

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. One of our most popular desserts are our house-made desserts such as Flaky Durian puffs and Green Tea Osmanthus Cake that makes a perfect match with our exquisite Chinese tea.

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 (Chinatown)

222 Exhibition St
(Corner of Little Bourke St),
Melbourne,
VIC 3000

Phone: 03 9988 7778
0421 738 107

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 \$40 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、竹蓀蛋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 (Westfield Doncaster)

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

Phone: 03 9840 2248
0481 210 780

温馨提示

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\$40。

(v) Vegetarian | (vg) Vegan | (vgo) Vegan option available | (gfo) Gluten-free option available

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

頭盤

ENTRÉE



正斗蝦餃皇(I)
SK King Prawn
Dumpling
\$14.50 / 3 粒 (3 pcs)



蟹籽燒賣皇(I)
Steamed Pork &
Prawn Dumpling
\$12.00 / 3 粒 (3 pcs)



南翔小籠包
Steamed Shanghai
Pork Dumpling
\$12.00 / 3 粒 (3 pcs)



正斗海鮮大三元(M)
SK Seafood
Dumpling Trio
\$14.50 / 3 粒 (3 pcs)
Dumplings offering may
differ everyday



錦繡點心拼盤(M)
Assorted Steamed
Dim Sim
\$26.80 / 6 粒 (6 pcs)
Dumplings offering may
differ everyday



江南菜肉鍋貼
Pan-fried Pork Dumpling

\$12.00 / 3 隻 (3 pcs)



蒜蓉炸蝦春卷(I)
Crispy Garlic Prawn
Spring Roll

\$13.80 / 2 條 (2 pcs)



香芋絲齋春卷
Crispy Taro Julienne
Spring Roll (vg)

\$11.80 / 2 粒 (2 pcs)



京城片皮鴨
Traditional Peking Duck

\$16.80 / 2 件 (2 pcs)



海鮮生菜包(M)
Seafood San Choi Bao
(Lettuce Cup) (gfo)
\$16.80 / 位 (serve)



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



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



羅漢齋生菜包
Vegetarian San Choi Bao
(Lettuce Cup) (vg, gfo)
\$11.80 / 位 (serve)

娥姐靚湯

SOUP

招牌原盅燉湯 天天新鮮燉製

Secret Kitchen Double Boiled Soup are made daily.

蟲草菌瑤柱燉肉汁

Pork Broth with Dried Scallop
& Cordysep Flowers (gf)

\$16.80 / 位 (serve)

姬崧茸松露燉肉汁

Pork Broth with
Himematsutake Mushroom
& Truffle (gf)

\$16.80 / 位 (serve)

長百山鮮人參燉鵪鶉

Ginseng & Quail Soup (gf)

\$16.80 / 位 (serve)

淮杞肉汁燉螺頭

Pork Broth with Conch,
Chinese Yam & Goji Berries (gf)

\$19.80 / 位 (serve)

海鮮酸辣湯(I) 🌶️

Seafood Hot & Sour Soup
with Mung Bean Noodles (gf)

\$14.80 / 位 (serve)

瑤柱海鮮豆腐羹(I)

Dried Scallop & Seafood
Tofu Soup (gf)

\$14.80 / 位 (serve)

蟹肉粟米羹(I)

Crab Meat & Sweet Corn Soup (gf)

\$14.80 / 位 (serve)

雞肉粟米羹

Chicken & Sweet Corn Soup (gf)

\$12.80 / 位 (serve)

紫菜豆腐羹

Seaweed & Tofu Soup (gf)

\$10.80 / 位 (serve)



海鮮酸辣湯
Seafood Hot & Sour
Soup with Mung Bean
Noodles (gf)

瑤柱海鮮豆腐羹
Dried Scallop &
Seafood Tofu Soup (gf)

蟹肉粟米羹
Crab Meat &
Sweet Corn Soup (gf)

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

長百山鮮人參燉鵪鶉
Ginseng & Quail Soup (gf)

鮑參翅

ABALONE &
SHARK FINS



原隻蠔皇三頭澳洲青邊鮑(L)
Braised Whole
Australian Abalone
從From \$168.00 起 / 隻 (pc)



原隻蠔皇八頭南非乾網鮑(L)
Braised South African Abalone
\$88.80 / 隻 (pc)



