

## Entrée 頭盤

Vegetarian Spring Roll (2 rolls) <b>V</b> (House made spring roll wrapped with marinated shredded vegetables in spring roll pastry and fried served with sweet & sour sauce)	素春卷	5.5
Dim Sim (2 pieces) (House made dim sim with minced pork and chopped cabbage, carrot wrapped in Wonton pastry - Steamed with soy sauce or fried with sweet & sour sauce)	點心(蒸/炸)	5.5
Satay Chicken Skewers (2 skewers) <b>GF</b> (Marinated chicken on wood stick topped with house made Malaysian style crunch peanut satay sauce)	沙爹雞串	6.5
Prawn Wonton (4 pieces) (Minced prawn wrapped in Wonton pastry and fried served with sweet & sour sauce)	炸雲吞	8.5
Sesame Squid (6 pieces) (Crispy Squid dressed with sticky sweet soy and sprinkled with sesame seeds)	芝麻魷魚	7.5
San Choy Bow (2 pieces) <b>GFO VO</b> (Finely chopped chicken, celery, carrot, bean in crisp fresh lettuce leaf served with hoi-sin sauce)	生菜包	7.5
Sliver Thread Roll <b>V</b> (Plain flour Chinese bun - choice of steamed or deep fried)	饅頭(蒸/炸)	5.5
Shallot Pancake <b>V</b> (House made crispy flat pastry filled with seasoned spring onion and cut into eight small pieces)	蔥油餅	6.5
Dumpling (6 pieces) (House made dumpling with minced pork and Chinese cabbage wrapped in wheat flour pastry-steamed or pan fried with soy sauce & house made chilli oil)	餃子(蒸/煎)	8.5
Spicy Salt & Pepper Soft Shell Crab <b>GF</b> (Soft shell crab in light potato starch coating and deep fried, seasoned with garlic, chilli and salt & pepper)	椒鹽軟殼蟹	10.5
<b>Soup 湯羹</b> (All Cooked with house made chicken broth)		
Noodle Clear Soup <b>VO</b> (Hokkien Noodles and sliced BBQ pork)	麵湯	6.0
Wonton Clear Soup (House made Wonton wrapped with minced pork, finely chopped cabbage and carrot)	雲吞湯	6.0
Hot and Sour Soup <b>GF VO</b> (Diced BBQ pork, shrimp and fried bean curd, vinegar and house made chilli oil)	酸辣湯	6.5
Chicken and Sweet Corn Soup <b>GF VO</b> (Diced chicken, creamy sweet corn and egg)	雞蓉粟米羹	6.5
Crab Meat and Sweet Corn Soup <b>GF</b> (Crab meat, creamy sweet corn and egg)	蟹肉粟米羹	7.0
Shredded Duck Soup <b>GF</b> (Shredded duck meat, carrot, spring onion, Chinese mushroom)	鴨絲羹	7.0
Seafood and Bean Curd Soup <b>GF VO</b> (Diced seafood, silky soft tofu and finely chopped carrot)	海鮮豆腐羹	7.0

**GF**-Gluten free

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# House Special 特別推介

Steamed Local Barramundi 清蒸或豉汁蒸盲曹 32.8  
(Whole Local Barramundi steamed with Ginger & Shallot or Black Bean Sauce)

Steamed Scallop 扇貝-清蒸/蒜蓉/XO 醬另加 \$3 ½ dozen 25.8 / Dozen 38.8  
(Half shell Scallop steamed with Ginger & Shallot / Garlic / House made XO Chilli Sauce with extra \$3)

Steamed / Deep Fried Oyster 酥炸 / 清蒸/豉汁/XO 醬另加 \$3 ½ dozen 25.8 / Dozen 38.8  
(Steamed oyster with Ginger & Shallot / Black Bean / House made XO chilli sauce with extra \$3 or deep fried served with Worcestershire sauce)

Steamed King Prawns 蒜蓉蒸蝦球 20.9  
(Prawns marinated with garlic, steamed and finish by crunchy garlic and soy sauce)

