

Secret Kitchen 正斗
EXQUISITE CHINESE CUISINE

Founded in 2007, Secret Kitchen has become one of Victoria's most esteemed Chinese dining destinations, renowned for its refined cuisine and unwavering commitment to excellence. As part of the China Bar Group, Secret Kitchen is ever-evolving, while upholding the highest standards of food, service, and presentation. Our menu celebrates contemporary Chinese gastronomy through innovative flavour pairings, premium ingredients, and the finest locally sourced and imported seafood.

Among our signature creations are the Szechuan Spicy Fish, Signature Roast Goose, and Braised Green Lip Abalone, each crafted to showcase the depth, authenticity, and elegance of Chinese culinary tradition. To conclude your dining experience, we invite you to indulge in our house-made desserts, including the beloved Flaky Durian Puffs and Green Tea Osmanthus Cake, perfectly accompanied by a selection of exquisite Chinese teas.

Complementing the menu is an extensive wine collection curated by our team of qualified sommeliers. Featuring both celebrated local vintages and prestigious international labels, including iconic Australian wines such as Penfolds Grange, our cellar has been thoughtfully assembled to enhance every dish and elevate every occasion.

Secret Kitchen warmly welcomes you to gather with family and friends, savour authentic flavours and experience the very best of modern Chinese cuisine.

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、最精粹的中國菜享譽墨爾本。

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 Chinatown

222 Exhibition St
Melbourne,
VIC 3000

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M : 0421 738 107

Secret Kitchen Westfield Doncaster

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

T : 03 9840 2248
M : 0481 210 780

Secret Kitchen Burwood East

380 Burwood Hwy,
Burwood East
VIC 3151

T : 03 9886 7111
M : 0406 919 188

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

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\$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

匠心冷盤

Cold Appetizer



青檸老醋泡海蜇頭
Lime & Aged Vinegar
Marinated Jellyfish (I)
\$18.80 / 份 (Serve)



俺家辣泡菜
Housemade
Spicy Kimchi
\$14.80 / 份 (Serve)



百年醬園泡蘿蔔皮
Century Soy
Pickled Radish Skin
\$16.80 / 份 (Serve)



蜂蜜老醋泡花生
Honey Aged Vinegar
Peanuts
\$14.80 / 份 (Serve)



青芥汁蝦乾拌黑白木耳
Black & White Wood Fungus
with Dried Shrimp
& Wasabi Dressing (I)
\$14.80 / 份 (Serve)



海派野生小銀鯧
Shanghai Style
Wild Silver Pomfret (I)
\$16.80 / 份 (Serve)



招牌藤椒泡鳳爪
Signature Pickled
Chicken Feet
with Green Peppercorn
\$14.80 / 份 (Serve)



梅汁醋泡小青瓜
Pickled Cucumber
with Plum Vinegar
\$14.80 / 份 (Serve)

雅致前饌

Entrée

錦繡點心拼盤
Assorted Steamed
Dim Sim (M)
\$23.50 / 5 粒 (5 pcs)
Dumplings offering may
differ everyday

蟹籽燒賣皇
Steamed Pork &
Prawn Siu Mai (M)
\$13.50 / 3 粒 (3 pcs)

正斗蝦餃皇
SK King Prawn
Dumplings (M)
\$15.50 / 3 粒 (3 pcs)

南翔小籠包
Steamed Shanghai
Pork Dumplings
\$13.50 / 3 粒 (3 pcs)

香芋絲齋春卷
Crispy Taro & Vegetable
Julienne Spring Rolls (vg)
\$13.50 / 2 粒 (2 pcs)



蒜蓉炸蝦春卷
Crispy Garlic Prawn
Spring Rolls (M)
\$13.80 / 2 條 (2 pcs)



芝麻紙包蝦
Crispy Sesame Rice
Prawn Wraps (M)
\$16.50 / 3 條 (3 pcs)



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



脆皮椒鹽豆腐
Salt & Pepper Tofu
\$18.80

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.

每日两款精选炖汤, ▶
敬请垂询当日汤品.

Two different soups
are made daily.
Please enquire
about today's
selection.