碧綠靈菇扒鮑片(L)
Sliced Abalone with
Bai Ling Mushroom
\$79.80



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



花膠燴生翅(I)
Braised Shark Fin with
Fish Maw (gfo)
\$32.80 / 位 (serve)



長白山鮮人參燉鮑翅(I)
Braised Shark Fin Soup
with Ginseng (gfo)
\$49.80



長白山鮮人參
冰花燉宮燕
Stewed Bird Nest
with Ginseng (gfo)
\$48.80

風味小吃

COLD
SNACK



花蓮五香燻魚(I)
Chinese 5-Spice
Smoked Fish
\$18.80 / 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)



青瓜海蜇拌火鴨絲
Shredded Roast Duck
with Cucumber &
Jelly Fish
\$17.80 / 份 (serve)



脆焦拌和牛脰 
Wagyu Beef Shin
with Crispy Chilli
\$18.80



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



酸辣紫薑海蜇頭 
Spicy Jelly-Fish with
Pickled Ginger (gfo)
\$19.80 / 位 (serve)

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
\$36.80



正斗脆皮燒鴨
SK Roasted Duck
\$42.80



非一般豉油皇春雞
Braised Spatchcock in
Superior Soy Sauce
\$42.80



京城片皮鴨

Traditional Peking Duck

\$52.00 / 半隻 Half (8 pcs crepes / 8片皮)

\$98.00 / 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



乳豬拼盤

BBQ Roasted &
Suckling Platter

\$62.00

*Subject to availability



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

蟹
CRAB

特別做法： Signature Cooking Styles

荷香糯米

Steamed Crab with Glutinous Rice in Lotus Leaves

意大利黑松露菌醬

Sautéed Crab with Black Truffle Paste (*gfo*)

法國鵝肝醬

Sautéed Crab in Foie Gras Sauce

蛋白粉絲花雕

Steamed Crab 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\$40/份

Signature cooking styles charges :
\$40/ per serve on top of crab's seasonal price

各式麵底：每分\$20

生麵、伊麵、米粉、河粉

Noodle options : \$20/ per serve

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

其它做法： Other Cooking Styles

黑胡椒

Stir-Fried Crab in Black Pepper Sauce

薑蔥

Stir-Fried Crab in Ginger & Scallion Sauce (*gfo*)

蒜茸牛油

Stir-Fried Crab in Garlic Butter Sauce (*gfo*)

星洲辣椒

Singapore Chilli Crab (*gfo*)

椒鹽

Deep-Fried Salt & Pepper Crab

豉豉蛋蛋

Stir-Fried Crab in Black Bean Sauce

避風塘

Chilli Bean & Garlic Crab

黃金乾燒

Pan-seared Crab with Duck Yolk

荷香糯米雪花蟹
Steamed Snow Crab
with Glutinous Rice in
Lotus Leaves



龍蝦

LOBSTER
(L)

特別做法： Signature Cooking Styles

龍蝦兩食
Lobster in 2-ways ▼

白雪藏龍
Lobster in Steamed Egg White (*gfo*)

+

椒鹽 🌶️
Deep-Fried Salt & Pepper Lobster

或 Or

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

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

法國鵝肝醬
Sautéed Lobster in Foie Gras Sauce

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

特別做法時價加收\$40/份
Signature cooking style charges :
\$40/ per serve on top of lobster's
seasonal price

各式麵底：每分\$20
生麵、伊麵、米粉、河粉
Noodle options : \$20/ per serve
Egg noodle, E-fu noodle, vermicelli
or flat-rice noodle

其它做法： Other Cooking Styles

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

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

麻辣 🌶️
Szechuan Stir-fried Lobster (*gfo*)

蒸金銀蒜
Steamed Lobster with Garlic (*gfo*)

椒鹽 🌶️
Deep-fried Salt & Pepper Lobster

黃金乾燒
Pan-seared Lobster with Duck Yolk



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



白雪藏龍
Lobster in Steamed
Egg White (*gfo*)

三刀、東星斑、彩衣、花鱸、盲鱸(L)

Morwong, Coral Trout, Parrot Fish,
Murray Cod, Burraramundi

特別做法： Signature Cooking Styles

藥膳沸騰

Fish in Chinese Herbs & Spices
Oil Bath (gfo)

客家胡椒鹽焗

Hakka Style Pepper Baked Fish (gfo)

