

錦江中餐館

RED EMPEROR CHINESE RESTAURANT

江南名釀醉滿樓



錦繡佳餚宴賓客

始於一九九二 SINCE 1992

M10 Mid Level / Level 2, Southgate Restaurant & Shopping Precinct

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@REChinese



@redemperorsouthgate

About Restaurant

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

關於餐館

錦江中餐館自 1992 年於 Southgate 三樓開業至今。我們的致力於提供一貫的服務和優質的食品。通過辛勤員工和其奉獻精神，我們成功地為眾多尊貴的客人提供了滿意的服務。我們的目標是繼續保持我們的最好，並不斷改進，以滿足每個客戶的需求，並與每個人建立真正的關係。我們相信基於我們細心和熱情，能為遠道而來的客人提供難忘的體驗。

錦江的標誌，就是我們的菜單。這些菜餚都是由我們經驗豐富的廚師準備的，而且是真正的和經過測試的。廚師們對細節非常關注而且熱愛烹調。我們榮幸能夠以微笑的面孔，周到和一致的服務歡迎我們的客人。我們希望看到他們帶著更大的微笑離開。

錦江管理團隊

If you have any food allergies or special dietary requirement, please inform us prior to ordering. We will do our best to accommodate your request and take every step we can to minimise cross contamination of food allergens. Due to the nature of our restaurant meal preparation, we however are unable to guarantee the absence of all food allergens from our menu items. Please note, MSG is not used in our food preparation. However, the presence of this ingredient in some of our commercial sauces is unfortunately unavoidable, Thank you.

如果您有任何食物過敏或特殊飲食要求，請在點菜時告知我們。我們將盡最大努力滿足您的要求，並儘一切可能減少食物過敏原的交叉污染。由於我們餐廳膳食的準備性質，我們無法保證我們的菜單項中沒有所有食物過敏原。請注意，我們不使用味精於準備的食物中。然而，遺憾的是，我們的一些商業醬料中存在這種成分是不可避免的，謝謝。



Chilli indicate level of spiciness.

Please advise if you wish to adjust.

GFO Gluten Free Option Available

GF Gluten Free

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

Banquet 套餐

For 2 to 3 People

Banquet "A"

\$60 per person

STEAMED ASSORTED DIM SUM

————— * —————

GINGER SCALLOPS

————— * —————

BBQ HONEY PORK

SIGNATURE TWICE-COOKED SPICY QUAIL

————— * —————

BEEF FILLET WITH SICHUAN SAUCE

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)

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PEKING DUCK

————— * —————

PAN-FRIED WILD BARRAMUNDI FILLET

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"

\$60 per person

SAN CHOY BOW

———— * ————

CRISPY PRAWNS SPRING ROLL

BBQ HONEY PORK

———— * ————

CHICKEN & SWEET CORN SOUP

———— * ————

PORK BELLY COOKED 3 TIMES

———— * ————

BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS

SPECIAL FRIED RICE

———— * ————

BANANA FRITTER & ICE CREAM OR DESSERT OF SAME VALUE

———— * ————

CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet "D"

\$80 per person

SAN CHOY BOW

———— * ————

FRIED STUFFED SCALLOPS WITH MINCED PRAWN

BBQ HONEY PORK

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PEKING DUCK

———— * ————

RED EMPEROR MANDARIN CHICKEN

———— * ————

LAMB CUTLETS WITH SICHUAN SAUCE

VEGETARIAN FRIED RICE

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BANANA FRITTER & ICE CREAM OR DESSERT OF SAME VALUE

———— * ————

CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet 套餐

For 4 People or More

Banquet "E"

\$138 per person

SEAFOOD SAN CHOY BOW

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RED EMPEROR CONSOMME' DUMPLING WITH LOBSTER & ABALONE

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PEKING DUCK

————— * —————

FRESH LOBSTER WITH GINGER & SPRING ONIONS

————— * —————

PAN-FRIED BEEF FILLET WITH SICHUAN SAUCE
VGETEARIAN BLACK TRUFFLE FRIED RICE

————— * —————

BANANA FRITTER & ICE CREAM
OR
DESSERT OF SAME VALUE

————— * —————

CHINESE TEA
HOUSEMADE ALMOND COOKIES

Sharing Banquet

套餐

Minimum 8 people per table

Banquet "F"

