

正斗

Founded in 2007, Secret Kitchen has become a reputable restaurant chain in Victoria serving exquisite Chinese cuisines. Under the China Bar Group's umbrella, Secret Kitchen is another successful brand that evolves from time to time to bring new vibes to our customers. Secret Kitchen strive to maintain its food quality, high standards in presentation and service as its predecessor – albeit with a stronger focus on a menu that combines creative flavour combinations, high-end ingredients and fresh locally sourced seafood.

Some of the signature dishes of Secret Kitchen are the fiery Szechuan Spicy Fish, Signature Roast Goose and Braised Green Lip Abalone - we vouched that every dish served is authentic and enticing.

To complement with the menu, Secret Kitchen qualified sommeliers has created an extensive wine list ranging from the local award-winning wines to international wines such as the most sought-after Australian labels Penfolds Grange. Our sommeliers chose the finest wines to pair with our finest dishes exclusively for our customers.

Secret Kitchen (Westfield Doncaster)

ShopL2-2003,
619 Doncaster Road,
Doncaster,
VIC 3108

Phone: 03 9840 2248
0481 210 780

Note:

1. Please alert our staff for any food allergies or special dietary requirements
2. All prices are inclusive of GST
3. There is a minimum charge of \$30 per person

2007年創立至今，「正斗」已發展成為墨爾本當地有口皆碑、首屈一指的飲食名牌，以最正統、最精粹的中国菜享譽墨爾本。

食力超群，新派粵菜！

「正斗」由頂級烹飪家坐鎮，自創一派，自成一體“正斗”菜系，菜品以傳統粵菜為主，輔以川菜、京菜等，博采眾家之長，囊括全球風味，以創新手法將新派粵菜藝術發揮到極致。

珍稀食材，登鮮造極！

「正斗」網羅天下奇珍，鮑參燕翅、黑松露、姬松茸、竹蓐等珍稀食材盡匯於此，高檔原料和本地採購的各式新鮮海鮮製造創新菜式，脆皮燒鵝獨此一家，各式點心引人垂涎！

味力無窮，日日爆滿！

最正中國味，高雅食之境，吸引廣大華人、亞裔人士、澳洲居民等眾多食客慕名而來，「正斗」菜館美名遠播，日日爆滿。「正斗」，期待与您相遇！

Secret Kitchen (Chinatown)

222 Exhibition St
Melbourne,
VIC 3000

Phone: 03 9988 7778
0421 738 107

溫馨提示

1. 若貴客對任何食物有過敏和飲食要求，請示意我們的服務員。
2. 所有價格已包含消費稅 (GST)。
3. 最低消費每位\$30元。

Know the origin of your seafood : (A) is for Australian origin | (I) is for Imported origin | (M) is for Mixed origin

Secret Kitchen 正斗

頭盤

ENTRÉE



正斗蝦餃皇(I)
SK King Prawn
Dumpling
\$13.80 / 3 粒 (3 pcs)



蟹籽燒賣皇(I)
Steamed Pork &
Prawn Dumpling
\$13.80 / 3 粒 (3 pcs)



南翔小籠包
Steamed Shanghai
Pork Dumpling
\$13.80 / 3 粒 (3 pcs)



羅漢齋餃
Vegetarian
Dumpling
\$12.80 / 3 粒 (3 pcs)



錦繡點心拼盤(M)
Assorted Steamed
Dim Sim
\$26.80 / 6 粒 (6 pcs)

Secret Kitchen 正斗



江南菜肉鍋貼 (含有海鮮)
Pan-fried Pork Dumpling
(contains seafood)
\$13.80 / 3 隻 (3 pcs)

扣肉生煎包
Pan Fried Bun with
Pork & Pickle
\$13.80 / 3 粒 (3 pcs)



齋春卷
Vegetarian
Spring Roll
\$12.80 / 2 條 (2 pcs)

蒜蓉炸蝦春卷(I)
Crispy Garlic Prawn
Spring Roll
\$14.80 / 2 條 (2 pcs)



Secret Kitchen 正斗



海鮮生菜包 (I)
Seafood San Choi Bao
(Lettuce Cup)
\$15.80 / 位 (serve)



