

THE EAST

The East is a leading fine dining Chinese restaurant based at the Opera House, Circular Quay. We proudly serve traditional Chinese cuisine, offering a diverse and delicious menu inspired by rich Chinese history.

Our skilled and experienced chefs use only the finest produce and ingredients, and utilize innovative cooking techniques to perfect each and every dish.

Our menu is very extensive, offering dishes that are hot and powerful to those that are more mild and subtle. Whether you're craving sweet and sour flavours, or steamed natural aromas, or perhaps exotic herbs and spices, The East has dishes that will tantalize your taste buds.

Open 7 days a week including public holidays

Trading Hours

Mon - Thurs:	12:00 noon – 3:00pm	5:00pm – 9:30pm
Fri – Sat & Public Holiday:	12:00 noon – 10:30pm	
Sunday:	12:00 noon – 9:30pm	

No BYO & No Split Bills

Pay at your table

Please advise staff of any food allergies. We cannot guarantee dishes will be completely free of nuts, MSG or gluten free.

Please look after your belongings and be weary of theft

Please do not feed birds

We reserve the right to refuse service of any person

**We proudly share where we source our seafood,
at the end of each seafood dish we indicate
(A) Australia (I) Imported (M) Mixed**

Live Seafood

生猛海鮮

Queensland
Coral Trout (A)
昆省東星斑

深海鮑魚

King Crab (A)
塔省皇帝蟹

Deep Sea
Morwong (A)
澳洲三刀

Tasmania Lobster (A)
澳洲龍蝦

Darwin
Mud Crab (A)
達爾文泥蟹

Parrot Fish (A)
游水青衣

Live Green Prawn (A)
游水蝦

Western Australia
Snow Crab (A)
西澳太子蟹

Jumbo Oyster (A)
珍寶大蠔

South Australia Pipis (A)
黃沙大蜆

Baby Abalone (A)
南澳小鮑魚

Deep Sea Abalone (A)

Tasmania

Select your cooking style as recommended below: 烹調推薦

Fried with Salty egg yolk
咸蛋黃焗

Fried with Garlic Butter
蒜子牛油

Sashimi (served raw)
刺身

Braised with Black Bean Sauce
豉汁

Braised with Supreme Soup
上湯焗

Sautéed with Salt & Pepper
椒鹽

Stir Fried with Ginger and Shallot
薑蔥焗

Steamed with Ginger & Shallot
薑蔥蒸

Deep Fried with Chilli Onion
香辣

Steamed with Black Bean Sauce
豉汁蒸

Steamed
清蒸

Steamed with XO Chilli Sauce
XO

Extra Noodle 粉麵附加費 \$20.00

Soup

湯羹類

- | | | |
|--|---------|-------|
| 1. Chicken & Sweet Corn Soup | \$15.80 | 雞茸粟米羹 |
| 2. Vegetable Hot & Sour Soup (Spicy) | \$15.80 | 蔬菜酸辣湯 |
| 3. Short Soup (Won Ton) (<i>I</i>) | \$17.80 | 上湯雲吞 |
| 4. Beef & Egg Flower Soup | \$15.80 | 西湖牛肉羹 |
| 5. Mushroom & Bean Curd Soup (Vegetarian) | \$15.80 | 菌菇豆腐羹 |
| 6. Seafood Beancurd Soup (<i>M</i>) | \$17.80 | 海鮮豆腐羹 |
| 7. Duck with Mushroom Soup and Dry Conpoy (<i>I</i>) | \$17.80 | 瑤柱鴨絲羹 |
| 8. Seafood Hot & Sour Soup (Spicy) (<i>M</i>) | \$17.80 | 海鮮酸辣湯 |
| 9. Crabmeat & Sweet Corn Soup (<i>A</i>) | \$19.80 | 蟹肉粟米羹 |
| 10. Combination Short Soup with Vegetable (<i>I</i>) | \$35.80 | 什會雲吞湯 |