Spicy Salt & pepper White Baits 椒鹽白飯魚 24.8  
(White Baits in light potato starch coating and deep fried, seasoned with garlic, chilli, salt & pepper)

Prawn Bean Curd 蒸/煎釀豆腐 22.8  
(Minced Prawn on top of silky soft tofu- choice of steamed with soy sauce or Fried with black bean sauce)

Prawn Balls 百花釀帶子 32.8  
(Pan fried minced Prawn patties stuffed with Scallop served with broccoli & Egg white Sauce)

XO Bean XO 四季豆 19.8  
(String Bean stir-fried with House made XO chilli Sauce)

Ma-Po Tofu 麻婆豆腐 18.8  
(Minced chicken, silky soft tofu, straw mushroom & preserved vegetable with sweet & spicy sauce & sprinkled with Szechuan pepper)

## Seafood 海鮮

Honey King Prawns 蜜糖蝦球 20.9  
(King prawns lightly battered and fried, glazed with rich honey sauce and sprinkled with sesame seeds)

Garlic King Prawns GF 鐵板蒜蓉蝦球 19.9  
(King prawns with celery, carrot, onion, mushroom and snow peas in garlic sauce served on sizzling plate)

Satay King Prawns GFO 沙爹蝦球 19.9  
(King prawns with onion & bean in house made crunchy peanut satay sauce)

Cashew King Prawns GF 腰果炒蝦球 20.9  
(King prawns with baby corn, carrot, celery, onion, bean & cashew nuts in chicken broth sauce)

Szechuan Squid / King Prawns GFO 四川蝦球/魷魚 19.9  
(King prawns or squid with capsicum, onion & string bean in sweet & spicy sauce)

Spicy Salt and Pepper Squid / King Prawns GF 椒鹽蝦球/鮮魷 20.9  
(King prawns or squid in light potato starch coating and fried, seasoned with garlic, chilli, salt & pepper)

Spicy Salt and Pepper Flounder GF 椒鹽左口魚 26.9  
(Whole flounder in light potato starch coating and fried, seasoned with garlic, chilli, salt & pepper)

Fish Fillet with Sweet Corn Sauce / Crab meat Sauce GFO 粟米/蟹肉班塊 18.9  
(Fish fillet lightly battered and fried with egg, sweet corn sauce or crab meat and egg white sauce)

Seafood Combination GFO 鐵板海鮮雜燴 20.9  
(King prawns, scallops, squid & fish fillet with celery, carrot, onion, mushroom& snow peas in garlic sauce served on sizzling plate)

Seafood Hot Pot GFO 海鮮豆腐煲 22.9  
(King prawns, scallops, squid, fish fillet and fried bean curd with celery, carrot, mushroom& snow peas in garlic sauce served in a clay pot)