雞肉生菜包
Minced Chicken
San Choi Bao
(Lettuce Cup)
\$13.80 / 位 (serve)



鴨肉生菜包
Sauté Duck San Choi Bao
(Lettuce Cup)
\$13.80 / 位 (serve)



羅漢齋生菜包
Vegetarian San Choi Bao
(Lettuce Cup)
\$12.80 / 位 (serve)



京城片皮鴨
Traditional Peking Duck
\$16.80 / 2 件 (2 pcs)

Secret Kitchen 正斗

娥姐靚湯
SOUP

招牌原盅燉湯 天天新鮮燉製
SK Double Boiled Soup are made daily.

花旗參竹絲雞

American-Ginseng Black-Bone Chicken Soup

\$19.80 / 位 (serve)

蟲草菌瑤柱燉肉汁

Pork Broth with Dried Scallop and Cordysep Flowers

\$16.80 / 位 (serve)

雞肉粟米羹

Chicken & Sweet Corn Soup

\$13.80 / 位 (serve)

蟹肉粟米羹(I)

Crab Meat & Sweet Corn Soup

\$15.80 / 位 (serve)

海鮮酸辣湯(I) 

Seafood Combination Hot & Sour Soup

\$15.80 / 位 (serve)

海皇豆腐羹(I)

Seafood & Tofu Soup

\$15.80 / 位 (serve)

蟹肉粟米羹
Crab Meat &
Sweet Corn Soup

海鮮酸辣湯 
Seafood Combination
Hot & Sour Soup

海皇豆腐羹
Seafood & Tofu Soup

花旗參竹絲雞
American-Ginseng
Black-Bone Chicken Soup

蟲草菌瑤柱燉肉汁
Pork Broth with
Dried Scallop &
Cordysep Flowers

*All dishes may contain traces of nuts or eggs. All images are for illustration purposes only. 以上菜式或含花生或雞蛋。圖片只供參考。

Secret Kitchen 正斗

風味小吃

COLD
SNACK



海蜇頭拌花生(I) 
Spicy Jelly-Fish
with Peanuts
\$17.80 / 份 (serve)



山西老醋醬銀蘿 
Pickled Radish in
Shanxi Vinegar
\$14.80 / 份 (serve)



金蒜陳醋拍青瓜
Pickled Cucumber in
Fried Garlic &
Vinegar Dressing (gfo)
\$13.80 / 份 (serve)



八珍甜醋拌老鼠耳
Black Fungus in
Sweet Vinegar
\$14.80 / 份 (serve)

Secret Kitchen 正斗



潮汕花蜆(I) 
Stir-fried Flower Clams
with Garlic and Chilli
\$22.80 / 份 (serve)



蔥茜撈豬仔肚
Pork Tripe Marinated with
Coriander & Scallion
\$14.80 / 份 (serve)



香辣鴨翅 
Spicy Duck Wing
\$14.80 / 份 (serve)

Secret Kitchen 正斗

金牌燒臘

BBQ
ROAST



正斗秘製燒鵝皇

SK Roasted Goose

\$ 48.80 / 份 (Serve)

\$ 97.60 / 半隻 (Half)

\$195.20 / 全隻 (Whole)



蜜汁叉燒

Honey Glazed

BBQ Pork

\$34.80



正斗脆皮燒鴨

SK Roasted Duck

\$36.80



正斗第一雞

Steamed

Free Range Chicken

\$38.80



盤滿砵滿 (滷水拼盤)

Braised Platter

\$46.80

Secret Kitchen 正斗



京城片皮鴨

Traditional Peking Duck

\$49.80 / 半隻 (Half) (8 pcs crepes / 8片皮)

\$89.80 / 全隻 (Whole) (16 pcs crepes / 16片皮)



化皮金豬

Suckling Pig

\$ 48.80 / 份 (Serve)

\$388.00 / 半隻 (Half)

\$688.00 / 全隻 (Whole)