Appetiser

頭 盤

- | | | |
|--|---------|--------|
| 11. Spring Rolls (2)
Assorted vegetable rolled in golden pastry | \$11.80 | 脆皮春卷 |
| 12. Mixed Entrée (I)
Spring roll and prawn fritter | \$15.80 | 雜錦炸盆 |
| 13. XO Steamed Scallop (2) (A)
Steamed half shell scallop with XO chilli and shallot soy sauce | \$16.80 | XO 蒸帶子 |
| 14. Green King Prawn Fritters (2) (I)
Crispy battered king prawn served with sweet and sour sauce | \$16.80 | 酥炸鳳尾蝦 |
| 15. Steamed Won Ton Dumpling (5) (I) | \$16.80 | 蒸雲吞餃子 |
| 16. Salt and Pepper White Bait (I) | \$29.80 | 椒鹽白飯魚 |
| 17. Tofu Sang Choy Bau (4)
Stir fried diced tofu and vegetable served in lettuce leaves | \$32.80 | 荷塘素菜包 |
| 18. Chicken Sang Choy Bau (4)
Stir fried diced chicken and vegetable served in lettuce leaves | \$32.80 | 雞肉生菜包 |
| 19. East Duck Pancake (4 pancakes)
Tender duckling served in pancake with shallot, cucumber and hoi sin sauce | \$42.80 | 薄餅香酥鴨 |
| 20. Seafood Sang Choy Bau (4) (M)
Stir fried diced seafood and vegetable served in lettuce leaves | \$42.80 | 海鮮生菜包 |

Meat

肉類

- | | | |
|---|---------|---------|
| 21. Beef Cashew Nuts
Stir Fried Beef with Seasonal Vegetable and Cashew Nut | \$36.80 | 腰果牛肉 |
| 22. Beef in Black Bean Sauce | \$36.80 | 豉汁牛肉 |
| 23. Beef in Sichuan Sauce | \$36.80 | 川醬牛肉 |
| 24. Beef in Satay Sauce | \$36.80 | 沙爹牛肉 |
| 25. Beef with Chinese Broccoli | \$36.80 | 芥蘭牛肉 |
| 26. Sweet & Sour Pork | \$38.80 | 菠蘿咕嚕肉 |
| 27. Grandma Tofu
Beancurd And Pork Minced in Spicy Sauce | \$35.80 | 麻婆豆腐 |
| 28. Green Bean Olive Leaf
Stir Fried Green Bean with Preserved Diced Olive Leaf and Pork Minced | \$36.80 | 攪菜肉鬆四季豆 |
| 29. Green Bean Supreme
Fried Green Bean with Pork Minced, Dry Shrimp and Fried Onion in XO Sauce | \$36.80 | 干燒四季豆 |
| 30. Salt and Pepper Pork Chop | \$38.80 | 椒鹽排骨 |
| 31. Pork Chop in Rock Sugar and Plum Sauce | \$38.80 | 冰梅肉排 |
| 32. Pork Chop in Peking Sauce | \$38.80 | 京都焗肉排 |
| 33. Steamed Pork Minced with Salty Dry Fish | \$40.80 | 咸魚蒸肉餅 |
| 34. Steamed Patties
Steamed Pork Minced with Shitake Mushroom and Water Chestnut | \$40.80 | 東菇馬蹄蒸肉餅 |

Poultry

家 禽

35.	Chicken with Cashew Nuts	\$34.80	腰果雞片
36.	Chicken in Sichuan Sauce	\$34.80	川醬雞片
37.	Chicken in Satay Sauce	\$34.80	沙爹雞片
38.	Mongolian Chicken	\$34.80	蒙古雞片
39.	Honey Chicken	\$37.80	蜜糖雞片
40.	Lemon Chicken Chicken Breast Fillets in Light Batter with Lemon Sauce on Side	\$37.80	檸檬煎軟雞
41.	Black Pepper Butter Chicken	\$37.80	黑椒牛油雞
42.	Crispy Skin Chicken	\$38.80	生炸脆皮雞
43.	Dried Chicken Black Bean (Hot Pot) Stir Fried Chicken Thigh Fillet (skin on) in Black Bean Sauce	\$39.80	乾爆豆豉雞
44.	3 Cup Chicken (Hot Pot) Chicken Thigh Fillet (skin on) with Homemade Soy and Basil	\$39.80	三杯雞
45.	Shantung Chicken Boneless Fried Chicken with Lemon Grass Vinegar and Soy Sauce	\$40.80	山東雞
46.	Crispy Chicken with Shallot and Soy Sauce	\$40.80	霸皇吊燒雞
47.	Braised Duck with Shitake Mushroom	\$48.80	北菇扒鴨
48.	Crispy Duck with Sugar Cane Plum Sauce	\$42.80	梅醬窩燒鴨
49.	Mandarin Duck Crispy Duckling Topped with Soy, Chinkiang Black Vinegar and Honey	\$42.80	鎮江香酥鴨