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# Chicken & Duck 雞/鴨

Lemon Chicken (Chicken breast fillet lightly battered and fried, chopped with sweet citrusy lemon sauce)	檸檬雞柳	18.8
Honey Chicken (Chicken breast fillet lightly battered and fried, chopped with rich honey sauce and sprinkled with sesame seeds)	蜜糖雞柳	18.8
Chicken with Black Peppercorn <b>GFO</b> (Sliced chicken breast fillet with black peppercorn, diced capsicum and onion served on sizzling plate)	鐵板黑椒雞球	18.8
Chicken with Ginger & Shallot <b>GFO</b> (Sliced chicken breast with ginger, shallot, carrot, garlic, mushroom and onion served on sizzling plate)	鐵板薑蔥雞球	18.8
Chicken with Szechuan Peppercorn <b>GFO</b> (Sliced chicken breast with ground Aromatic Szechuan peppercorn, onion & house made chilli oil served on a sizzling plate)	鐵板川椒雞球	18.8
Cumin Chicken <b>GFO</b> (Sliced chicken breast with leek, onion, and house made chilli oil)	孜然雞球	17.8
Curry Chicken <b>GF</b> (Sliced chicken breast with broccoli, carrot, onion, beans and tomato in Cantonese style cream yellow curry sauce)	咖喱雞球	17.8
Satay Chicken <b>GFO</b> (Sliced chicken breast with onion and bean in crunchy peanut satay sauce)	沙爹雞球	17.8
Sweet and Sour Chicken <b>GF</b> (Sliced chicken breast with capsicum, onion, pineapple in sweet & sour sauce)	甜酸雞球	17.8
Szechuan Chicken <b>GFO</b> (Sliced Chicken breast with capsicum, onion and bean in sweet & spicy sauce)	四川雞球	17.8
Black Bean Chicken (Sliced Chicken with broccoli, capsicum, mushroom, onion in black bean sauce)	豉汁雞球	17.8
Cashew Chicken <b>GFO</b> (Sliced Chicken breast with baby corn, carrot, celery, onion, bean & cashew nut in chicken broth sauce)	腰果雞球	18.8
Crispy Skin Chicken <b>GF</b> (Poach chicken in high heat oil to make the skin crispy served with half of chicken with bone on – Original / Shallot Soy sauce /Shang Tong Sauce)	脆皮雞(半隻)	19.9
Chicken Hot Pot <b>GFO</b> (Minced chicken, silky soft tofu and diced salted fish wok-braised with chicken broth served in clay pot)	鹹魚雞粒豆腐煲	20.8
Eggplant Hot Pot (Minced chicken, Eggplant and diced salted fish wok-braised with chicken broth served in clay pot)	鹹魚雞粒茄子煲	20.8
Duck & Bean (Stir- fried String Bean with shredded duck meat & Chinese mushroom in garlic soy sauce)	雙絲四季豆	20.8
Yue's Signature Roasted Duck <b>GFO</b> (Chef Danny's signature roasted duck marinated and roasted in house served with plum sauce - bone or debone <b>option</b> )	招牌燒鴨	23.8
Peking Duck (2 Course) 1 <sup>st</sup> course (Entrée) - Sliced crispy duck skin from the whole duck served with shallot, cucumber, hoi sin sauce and 12 pieces of Peking style pancake wrap 2 <sup>nd</sup> course (Main) – Shredded duck meat from the bone, stir-fried with Hokkien egg noodles or fried rice	北京鴨(兩食)	52.8

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## Lamb 羊肉

### Mongolian Lamb

(Sliced lamb with leek, onion in Mongolian sauce served on sizzling plate)

鐵板蒙古羊肉 19.9

### Lamb with Ginger & Shallot **GFO**

(Sliced lamb with ginger, shallot, carrot, garlic, onion and mushroom served on sizzling plate)

鐵板薑蔥羊肉 19.9

### Cumin Lamb **GFO**

(Sliced lamb with leek, onion and house made chilli oil)

孜然羊肉 19.9

### Szechuan Lamb **GFO**

(Sliced lamb with capsicum, onion and bean in sweet & spicy sauce)

四川羊肉 19.5

### Curry Lamb **GF**

(Sliced lamb braised with broccoli, carrot, onion, beans and tomato in Cantonese style creamy yellow curry sauce)

咖喱羊肉 19.5

### Satay Lamb **GFO**

(Sliced lamb with onion and bean in crunchy peanut satay sauce)

沙爹羊肉 19.5

## Beef 牛肉

### Fillet Steak with Special Sauce

(Sliced fillet steak with garlic, onion, house-blended special sauce served on sizzling plate)

鐵板醬爆牛柳 19.9

### Cantonese Style Fillet Steak **GF**

(Sliced fillet steak with onion, sweet vinegar sauce served on sizzling plate)

鐵板中式牛柳 19.9

### Fillet Steak with Black Peppercorn **GFO**

(Sliced fillet steak with diced capsicum, onion and black peppercorn sauce served on sizzling plate)

鐵板黑椒牛柳 19.9

### Mongolian Fillet Steak

(Sliced fillet steak with leek, onion in Mongolian sauce served on sizzling plate)