*Subject to availability

手撕走地雞拌海蜇黃瓜

Hand-Shredded
Free-Range Chicken
with Jelly Fish
& Cucumber

\$48.80



澳門靚燒肉

Macau Style

Roasted Pork

\$38.00

燒味拼盤

BBQ Roasted
Platter

\$52.00



帝皇蟹、雪花蟹、泥蟹(L)

King Crab, Snow Crab, Mud Crab

特別做法：

Signature Cooking Styles

意大利黑松露菌醬

Sautéed with Black Truffle Paste (gfo)

法國鵝肝醬

Sautéed in Foie Gras Sauce

蛋白粉絲花雕

Steamed with Egg White & Mung Bean Noodles in Chinese Rice Wine (gfo)

大千粉絲煲

Chilli Black Bean with Vermicelli Claypot

特別做法時價加收\$30/份

Charges : \$30/ per serve on top of crab's seasonal price

各式麵底：每分\$18

生麵、伊麵、米粉、河粉

Noodle options : \$18/ per serve

Egg noodle, E-fu noodle, vermicelli or flat-rice noodle

其它做法：

Other Cooking Styles

黑胡椒

Stir-Fried in Black Pepper Sauce

薑蔥

Stir-Fried in Ginger & Scallion Sauce (gfo)

蒜茸牛油

Stir-Fried in Garlic Butter Sauce (gfo)

星洲辣椒

Singapore Chilli (gfo)

椒鹽

Deep-Fried Salt & Pepper

避風塘

Chilli Bean & Garlic

黃金乾燒

Pan-seared with Duck Yolk



法國鵝肝醬雪花蟹
Sautéed Snow Crab
in Foie Gras Sauce

特別做法： Signature Cooking Styles

龍蝦兩食
In 2-ways ▼

白雪藏龍
Steamed Egg White (gfo)

+

椒鹽 
Deep-Fried Salt & Pepper

或 Or

薑蔥
Stir-Fried in Ginger & Scallion
Sauce (gfo)

意大利黑松露菌醬
Sautéed with Black Truffle Paste (gfo)

法國鵝肝醬
Sautéed in Foie Gras Sauce

日式刺身(頭爪椒鹽或滾粥)
Sashimi (Lobster head & claw
to be served in congee or deep-fried) (gfo)

其它做法： Other Cooking Styles

薑蔥
Stir-Fried in Ginger &
Scallion Sauce (gfo)

蒜茸牛油
Stir-Fried in Garlic Butter
Sauce (gfo)

麻辣 
Szechuan Stir-fried (gfo)

蒸金銀蒜
Steamed with Garlic (gfo)

椒鹽 
Deep-fried Salt & Pepper

黃金乾燒
Pan-seared with Duck Yolk

特別做法時價加收\$30/份
Charges : \$30/ per serve on top of
lobster's seasonal price

各式麵底：每分\$18
生麵、伊麵、米粉、河粉
Noodle options : \$18/ per serve
Egg noodle, E-fu noodle, vermicelli
or flat-rice noodle



白雪藏龍
Lobster in Steamed
Egg White (gfo)

薑蔥龍蝦配底生麵
Stir-Fried Lobster in
Ginger & Scallion
Sauce served with
Egg Noodle (gfo)

三刀、東星斑、彩衣、花鱸、盲鰻、花錦鰱(L)

Morwong, Coral Trout, Parrot Fish, Murray Cod,
Burrundi, Giant Mottled Eel

特別做法： Signature Cooking Styles

藥膳沸騰 
Chinese Herbs & Spices Oil Bath (gfo)

客家胡椒鹽焗
Hakka Style Pepper (gfo)

紅油水煮 
Sichuan Chili Oil Poached (gfo)

兩食 - 炒球/頭腩椒鹽
或蒜子火腩炆
Two ways:
Stir Fried/ Salt & Pepper or Garlic Stew

特別做法時價加收\$30/份
Charges : \$30/ per serve on top of
fish's seasonal price

其它做法： Other Cooking Styles

清蒸
Steamed with Soy Sauce (gfo)

豉汁蒸
Steamed with Black Bean Sauce

霸皇剝椒蒸 
Steamed with Chilli & Soy Sauce (gfo)