\$70 per person

STEAMED ASSORTED DIM SUM

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CALAMARI WITH SPICY SALT & PEPPER
SIGNATURE TWICE-COOKED SPICY QUAIL

————— * —————

STEAMED WHOLE BARRAMUNDI
SICHUAN PRAWNS
RED EMPEROR MANDARIN CHICKEN
BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS
PEKING SHREDDED SHIITAKE MUSHROOMS
KUNG PO BEANCURD
STEAMED RICE

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FRESH FRUIT PLATTER

————— * —————

CHINESE TEA
HOUSEMADE ALMOND COOKIES

Banquet "G"

\$80 per person

STEAMED PORK DUMPLINGS

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GOLDEN PRAWNS WITH OATMEAL, FRIED CURRY LEAVES & DRIED CHILLI

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PEKING DUCK

————— * —————

PAN-FRIED WILD BARRAMUNDI FILLET
PORK BELLY COOKED 3 TIMES
SPICY PEPPER CHICKEN
BEEF FILLET WITH CHILLI & HONEY SAUCE
SICHUAN EGGPLANT WITH CHILLI PRAWN REDUCTION
STEAMED RICE

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FRESH FRUIT PLATTER

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CHINESE TEA
HOUSEMADE ALMOND COOKIES


Seafood Entrees

海鮮小食

	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
	紅油抄手		
	PRAWN WONTONS IN CHILLI OIL, VINEGAR & GARLIC GRANULES		\$ 12.00
	椒鹽炸軟殼蟹		
GFO	FRIED SOFT SHELL CRAB WITH SPICY SALT & PEPPER		\$ 12.00
	脆皮蝦春卷		
	CRISPY PRAWN SPRING ROLLS (2 pieces)		\$ 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		\$ 16.00
	椒鹽鮮魷		
GFO	CALAMARI WITH SPICY SALT & PEPPER		\$ 16.00
	薑蔥炒西省帶子		
GF	STIR-FRIED WESTERN AUSTRALIA SCALLOPS With Ginger & Spring Onions		\$ 16.00
	魚香炸大蝦		
GFO	FRIED JUMBO QUEENSLAND PRAWNS (2 pieces) Served with chilli prawn reduction		\$ 24.00
	龍蝦肉炒蛋白鮮奶		
GF	STIR-FRIED EGG WHITE & CREAM WITH LOBSTER		\$ 32.00

Entrees

小食

	脆皮雞春卷	
	CRISPY CHICKEN SPRING ROLLS (3 pieces)	\$ 8.00
	蒸點心三寶	
GFO	STEAMED ASSORTED DIM SUM (3 pieces)	\$10.00
	港式小籠包	
	STEAMED PORK DUMPLINGS (3 pieces)	\$10.00
	生菜包	
GFO	SAN CHOY BOW	\$10.00
	Minced chicken, Chinese pork sausage, water chestnuts & bamboo shoots in lettuce cup topped with Plum sauce	
	蜜汁叉燒	
GFO	BBQ HONEY PORK (8 pieces)	\$ 12.00
	錦江椒鹽鵝鶉	
GFO	SIGNATURE TWICE-COOKED SPICY QUAIL	\$ 18.00
	脆皮燒黑豚肉	
GFO	CRISPY FIVE-SPICE ROAST BERKSHIRE PORK BELLY (8 pieces)	\$ 20.00
	Thursday to Sunday Dinner Only	

Cold Platters

(Serves 2 – 4 people)

冷拼盤

	滷水豆腐	
	BEANCURD	\$ 12.00
	麻醬牛蒡	
	OX TONGUE WITH SESAME SAUCE	\$ 18.00
	手拍黃瓜	
GF	SMASHED CUCUMBER & GARLIC	\$ 18.00
	海蜇	
GF	JELLYFISH	\$ 20.00
	滷水鴨舌	
	DUCK TONGUE	\$ 20.00
	千層峰	
	PIG EARS TERRINE	\$ 20.00
	麻辣鮮鴨掌	
	DUCK WEBS WITH CHILLI OIL & SESAME SAUCE	\$ 24.00
	牛腱,燻蹄拼海蜇	
GF	BEEF SHIN, SLICES OF BONELESS PORK HOCK WITH JELLYFISH	\$ 40.00
	醉乳鴿	
GF	DRUNKEN SQUAB	\$ 48.00

