GFO	FRIED SOFT SHELL CRAB Served with salt & pepper or chilli prawn reduction		\$ 12.00
	錦江上承特拼		
GFO	SIGNATURE ENTRÉE PLATTER Steamed scallop dumpling, steamed prawn, coriander & water chestnut roll, crispy beancurd skin prawn roll and spicy salt & pepper calamari		\$ 15.00
	椒鹽鮮魷		
GFO	CALAMARI WITH SPICY SALT & PEPPER		\$ 16.00
	錦江椒鹽鷓鴣		
GFO	SIGNATURE TWICE-COOKED SPICY QUAIL		\$ 16.00
	脆皮燒黑豚肉		
GFO	CRISPY FIVE-SPICE ROAST BERKSHIRE PORK BELLY (10 pieces) Thursday to Sunday Dinner Only		\$ 20.00
	魚香炸大蝦		
GFO	FRIED JUMBO QUEENSLAND PRAWNS (2 pieces) Served with chilli prawn reduction		\$ 24.00

Cold Platters


(Serves 2 – 4 people)

冷拼盤

	麻醬牛脰 OX TONGUE WITH SEASEME SAUCE	\$18.00
GF	燻蹄或牛腱拼海蜆 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
	海蜆拼鴨舌 DUCK TONGUE WITH JELLYFISH	\$ 40.00
GF	醉乳鴿 DRUNKEN SQUAB	\$ 48.00

Soup

湯類

GF	雞絲粟米羹 CHICKEN & SWEET CORN SOUP	\$ 9.00
	鮮蝦豬肉雲吞湯 WONTON SOUP Prawn & pork dumplings in chicken stock	\$ 10.00
GFO	酸辣湯 HOT & SOUR SOUP With shrimps, shredded chicken, beancurd, preserved vegetables, bamboo shoots, black fungus & egg	 \$ 10.00
GFO	鴨絲羹 SHREDDED DUCK SOUP	\$ 10.00
GFO	海鮮豆腐羹 SEAFOOD & BEANCURD SOUP	\$ 11.00
	錦江灌湯餃 RED EMPEROR CONSOMMÉ DUMPLING WITH LOBSTER & ABALONE	\$ 18.00
GF	精選燉湯 DOUBLE BOILED HERBAL SOUP OF THE DAY	\$ 18.00
GF	紅燒魚翅 (蟹肉或雞絲) SHARK FIN SOUP (Loose form) Choice of crab meat or shredded chicken	\$ 50.00
GF	紅燒大包翅 SUPREME SHARK FIN SOUP (Comb form)	\$ 120.00

Seafood

海鮮類

- 錦江一品煲
GFO **RED EMPEROR COMBINATION (Claypot)** \$ 45.00
Combination of prawns, scallops, calamari, chicken, shiitake mushrooms and lettuce in a claypot
- 海鮮豆腐煲
GFO **SEAFOOD & BEANCURD (Claypot)** \$ 45.00
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
- 生麵底 (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** \$ 16.00/ 100 gm
Ginger & spring onions / spicy salt & pepper / goose liver pate Singapore style chilli sauce / steamed or sauce of your choice
- 蠔皇原隻鮑
BRAISED WHOLE GREEN LIP ABALONE WITH OYSTER SAUCE from 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** \$ 18.00/ 100 gm
- 煎釀帶子
GFO **STUFFED SCALLOPS WITH MINCED PRAWN** \$ 48.00
- 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**  \$ 35.00