生曬麵豉豆腐蒸
Steamed with Tofu & Soy Bean Paste

椒鹽 
Deep-Fried Salt & Pepper

支竹涼瓜碎件炆
Stewed with Dice Bitter Melon & Bean
Curd Skin (gfo)

雙東蒸
Steamed with Mushroom & Preserved
Cabbage (gfo)

蒜子火腩碎件炆
Stewed with Whole Garlic &
Roasted Pork

油浸
Deep Fried with Soy Sauce



藥膳沸騰魚
Fish in Chinese Herbs &
Spices Oil Bath (gfo)



客家胡椒鹽焗魚
Hakka Style Pepper
Baked Fish (gfo)

Secret Kitchen 正斗

鮑、蠔、帶子

ABALONE,
OYSTER,
SCALLOP
(L)



青邊鮑 / 黑邊鮑 (大)

Greenlip / Blacklip
Australian Abalone

做法：
Cooking Styles

意大利黑松露菌醬 (加收\$30)
Sautéed with Black Truffle Paste (*gfo*)
Charge: \$30/ per serve on top of
seasonal price

海皇X.O醬 🌶️
Sautéed in Spicy Seafood
X.O Sauce (*gfo*)

油泡
Stir-Fried with Shallot (*gfo*)

杞子圓肉上湯 (堂灼)
Abalone served with Goji Berries &
Longan in Pork Broth (*gfo*)

鮑魚仔、生蠔、帶子

Baby Abalone, Oyster,
Scallop

做法：
Cooking Styles

薑蔥
Steamed with Ginger &
Scallion Sauce (*gfo*)

豉汁
Steamed with Black Bean Sauce

金銀蒜蒸
Steamed with Fresh & Fried Garlic (*gfo*)

海皇X.O醬 🌶️
Steamed with Spicy Seafood
X.O Sauce (*gfo*)

Secret Kitchen 正斗

鮑參翅

ABALONE &
SHARK FINS



原隻蠔皇三頭澳洲青邊鮑(L)
Braised Whole
Australian Abalone
\$138.00 / 隻 (pc)



蠔皇原隻青邊鮑(L)
Braised Whole Australian
Green Lip Abalone
\$48.80 / 隻 (pc)



碧綠靈菇扒鮑片(L)
Sliced Abalone with
Bai Ling Mushroom
\$78.80



鮑汁羊肚菌海參(L)
Sea Cucumber with
Morels Mushroom
\$58.00

Secret Kitchen 正斗



紅燒大鮑翅(足2兩)(I)
Braised Shark Fin Soup
(Comb — Form)
\$88.80



花膠燴生翅(I)
Braised Shark Fin
with Fish Maw
\$36.80 / 位 (serve)