Soup

湯類

GF	雞絲番茄蛋花湯 CHICKEN, EGG & TOMATO SOUP		\$ 10.00
GF	雞絲粟米羹 CHICKEN & SWEET CORN SOUP		\$ 10.00
	鮮蝦豬肉雲吞湯 WONTON SOUP Prawn & pork dumplings in chicken stock		\$ 11.00
GFO	酸辣湯 HOT & SOUR SOUP With shrimps, shredded chicken, beancurd, preserved vegetables, bamboo shoots, black fungus & egg		\$ 11.00
GFO	鴨絲羹 SHREDDED DUCK SOUP		\$ 11.00
GFO	海鮮豆腐羹 SEAFOOD & BEANCURD SOUP		\$ 13.00
GF	精選燉湯 DOUBLE BOILED HERBAL SOUP OF THE DAY		\$ 20.00
	龍蝦鮑片灌湯餃 RED EMPEROR CONSOMMÉ DUMPLING WITH LOBSTER & ABALONE		\$ 20.00
GF	紅燒魚翅 (蟹肉或 雞絲) SHARK FIN SOUP (Loose form) Choice of crab meat or shredded chicken		\$ 55.00
GF	紅燒大包翅 SUPREME SHARK FIN SOUP (Comb form)		\$130.00

Provincial Specialities

家鄉小菜

GFO	麻婆豆腐 MA PO TOFU		\$ 30.00
	Spicy Sichuan style diced beancurd with minced chicken & capsicum		
GF	魚香茄子煲 SICHUAN EGGPLANT (Claypot)		\$ 30.00
	Eggplant, minced chicken, spring onions, diced red & green capsicum with chilli prawn reduction		
GFO	琵琶豆腐 "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	煎釀茄子青椒 STUFFED EGGPLANT AND CAPSICUM WITH MINCED PRAWN IN OYSTER SAUCE		\$ 36.00
GFO	乾煸四季豆 STIR-FRIED LONG BEANS WITH MINCED CHICKEN & PICKLE VEGETABLES		\$ 36.00
GF	鮮茄蝦仁炒蛋 SCRAMBLED EGGS WITH PRAWNS AND TOMATOES		\$ 38.00
	腰果 CASHEWS		\$ 8.00
	琥珀合桃 TOFFEE WALNUTS		\$ 10.00
	秘製 XO 醬 HOUSEMADE XO CHILLI SAUCE		\$ 15.00
	A housemade superior sauce with dried scallops, salted fish, ham, onions and whole Bird's Eye chilli		
	中國名茶 CHINESE TEA	每位 Per Person	\$ 2.50
	自來茶 BYO TEA	每位 Per Person	\$ 1.00
	白開水 HOT WATER	每位 Per Person	\$ 1.00

Seafood

海鮮類

- GFO 生猛龍蝦
LIVE LOBSTER FROM THE TANK \$ 298/ 1kg
Sashimi / with ginger & spring onions / spicy salt & pepper / steamed or sauce of your choice
- GFO 生猛雪花蟹
LIVE SNOW CRAB FROM THE TANK \$ 208/ 1kg
Ginger & spring onions / spicy salt & pepper / goose liver pate /Singapore style chilli sauce / steamed or sauce of your choice
- GFO 生猛泥蟹
LIVE MUD CRAB FROM THE TANK \$ 148/ 1kg
Ginger & spring onions / spicy salt & pepper / Singapore style chilli sauce / steamed or sauce of your choice

生麵底	FRESH EGG NOODLES BASE	(每個)	each \$ 6.00
伊麵底	E-FU NOODLES BASE	(每個)	each \$ 14.00
煎米粉底	PAN-FRIED RICE NOODLES BASE	(每位)	each serve \$ 8.00
河粉底	RICE NOODLES (HO-FUN) BASE	(每位)	each serve \$ 6.00

