

---

WELCOME TO



---

ASIAN RESTAURANT

# LIVE SEAFOOD 游水海鮮

Live Tasmanian Lobster	塔省龍蝦
Live Coral Trout	星斑
Live Barramundi	盲鱸
Live Silver Perch	銀鱸
Live Murray Cod	鱸斑
Live Pipis	無沙活蜆
Scallops (half shell)	半殼帶子
Oysters	生蠔

All live and fresh seafood prices are subject to change depending on market fluctuations. Visitor price is subject to 10% surcharge.

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, Hong Kong 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...)

## ENTRÉE 頭盤

	M	V		M	V
<b>Peking Duck (whole) – 2 courses</b> (Entrée: Pancakes 12pcs and sang choy bow 6pcs or duck meat with noodles) 北京烤鴨 - 兩食 (薄餅片皮鴨, 生菜包或炒麵)	68	72	<b>Mixed entrée</b> (Spring roll, dim sim & prawn cutlet) 什錦炸盤(春卷, 點心, 吉列蝦)	10.8	12.8
<b>Peking Duck (half) – 2 courses</b> (Entrée: Pancakes 6pcs and sang choy bow 3pcs or duck meat with noodles) 北京烤鴨 - 兩食 (薄餅片皮鴨, 生菜包或炒麵)	38	42	<b>Tempura prawn cutlet (4pcs)</b> 吉列蝦	12.8	14.8
<b>Chicken sang choy bow (2pcs)</b> 雞肉生菜包	10.8	12.8	<b>Signature seafood roll</b> 海鮮卷	10.8	12.8
<b>Pork sang choy bow (2pcs)</b> 豬肉生菜包	10.8	12.8	<b>Vegetarian spring rolls (4pcs)</b> 齋春卷	10.8	12.8
<b>Seafood sang choy bow (2pcs)</b> 海鮮生菜包	12.8	14.8	<b>Dim sims steamed/fried (4pcs)</b> 點心	10.8	12.8
<b>Sea salt and Szechuan pepper duo</b> (King prawns, squid, white bait) 椒鹽雙拼 (鮮魷, 白飯魚)	26.8	28.8	<b>Basket of prawn crackers</b> 蝦餅	6.8	8.8

## SOUP 湯羹

	M	V		M	V
<b>Fish maw crab meat soup</b> 蟹肉魚肚羹	12.8	14.8	<b>Minced beef and egg white soup</b> 西湖牛肉羹	9.8	11.8
<b>Fish maw chicken soup</b> 雞肉魚肚羹	10.8	12.8	<b>Hot and sour soup</b> 酸辣湯	8.8	11.8
<b>Seafood, tofu and egg white soup</b> 海鮮豆腐羹	10.8	12.8			

# SEAFOOD 海鮮

	M	V		M	V
<b>Steamed garlic king prawns (with shell)</b> 蒜子蒸大明蝦碌	38.8	42.8	<b>Deep fried squid in sea salt &amp; Szechuan pepper</b> 椒鹽鮮魷	30.8	34.8
<b>King prawns (with shell) in sea salt &amp; Szechuan pepper</b> 椒鹽蝦碌	38.8	42.8	<b>Braised fish fillet with seasonal vegetable</b> 時菜魚片	30.8	34.8
<b>Pan fried king prawns (with shell) in premium soya sauce</b> 豉油皇乾煎蝦碌	38.8	42.8	<b>Braised fish fillet with ginger and spring onion</b> 薑蔥魚片	30.8	34.8
<b>King prawns coated with duck egg yolk &amp; butter</b> 金衣蝦球	36.8	40.8	<b>Seafood combination with seasonal vegetable</b> 時菜海鮮	30.8	34.8
<b>King prawns in sea salt &amp; Szechuan pepper</b> 椒鹽蝦球	34.8	38.8	<b>Deep fried white bait in spicy salt and chilli</b> 椒鹽白飯魚	30.8	34.8
<b>Wok toss Szechuan king prawns</b> 四川蝦球	34.8	38.8	<b>Stuffed scallops with seasonal vegetable</b> 百花釀帶子	46.8	50.8
<b>Kung Po king prawns (spicy honey sauce)</b> 宮保蝦球	34.8	38.8	<b>Wok tossed scallops in X.O Sauce</b> (X.O sauce is a house-made spicy sauce) X.O醬帶子	43.8	47.8
<b>Wok toss garlic butter king prawns</b> 蒜子蝦球	34.8	38.8	<b>Braised scallops with ginger and spring onion</b> 薑蔥帶子	43.8	47.8
<b>Traditional curry king prawns</b> 椰香咖哩蝦球	34.8	38.8	<b>Braised scallops with seasonal vegetable</b> 時菜帶子	43.8	47.8
<b>Sautéed king prawns in satay sauce</b> 沙爹蝦球	34.8	38.8			
<b>Battered king prawns with honey sauce</b> 蜜糖蝦球	34.8	38.8			
<b>Braised king prawns with seasonal vegetable</b> 時菜蝦球	34.8	38.8			