Secret Kitchen 正斗

正斗新煮意

MAINS



九層塔鱈魚和牛(I)
Diced Wagyu Beef &
Silver Cod with Basil
\$68.80

黑崧露醬和牛粒
Diced Wagyu Beef with
Black Truffle Paste
\$56.80

黑崧露醬和牛粒扒芥蘭
Diced Wagyu Beef &
Chinese Broccoli with
Black Truffle Paste
\$56.80



三椒炒和牛粒 🌶️
Diced Wagyu Beef
with Pepper Sauce
\$52.80

霸道總裁和牛 🌶️
Diced Wagyu Beef with
Green Pepper Corn
& Chilli
\$56.80



Secret Kitchen 正斗



秘製牛肋骨
Beef Short Ribs
in House-Special
Black Pepper Sauce
\$50.80



酥皮牛坑腩
Crispy-Skinned
Beef Brisket
\$46.80



中式炒牛柳
Beef Fillet in
Cantonese Sauce
\$42.80



百玉菇燒汁牛柳
Sautéed Beef Fillet
and Shimeji Mushroom
in Teriyaki Sauce
\$44.80



三椒牛仔骨 
Baby Beef-Ribs with
Pepper Sauce
\$42.80

豉蒜椒圈炒牛肉 
Stir-Fried Beef with Garlic,
Chilli & Black Bean Sauce
\$36.80



四川麻辣炒牛肉 
Stir-Fried Szechuan
Chilli Beef
\$36.80



香蒜芥蘭炒牛肉
Sliced Beef with
Chinese Broccoli
\$34.80

蜀鄉水煮牛肉 
Szechuan Spicy Beef
\$40.80



Secret Kitchen 正斗

猪肉

PORK



百香果焗肉排
Pork Ribs with
Passion Fruit Sauce
\$36.80



冰鎮咕嚕肉
Icy Sweet' n Sour Pork
\$36.80



果香咕嚕肉
Sweet & Sour Pork
\$36.80



鹽燒焗豬肚
Salted Pork Tripe
\$34.80

Secret Kitchen 正斗



胡椒鮮竹豬肚
Pork Tripe with
Bean Curd Sheet
in White Pepper Broth
\$48.00



梅菜扣肉
Braised Pork Belly
with Preserved
Mustard Greens
\$42.00



客家紅燒肉
Hakka-Style
Braised Pork Belly
\$42.00

鹿茸菇炒松板肉
Stir-Fried Pork Neck
with Deer Antler
Mushrooms
\$42.00



Secret Kitchen 正斗



黑椒蜜餞松板肉
Stir-Fried Pork Neck
with Black Pepper &
Honey Sauce
\$42.00



鹹菜炒大腸
Pork Intestine with
Pickled Vegetables
\$36.80



九味燒大腸 🌶️
Spicy Roast Pork Intestine
(contains peanut)
\$36.80



脆皮炸大腸
Traditional Fried
Pork Intestine
\$36.80

Secret Kitchen 正斗



秘製山楂骨
Pork Ribs in
Hawthorn Fruit Sauce
\$36.80



椒鹽排骨
Salt & Pepper
Pork Ribs
\$36.80



茶香脆花肉
Tea Infused
Sliced Pork Belly
\$38.80



蒜香排骨
Pork Ribs with
Air Dried Garlic
\$36.80

Secret Kitchen 正斗

羊肉
LAMB



香茜干焗羊肉 🌶️
Diced Lamb with
Herbs & Spices
\$42.80



烤蒜頭焗羊肉 🌶️
Diced Lamb with
Garlic & Spices
\$42.80

Secret Kitchen 正斗

鴨 、 雞 肉

DUCK,
CHICKEN



順德火焰醉鴨
Braised Duck Hot-Pot
with Ginger & Garlic
\$48.80



姜麻砵仔鴨
Braised Duck Hot-Pot
with Green Pepper Corn
& Ginger
\$48.80



椒盐雞扒
Salt & Pepper
Chicken Spare Ribs
\$34.80



甜酸雞
Lightly Battered
Chicken in
Sweet & Sour Sauce
\$34.80



檸檬雞球
Lightly Battered
Chicken in
Lemon Sauce
\$34.80

Secret Kitchen 正斗



鹿茸菇炆走地雞
Braised Free-Range Chicken
with Deer Antler Mushrooms
in Hot Pot
\$46.00



順德煎焗走地雞
Pan-Seared & Baked
Free-Range Chicken
with Ginger in Hot Pot
\$46.00



四川醬爆雞 
Stir-Fried Chicken in
Szechuan Sauce
\$34.80



蜜糖雞球
Lightly Battered
Chicken in
Honey Sauce
\$34.80



酥米衝浪魚片(L)
Fresh Fish Fillet in Broth
時價另加 \$30.00
Seasonal price + \$30.00



重慶水煮斑球(I) 
SzeChuan
Spicy Fish Fillet
\$44.80



海皇豆腐煲(I)
Combination Seafood
Claypot with Tofu
\$43.80



鮮茴香翡翠魚柳(I)
Fried Fish Fillet
with Fennel
\$36.80

Secret Kitchen 正斗

和味酸菜魚(L)

Live Fish from the tank
with Sze Chuan Spicy
Pickle Broth

時價另加 \$30.00

Seasonal price + \$30.00



藥膳沸騰魚(L)

SzeChuan Spicy Fish

時價另加 \$30.00

Seasonal price + \$30.00

客家胡椒鹽焗魚(L)