- GFO 黑椒香蜜大蝦
JUMBO QUEENSLAND PRAWNS (4 pieces) \$ 48.00
Lightly Battered With Black Pepper & Honey Sauce
- GF 玻璃蝦
CRYSTAL PRAWNS \$ 44.00
Succulent prawns stir-fried with superior stock, served with snowpeas, shredded carrot and spring onion salad
- GF 金蒜牛油蝦
PRAWNS WITH BUTTER & CRISPY GARLIC GRANULES \$ 44.00
- GFO 乾煎蝦
MANDARIN PRAWNS \$ 44.00
- GF 黃金麥皮蝦
GOLDEN PRAWNS WITH OATMEAL, FRIED CURRY LEAVES & DRIED CHILLI  \$ 44.00
- GFO 宮保蝦
KUNG PO PRAWNS  \$ 44.00
Stir-fried prawns, diced red & green capsicum, onions, dried chilli and peanuts with a blend of grounded chilli bean sauce
- GF 琥珀合桃蝦
PRAWNS, VEGETABLES & TOFFEE WALNUTS \$ 46.00
- GFO 椒鹽鮮魷
CALAMARI WITH SPICY SALT & PEPPER  \$ 32.00

Seafood

海鮮類

GF	游水青邊鮑 LIVE GREEN LIP ABALONE FROM THE TANK		\$ 228/ 1kg
	蠔皇原隻鮑 BRAISED WHOLE GREEN LIP ABALONE WITH OYSTER SAUCE	Each From	\$ 200.00
	海參鮮鮑片 BRAISED ABALONE WITH SEA CUCUMBER		\$ 90.00
	北菇海參 BRAISED SEA CUCUMBER WITH MUSHROOMS		\$ 80.00
GFO	游水星班 LIVE CORAL TROUT FROM THE TANK		\$ 228/ 1kg
GFO	游水三刀 LIVE MORWONG FROM THE TANK		\$ 198/ 1kg
GFO	游水盲鱮 LIVE BARRAMUNDI FROM THE TANK		\$ 70/ 1kg
	Steamed with shredded ginger, then topped with spring onions, coriander & special house blend of soy, herbs and spices		
GFO	香煎銀鱈魚 PAN-FRIED BLACK COD FILLET		\$ 68.00
GFO	野盲鱮柳 (清蒸 或 香煎) WILD BARRAMUNDI FILLETS (Steamed or Pan-fried)		\$ 52.00
GFO	椒鹽左口魚球 FRIED FLOUNDER FILLETS WITH SPICY SALT & PEPPER AND XO CHILLI SAUCE		\$ 40.00
GF	水煮魚 FISH FILLETS IN CHILLI BROTH WITH SICHUAN PEPPER CORN		\$ 40.00
GFO	錦江一品煲 RED EMPEROR COMBINATION (Claypot)		\$ 45.00
	Combination of prawns, scallops, calamari, chicken, shiitake mushrooms and lettuce in a claypot		
GFO	海鮮豆腐煲 SEAFOOD & BEANCURD (Claypot)		\$ 45.00
	Combination of prawns, scallops, calamari, fish fillets, shiitake mushrooms, beancurd & bok choy in a claypot		
GFO	煎釀帶子 STUFFED SCALLOPS WITH MINCED PRAWN		\$ 48.00
GF	XO 醬帶子 SCALLOPS WITH XO CHILLI SAUCE		\$ 48.00
GF	薑蔥炒帶子 SCALLOPS WITH GINGER & SPRING ONIONS		\$ 48.00

Poultry

家禽類

GFO	北京填鴨 (兩件) PEKING DUCK (2 pieces)		\$ 18.00
	樟茶鴨 (半隻/全隻) SICHUAN SMOKED TEA DUCK (Half/ Whole)		\$ 50.00 / \$ 96.00
GFO	海蜇炒鴨絲 STIR-FRIED SHREDDED ROAST DUCK WITH JELLYFISH & BEAN SHOOTS		\$ 36.00
	陳皮炆鴨煲 SLOW COOKED DUCK WITH AGED MANDARIN PEEL (Claypot)		\$ 36.00
GF	脆皮燒鴨 (半隻) CRISPY ROSTED DUCK (HALF)		\$ 42.00
	八寶鴨 (全隻) 兩天前預訂 EIGHT TREASURE DUCK (Whole) 2 Days 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		\$ 32.00
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		\$ 32.00
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		\$ 36.00
	金沙炸子雞 (半隻) "GUM SAR" CRISPY SKIN CHICKEN (Half) Boned crispy skin chicken top with golden garlic granules		\$ 36.00
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) 兩天前預訂 BEGGAR'S CHICKEN (Whole) 2 Days notice required		\$ 148.00