羊肚菌燉獅子頭

Double Boiled Pork Broth
with Morel Mushroom &
Pork Meat Balls
\$16.80 / 位 (serve)

瑪卡松茸燉烏雞

Double Boiled Black Silkie
Chicken with Maca &
Matsutake Mushrooms
\$20.80 / 位 (serve)

蟲草花燉獅子頭

Double Boiled Pork Broth
with Cordyceps Flower &
Pork Meat Balls
\$16.80 / 位 (serve)

五葉神參須燉螺頭

Double Boiled Sea Conch
Soup with Gynostemma &
Ginseng Roots (I)
\$20.80 / 位 (serve)

杏汁菜膽白肺湯

Double Boiled Pork Lung
Soup with Chinese Cabbage
& Apricot Kernel Juice
\$16.80 / 位 (serve)

羊耳菌螺頭燉花膠

Double Boiled Pork Broth
with Fish Maw, Sea Conch &
Black Morel Mushrooms (I)
\$20.80 / 位 (serve)

每日湯品

Daily Soup

雞肉粟米羹

Chicken & Sweet Corn
Soup (gf)
\$13.80 / 位 (serve)

海鮮豆腐羹

Seafood Beancurd Soup (I)
\$16.80 / 位 (serve)

海鮮酸辣湯

Seafood Hot & Sour
Soup (I)
\$16.80 / 位 (serve)

紫菜豆腐羹

Nori Beancurd Soup (gf)
\$13.80 / 位 (serve)



金牌燒臘

BBQ Roast



北京片皮鴨
Traditional Peking Duck
\$48.80 / 半隻 Half (8 pcs crepes / 8片皮)
\$89.80 / 全隻 Whole (16 pcs crepes / 16片皮)



正斗第一雞
Poached Free Range Chicken
(Served with Ginger &
Scallion Sauce)
\$38.80 / 半隻 (Half)

金牌海蜇手撕雞
Hand-Shredded
Free-Range Chicken
with Jelly Fish
\$48.80 / 份 (Serve)



招積玻璃燒鴨
Signature Roasted Duck
\$38.80 / 半隻 (Half)



澳門靚燒肉
Macau Style
Roasted Pork
\$38.80 / 份 (Serve)

老娘黑叉燒
Caramelised Glaze
Black BBQ Pork
\$38.80 / 份 (Serve)



燒味拼盤
BBQ Roasted Platter
\$48.80 / 双拼 (Two Combination)
\$58.80 / 三拼 (Three Combination)

鮑魚臻品

Abalone



蠔皇扒原隻澳洲鮮鮑
Braised Whole
Australian Abalone (A)
\$68.80 /小 Small
\$98.80 /中 Medium



碧綠珍菌扒鮑片
Sliced Abalone with
Seasonal Greens &
Assorted Mushrooms (A)
\$68.80 / 份 (Serve)



鮑魚仔
Baby Abalone (A)

做法:
Cooking Styles:

火焰鹽燒 (6隻起)
Flame Grilled with Sea Salt
(min. 6 pcs)

三文魚XO醬蒸
Steamed with Salmon XO Sauce

薑蔥蒸
Steamed with Ginger & Scallion

豉汁蒸
Steamed with Black Bean Sauce

龍皇御品

Live Lobster (A)

(Seasonal Price 時價)

龍蝦兩食:

Lobster in 2-ways:

Add-on 另加 \$60.00 nett

各式粉麵底 Noodle Base Options:

全蛋生麵 + \$10.00 / 個 (Each)
Fresh Egg Noodles

香煎米粉 + \$18.00 / 份 (Serve)
Crispy Vermicelli

廣府伊麵 + \$18.00 / 份 (Serve)
Cantonese E-Fu Noodles

新鮮沙河粉 + \$15.00 / 份 (Serve)
Sautéed Flat Noodles

1. 龍蝦球 Lobster Tail Shelled ▼

油泡
Sautéed with Vegetables

白雪藏龍 (蛋白蒸)
Steamed with Egg White
(Add-on 另加 + \$30.00)

黑松露炒
Sautéed with Black Truffle
Paste
(Add-on 另加 + \$30.00)

刺身
Sashimi
(Add-on 另加 + \$30.00)

2. 龍蝦頭爪 Lobster Head & Claws ▼

粥
Congee

薑蔥炒
Sautéed with Ginger &
Scallion

紫金七味椒鹽
Fried Spiced Salt & Pepper

青花椒煲
Green Peppercorn Claypot
(Add-on 另加 + \$30.00)