Scallop

帶子

- | | | |
|---|---------|--------|
| 50. Lightly stir fried with XO chilli (A) | \$52.80 | XO 帶子 |
| 51. Stir fried with Ginger & Shallot (A) | \$52.80 | 薑蔥帶子 |
| 52. Sands Scallop (A)
Stir Fired Scallop with pork minced, dry shrimp and Bean Vermicelli in XO Chilli Sauce | \$58.80 | 金沙粉絲帶子 |

Glacier 51 Toothfish

冰川 51 牙魚

Choice of:

可選:

- | | | |
|---|---------|-------|
| 53. Fried with Signature Soy Sauce (A) | \$69.80 | 煎封 |
| 54. Steamed with Ginger and Shallot (A) | \$64.80 | 羌葱蒸 |
| 55. Steamed with Black Bean Chilli (A) | \$64.80 | 豉椒蒸 |
| 56. Steamed with XO Sauce (A) | \$66.80 | XO 醬蒸 |

Soft Shell Crab

軟殼蟹

Choice of:

可選:

- | | | |
|-------------------------|---------|----|
| 57. Salt & Pepper (I) | \$43.80 | 椒鹽 |
| 58. Sugar Cane Plum (I) | \$43.80 | 冰梅 |

King Prawn

鳳尾蝦

- | | | |
|---|---------|--------|
| 59. Prawns with Cashew Nuts (<i>I</i>) | \$46.80 | 腰果鳳尾蝦 |
| 60. Prawns with XO Chilli (<i>I</i>) | \$46.80 | XO 鳳尾蝦 |
| 61. Prawns with Ginger Shallot (<i>I</i>) | \$46.80 | 薑蔥鳳尾蝦 |
| 62. Prawns in Black Bean Sauce (<i>I</i>) | \$46.80 | 豉汁鳳尾蝦 |
| 63. Prawns in Sichuan Sauce (<i>I</i>) | \$46.80 | 川醬鳳尾蝦 |
| 64. Prawns in Satay Sauce (<i>I</i>) | \$46.80 | 沙爹鳳尾蝦 |
| 65. Salt & Pepper Prawns (<i>I</i>) | \$47.80 | 椒鹽鳳尾蝦 |
| 66. Garlic Butter Prawn (<i>I</i>)
Fried King Prawn with light Garlic Butter Sauce | \$47.80 | 蒜子牛油蝦 |
| 67. Honey Prawns (<i>I</i>) | \$47.80 | 蜜糖鳳尾蝦 |

Seafood

海鮮

- | | | | |
|-----|--|---------|---------|
| 68. | Salt & Pepper Squid (<i>I</i>) | \$38.80 | 椒鹽鮮魷 |
| 69. | Squid in Black Bean Sauce (<i>I</i>) | \$38.80 | 豉汁鮮魷 |
| 70. | Fried Squid with Pickle Cabbage (<i>I</i>)
Fried in Black Bean Sauce | \$38.80 | 味菜吊筒 |
| 71. | Sauté Squid with Salty Shrimp Paste (<i>I</i>) | \$38.80 | 蝦醬吊筒 |
| 72. | Steamed Salmon Fillets with Ginger & Shallot(<i>A</i>) | \$46.80 | 薑蔥蒸三文魚 |
| 73. | Steamed Salmon Fillets with Black Bean Sauce(<i>A</i>) | \$46.80 | 豉汁蒸三文魚 |
| 74. | Stir Fried Salmon with XO Sauce (<i>A</i>) | \$46.80 | XO 三文魚 |
| 75. | Steamed Premium Fish Fillets with Ginger & Shallot(<i>A</i>) | \$46.80 | 薑蔥蒸魚片 |
| 76. | Steamed Premium Fish Fillets in Black Bean Sauce (<i>A</i>) | \$46.80 | 豉汁蒸魚片 |
| 77. | XO Premium Fish Fillet (<i>A</i>)
Stir Fried Premium Fish Fillet with XO Chilli | \$47.80 | XO 干炒魚片 |
| 78. | Premium Fish Fillets fried with Salty Egg Yolk (<i>A</i>) | \$51.80 | 金衣魚片 |
| 79. | Abalone Deluxe (<i>A</i>)
Sliced Abalone with Shitake Mushroom in Oyster Sauce | \$148 | 北菇蠔皇鮑片 |