# CHICKEN AND DUCK 雞, 鴨

	M	V		M	V
<b>Boneless crispy skin chicken with special Shandong sauce</b> (Special Shandong sauce: garlic, soya, chilli and vinegar) 山東雞	26.8	30.8	<b>Szechuan Kung Po diced chicken fillet cubes</b> 宮保雞球	26.8	30.8
<b>Deep fried battered chicken fillet with lemon sauce</b> 香檸軟雞	26.8	30.8	<b>Steamed chicken with ginger, spring onion &amp; soya sauce</b> 薑蔥油淋雞	26.8	30.8
<b>Deep fried crispy skin chicken</b> 脆皮炸雞	26.8	30.8	<b>BBQ roasted duck</b> 明爐燒鴨	30.8	34.8
<b>Sauteed chicken fillet in satay sauce</b> 沙爹雞球	26.8	30.8	<b>Deep fried duck stuffed with mashed taro</b> 荔芋香酥鴨	36.8	40.8
<b>Deep fried battered chicken fillet with honey sauce</b> 蜜糖雞球	26.8	30.8			

## PORK AND BEEF 豬,牛

	M	V		M	V
<b>Pork chops with sweet &amp; sour sauce</b> 生炒排骨	26.8	30.8	<b>Braised beef with seasonal vegetables</b> 時菜牛肉	26.8	30.8
<b>Pork chops with Chin Kiang sweet vinegar Sauce</b> 鎮江排骨	26.8	30.8	<b>Shredded beef fillet in Peking sauce</b> 乾燒牛柳絲	34.8	38.8
<b>Pork chops Peking style</b> 京都排骨	26.8	30.8	<b>Diced beef fillet cubes with honey &amp; black pepper sauce</b> 蜜椒牛柳粒	34.8	38.8
<b>Pork chops in sea salt &amp; Szechuan pepper</b> 椒鹽排骨	26.8	30.8	<b>Diced beef fillet cubes with black pepper</b> 黑椒牛柳粒	34.8	38.8
<b>Pork chops in honey pepper sauce</b> 蜜椒排骨	26.8	30.8	<b>Diced beef fillet cubes with wasabi (Japanese style)</b> 日式牛柳粒	34.8	38.8
<b>Braised beef with satay sauce</b> 沙爹牛肉	26.8	30.8			

## CLAY POT 煲仔

	M	V		M	V
<b>King prawn (with shell) and vermicelli clay pot</b> 粉絲蝦碌煲	38.8	42.8	<b>Salty fish, diced chicken and tofu clay pot</b> 鹹魚雞粒豆腐煲	26.8	30.8
<b>Seafood and tofu clay pot</b> 海鮮豆腐煲	32.8	36.8	<b>Grandma tofu (light spicy with pork mince) clay pot</b> 麻婆豆腐煲	26.8	30.8
<b>Combination and tofu clay pot</b> 八珍豆腐煲	32.8	36.8	<b>Slow cooked pork belly with preserved vegetable clay pot</b> 梅菜扣肉煲	26.8	30.8
<b>Three cup special sauce chicken hot pot (Taiwan style)</b> 臺式三杯雞煲	26.8	30.8			
<b>Minced pork and eggplant in spicy sauce clay pot</b> 魚香茄子煲	26.8	30.8			

## VEGETABLES AND TOFU 蔬菜, 豆腐

	M	V		M	V
<b>Fried blend egg white with braised seafood</b> 海鮮翠塘豆腐	26.8	30.8	<b>Double braised mushroom with seasonal vegetable</b> 雙菇扒時菜	24.8	28.8
<b>Deep fried blended tofu in spicy salt</b> 椒鹽豆腐	24.8	28.8	<b>Seasonal Vegetables with oyster Sauce</b> 蠔油時菜	20.8	24.8
<b>Braised pan fried tofu with Chinese mushroom</b> 紅燒豆腐	24.8	28.8	<b>Stir-fried mix seasonal vegetables</b> 清炒什菜	20.8	24.8
<b>Seasonal vegetables Lo-Hon style</b> 羅漢齋菜	24.8	28.8			