手撕泡菜水煮

Sliced Fish in Spicy Pickled
Cabbage Soup (gfo)

兩食 - 炒球/頭腩椒鹽

或蒜子火腩炆

Two ways:
Stir Fried/ Salt & Pepper or Garlic Stew

支竹涼瓜碎件炆

Stewed Fish with Dice Bitter Melon &
Bean Curd Skin (gfo)

蒜子火腩碎件炆

Stewed Fish with Whole Garlic &
Roasted Pork

其它做法： Other Cooking Styles

清蒸

Steamed Fish with Soy Sauce (gfo)

豉汁蒸

Steamed Fish with Black Bean Sauce

霸皇剁椒蒸

Steamed Fish with Chilli & Soy Sauce (gfo)

生曬麵豉豆腐蒸

Steamed Fish with Tofu & Soy Bean Paste

椒鹽

Deep-Fried Salt & Pepper Fish

雙東蒸

Steamed Fish with Mushroom &
Preserved Cabbage (gfo)

油浸

Deep Fried Fish with Soy Sauce

特別做法時價加收\$40/份
Signature cooking style charges :
\$40/ per serve on top of fish's
seasonal price

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)

鮑、蠔、帶子

ABALONE,
OYSTER,
SCALLOP
(L)

青邊鮑 (大)

Greenlip
Australian Abalone

做法：
Cooking Styles

意大利黑松露菌醬 (加收\$40)
Sautéed Abalone with Black Truffle
Paste (gfo)
Charge: \$40/ per serve on top of
seasonal price

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

油泡
Stir-Fried Abalone with Shallot (gfo)

杞子圓肉上湯 (堂灼)
Abalone served with Goji Berries &
Longan in Superior Stock (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)

海皇X.O醬炒蝦球(I) 
Sautéed King Prawn with
Spicy Seafood X.O Sauce (gfo)

\$52.00

其它做法:
Other Cooking Styles:

四川醬炒蝦球(I) 
Szechuan Chilli Prawn (gfo)

果香糖醋蝦球(I)
Deep Fried Prawn in Sweet & Sour Sauce

七味鹽燒蝦球(I) 
Spiced Salt & Pepper Prawn



黃金乾燒蝦球(I)
Pan-Seared Prawn
with Duck Yolk
\$52.00



意大利黑松露菌醬炒蝦球(I)
Sautéed King Prawn
with Black Truffle Paste (gfo)
\$58.00



法國鵝肝醬炒蝦球(I)
Sautéed Kings Prawn
with Foie Gras
\$58.00



七味鹽麥香鮮魷(I) 
Salt & Pepper
Calamari
\$42.00

蜀鄉水煮斑球(I)

Szechuan Spicy Fish Fillet (*gfo*)

\$48.00

其它做法:

Other Cooking Styles:

薑蔥炒斑片(I)

Stir-Fried Fish Fillet with Ginger
& Scallion Sauce (*gfo*)

果香糖醋斑片(I)

Lightly Battered Fish Fillet in
Sweet & Sour Sauce



煎或清蒸巴塔哥尼亞鱈魚(I)

Pan-fried or Steamed
Patagonian Toothfish

\$98.00



手工魚丸蠔仔絲瓜上湯砂鍋(M)

Hand-made Fish Balls,
Oysters & Luffa in
Superior Stock Claypot

\$48.80



薑蔥炒帶子(A)

Stir-Fried Scallop with
Ginger & Shallot (*gfo*)

\$48.00

其它做法:

Other Cooking Styles:

豉蒜炒帶子(A)

Stir-Fried Scallop with Garlic
& Black Bean Sauce

剁椒炒帶子(A)

Stir-Fried Scallop with
Diced Chilli (*gfo*)



大漠燒羊腿
XinJiang Style
Roasted Lamb Shank
\$26.00

黑金蒜蜜椒羊架 🌶️
Lamb Cutlets with
Black Garlic & Honey Pepper
\$58.00



椒盐羊架 🌶️
Spiced Salt & Pepper
Lamb Cutlets
\$58.00



古法羊腩煲
(配時菜、支竹和粉絲)
Great China Classic Lamb Pot
served with Seasonal Vegetables,
Tofu Skin & Vermicelli
\$78.80