Salmon sourced from Tasmania
Recommended to be served Medium Well Done
推薦塔省三文魚僅熟

Game

野味精選

80. Grand Crocodile Tail Fillet

澳洲鱷尾羆

Choice of: Stir Fried with Chinese Broccoli

\$55.80 介蘭鱷尾羆

可選:

Stir Fried with XO Chilli Sauce

\$55.80 XO 鱷尾羆

81. Stir Fried Kangaroo Fillet

澳洲袋鼠柳

Choice of: Chilli Onion

\$46.80 香辣袋鼠柳

可選:

Fried with 3A Sauce

\$46.80 三杯袋鼠柳

82. Quail Supreme (2 pieces)

惹味鵪鶉

Choice of: Salt & Pepper

\$36.80 椒鹽

可選:

Peking Sauce

\$36.80 西汁

83. Lamb Loin Strip Fillet

羊柳

Mongolian Lamb

\$43.80 塞外蒙古羊柳片

Chili Onion Lamb

\$43.80 香辣羊柳片

Lamb Fillet with Onion and Chili Sauce

84. Premium Lamb Cutlets (4 pieces)

羊排(4件)

Choice of: Fried with XO Chilli

\$49.80 XO

可選:

Fried with Salt & Pepper

\$49.80 椒盐

Fillet Steak

牛 柳

Premium Steak Diced Cut

Recommended to be served Medium Well Done

頂級牛柳粒 可選取生熟程度
一般燒至八成熟

- | | | | |
|-----|---|---------|--------|
| 85. | Spicy Rainbow Steak
Crispy Shredded Steak tossed in Peking Chilli Sauce | \$47.80 | 乾燒牛柳絲 |
| 86. | Wasabi Steak
Pan Fried Fillet Steak Cube with Wasabi Sauce | \$47.80 | 青芥末牛柳 |
| 87. | Fillet Steak in Oyster Sauce
Fried with English Broccoli | \$47.80 | 蠔皇牛柳 |
| 88. | Fillet Steak Peking Sauce
Fried with Shredded Onion | \$47.80 | 西汁煎牛柳 |
| 89. | Fillet Steak in XO Chilli Sauce | \$47.80 | XO 醬牛柳 |
| 90. | 3 Cup Fillet Steak
Stir Fried Fillet Steak Cube with Homemade Soy and Chilli Basil | \$47.80 | 三杯牛柳 |
| 91. | Black Pepper Fillet Steak | \$47.80 | 黑椒牛柳 |
| 92. | Stir Fried with Olive Leaf | \$47.80 | 橄菜爆炒 |

Vegetable

蔬菜/豆腐

93. Iceberg Lettuce with Chilli Bean Sauce	\$28.80	椒絲腐乳西生菜
94. Stir Fried Pak Choy with Garlic	\$28.80	蒜蓉小棠菜
95. Chinese Broccoli in Ginger Sauce	\$28.80	薑汁炒芥蘭
96. Stir Fried Baby Spinach with Garlic	\$28.80	蒜茸菠菜
97. Stir Fried Mixed Vegetable Duo Mushroom, Pak Choy and Broccoli	\$28.80	清炒四時蔬
98. Tofu Cashew Nuts	\$32.80	腰果素丁
99. Steamed Eggplant with Golden Garlic	\$32.80	金銀蒜蒸茄段
100. Eggplant Supreme Stir Fried with Diced tofu and Cashew Nuts in Sichuan Spicy Sauce	\$32.80	腰果茄子豆干
101. Salt and Pepper Eggplant	\$34.80	椒鹽茄子
102. Bean Curd & Vegetable in Oyster Sauce	\$34.80	紅燒豆腐
103. Salt and Pepper Bean Curd (Tofu)	\$34.80	椒鹽豆腐角
104. Duo Mushroom and Spinach	\$39.80	雙菇扒菠菜
105. Shitake Mushroom with Broccoli	\$39.80	北菇西蘭花
106. Spinach with Dry Conpoy in Supreme Soup	\$42.80	瑤柱上湯杞子菠菜

Casserole

煲仔菜

- | | | |
|---|---------|---------|
| 107. Spicy Eggplant Hot Pot (<i>I</i>)
With Dry Shrimp and Pork Minced in Chili Sauce | \$38.80 | 港式魚香茄子煲 |
| 108. Salty Fish and Tofu Hot Pot (<i>I</i>)
Minced with Diced Chicken | \$39.80 | 咸魚雞粒豆腐煲 |
| 109. Seafood Bean Curd Hot Pot (<i>M</i>) | \$49.80 | 海鮮豆腐煲 |
| 110. King Prawn Hot Pot (<i>I</i>)
Bean, Vermicelli, King Prawn, Onion, Dry Shrimp and Pork Minced Hot Pot | \$54.80 | 金沙粉絲蝦球煲 |