Squab

乳鴿類

	脆皮燒乳鴿	
	CRISPY SKIN SQUAB	\$ 42.00
	豉油皇乳鴿 (需時 45 分鐘)	
	SQUAB WITH PREMIUM SOY SAUCE (Please allow 45 minutes to prepare)	\$ 42.00
	醉乳鴿	
GF	DRUNKEN SQUAB (Served cold)	\$ 50.00

Beef

牛肉類

	蠔油牛肉炒芥蘭	
GFO	BEEF, CHINESE BROCCOLI & SHIITAKE MUSHROOMS WITH OYSTER SAUCE	\$ 32.00
	香蒜黑椒牛肉	
GFO	BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS	\$ 32.00
	孜然牛肉	
GFO	WOK TOSSED BEEF WITH CUMIN HERB	 \$ 36.00
	蜜椒牛柳	
	BEEF FILLET WITH BLACK PEPPER, CHILLI & HONEY SAUCE	 \$ 38.00
	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
	蒜子和牛尾	
	BRAISED WAGYU OX TAIL WITH GARLIC CLOVES	\$ 42.00
	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	
	蒜片 M9+ 和牛粒	
GFO	DICED WAGYU (M9+) BEEF FILLET WITH SLICED GARLIC & SHALLOTS	\$ 130.00

Pork/ Lamb

豬/羊肉類

	菠蘿咕嚕肉 SWEET & SOUR PORK		\$ 32.00
	大千肉絲炒豆腐乾 SHREDDED PORK & DRY BEANCURD WITH CHILLI BLACK BEAN	 	\$ 36.00
	崑崙排骨 PORK BELLY COOKED 3 TIMES		\$ 38.00
	Infused with master stock, steamed until tender with herbs & spices then fried, sliced and served with Chinese broccoli		
GFO	川汁羊架 LAMB CUTLETS WITH SICHUAN SAUCE		\$ 36.00
GFO	香蒜黑椒羊肉 LAMB WITH BLACK PEPPER, GARLIC & SHALLOTS		\$ 42.00
GFO	辣子爆羊肉 LAMB WITH CHILLI (Dry Style)	 	\$ 42.00
GFO	孜然羊肉 WOK TOSSED LAMB WITH CUMIN HERB	  	\$ 42.00

Dundee's Selection

澳洲野味

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

Noodles & Rice

粉，麵，飯類

	揚州炒飯		
GF	SPECIAL FRIED RICE	碗 bowl	\$ 10.00
	With diced BBQ honey pork, shrimps, peas, egg and spring onion	小 small	\$ 15.00
		大 large	\$ 20.00
	生炒牛肉飯		
GFO	MINCED BEEF FRIED RICE		\$ 20.00
	鹹魚雞粒炒飯		
GF	CHICKEN & SALTED FISH FRIED RICE		\$ 36.00
	瑤柱蛋白芥蘭粒炒飯		
GF	DRIED SCALLOP, EGG WHITE & DICED CHINESE BROCCOLI FRIED RICE		\$ 38.00
	鮮龍蝦瑤柱蛋白蟹子芥蘭粒炒飯		
GF	FRESH LOBSTER, DRIED SCALLOP, EGG WHITE, MASAGO & DICED CHINESE BROCCOLI FRIED RICE		\$ 45.00
	黑松露蛋白芥蘭粒炒飯		
GF	BLACK TRUFFLE, EGG WHITE & DICED CHINESE BROCCOLI FRIED RICE		\$48.00
	絲苗白飯 (每位)		
GF	STEAMED RICE (Per person)		\$ 3.00
	蒸/炸銀絲卷		
	STEAMED OR FRIED "SILVER THREAD" ROLL	each	\$ 6.00
	肉絲炒麵		
	FRIED NOODLES WITH SHREDDED PORK		\$ 32.00
	滑蛋蝦仁炒河		
GF	FRIED HO-FUN WITH PRAWNS IN EGG SAUCE		\$ 32.00
	乾炒牛河		
GFO	FRIED HO-FUN WITH BEEF (DRY STYLE)		\$ 32.00
	星洲炒米 (小/大)		
GFO	SINGAPORE NOODLES (Small/ Large)		\$ 24.00 / \$ 32.00
	榨菜肉絲湯麵		
	SHREDDED PORK & PICKLE VEGETABLES NOODLES SOUP	兩位用 For Two	\$ 22.00
		四位用 For Four	\$ 40.00
	雪菜火鴨絲湯米		
GF	RICE NOODLES SOUP	每位 For Two	\$ 22.00
	WITH SHREDDED ROAST DUCK & SUN-DRIED CABBAGE	四位用 For Four	\$ 40.00
	海鮮炒麵		
GFO	SEAFOOD FRIED NOODLES		\$ 44.00

