



XING
XYAN

asian cuisine





Steamed oyster with
ginger & spring onion



Braised mud crab in ginger and
spring onion with e-fu noodle



Braised Tasmanian lobster tail
with ginger & spring onion



Deep fried abalone in
sea salt & Szechuan pepper

LIVE SEAFOOD

游水海鮮

Live Tasmanian Lobster (A)	泥蟹
Live Mud Crab (A)	泥蟹
Live Coral Trout (A)	星斑
Live Barramundi (A)	盲鱈
Live Silver Perch (A)	銀鱸
Live Murray Cod (A)	鱸斑
Live Pipis (A)	無沙活蜆
Scallop (half shell) (I)	半殼帶子
Oyster (A)	生蠔

(A) - Australian | (I) - Imported | (M) - Mixed



Steamed whole barramundi
with ginger and spring onion



Steamed half shell scallop
with vermicelli & XO sauce



Braised pipis with XO sauce

LIVE SEAFOOD

游水海鮮

All live and fresh seafood prices are subject to change depending on market fluctuations.

Seafood is prepared and cooked according to your favourite style (steamed with ginger & spring onion, deep-fried with sea salt & Szechuan pepper, wok-fried with premium soya sauce, simmer with oil, braised with supreme stock or ginger & spring onion, golden sand vermicelli, garlic & butter, three cup wine sauce, XO chilli sauce, Vietnamese tamarind sauce, Singapore style, typhoon shelter style) just to name a few.

海鮮依市場時價. 烹調方式任選擇(清蒸, 椒鹽, 乾煎, 油浸, 上湯焗, 薑蔥焗, 金沙粉絲, 蒜子奶油, 三杯汁, XO醬爆, 越式酸子汁, 星洲式, 避風塘...)

(A) - Australian | (I) - Imported | (M) - Mixed

ENTRÉE 頭盤	MEMBER	VISITOR
北京烤鴨 - 兩食 (薄餅片皮鴨, 生菜包或炒麵) Peking Duck (whole) – 2 courses (Entrée: Pancakes 12pcs and sang choy bow 6pcs or duck meat with noodles)	70.8	76.8
北京烤鴨 - 兩食 (薄餅片皮鴨, 生菜包或炒麵) Peking Duck (half) – 2 courses (Entrée: Pancakes 6pcs and sang choy bow 3pcs or duck meat with noodles)	39.8	43.8
雞肉生菜包 Chicken sang choy bow (2pcs)	11.8	13.8
豬肉生菜包 Pork sang choy bow (2pcs)	11.8	13.8
海鮮生菜包 Seafood sang choy bow (2pcs) (I)	13.8	15.8
什錦炸盤(春卷, 點心, 吉列蝦) Mixed entrée (spring roll, dim sim & prawn cutlet) (I)	11.8	13.8
吉列蝦 Tempura prawn cutlet (4pcs) (I)	13.8	15.8
海鮮卷 Signature seafood roll (I)	8.8	10.8
肉春卷 Homemade spring rolls (4pcs)	11.8	13.8
齋春卷 Vegetarian spring rolls (4pcs)	11.8	13.8
點心 (蒸/炸) Dim sims steamed/fried (4pcs) (I)	11.8	13.8
蝦餅 Basket of prawn crackers (I)	8.8	10.8
(A) - Australian (I) - Imported (M) - Mixed		

CLAY POT 煲仔	MEMBER	VISITOR
粉絲蝦碌煲 King prawn (with shell) and vermicelli clay pot (M)	40.8	44.8
海鮮豆腐煲 Seafood combination and tofu clay pot (I)	32.8	35.8
臺式三杯雞煲 Three cup special sauce chicken clay pot (Taiwan style)	28.8	31.8
豆豉雞煲 Chicken with black bean clay pot	28.8	31.8
魚香茄子煲 Minced pork and eggplant in spicy sauce clay pot	28.8	31.8
鹹魚雞粒豆腐煲 Salty fish, diced chicken and tofu clay pot	28.8	31.8
麻婆豆腐煲 Grandma tofu (light spicy with pork mince) clay pot	28.8	31.8
梅菜扣肉煲 Slow cooked pork belly with preserved vegetable clay pot	28.8	31.8
SOUPS 湯羹		
蟹肉魚肚羹 Fish maw crab meat soup (I)	13.8	15.8
海鮮豆腐羹 Seafood, tofu and egg white soup (I)	11.8	13.8
雞肉粟米羹 Creamy chicken sweet corn soup	9.8	11.8
西湖牛肉羹 Minced beef and egg white soup	9.8	11.8
宮廷酸辣湯 Imperial hot and sour soup (I)	9.8	11/8
餛飩 Short soup (won ton)	11.8	13.8
什燴餛飩 Combination short soup (won ton) (I)	18.8	21.8
(A) - Australian (I) - Imported (M) - Mixed		