萬三醬蹄
Braised Pork Knuckle
\$46.80



清酒煮和牛尾
Braised Oxtail
with Japanese Sake (*gfo*)
\$52.80



黑崧露菌醬和牛粒
Stir-fried Diced Wagyu Beef
with Black Truffle Paste (*gfo*)
\$65.00

黑金蒜蜜椒和牛粒
Stir-fried Diced Wagyu Beef
with Black Garlic &
Honey Pepper
\$58.00





香蒜芥蘭炒牛肉
Stir-fried Beef with
Chinese Broccoli
\$38.00



豉蒜椒圈炒牛肉 🌶️
Stir-Fried Beef with Garlic,
Chilli & Black Bean Sauce
\$38.00



中式炒牛柳
Beef Fillet in
Cantonese Sauce
\$48.00

烧汁珍菌炒牛柳
Beef Fillet with Mixed
Fungus in Teriyaki Sauce
\$52.00



蜀鄉水煮牛肉 🌶️
Szechuan Spicy Beef (*gfo*)
\$45.00



鹹魚雞粒豆腐煲(I)
Chicken & Beancurd
with Salted Fish
Hotpot
\$36.80



豆腐火腩煲
Roasted Pork with
Beancurd Hotpot
\$40.80



漁香茄子煲
Eggplant with Minced
Chicken Sweet Vinegar
Hotpot (gfo)
\$36.00



怡香茄子鹹魚煲(I)
Eggplant with Minced
Chicken & Salted Fish
Hotpot
\$42.00



剉椒和牛碎蒸豆腐 
Diced Wagyu Beef with
Steamed Tofu & Chilli (gfo)
\$38.00



滑菇和牛碎燒豆腐
Sautéed Tofu, Minced
Wagyu Beef & Mushroom
with Pumpkin Sauce (gfo)
\$38.00



海皇豆腐煲(M)
Seafood Combination
& Tofu Hotpot
\$54.00

Secret Kitchen 正斗
EXQUISITE CHINESE CUISINE

招牌醬爆雞腿
Sautéed Chicken in
Signature Bean Sauce
\$38.00



椒麻酥香雞
Spicy Szechuan
Peppercorn Chicken
\$38.00



檸檬雞球
Lightly Battered Chicken
in Lemon Sauce
\$36.00



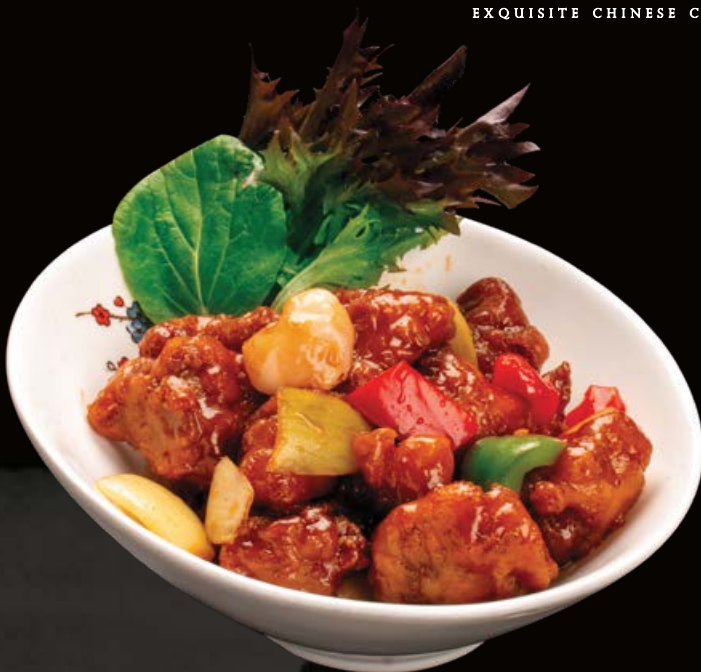
蜜糖雞球
Lightly Battered Chicken
in Honey Sauce
\$36.00

腰果炒雞球
Sautéed Chicken
with Cashew (gfo)
\$36.00



砂鍋雲吞走地雞
Free-Range Chicken with
Wontons Hot Pot
\$46.00 / 半隻 Half (8 pcs dumplings / 8粒雲吞)
\$88.00 / 全隻 Whole (16 pcs dumplings / 16粒雲吞)