Vegetarian

素菜類

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

Banquet "V1"

\$50 per person

STEAMED VEGETARIAN DUMPLINGS

————— * —————

KUNG PO BEANCURD

————— * —————

PEKING SHREDDED MUSHROOMS

————— * —————

MOCK BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS
VEGETARIAN FRIED RICE

————— * —————

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

————— * —————

CHINESE TEA

HOUSEMADE ALMOND COOKIES

Banquet "V2"

\$60 per person

VEGETARIAN SAN CHOY BOW

————— * —————

FRIED BEANCURD WITH SPICY SALT & PEPPER
FRIED SPRING ONION PASTRY

————— * —————

VEGETARIAN SWEET CORN SOUP

————— * —————

MIXED MUSHROOMS & BABY SPINACH

————— * —————

DICED MOCK CHICKEN WITH CHILLI BLACK BEAN & SHALLOT
VEGETARIAN FRIED RICE

————— * —————

BANANA FRITTER & ICE CREAM

OR

DESSERT OF SAME VALUE

————— * —————

CHINESE TEA

HOUSEMADE ALMOND COOKIES

Vegetarian Entree

上素小食

	齋春卷 CRISPY VEGETARIAN SPRING ROLLS (3 pieces)		\$ 8.00
	蔥油餅 FRIED SPRING ONION PASTRIES (2 pieces)		\$ 9.00
GF	上素蒸餃 STEAMED VEGETARIAN DUMPLINGS (3 pieces)		\$ 10.00
GFO	齋生菜包 VEGETARIAN SAN CHOY BOW		\$ 10.00
GFO	椒鹽豆腐角 FRIED BEANCURD WITH SPICY SALT & PEPPER		\$ 10.00
GFO	炸釀茄子 FRIED STUFFED EGGPLANT WITH BEANCURD, WALNUTS & SHIITAKE MUSHROOMS Served with Sichuan sauce		\$ 10.50
GF	雜菜粒炒蛋白鮮奶 STIR-FRIED EGG WHITE & CREAM WITH DICED VEGETABLES		\$ 16.00


Vegetarian Rice / Noodles

上素麵飯

GF	齋炒飯 VEGETARIAN FRIED RICE	碗 bowl \$ 10.00 小 small \$ 15.00 大 large \$ 20.00
GFO	豉油皇炒麵/河 SOYA NOODLES (Choice of egg or rice noodles)	\$ 20.00
	薑蔥撈麵 EGG NOODLES WITH GINGER & SPRING ONIONS	\$ 20.00
GF	齋星洲炒米 (小/大) VEGETARIAN SINGAPORE NOODLES (Small/ Large)	\$ 24.00/ \$ 32.00
	乾燒伊麵 E-FU NOODLES With shredded shiitake mushrooms & leek with light oyster sauce	\$ 30.00



Vegetarian Soup

素湯

GF	齋粟米羹 VEGETARIAN SWEET CORN SOUP		\$ 10.00
GF	雜菜豆腐湯 MIXED VEGETABLES & BEANCURD SOUP		\$ 10.00
GFO	齋酸辣湯 VEGETARIAN HOT & SOUR SOUP		\$ 11.00


Traditional Vegetarian Main

傳統上素主菜

GFO	麻辣豆腐 SICHUAN BEANCURD		\$ 30.00
GFO	紅燒豆腐 BRAISED BEANCURD & SHIITAKE MUSHROOMS WITH OYSTER SAUCE		\$ 30.00
GFO	齋琵琶豆腐 VEGETARIAN "PEI PAR" BEANCURD Mixture of beancurd, water chestnuts, shiitake mushrooms, bamboo shoots snow peas, spring onions and coriander, fried and topped with vegetarian oyster sauce		\$ 30.00
GFO	宮保豆腐 KUNG PO BEANCURD Stir-fried beancurd, diced red & green capsicum, onions, dried chilli and peanuts with a blend of grounded chilli bean sauce		\$ 30.00
GFO	羅漢上素 BUDDHA'S CHOICE Chinese vegetables, shiitake mushrooms, beancurd & Chinese fungus		\$ 32.00