SEAFOOD 海鮮

	MEMBER	VISITOR
椒鹽三鮮 (蝦球, 鮮魷, 白飯魚) Deep fried sea salt and Szechuan pepper trio (king prawns, squids, white baits) (I)	36.8	40.8
椒鹽鮮魷 Deep fried squid in sea salt & Szechuan pepper (I)	32.8	35.8
椒鹽白飯魚 Deep fried white bait in sea salt & Szechuan pepper (I)	32.8	35.8
豆豉魚片蒸豆腐 Steamed ling fish fillet with tofu in black bean sauce (I)	32.8	35.8
時菜炒魚片 Braised fish fillet with seasonal vegetable (I)	32.8	35.8
薑蔥炒魚片 Stir fried fish fillet with ginger and spring onion (I)	32.8	35.8
時菜炒海鮮 Seafood combination with seasonal vegetable (I)	32.8	35.8
百花釀帶子 Stuffed scallops with seasonal vegetable (I)	48.8	53.8
XO醬帶子蒸豆腐 Steamed scallops with tofu in XO sauce (I)	45.8	49.8
薑蔥炒帶子 Braised scallops with ginger and spring onion (I)	45.8	49.8
時菜炒帶子 Braised scallops with seasonal vegetable (I)	45.8	49.8
蒜子蒸大明蝦碌 Steamed garlic king prawns (with shell) (M)	40.8	44.8
避風塘大明蝦碌 Wok fried king prawns (with shell) in typhoon shelter style (M) (Dried black bean, chilli, spring onion and garlic)	40.8	44.8
豉油皇乾煎蝦碌 Pan fried king prawns (with shell) in premium soya sauce (M)	40.8	44.8
金衣蝦球 Deep fried king prawns coated in salted duck egg yolk & butter (I)	38.8	42.8
椒鹽蝦球 Deep fried king prawns in sea salt & Szechuan pepper (I)	36.8	40.8
蜜糖蝦球 Deep fried battered king prawns with honey sauce (I)	36.8	40.8
宮保蝦球 Kung Po king prawns (spicy honey sauce) (I)	36.8	40.8
蒜子蝦球 Wok toss garlic butter king prawns (I)	36.8	40.8

SEAFOOD 海鮮

椰香咖哩蝦球 Traditional curry king prawns (I)	36.8	40.8
沙爹蝦球 Sautéed king prawns in satay sauce	36.8	40.8
時菜蝦球 Braised king prawns with seasonal vegetable (I)	36.8	40.8
椒鹽雙拼 (鮮魷, 白飯魚) Sea salt and Szechuan pepper duo (squid, white bait) (I)	32.8	35.8

CHICKEN AND DUCK 雞, 鴨

山東雞 Hand shredded fried chicken with special Shandong sauce (Special Shandong sauce: garlic, soya, chilli and vinegar)	28.8	31.8
脆皮炸雞 Deep fried crispy skin chicken	28.8	31.8
蜜豆雲耳炒雞球 Wok fried chicken fillet with sugar snap peas and fungus	28.8	31.8
沙爹雞球 Sauteed chicken fillet in satay sauce	28.8	31.8
蜜糖雞球 Deep fried battered chicken fillet with honey sauce	28.8	31.8
香酥檸檬雞 Deep fried panko crumb chicken breast with lemon sauce	28.8	31.8
宮保雞球 Szechuan Kung Po chicken fillet	28.8	31.8
薑蔥油淋雞 Deep-fried chicken with ginger, spring onion & soya sauce	28.8	31.8
冬菇扒鴨 Braised twice slow cooked duck with shiitake mushrooms	35.8	39.8
荔芋香酥鴨 Deep fried duck stuffed with mashed taro	38.8	42.8
明爐燒鴨 BBQ roasted duck	32.8	35.8