Seared Seasoned Live Fish
in Hot Pot

時價另加 \$30.00

Seasonal price + \$30.00





黑崧露醬炒蝦球(I)
Sauté King Prawn
with Black Truffle Paste

\$52.80

粉絲蝦碌煲(I)
King Prawn with
Mixed Vegetable with
Glass Vermicelli in Claypot

\$50.80



濃湯鮮腐竹蝦滑(I)
Prawn Paste in
Silky Bean Curd Skin
Broth

\$52.00

X.O醬炒蝦球(I) 
Sautéed King Prawn
in XO Chilli Sauce

\$50.80

蒜茸炒蝦球(I)
Sautéed King Prawn
in Garlic Sauce

\$46.80

四川醬爆蝦球(I) 
Sautéed King Prawn
in Szechuan Chilli Sauce

\$46.80



Secret Kitchen 正斗



豉油皇蝦碌(I)
King Prawn in
Superior Soy Sauce
(in shell)

\$50.80



鵝肝醬蝦碌(I)
Sauteed Kings Prawn
with Foie Gras
(Goose Liver Pate)
(in shell)

\$52.80



甜酸蝦球(I)
King Prawn
in Sweet & Sour Sauce

\$50.80



椒盐蝦球(I)
Salt & Pepper
Fried King Prawn

\$50.80

Secret Kitchen 正斗

魷
CALAMARI,
CUTTERFISH,
SQUID



椒盐鲜魷(I)
Salt & Pepper
Calamari
\$42.80



避風塘炸魷魚(I)
Crispy Squid with
Golden Garlic & Chili 
\$42.00



豉油皇墨魚片(I)
Stir-Fried Sliced Cuttlefish
in Premium Soy Sauce
\$42.00



紫菜魷魚餅(I)
Pan-Fried Seaweed
Calamari Cake
\$42.00

Secret Kitchen 正斗



椒麻焗手釣魷(I) 
Baked Squid with
Numbing Chili Peppercorns
\$42.00



潮汕蒜香墨魚(I)
Lightly Battered
Cuttlefish
\$42.00



鹿茸菇炒墨魚片(I)
Stir-Fried Cuttlefish Slices
with Antler Mushrooms
\$46.00

Secret Kitchen 正斗

海參
SEA
CUCUMBER



京蔥燒海參(I)
Braised Sea Cucumber
with Charred Onions
\$68.00



海參紅燒肉(I)
Braised Sea Cucumber
with Pork Belly
\$58.00



海參小炒肉(I)
Stir-Fried Pork
with Sea Cucumber 🌶️
\$58.00

Secret Kitchen 正斗

帶子

SCALLOP



椒盐帶子(L)
Salt & Pepper
Fried Scallop
\$44.80



X.O醬帶子(L) 
Sautéed Scallop
in X.O Chilli Sauce
\$46.80



黑松露澳帶滑蛋(L)
Scallops with Black Truffles
& Silky Scrambled Eggs
\$52.00



桂花炒瑤柱(含雞蛋)(I)
Scrambled Egg with
Dried Scallop &
Shredded Vegetable
\$42.80

Secret Kitchen 正斗

豪
、
蜆

ABALONE,
OYSTER,
PIPI



潮汕煎蚝仔烙(L)
Pan-Fried
Oyster Omelette
\$42.00

(季節性 Seasonal)

豉蒜椒圈炒游水花蜆(I)
Wok-Tossed Live Pipis with
Garlic & Black Bean Sauce
(Seasonal price 時價)

X.O醬炒游水花蜆(I) 
Wok-Tossed Live Pipis
with X.O Chilli Sauce
(Seasonal price 時價)



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精選豆腐

TOFU



豆醬百花釀豆腐(I)
Stuffed Tofu with
Prawn Paste Hot-Pot
\$38.00



黃燜海參嫩豆腐(I)
Sea Cucumber
with Silken Tofu
\$44.80



和牛碎麻婆豆腐 
MaPo Tofu with
Minced Wagyu Beef
\$36.80

*All dishes may contain traces of nuts or eggs. All images are for illustration purposes only. 以上菜式或含花生或雞蛋。圖片只供參考。