鐵板蒙古牛柳 19.9

### Beef with Ginger & Shallot **GFO**

(Sliced beef with ginger, shallot, carrot, garlic, onion, and mushroom served on a sizzling plate)

鐵板薑蔥牛肉 19.5

### Curry Beef **GF**

(Sliced beef with broccoli, carrot, onion, bean and tomato in Cantonese style creamy yellow curry sauce)

咖喱牛肉 18.5

### Satay Beef **GFO**

(Sliced beef with onion & bean in crunchy peanut satay sauce)

沙爹牛肉 18.5

### Szechuan Beef **GFO**

(Sliced beef with capsicum, onion and bean in sweet & spicy sauce)

四川牛肉 18.5

### Black Bean Beef

(Sliced beef with broccoli, capsicum, onion and mushroom in black bean sauce)

豉汁牛肉 18.5

### Cashew Beef **GFO**

(Sliced beef with baby corn, carrot, celery, onion, bean and cashew nuts in chicken broth sauce)

腰果牛肉 19.5

### Crispy Garlic Beef

(Deep fried sliced beef in light potato starch coating and tossed with garlic, sweetened soy dressing)

蒜香脆牛 19.5

### Crispy Peking Beef

(Deep fried sliced beef in light potato starch coating and tossed with garlic, sweet vinegar dressing)

京燒脆牛 19.5

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## Pork 豬肉

Special Pork Ribs (Marinated boneless pork shoulder chunks, fried with light potato starch coating, glazed with garlic and house-blended special sauce)	醬爆肉排	17.8
Peking Pork Ribs (Marinated boneless pork shoulder chunks and fried with light potato starch coating, glazed with sweet vinegar sauce)	京都肉排	17.8
Plum Pork Ribs (Marinated boneless pork shoulder chunks, fried with light potato starch coating, glazed with tamarin plum sauce)	梅子肉排	17.8
Black Bean Pork Ribs (Marinated boneless pork shoulder chunks, fried with light potato starch coating, cook with broccoli, capsicum, onion and mushroom in black bean sauce)	豉汁肉排	17.8
Spicy Salt & Pepper Ribs (Marinated Boneless pork shoulder chunks, fried with light potato starch coating and seasoned with garlic, chilli, salt & pepper)	椒鹽肉排	17.8
Sweet and Sour Pork (Marinated Pork shoulder cubes, deep fried with light potato starch coating, tossed with capsicum, onion, pineapple, sticky sweet & sour sauce)	咕嚕肉	17.5
Szechuan Pork <b>GFO</b> (Sliced pork fillet with capsicum, onion and bean in sweet & spicy sauce)	四川肉片	17.5
Cashew Pork <b>GFO</b> (Sliced pork fillet with baby corn, carrot, celery, onion, bean and cashew nuts in chicken broth sauce)	腰果肉片	18.5
Roast Pork & Bean (String Bean with Roasted Pork, and onion in Black Bean Sauce)	豉汁火腩四季豆	20.8
Pork Belly Hot Pot (Twice cooked sliced pork belly- fried in high heated oil then slow braised with persevere vegetables, mustard leaf until tender, served in a clay pot)	梅菜扣肉煲	20.8