Seafood

海鮮類

GF	玻璃蝦 CRYSTAL PRAWNS Succulent prawns stir-fried with superior stock, served with snowpeas, shredded carrot and spring onion salad	\$ 44.00
GF	金蒜牛油蝦 PRAWNS WITH BUTTER & CRISPY GARLIC GRANULES	\$ 44.00
GFO	乾煎蝦 MANDARIN PRAWNS	\$ 44.00
	黃金麥皮蝦 GOLDEN PRAWNS WITH OATMEAL, FRIED CURRY LEAVES & DRIED CHILLI	 \$ 44.00
GFO	宮保蝦 KUNG PO PRAWNS Stir-fried prawns, diced red & green capsicum, onions, dried chilli and peanuts with a blend of ground chilli bean sauce	 \$ 44.00
GF	琥珀合桃蝦 PRAWNS, VEGETABLES & TOFFEE WALNUTS	\$ 44.00
GFO	黑椒香蜜大蝦 JUMBO QUEENSLAND PRAWNS (LIGHTLY BATTERED) WITH BLACK PEPPER & HONEY SAUCE (4 pieces)	\$ 46.00
GFO	清蒸盲鱧 LIVE BARRAMUNDI FROM THE TANK Steamed with shredded ginger, then topped with spring onions, coriander & a special house blend of soy, herbs and spices	\$ 7.00/ 100gm
GFO	游水三刀 LIVE MORWONG FROM THE TANK	\$ 14.00/ 100gm
GFO	游水星斑 LIVE CORAL TROUT FROM THE TANK	\$ 19.00/ 100gm
GFO	椒鹽左口魚球 FRIED FLOUNDER FILLETS WITH SPICY SALT & PEPPER AND XO CHILLI SAUCE	  \$ 40.00
GFO	清蒸或香煎魚柳 STEAMED OR PAN-FRIED FISH FILLET OF THE DAY	\$ 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) (48 hours notice required)		\$ 128.00
GF	錦江美味雞 RED EMPEROR MANDARIN CHICKEN Stir-fried chicken breast fillet with tangy sweet blend of plum and grounded bean sauce		\$ 30.00
GFO	川椒雞 SPICY PEPPER CHICKEN Stir-fried chicken breast fillet with grounded Sichuan peppers, ginger, dark soy and a touch of chilli oil		\$ 30.00
GFO	乾蔥豆豉雞煲 CHICKEN WITH CHILLI BLACK BEAN & SHALLOTS (Claypot)		\$ 34.00
GF	琥珀合桃雞 CHICKEN, VEGETABLES & TOFFEE WALNUTS		\$ 34.00
	金沙炸子雞 "GUM SAR" CRISPY SKIN CHICKEN Boned crispy skin chicken top with golden garlic granules		\$ 35.00
GFO	薑蔥油淋走地雞 (半隻) FREE RANGE CHICKEN (Half) Steamed with ginger & spring onions and fragrant oil		\$ 40.00
	富貴雞 (全隻) BEGGAR'S CHICKEN (Whole) (48 hours notice required)		\$ 148.00
	脆皮燒乳鴿 CRISPY SKIN SQUAB		\$ 40.00
	豉油皇乳鴿 SQUAB WITH PREMIUM SOY		\$ 40.00

Meat

肉類

- 蠔油牛肉伴芥蘭
GFO BEEF, CHINESE BROCCOLI & SHIITAKE MUSHROOMS WITH OYSTER SAUCE \$ 30.00
- 香蒜黑椒牛肉
GFO BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS \$ 30.00
- 蜜椒牛仔骨
BONE-IN STRIPLOIN BEEF WITH BLACK PEPPER, CHILLI & HONEY SAUCE 🌶️🌶️ \$ 36.00
- 中式牛柳
GF CANTONESE BEEF FILLET (Cooked medium) \$ 38.00
Stir-fried beef fillet pieces tossed with a tangy mixture of vegetable puree, tomato sauce and herbs
- 京都牛柳絲
GFO PEKING SHREDDED BEEF FILLET \$ 38.00
Lightly battered shredded beef fillet with a mixture of plum, red vinegar and tomato sauce
- 乾蔥豆豉牛柳粒煲
GFO DICED BEEF FILLET WITH CHILLI BLACK BEAN & SHALLOTS (Claypot) 🌶️ \$ 38.00
- 芥辣燒牛柳
GFO BBQ BEEF FILLET WITH SICHUAN SAUCE (Cooked medium) 🌶️🌶️ \$ 45.00
Marinated with wholegrain mustard, BBQ, sliced and topped with sauce
- 香煎牛扒皇
GFO PAN-FRIED BEEF FILLETS (3 pieces) \$ 45.00
Served with Sichuan or Black Pepper Sauce
- 菠蘿咕嚕肉
SWEET & SOUR PORK \$ 30.00
- 四川肉絲
GFO SICHUAN SHREDDED PORK 🌶️🌶️ \$ 30.00
- 崑崙排骨
PORK BELLY COOKED 3 TIMES \$ 36.00
Infused with master stock, steamed until tender with herbs & spices then fried, sliced and served with Chinese broccoli
- 香芋扣肉
BRAISED PORK BELLY WITH YAM (Kau Yuk) \$40.00
- 香蒜黑椒羊肉
GFO LAMB WITH BLACK PEPPER, GARLIC & SHALLOTS \$ 36.00
- 川汁羊架
GFO LAMB CUTLETS WITH SICHUAN SAUCE 🌶️🌶️ \$ 36.00

Provincial Specialities

家鄉小菜

- GFO **MA PO TOFU**   \$ 28.00
Spicy Sichuan style diced beancurd with ground chicken & capsicum
- GF **SICHUAN EGGPLANT (Claypot)**   \$ 30.00
Eggplant, ground chicken, spring onions, diced red & green capsicum with chilli prawn reduction
- 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
- GFO **STUFFED EGGPLANT AND CAPSICUM WITH MINCED PRAWN IN OYSTER SAUCE** \$ 32.00
煎釀茄子青椒
- GFO **LAMB WITH CHILLI (Dry Style)**   \$ 36.00
辣子爆羊肉
- GFO **WOK TOSSED LAMB WITH CUMIN HERB**   \$ 36.00
孜然羊肉
- GFO **WOK TOSSED BEEF WITH CUMIN HERB**   \$ 36.00
孜然牛肉
- GF **SCRAMBLED EGGS WITH PRAWNS AND TOMATOES** \$ 38.00
鮮茄蝦仁炒蛋
- GF **FISH FILLETS IN CHILLI WATER BROTH WITH SICHUAN PEPPER CORN**   \$ 40.00
水煮魚