黑松露煲
Black Truffle Paste Claypot
(Add-on 另加 + \$30.00)

泡飯
Rice Soup
(Add-on 另加 + \$30.00)

其它做法: Other Cooking Styles:

薑蔥炒
Sautéed with Ginger &
Scallion

紫金七味鹽
Fried Spiced Salt & Pepper

清宮秘製
Imperial Style
(Add-on 另加 + \$30.00)

黑松露炒
Sautéed with Black
Truffle Paste
(Add-on 另加 + \$30.00)

麻婆豆腐
Sautéed with Mapo Tofu
(Add-on 另加 + \$30.00)

砂窩鮮麻椒
Claypot with Fresh Green
Peppercorn
(Add-on 另加 + \$30.00)



蟹韵天成

Live Crab (A)

帝皇蟹、雪花蟹、泥蟹

King Crab, Snow Crab, Mud Crab

(Seasonal Price 時價)

蟹做法:

Crab Cooking Styles:

薑蔥

Sautéed with Ginger & Scallion

避風塘

Fried Typhoon Shelter Style

星洲辣椒

Sautéed Singapore Style Chilli

鵝肝醬

Sautéed with Foie Gras Sauce
(Seasonal Price 時價 + \$30.00)

清宮秘製

Imperial Style
(Seasonal Price 時價 + \$30.00)

黑松露

Sautéed with Black Truffle Paste
(Add-on 另加 + \$30.00)

鮮麻椒蒜子

Sautéed Fresh Green Peppercorn & Garlic
(Add-on 另加 + \$30.00)

砂窩燜雞

Braised with Free Range Chicken Claypot
(Seasonal Price 時價 + \$38.80)

三文魚醬粉絲砂窩

Sautéed with Glass Noodles & Salmon Roe
Sauce Claypot
(Seasonal Price 時價 + \$30.00)



蚝鲜珍饌

Fresh Oysters (A)

(Seasonal Price 時價)

做法：

Cooking Styles

鮮開

Freshly Shucked

姜葱

Steamed with Ginger & Scallion
Sauce (gfo)

豉汁

Steamed with Black Bean Sauce

金银蒜蒸

Steamed with Fresh &
Fried Garlic (gfo)

海皇X.O酱

Steamed with Spicy
Seafood X.O Sauce (gfo)



鮮魚獻味

Live Fish (A)

三刀、东星斑、彩衣、花鲈、盲鱮

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

(Seasonal Price 時價 | Fish 2-ways add-on 鮮魚兩食另加 \$30.00 nett)

魚做法:

Fish Cooking Styles:

清蒸

Steamed with Soy Sauce

雞油花雕蒸

Steamed with Chicken Oil & Shaoxing Wine

紫金七味椒鹽

Spiced Salt and Pepper

三文魚XO醬豉汁蒸

Steamed with Black Bean & Salmon XO Sauce

(Add-on 另加 + \$30.00)

鈎魂酸菜水煮

Spicy Boiled with Pickled Vegetables

(Add-on 另加 + \$30.00)

中華藥膳沸騰

Chinese Herbal Spicy Boiled
(Add-on 另加 + \$30.00)

海南白胡椒砂窩焗

Claypot Baked with Hainan White Pepper

(Add-on 另加 + \$30.00)

蒜子火腩碎燜

Braised with Garlic & Crispy Pork Belly

(Add-on 另加 + \$30.00)

霸王貢椒瓦罏焗

Premium Sichuan Peppercorn Claypot

(Add-on 另加 + \$30.00)



金尊玉鱻

Live Giant Mottled Eel



三文魚XO醬豉汁蒸
Steamed with
Black Bean &
Salmon XO Sauce (A)
\$68.80 / 份 (Serve)



美極七味椒鹽野生鱻片
Fried Fillet with Spiced
Salt & Pepper in Maggi
Sauce (A)
\$68.80 / 份 (Serve)

其它做法:: Other Cooking Styles:

青芥鮮鮑撈起野生鱻片(四隻鮑魚)
Fresh Abalone & Wild Eel Slices
Tossed with Wasabi Sauce (A)
(4 pcs of abalone)
\$98.80 / 份 (Serve)

黑蒜胡椒生焗野生海鰻
Black Garlic & Pepper
Claypot (A)
\$68.80 / 份 (Serve)