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心靈美

Homemade Egg Tofu
with Spinach Puree &
Bai Ling Mushroom

\$34.80



椒盐豆腐

Salt & Pepper
Fried Tofu

\$29.80



香酥黄金鲜珍菌

Tempura Mixed
Mushrooms with
Salted Duck Yolk

\$36.80

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田園鮮蔬

VEGETABLES



小炒芥蘭
Sautéed
Chinese Broccoli
(contain meat)
\$34.80



黑金蒜蝦乾浸時蔬
Seasonal Greens with
Black Garlic, Dried
Shrimp and Minced
Chicken Broth
\$34.80



金銀蛋時蔬
Spinach with
Salted Duck Egg
& Century Egg
\$34.80



黑金蒜鴨汁炒芥蘭
Stir-fried Chinese Broccoli
with Black Garlic and Duck
Sauce
\$32.80

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怡香茄子煲(I)
Eggplant with Minced
Chicken & Salted Fish
Hotpot
\$36.80



欖菜煙肉碎四季豆
Stir-Fried Green Beans
with Bacon &
Preserved Vegetable
\$30.80



豉油皇鮮珍菌
Stir-fried Mushrooms in
Superior Soy Sauce
\$32.80



招牌冰川茄子
Crispy Eggplants
with Pork Floss
\$38.00



泰汁百花茄子(I)
Stuffed Eggplant with
Prawn Paste in Thai Sweet
Chili Sauce 🌶️
\$38.00

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米飯班主

RICE &
NOODLES

食神炒飯
Emperor Fried Rice
\$68.00

黑崧露海鮮炒飯(M)
Seafood Combination Fried Rice
with Black Truffle Paste
\$42.00

廣州炒飯
Special Fried Rice
\$32.00

正斗炒飯
Secret Kitchen Fried Rice
\$34.00

瑤柱蛋白炒飯(I)
Dried Scallops and
Egg White Fried Rice
\$38.00

鹹魚雞粒炒飯(I)
Salted Fish & Chicken Fried Rice
\$32.00

鮮菌齋炒飯
Vegetarian Fried Rice
\$30.00

絲苗白飯
Steamed Jasmine Rice
\$3.50 / 位 person

海鮮炒麵(M)
Seafood Combination
Fried Noodle
\$42.00

肉絲炒麵
Stir-Fried Noodle with
Shredded Pork
\$32.00

豉油皇炒麵
Stir-Fried Noodle with
Superior Soy Sauce
\$30.00

星洲炒米粉 🌶️
Singapore Noodle
\$32.00

乾炒牛河
Stir-Fried Rice Ribbon Noodle
with Beef
\$32.00

豉汁牛肉炒河粉
Stir-Fried Flat Noodle with
Beef in Black Bean Sauce
\$32.00



海鮮炒麵
Seafood Combination
Fried Noodle



瑤柱蛋白炒飯
Dried Scallops and
Egg White Fried Rice



食神炒飯
Emperor Fried Rice

Secret Kitchen 正斗

甜
在
心
頭

DESSERTS



鴛鴦饅頭

Duo Mantou
(Fried & Steamed Bun)

\$14.80 / 6隻 (6 pcs)

正斗流沙包

Steamed Bun with
Sweetened Duck Yolk

\$14.80 / 3隻 (3 pcs)



飄香榴蓮酥

Deep Fried
Durian Puff

\$15.80 / 3件 (3 pcs)



芋蓉窩餅

Fried Pan-Cake
with Taro

\$14.80 / 2件 (2 pcs)



流沙窩餅

Fried Pan-Cake with
Sweetened Duck Yolk

\$14.80 / 2件 (2 pcs)

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綠茶桂花糕
Green Tea
Osmanthus Cake
\$12.80



紅豆椰汁糕
Red Bean &
Coconut Cake
\$12.80 / 3 件 (3 pcs)



香芒凍布甸
Mango Pudding
\$12.80



炸菠蘿
Pineapple Fritter
with Ice Cream
\$14.80



炸香蕉
Banana Fritter
with Ice Cream
\$14.80



炸雪糕
Deep Fried Ice Cream
\$14.80

精選雪糕拼盤
Deluxe Ice Cream Platter
\$14.80 / 3 球 (3 Scoops)