Dundee's Selection

澳洲野味

- GFO **SPICY PEPPER KANGAROO FILLET**  \$ 36.00
川椒袋鼠肉
- GF **KANGAROO FILLET WITH BLACK PEPPER, GARLIC & SHALLOTS** \$ 36.00
香蒜黑椒袋鼠肉
- GF **CROCODILE FILLET WITH GINGER & SPRING ONIONS** \$ 38.00
薑蔥鱷魚肉
- GF **CROCODILE FILLET WITH XO CHILLI SAUCE**   \$ 38.00
XO 醬鱷魚肉

Noodles & Rice

粉, 麵, 飯類

GF	揚州炒飯 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
GFO	生炒牛肉飯 MINCED BEEF FRIED RICE	\$ 20.00
GFO	星洲炒米 (小/大) SINGAPORE NOODLES (Small/ Large)	\$ 21.00/ \$ 28.00
GFO	海鮮炒麵 SEAFOOD FRIED NOODLES	\$ 43.00
GF	鮮龍蝦瑤柱蛋白蟹子芥蘭粒炒飯 FRESH LOBSTER, DRIED SCALLOP, EGG WHITE, MASAGO & CHINESE BROCCOLI FRIED RICE	\$ 45.00
	蒸/炸銀絲卷 STEAMED OR FRIED "SILVER THREAD" ROLL	each \$ 6.00
GF	絲苗白飯 (每位) STEAMED RICE (Per person)	\$ 3.00

Vegetarian

素菜類

GF	齋炒飯 VEGETARIAN FRIED RICE	碗 bowl \$ 9.00 小 small \$ 13.50 大 large \$ 18.00
GFO	豉油皇炒麵/河 SOYA NOODLES (Choice of egg or rice noodles)	\$ 18.00
	薑蔥撈麵 EGG NOODLES WITH GINGER & SPRING ONIONS	\$ 18.00
GF	齋星洲炒米 (小/大) 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

素菜類

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

Banquet "V1"

\$42 per person

STEAMED VEGETARIAN DUMPLINGS

VEGETARIAN SPRING ROLLS

———— * ————

VEGETARIAN SWEET CORN SOUP

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KUNG PO BEANCURD

———— * ————

MIXED MUSHROOMS &

BABY SPINACH

VEGETARIAN FRIED RICE

———— * ————

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

———— * ————

CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet "V2"

\$52 per person

VEGETARIAN WONTON SOUP

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VEGETARIAN SAN CHOY BOW

———— * ————

FRIED STUFFED EGGPLANT

———— * ————

BOK CHOY WITH ENOKI

MUSHROOMS & BAMBOO PITHS

———— * ————

PEKING SHREDDED MUSHROOMS

VEGETARIAN FRIED RICE

———— * ————

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

———— * ————

CHINESE TEA

HOUSEMADE ALMOND COOKIES


齋春卷

CRISPY VEGETARIAN SPRING ROLLS (3 pieces)

\$ 7.50

椒鹽豆腐角

GFO FRIED BEANCURD WITH SPICY SALT & PEPPER

 \$ 8.00

蔥油餅

FRIED SPRING ONION PASTRIES (2 pieces)

\$ 8.00

上素餃

GF STEAMED VEGETARIAN DUMPLINGS (3 pieces)

\$ 9.00

齋生菜包

GFO VEGETARIAN SAN CHOY BOW

\$ 9.00

炸釀茄子

GFO FRIED STUFFED EGGPLANT WITH BEANCURD, WALNUTS &
SHIITAKE MUSHROOMS

  \$ 10.50

Served with Sichuan sauce

Vegetarian

素菜類

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

	齋粟米羹		
GF	VEGETARIAN SWEET CORN SOUP		\$ 9.00
	齋酸辣湯		
GFO	VEGETARIAN HOT & SOUR SOUP	 	\$ 10.00
	紅燒豆腐		
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 ground 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		\$ 30.00
	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		
	竹筴金菇扒白菜		
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	
	黑與白	
	Black & White Delight	\$ 12.00
	Sweet black glutinous rice topped with salted coconut cream and crunchy coconut flakes	
	拔絲蘋果/ 香蕉/ 菠蘿雪糕	
GFO	TOFFEE APPLE, BANANA OR PINEAPPLE WITH ICE CREAM	\$ 16.00
	草莓班戟雪糕	
	FRESH STRAWBERRY CREPES	\$ 16.00
	Crepes filled with fresh Strawberries, served with topping and Vanilla ice cream	
	香蕉班戟雪糕	
	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