Rice

米飯

- | | | |
|---|---------|----------|
| 111. Steamed Rice (per person) | \$ 4.80 | 絲苗白飯 |
| 112. Egg Fried Rice | \$30.80 | 蛋炒飯 |
| 113. Ginger and Egg Fried Rice | \$32.80 | 生薑蛋炒飯 |
| 114. Vegetable and Egg Fried Rice | \$32.80 | 什菜蛋炒飯 |
| 115. Chicken Fried Rice | \$32.80 | 雞片炒飯 |
| 116. Fried Rice (<i>I</i>)
Fried Rice with BBQ Pork and Shrimps | \$32.80 | 楊洲炒飯 |
| 117. Beef Fried Rice | \$34.80 | 生炒牛肉飯 |
| 118. Fried Rice with Cuttlefish Sauce (<i>I</i>) | \$38.80 | 墨魚汁炒飯 |
| 119. Salty Fish & Diced Chicken Fried Rice (<i>I</i>) | \$37.80 | 咸魚雞粒炒飯 |
| 120. Fried Rice with Diced Duck in XO Chilli | \$37.80 | XO 鴨粒炒飯 |
| 121. Pineapple Fried Rice (<i>M</i>)
Fried Rice with Diced Seafood and Pineapple Served in Its Shell | \$40.80 | 原個菠蘿海鮮炒飯 |

Noodle

粉 麵

- | | | |
|---|---------|----------|
| 122. Soft Fried Egg Noodle with Soy Sauce | \$30.80 | 豉油王炒麵 |
| 123. Singapore Noodle (<i>I</i>)
Stir Fried Thin Rice Noodle with BBQ Pork and Shrimp in Curry Paste | \$36.80 | 星洲炒米 |
| 124. Beef Chow Hor in Soy Sauce | \$36.80 | 乾炒牛河 |
| 125. Beef Chow Hor in Black Bean Sauce | \$36.80 | 豉椒牛河 |
| 126. Braised E-Fu Noodle with Garlic Chives | \$36.80 | 乾燒伊麵 |
| 127. Braised Duck Vermicelli
Rice Vermicelli with Shredded Duck and Preserved Cabbage | \$39.80 | 雪菜鴨絲炆米 |
| 128. Seafood Chow Hor with XO Chilli (<i>M</i>) | \$44.80 | 海鮮 XO 炒河 |
| 129. Braised E-Fu Noodle with Seafood (<i>M</i>) | \$48.80 | 海鮮伊麵 |

Chow Mein

蛋 麵

Your Choice of Soft Stir Fried, Pan Fried or Crispy Fried 可选择软面或脆面

- | | | |
|--|---------|------|
| 130. Chicken Chow Mein | \$36.80 | 雞片炒麵 |
| 131. Mixed Vegetable Chow Mein | \$36.80 | 時菜炒麵 |
| 132. Beef Chow Mein | \$36.80 | 牛肉炒麵 |
| 133. Combination Chow Mein (<i>M</i>) | \$42.80 | 什會炒麵 |
| 134. Seafood Chow Mein (<i>M</i>)
Pan Fried Egg Noodle with Seafood and Vegetable | \$45.80 | 海鮮炒麵 |

All noodles can be served in soup or braised 湯粉麵同價

Chef 's Suggestions

名廚精選

Glacier 51 Toothfish (Entrée) (A)

冰川 51 牙魚

Fried with Signature Soy Sauce (2 pieces)

\$37.80 煎封

Steamed with Ginger and Shallot (2 pieces)

\$34.80 羌葱蒸

XO Steamed Scallop (2 pieces) (A)

\$16.80 XO 薑蔥蒸帶子

Steamed half shell scallop with XO chilli and shallot soy sauce

Salt & Pepper Quail (2 pieces)

\$36.80 椒鹽鵪鶉

Dried Chicken Black Bean

\$39.80 乾爆豆豉雞

Stir Fired Chicken Thigh Fillet (skin on) in Black Bean Sauce

Mandarin Pork Chop

\$38.80 鎮江排骨

Fried Pork Chop toss with Soy and Dark Vinegar

Duck in Plum Sauce

\$42.80 梅醬窩燒鴨

Crispy Duckling with sugar cane and Plum Sauce

Wasabi Steak

\$47.80 青芥末牛柳粒

Pan Fried Fillet Steak Cube with Wasabi Sauce
(Medium Well Recommended)