## Vegetarian Dishes 素菜

Mixed Seasonal Vegetable <b>GFO V</b> (Mixed seasonal vegetable dressed steamed with oyster sauce on top or stir-fried with garlic)	蠔油/清炒雜菜	13.5
Pak Choy/ Chinese Broccoli <b>GFO V</b> (Pak Choy or Chinese Broccoli steamed with oyster sauce on top or stir-fried with garlic)	蠔油/清炒時菜	14.5
String Bean <b>V</b> (String Bean stir-fried with Dark Soy Sauce <b>V</b> / Garlic & Chilli <b>GFO V</b> / Salty Olive <b>V</b> )	(干扁/蒜蓉辣椒/欖菜) 四季豆	16.9
Buddha delight <b>GF V</b> (Mixed Seasonal vegetables, black fungi and fried tofu served in clay pot)	雜菜豆腐煲	16.9
B.B.C. <b>V</b> (Broad beans, dried Bean curd and Chinese chutney wok- tossed with garlic)	雪菜毛豆腐乾	16.9
Spicy Salt & Pepper Pumpkin and Eggplant <b>V</b> (Lightly battered wedges of pumpkin and Eggplant, fried and seasoned with garlic, chilli, salt & pepper)	椒鹽南瓜茄子	16.5
Spicy Salt & Pepper Bean Curd <b>GF V</b> (Silky soft tofu in light potato starch coating, fried and seasoned with garlic, chilli, salt & pepper)	椒鹽豆腐	16.5

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**Vegan options** are also available. Please mention to our friendly staff.

# Noodles & Rice 粉/麵/飯

\$11.5 Lunch Special from Mon, Wed - Fri 12:00-14:30

Combination Noodles <b>VO</b> (Hokkien egg noodles with chicken, beef, BBQ pork, Chinese greens and bean sprouts stir-fried in soy sauce)	雜薈炒麵	14.5
Fujian Noodles <b>VO</b> (Hokkien egg noodles with shrimps, BBQ pork, Chinese greens, bean sprouts stir-fried in soy sauce & house made chilli oil)	福建炒麵	14.5
Duck Noodles (Hokkien egg noodles with shredded duck meat, Chinese greens & bean sprouts stir-fried in soy sauce)	鴨絲炒麵	16.5
Seafood Noodles <b>VO</b> (Hokkien egg noodles with prawns, squid, fish fillet, scallop, Chinese greens & bean sprouts stir-fried in soy sauce)	海鮮炒麵	16.5
Singapore Noodles <b>GFO VO</b> (Rice vermicelli with shrimps, BBQ pork, capsicum, onion, bean sprouts stir-fried in sweet spicy paste)	星洲炒米	14.5
Beef Kway Teow <b>GFO VO</b> (Flat rice noodles called 'Chow Hor' in Cantonese with beef, spring onion, bean sprouts stir-fried with dark soy sauce in dry style)	乾炒牛河	16.5
Crispy Noodles with Beef or Chicken <b>VO</b> (Crispy thin egg noodles topped with braised beef or Chicken and vegetables gravy sauce)	雞肉/牛肉炒脆麵	16.5
Crispy Noodles with Seafood (Crispy thin egg noodles topped with braised prawn, squid, fish fillet, scallop and vegetables clear gravy sauce)	海鮮炒脆麵	17.5
Minced Beef Fried Rice (Fried Rice with Minced beef, finely chopped carrot, spring onion, lettuce and egg)	生炒牛肉飯	15.5
Duck Fried Rice <b>GFO</b> (Fried Rice with duck meat, finely chopped carrot, spring onion, bean sprouts and egg)	鴨粒炒飯	15.5
Chicken and Salted Fish Fried Rice <b>GFO</b> (Fried Rice with minced chicken and diced salted fish, fine finely chopped carrot, spring onion, lettuce and egg)	鹹魚雞粒炒飯	16.5
Seafood Fried Rice <b>GFO</b> (Fried Rice with diced seafood, finely chopped carrot, spring onion, bean sprouts and egg)	海鮮炒飯	16.5
Special Fried Rice <b>GFO VO</b> (Fried Rice with diced BBQ pork, shrimp finely chopped carrot, spring onion, bean sprouts and egg)	揚州炒飯	Small 10.9 Large 12.9
Steamed Jasmine Rice	絲苗白飯	3.0
Fresh Chilli	新鮮辣椒	2.0
Extra Sliced Chicken or Beef	加雞肉/牛肉	4.0
Extra King Prawn		2.8 each

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No Split or Separate bills

Debit / Visa / Master Card incur a 1% processing fee

American Express incur a 2% processing fee.

All Price are GST Inclusive. Price and Menu subject to change without notice