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

Special Vegetarian 特色素菜

	清炒雜菜 (小/大)	
GF	STIR-FRIED MIXED CHINESE VEGETABLES (Small/ Large)	\$ 21.00/ \$ 30.00
	杞子菠菜苗	
GF	STIR-FRIED BABY SPINACH WITH GOJI BERRIES	\$ 30.00
	菠蘿咕嚕鮮蘑菇	
GFO	SWEET & SOUR FRESH MUSHROOMS	\$ 32.00
	京都炸冬菇絲	
GFO	PEKING SHREDDED SHIITAKE MUSHROOMS	\$ 32.00
	Lightly battered shredded shiitake mushrooms with a mixture of plum, red vinegar, tomato sauce and honey	
	川汁七彩炒豆腐乾	
	MIXED SHREDDED VEGETABLES WITH DRY BEANCURD WITH SICHUAN SAUCE	\$ 32.00
	竹筴金菇扒白菜	
GFO	BOK CHOY WITH ENOKI MUSHROOMS & BAMBOO PITHS	\$ 32.00
	蠔油冬菇芥蘭	
GFO	CHINESE BROCCOLI & SHIITAKE MUSHROOMS WITH OYSTER SAUCE	\$ 32.00
	清炒豆苗	
GF	STIR-FRIED SNOW PEA SPROUTS	\$ 36.00

Meat/Seafood Alternative 仿葷素菜

("Meat / Seafood alternative" is food that made from vegetarian ingredients, usually soy-based or gluten-based.)

	素魚 (豆豉蒸 或 香煎川汁)		
	MOCK FISH FILLET		\$ 34.00
	Steamed With Blackbean Sauce OR Pan-Fried With Sichuan Sauce		
	香蒜黑椒素牛粒		
	MOCK BEEF WITH BLACK PEPPER, GARLIC & SHALLOTS		\$ 34.00
	乾蔥豆豉素雞粒煲		
	DICED MOCK CHICKEN WITH CHILLI BLACK BEAN & SHALLOTS (Claypot)		\$ 34.00

Desserts

甜品類

(Extra \$ 1.00 for Gluten Free Vanilla Ice Cream)

	雲尼拿雪糕 (加果仁或糖漿)	
GFO	VANILLA ICE CREAM (With topping and / or nut)	\$ 5.00
	焦糖燉蛋	
GF	CRÈME BRULÉE	\$10.00
	鮮果拼盤 (每位)	
GF	SIGNATURE FRESH FRUIT PLATTER (Per person)	\$ 10.00
	炸香蕉 / 菠蘿雪糕	
GFO	BANANA OR PINEAPPLE FRITTER & ICE CREAM	\$ 10.50
	綠茶紅豆糕 或 椰汁糕	
	GREEN TEA & RED BEAN JELLY OR COCONUT JELLY	\$ 10.50
	香芒布甸	
	MANGO PUDDING	\$ 10.50
	士多啤梨雪糕	
GFO	FRESH STRAWBERRIES & ICE CREAM	\$ 12.00
	炸雪糕	
	FRIED ICE CREAM	\$ 12.00
	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
	班戟雪糕 (草莓 / 香蕉)	
	CREPES WITH ICE CREAM (FRESH STRAWBERRY OR BANANA)	\$ 16.00
	榛子甜酒雪糕咖啡	
	RED EMPEROR AFFOGATO	\$ 18.00
	Vanilla ice cream, Espresso shot, Frangelico liqueur & nuts	
	中式窩餅 (香蕉豆沙 或 奶皇)	
	CHINESE PANCAKE (Serves 2)	\$ 18.00
	Choice of either red bean paste & sliced banana or custard	
	橙酒班戟雪糕	
	RED EMPEROR CREPE SUZETTE	\$ 20.00
	Crepes prepare on a gueridon, a sauce of caramelized sugar and butter, orange juice, zest, Flambe with Grand Marnier & Brandy served with vanilla ice cream and fresh strawberries	
	雪蛤燉紅蓮	
GF	DOUBLE BOILED HASHIMA WITH RED DATES & LOTUS SEEDS	\$ 28.00