Salmon with XO Chilli (A)

\$46.80 XO 三文魚

Stir Fried Salmon Cubes in XO Chilli (Medium Well Recommended)

Garlic Butter Prawn (I)

\$47.80 蒜子牛油蝦

Fried King Prawn with light Garlic Butter Sauce

Chef's Suggestions

名廚精選

Stir Fried Kangaroo Fillet with Chilli Onion	\$46.80	香辣袋鼠柳
Premium Lamb Cutlets Fried with XO Chilli (4 pieces)	\$49.80	XO 羊排 (4 件)
Golden Coat Prawn (<i>I</i>) Fried Prawn with Salty egg yolk	\$52.80	金衣鳳尾蝦 (咸蛋黃)
Sands Scallop (<i>A</i>) Wok Fired Scallop with pork minced, dry shrimp and Bean Vermicelli in XO Chilli Sauce	\$58.80	金沙粉絲帶子
Grand Crocodile Stir Fried Crocodile Tail Fillet with Chinese Broccoli	\$55.80	介蘭鱷尾艸



Wagyu Scotch Fillet Grain Fed (300g) 澳洲飼養神戶和牛



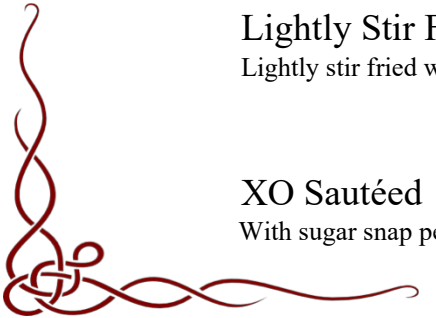
頂級和牛 (每客約 300 克)

Choice of: Stir Fried with Diced Olive Leaf \$158.80 欖菜爆炒
可選:

Wok Fried \$158.80 三杯和牛
With Homemade Soy and Chilli Basil

Lightly Stir Fried with Vegetable \$158.80 和牛小炒
Lightly stir fried with sugar snap peas and Garlic Chive

XO Sautéed \$158.80 XO 醬炒
With sugar snap peas in XO chilli sauce



Banquet Menu

Vegetable Spring Roll

East Duck Pancake

Prawn Fritter (*I*)

Salt & Pepper Squid (*I*)

Vegetable Spring Roll

~~~~~

~~~~~

Prawn in Sichuan Sauce (*I*)

Prawn with XO Chilli Sauce (*I*)

Beef in Black Bean Sauce

Steamed Premium Fish Fillet with
Black Bean Sauce (*A*)

Mongolian Lamb

Fillet Steak Cube in
Black Pepper Sauce

Satay Chicken

Mongolian Lamb

Sweet & Sour Pork

Chicken Sichuan

Mixed Vegetable

Mixed Vegetable

Steamed Rice

Steamed Rice

Dessert of the Day

Dessert of the Day

Chinese Tea

Chinese Tea

**\$72 per person
(Minimum 6 Person)**

**\$89 per Person
(Minimum 6 Person)**

Banquet Menu

East Duck Pancake

Salt Pepper White Bait (*I*)

XO Steamed Scallop (*A*)

~~~~~

Live Lobster Sauteed with  
Ginger Shallot Sauce (*A*)

~~~~~

Pan Fried Glacier 51
Toothfish with Signature Soy (*A*)

~~~~~

Sichuan Chilli Prawn (*I*)

3 Cup Fillet Steak

Dry Chicken Black Bean

Seasonal vegetable with Duo  
Mushroom

Steamed Rice

Dessert of the Day

Chinese Tea

**\$138 per person  
(Minimum 6 Person)**

East Duck Pancake

Seafood San Choy Bau (*M*)

Steamed Scallop with XO Chilli  
Soya Sauce (*A*)

~~~~~

Live Lobster Fried with Salt &
Pepper (*A*)

~~~~~

Steamed Live Coral Trout with  
Shallot Soy Sauce (*A*)

Fillet Steak Cube in  
Black Pepper Sauce

Lamb Fillet Chilli Onion

King Prawn Garlic Butter (*I*)

3 Cup Chicken

Duo Mushroom with Seasonal  
Vegetable

Steamed Rice

Dessert of the Day

Chinese Tea

**\$188 per Person  
(Minimum 6 Person)**