蒜子火腩燜海鰻
Roasted Pork Belly
& Garlic Claypot (A)
\$68.80 / 份 (Serve)

黑胡椒牛油脆鱻球
Black Pepper Butter
Sauce (A)
\$68.80 / 份 (Serve)

鮮味海珍

Seafood



紫金七味椒鹽大蝦球
Spiced Salt & Pepper
King Prawns (I)
\$48.80 / 份 (Serve)



紫金七味椒鹽鮮魷
Spiced Salt & Pepper
Calamari (I)
\$42.80 / 份 (Serve)



七味椒鹽蝦球拼多春魚
Spiced Salt & Pepper
King Prawn with Capelin (I)
\$48.80 / 份 (Serve)



木耳芹菜炒鮮魷
Sautéed Squid with
Black & White Wood
Fungus & Celery (I)
\$42.80 / 份 (Serve)

老菜脯大蝦乾炒鮮魷
Sautéed Squid with
Aged Preserved Radish
& Dried Shrimps (I)
\$46.80 / 份 (Serve)

四川醬炒鮮魷
Sautéed Squid in
Spicy Szechuan Sauce (I)
\$42.80 / 份 (Serve)



黑松露炒大蝦球
Sautéed King Prawn
with Black Truffle
Paste (*gfo*) (I)
\$52.80 / 份 (Serve)

三文魚X.O醬炒大蝦球
Sautéed King Prawn with
Salmon X.O Sauce (I)
\$52.80 / 份 (Serve)



其它做法::
Other Cooking Styles:

四川醬炒蝦球
Szechuan Chilli
King Prawn (*gfo*) (I)
\$48.80 / 份 (Serve)

蜂蜜芥末大蝦球
Fried King Prawn
with Honey Mustard (I)
\$48.80 / 份 (Serve)

百香果咕嚕大蝦球
Sweet & Sour
Fried King Prawn with
Passion Fruit Sauce (I)
\$48.80 / 份 (Serve)

蒜蓉炒大蝦球
Sautéed King Prawn
with Garlic (I)
\$48.80 / 份 (Serve)



大蝦球煮麻婆豆腐
Spicy Mapo Tofu with
King Prawn (I)
\$48.80 / 份 (Serve)



黑白木耳蛋白炒大蝦球
Sautéed King Prawn with
Black & White Wood Fungus
& Egg White (I)
\$48.80 / 份 (Serve)



盲公肉餅蒸鹹鮮海鱸魚
Steamed Pork Patty with
Housemade Salt Cured
Sea Bass (I)
\$48.80 / 份 (Serve)

三文魚XO醬炒蜆
Wok-Tossed Pipis with
Salmon XO Sauce (I)
\$38.80 / 份 (Serve)

椒圈豉汁炒蜆
Wok-Tossed Pipis with
Garlic & Black Bean Sauce (I)
\$36.80 / 份 (Serve)



附加

Add-ons:

炸油條底 + \$10.00 / 條 (Each)
Crispy Chinese Doughnut Base

煎米粉底 + \$18.00 / 份 (Serve)
Pan Fried Rice Vermicelli Base

正斗煮意

From The Wok



黑松露和牛粒炒鮑魚仔
Sautéed Diced Wagyu Beef
with Baby Abalone
in Black Truffle Sauce
\$62.80 / 份 (Serve)

意大利黑醋汁和牛粒鮮珍菌
Sautéed Diced Wagyu Beef
with Fresh Mixed Mushrooms
in Italian Balsamic Sauce
\$58.80 / 份 (Serve)



金蒜和牛片炒芥蘭遠
Sautéed Wagyu Beef Slices
with Chinese Broccoli &
Crispy Garlic
\$42.80 / 份 (Serve)



金蒜和牛片炒西蘭花苗
Sautéed Wagyu Beef Slices
with Broccolini &
Crispy Garlic
\$42.80 / 份 (Serve)



豉蒜炒和牛片
Sautéed Wagyu Beef Slices
with Black Bean &
Garlic Sauce
\$42.80 / 份 (Serve)



清酒低溫煮和牛肋骨
Slow-cooked Sake
Wagyu Beef Ribs
\$58.80 / 份 (Serve)



金牌燒和牛腩煲
Signature Braised
Wagyu Beef Brisket
\$38.80 / 份 (Serve)