# RICE AND NOODLES 飯, 麵類

	M	V		M	V
<b>Signature fried rice (diced prawns and scallops)</b> 招牌炒飯	23.8	27.8	<b>King prawns noodles</b> 蝦球炒麵	26.8	30.8
<b>Fujian fried rice</b> 福建炒飯	23.8	27.8	<b>Seafood combination noodles</b> 海鮮什燴炒麵	24.8	28.8
<b>Minced beef fried rice</b> 生炒牛肉飯	20.8	24.8	<b>Combination noodles</b> 什燴炒麵	22.8	26.8
<b>Pineapple and diced chicken fried rice</b> 鳳梨雞粒炒飯	20.8	24.8	<b>Braised beef noodles</b> 牛肉炒麵	20.8	24.8
<b>Salty fish and diced chicken fried rice</b> 鹹魚雞粒炒飯	20.8	24.8	<b>Braised chicken noodles</b> 雞球炒麵	20.8	24.8
<b>Vegetarian fried rice</b> 齋炒飯	18.8	22.8	<b>Shredded pork fillet noodles</b> 肉絲炒麵	20.8	24.8
<b>Traditional Yang Zhou fried rice</b> 揚州炒飯	20.8	24.8	<b>Seasonal vegetable noodles</b> 時菜炒麵	18.8	22.8
<b>Boiled rice (Bowl)</b> 絲苗白飯	3	5	<b>Stir fried noodles with soya sauce</b> 豉油皇炒麵	16.8	20.8
<b>Singapore noodles</b> 星洲米粉	20.8	24.8			

(Noodles can be soft egg noodles, crispy noodles or rice noodles)

# DESSERT 甜品

	M	V
<b>House Crumbed Fried Ice Cream</b> 炸雪糕	9.8	11.8
<b>Mango Pancakes</b> 芒果班戟	9.8	11.8
<b>Coconut Jelly</b> 香滑椰汁糕	6.8	8.8
<b>Vanilla Ice Cream With Topping (Chocolate, Strawberry, Caramel)</b> 香草雪糕(可選巧克力,草莓,焦糖漿)	6.8	8.8



— A LA CARTE —

# BANQUETS

— 套餐 —

# BANQUET A

\$48 / \$52 person (min 4 pax)

**Mixed Entrée (prawn cutlet, spring roll & dim sim)**  
什錦炸盤 (吉列蝦,春卷,點心)

**Sauteed king prawns in satay sauce**  
沙爹蝦球

**Mongolian lamb**  
蒙古羊柳

**Battered chicken fillet with honey sauce**  
蜜糖雞球

**Sweet and sour pork chops**  
生炒排骨

**Stir-fried mixed seasonal vegetable**  
清炒什菜

**Traditional fried rice or steamed rice**  
楊州炒飯或絲苗白飯

# BANQUET B

\$58 / \$62 person (min 6 pax)

**Chicken sang choy bow**  
雞肉生菜包

**Sea salt and Szechuan pepper duo (white bait, squid)**  
椒鹽雙拼(白飯魚,鮮魷)

**Battered king prawns with honey sauce**  
蜜糖蝦球

**Diced beef fillet cubes with black pepper**  
黑椒牛柳粒

**Braised chicken fillet in satay sauce**  
沙爹雞球

**Lamb fillet in Japanese teriyaki sauce**  
日式照燒汁羊柳

**Stir-fried mixed seasonal vegetable**  
清炒什菜

**Traditional fried rice or steamed rice**  
楊州炒飯或絲苗白飯

# BANQUET C

\$68 / \$72 person (min 6 pax)

**Seafood sang choy bow**  
海鮮生菜包

**Minced beef and egg white soup**  
西湖牛肉羹

**King prawn (with shell) and vermicelli clay pot**  
粉絲大蝦碌煲

**Braised ling fish fillet with ginger and spring onion**  
薑蔥魚片

**Diced beef fillet cubes with honey and pepper sauce**  
蜜椒牛柳粒

**BBQ roast duck**  
明爐燒鴨

**Stir-fried mixed seasonal vegetable**  
清炒什菜

**Traditional fried rice or steamed rice**  
楊州炒飯或絲苗白飯

# BANQUET D

\$88 / \$92 person (min 6 pax)

**Signature seafood roll**  
酥炸海鮮卷

**Roast duck minced sang choy bow**  
鴨肉生菜包

**Steamed half shell scallop with vermicelli in XO sauce**  
XO粉絲蒸半殼帶子

**Singaporean lobster tail with fried bun**  
星洲龍蝦尾(炸銀絲卷)

**Diced beef fillet cubes with wasabi sauce**  
日式牛柳粒

**Peking style pork chop**  
京都排骨

**Double braised mushroom with seasonal vegetable**  
雙菇扒時菜

**Pineapple and diced chicken fried rice or steamed rice**  
鳳梨雞粒炒飯或絲苗白飯



**Members' Discount** – please present your membership card for members price.

All prices are GST inclusive

Please inform us of any dietary requirements

**RYDE·EASTWOOD  
LEAGUES**

117 Ryedale Road, West Ryde | Phone (02) 9808 7660 | [www.releagues.com.au](http://www.releagues.com.au)