Secret Kitchen 正斗
EXQUISITE CHINESE CUISINE



果香咕嚕肉
Sweet & Sour Pork
\$36.00



招牌蒜香骨
SK Pork Ribs with
Air Dried Garlic
\$40.00



秘製山楂骨
Pork Ribs in
Hawthorn Fruit Sauce
\$42.00



瑤柱竹筴扒鮮蔬
Seasonal Greens with Dried
Scallop & Bamboo Pith
\$46.80



清炒什蔬
Stir-Fried
Seasonal Greens (vg, gfo)
\$32.80



黑金蒜蝦乾浸時蔬
Seasonal Greens with Black
Garlic, Dried Shrimp &
Minced Chicken Broth (gfo)
\$36.00



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



欖菜煙肉碎四季豆
Stir-Fried Green Beans
with Bacon & Preserved
Vegetable
\$32.80



雜菜粉絲豆腐煲
Beancurd with Mixed
Vegetables Vermicelli
Hotpot (vg, gfo)
\$36.00



椒鹽豆腐
Salt & Pepper
Beancurd (vg)
\$30.00



金湯珍菌扒鮮蔬
Mushroom &
Seasonal Greens in
Pumpkin Sauce (vg, gfo)
\$43.80



香酥黃金鮮珍菌
Tempura Mixed
Mushrooms with
Salted Duck Yolk (v)
\$43.80



豉油皇鮮珍菌
Stir-fried Mushrooms
in Superior Soy Sauce (vg)
\$38.00

正斗炒飯

Secret Kitchen Fried Rice
(Diced scallop, tomato & Egg) (gfo)

\$32.00

揚州炒飯

Special Fried Rice
(BBQ Pork & Prawn)

\$30.00

鮮菌齋炒飯

Fresh Mushroom Vegetarian
Fried Rice (v, gfo)

\$28.00

瑤柱蛋白炒飯(I)

Dried Scallops &
Egg White Fried Rice (gfo)

\$42.00

黑松露海鮮炒飯(I)

Seafood Fried Rice
with Black Truffle Paste (gfo)

\$46.00

鵝肝醬雞肉炒飯

Foie Gras Fried Rice
with Diced Chicken

\$45.00

絲苗白飯

Steamed Jasmine Rice (gf)

\$4.00 / bowl

乾燒伊麵

Fried E-Fu Noodles

\$27.00

海鮮炒麵/炒河(I)

Seafood Combination
Fried Noodle / Flat Noodle (gfo)

\$42.00

鹹肉絲什菜炒麵

Stir Fried Noodles with Salted
Chinese Ham & Greens

\$32.00

乾炒和牛河粉

Stir Fried Flat Noodles with
Wagyu Beef (gfo)

\$36.00

麻辣和牛炒河粉

Stir-Fried Flat Noodles with
Wagyu Beef in Szechuan Sauce

\$38.00

薑絲鹹肉炒米粉

Stir-Fried Vermicelli with
Salted Chinese Ham (gfo)

\$32.00

羅漢齋炒麵

Vegetarian Buddha Noodle

\$32.00

星洲炒米粉(I)

Singapore Fried Noodle
Prawn & BBQ Pork (gfo) / Vegetarian (vg)

\$30.00

黑松露海鮮炒飯
Seafood Fried Rice
with Black Truffle
Paste (gfo)



海鮮炒麵
Seafood Combination
Fried Noodle (gfo)



瑤柱蛋白炒飯
Dried Scallops &
Egg White Fried Rice (gfo)



星洲炒米粉
Singapore Fried Noodle
(Prawn & BBQ Pork) (gfo)

甜點

DESSERTS



香蕉豆沙窩餅
Banana & Red Bean
Pancake
\$16.00



飄香榴蓮酥
Deep Fried
Durian Puff
\$16.80 / 3件 (3 pcs)



冬蜜蜂巢糕
Steamed Honey-Combed
Sponge Cake
\$12.80



手磨奶皇豬仔包
Steamed
Custard Bun
\$13.80



墨魚汁饅頭
Squid-ink Steamed Bun
(Steamed or Fried)
\$18.00



香芒凍布甸
Mango Pudding
\$12.80



綠茶桂花糕
Green Tea
Osmanthus Cake
\$12.80



炸香蕉
Banana Fritter with
Ice Cream
\$13.80



炸菠蘿
Pineapple Fritter
with Ice Cream
\$13.80



炸雪糕
Deep Fried Ice Cream
\$14.80