九爺紅燒肉燜鮮鮑
Shanghai Style
Braised Pork Belly
with Baby Abalone (A)
\$52.80 / 份 (Serve)



九爺紅燒肉炒螺絲椒
Shanghai Style
Braised Pork Belly
with Spiral Peppers
\$42.80 / 份 (Serve)

螺絲椒爆炒九轉大腸
Sautéed Pork
Intestine with
Spiral Peppers
\$42.80 / 份 (Serve)



豉油糖碌肥腸
Sweet Soy Glazed
Pork Intestines
\$42.80 / 份 (Serve)



橋底脆椒炒大腸
Sautéed Crispy
Pork Intestine
with Crispy Chilli
\$42.80 / 份 (Serve)

私房酸菜炒大腸
Pork Intestine with
Housemade Preserved
Mustard Greens
\$42.80 / 份 (Serve)



三杯鮮菌腩排煲
Pork Ribs with
Mushroom in
Claypot
\$38.80 / 份 (Serve)



滋味甜辣梅子骨
Sweet & Spicy
Pork Ribs with
Plum Sauce
\$38.80 / 份 (Serve)

百香果汁咕嚕肉
Sweet & Sour Pork
with Passion Fruit
Sauce
\$38.80 / 份 (Serve)



真味排骨焗南瓜
Pork Ribs with
Steamed Pumpkin
\$42.80 / 份 (Serve)

老菜脯蝦乾炒黑叉燒
Sautéed BBQ Pork with
Preserved Radish
& Dried Shrimps (I)
\$42.80 / 份 (Serve)



南乳香芋扣肉
Braised Pork Belly with
Taro in Fermented
Beancurd Sauce Claypot
\$42.80 / 份 (Serve)



紫金七味鹽排骨
Spiced Salt & Pepper
Pork Ribs
\$38.80 / 份 (Serve)

貢椒醬排骨蒸荔莆芋
Steamed Pork Ribs
with Taro in
Tribute Sichuan
Pepper Sauce
\$42.80 / 份 (Serve)



孜然脆皮羊仔腩
Crispy Lamb Belly
with Cumin & Coriander
\$38.80 / 份 (Serve)

意大利黑醋汁鮮菌羊仔腩
Sautéed Lamb Belly with
Fresh Mushrooms in
Italian Balsamic Sauce
\$42.80 / 份 (Serve)

普寧酸梅黃油鴨煲
Braised Duck
with Plum Sauce
Claypot
\$48.80 / 份 (Serve)



砂窩鮑魚清燉走地雞
Braised Free-range
Chicken with Abalone
Claypot (A)
\$68.80 / 份 (Serve)



三杯鮮菌雞柳煲
Three Cup Chicken
with Fresh Mushrooms
Claypot
\$38.80 / 份 (Serve)



紫金七味椒鹽雞扒
Spiced Salt & Pepper
Chicken Spare Ribs
\$38.80 / 份 (Serve)





鹹魚雞粒豆腐煲
Chicken & Beancurd
with Salted Fish Claypot (I)
\$38.80 / 份 (Serve)



百香果咕嚕滑雞柳
Sweet & Sour
Chicken Fillet with
Passion Fruit Sauce
\$38.80 / 份 (Serve)

其它做法::
Other Cooking Styles:

蜜糖滑雞柳
Honey Glazed Chicken Fillet
\$38.80 / 份 (Serve)

四川滑雞柳
Sautéed Szechuan Style Chicken Fillet
\$38.80 / 份 (Serve)

甜椒醬脆雞柳
Chicken Fillet with
Sweet Chilli Sauce
\$38.80 / 份 (Serve)

宮保滑雞柳
Sautéed Kung Pao Chicken Fillet
with Dried Chilli & Cashew Nuts
\$38.80 / 份 (Serve)

田園蔬菜

Vegetables

自家臘肉炒有機菜花
Sautéed Organic Cauli
Blossoms with Housemade
Cured Pork
\$38.80 / 份 (Serve)



拍蒜椒圈撈羅馬生菜
Blanched Romaine Lettuce
Tossed with Crushed Garlic
& Chilli Rings
\$34.80 / 份 (Serve)



黑金蒜翅湯浸有機西蘭花
Organic Broccolini with
Black Garlic in Superior Broth
\$34.80 / 份 (Serve)