Sweet & sour pork



Diced beef fillet cubes with wasabi mayonnaise



Deep fried battered king prawns with honey sauce



BBQ roasted duck

PORK, BEEF AND LAMB 豬,牛,羊

	MEMBER	VISITOR
咕嚕肉 Sweet & sour pork	28.8	31.8
鎮江排骨 Pork chops with Chin Kiang sweet vinegar sauce	28.8	31.8
京都排骨 Pork chops in Peking style	28.8	31.8
梅醬排骨 Pork chops in plum sauce	28.8	31.8
椒鹽排骨 Pork chops in sea salt & Szechuan pepper	28.8	31.8
蜜椒排骨 Pork chops in honey pepper sauce	28.8	31.8
沙爹牛肉 Braised beef with satay sauce	28.8	31.8
時菜牛肉 Braised beef with seasonal vegetables	28.8	31.8
乾燒牛柳絲 Deep fried shredded beef in Peking sauce	34.8	38.8
日式牛柳粒 Diced beef fillet cubes with wasabi mayonnaise	36.8	40.8
蜜椒牛柳粒 Diced beef fillet cubes with honey & black pepper	36.8	40.8
黑椒牛柳粒 Diced beef fillet cubes with black pepper	36.8	40.8
蔥爆羊柳 Wok fried lamb fillet with spring onions	36.8	40.8
蒙古羊柳 Mongolian lamb fillet	36.8	40.8

(A) - Australian | (I) - Imported | (M) - Mixed



Double braised mushroom with seasonal vegetable



Traditional Yang Zhou fried rice



Tempura prawn cutlet

SEASONAL VEGETABLES AND TOFU 蔬菜,豆腐

	MEMBER	VISITOR
乾煸四季豆 Wok fried green beans with pork mince in bean sauce	26.8	29.8
避風塘茄子 Lightly fried eggplants in “typhoon shelter style”	26.8	29.8
椒鹽豆腐 Deep fried tofu in sea salt & Szechuan pepper	26.8	29.8
紅燒豆腐 Braised pan-fried tofu with shiitake mushroom in oyster sauce	26.8	29.8
羅漢齋菜 Lo-Hon style seasonal vegetables	26.8	29.8
雙菇扒時菜 Double braised mushroom with seasonal vegetable	26.8	29.8
大地魚炒芥蘭 Wok fried Chinese broccoli with shredded smoked flounder	26.8	29.8
薑汁炒芥蘭 Wok fried Chinese broccoli with ginger	22.8	25.8
蠔油芥蘭 Steamed Chinese broccoli with oyster sauce	22.8	25.8
清炒什菜 Stir-fried mix seasonal vegetables	22.8	25.8

(A) - Australian | (I) - Imported | (M) - Mixed

RICE AND NOODLES 飯, 麵類

(Noodles can be egg noodles or rice noodles)

	MEMBER	VISITOR
招牌炒飯	26.8	29.8
Signature fried rice (diced prawns and scallops) (I)		
福建炒飯	26.8	29.8
Fujian fried rice (I)		
生炒牛肉飯	23.8	26.8
Minced beef fried rice		
鳳梨雞粒炒飯	23.8	26.8
Pineapple and diced chicken fried rice		
鹹魚雞粒炒飯	23.8	26.8
Salty fish and diced chicken fried rice		
楊州炒飯	23.8	26.8
Traditional Yang Zhou fried rice (I)		
齋炒飯	19.8	22.8
Vegetarian fried rice		
絲苗白飯	3.0	4.0
Boiled rice (Bowl)		
星洲米粉	23.8	26.8
Singapore style vermicelli I		
滑蛋蝦球炒河粉	28.8	31.8
Stir-fried rice noodles topped with king prawns egg sauce (I)		
乾炒牛河粉	23.8	26.8
Wok-fried rice noodles with beef		
蝦球炒麵	28.8	31.8
Stir-fried egg noodles with king prawns (I)		
海鮮什燴炒麵	28.8	31.8
Stir-fried egg noodles with seafood combination (I)		
什燴炒麵	23.8	26.8
Stir-fried egg noodles with meat combination		
牛肉炒麵	23.8	26.8
Stir-fried egg noodles with beef sliced		
雞球炒麵	23.8	26.8
Stir-fried egg noodles with chicken fillet		
肉絲炒麵	23.8	26.8
Stir-fried egg noodles with shredded pork fillet		
時菜炒麵	21.8	24.8
Stir-fried egg noodles with seasonal vegetable		
豉油皇炒麵	18.8	21.8
Stir fried egg noodles with soya sauce		



**XING
YAN**
asian cuisine