黑白蒜子生炒芥蘭遠
Sautéed Chinese Broccoli
with Black & White Garlic
\$34.80 / 份 (Serve)



自家臘肉生炒牛心菜
Sautéed Sugarloaf Cabbage
with Housemade Cured Pork
\$38.80 / 份 (Serve)



順德魚滑煮水瓜
Boiled Silky Fish Paste
with Luffa
\$38.80 / 份 (Serve)



金銀蒜蝦乾蒸水瓜
Steamed Luffa with
Dried Shrimps (I)
\$34.80 / 份 (Serve)



鯪魚餅黑蒜炒芥蘭
Sautéed Chinese Broccoli
with Dace Fish Cake
& Black Garlic
\$38.80 / 份 (Serve)

乾煸四季豆
Sautéed Green Beans
with Minced Pork
\$34.80 / 份 (Serve)



意大利黑醋汁燒鮮菌
Sautéed Fresh Mushrooms in
Italian Balsamic Sauce
\$38.80 / 份 (Serve)

怡香茄子煲
Eggplant with
Minced Chicken
Sweet Vinegar Claypot
\$38.80 / 份 (Serve)



清炒什蔬
Sautéed
Seasonal Greens
\$34.80 / 份 (Serve)

飯香面韻

Rice & Noodles

揚州炒飯
Special Fried Rice
(BBQ Pork & Prawn) (I)
\$28.80

黑松露鮮菌蟹籽炒飯
Mushrooms, Black
Truffle Paste & Tobiko
Fried Rice
\$32.80

範統的醬油炒飯
Superior Soy Sauce
Fried Rice with Pork
\$28.80

鹹魚雞粒炒飯
Diced Chicken & Salted
Fish Fried Rice (*gfo*) (I)
\$28.80

瑤柱蛋白炒飯
Dried Scallops & Egg
White Fried Rice (*gfo*) (I)
\$32.80

黑椒牛油炒魚麵
Sautéed Fish Noodles
with Black Pepper
Butter (*gfo*) (I)
\$32.80

黑松露鮮菌燒伊麵
Black Truffle Paste &
Mushrooms E-Fu Noodles
\$34.80

肉絲菇絲炒麵
Shredded Pork &
Mushrooms Fried
Noodles
\$28.80

大蝦球炒麵
King Prawns Fried
Noodles (I)
\$38.80

豉油皇炒麵
Superior Soy Sauce
Noodles
\$24.80

乾炒和牛河粉
Wagyu Beef Sautéed
Flat Noodles
\$32.80

黑松露菜遠和牛炒河粉
Black Truffle Wagyu
Beef & Vegetables
Sautéed Flat Noodles
\$34.80

滑蛋蝦球炒河粉
King Prawns Fried
Noodles in Egg Gravy (I)
\$38.80

星洲炒米粉
Singapore Fried
Vermicelli
\$28.80

乾炒和牛米粉
Sautéed Wagyu Beef
Vermicelli
\$32.80

鹹魚雞粒炒米粉
Sautéed Salted Fish &
Diced Chicken
Vermicelli (I)
\$32.80

絲苗白飯
Steamed Jasmine Rice
\$4.00 / 碗 (bowl)

蔥油餅
Fried Scallion Pancake
\$6.00 / 份 (Serve)



甜韵悠長

Desserts



香蕉豆沙窩餅
Banana & Red Bean
Pancake
\$14.80



鴛鴦饅頭
Mantou 2 Ways
(Fried & Steamed Bun)
\$14.80 / 6隻 (6pcs)



黑金芝士流沙包
Steamed Golden
Cheese Lava Bun
\$16.80 / 3隻 (3pcs)



脆皮炸酸奶
Crispy Yogurt &
Cheese Rolls
\$14.80 / 3件 (3pcs)



馬拉糕
Steamed Malaysian
Style Sponge Cake
\$12.80 / 份 (Serve)



炸香蕉
Banana Fritter with
Ice Cream
\$14.80 / 份 (Serve)



炸菠蘿
Pineapple Fritter with
Ice Cream
\$14.80 / 份 (Serve)



楊枝甘露
Mango Pomelo Sago
\$12.80 / 份 (Serve)



香芒凍布甸
Mango Pudding
\$12.80 / 份 (Serve)



