



Secret Kitchen 正斗
EXQUISITE CHINESE CUISINE

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. 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.

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、竹蓐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」，期待與您相遇！

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。

風味 小吃

Appetizer

風味小吃

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

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

青檸老醋泡海蜇頭
Lime & Aged Vinegar Marinated
Jellyfish
\$18.80 / 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 Fungus with Shrimp
& Wasabi Dressing
\$14.80 / 份 (Serve)

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

海派野生小銀鯧
Shanghai Style Wild Silver Pomfret
\$14.80 / 份 (Serve)

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

娥姐 靚湯



Soup

娥姐靚湯

雞樅菌燉肉汁

Double Boiled Pork Broth with
Termite Mushroom

\$16.80 / 位 (serve)

蟲草花燉肉汁

Double Boiled Pork Broth with
Cordyceps Flower

\$16.80 / 位 (serve)

川貝海底椰煲鱷魚湯

Crocodile Soup with Fritillaria &
Sea Coconut

\$48.80 / 煲 (pot)

杏汁菜膽白肺湯

Pork Lung Soup with Chinese Cabbage

\$48.80 / 煲 (pot)

胡椒豬肚雞湯

Pepper Pork Tripe Chicken Soup

\$48.80 / 煲 (pot)

金錢草煲豬橫膈

Pig Pancreas Soup with Lysimachia Herb

\$48.80 / 煲 (pot)

五葉神花旗參煲鮮鮑

Fresh Abalone Soup with American
Ginseng & Tetrastigma Root

\$68.80 / 煲 (pot)

金牌 燒臘



BBQ Roast

金牌燒臘

招積玻璃燒鴨

Crispy Skin Roast Duck

\$38.80 / 半隻 (Half)

吳王貢鴨

Imperial Style Braised Duck

\$38.80 / 半隻 (Half)

正斗第一雞

Steamed Free Range Chicken
(Served with Ginger Sauce or
Spicy Numbing Mala Sauce)

\$38.80 / 半隻 (Half)

金牌海蜇頭手撕雞

Hand-Shredded Free-Range Chicken
with Jelly Fish

\$48.80 / 份 (Serve)

澳門靚燒肉

Macau Style Crispy Roast Pork

\$38.80 / 份 (Serve)

老娘黑叉燒

Traditional "Black" Char Siu

\$38.80 / 份 (Serve)

燒味拼盆

BBQ Roast Platter

\$48.80 / 份 (Serve)

鮑香 四溢



Abalone

鮑香四溢

鮑魚仔做法:

Baby Abalone Cooking Styles:

火焰鹽燒

Flame Grilled with Sea Salt

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

蠔皇扒原隻澳洲鮮鮑

Braised Whole Australian Abalone

\$48.80 / 份 (Serve)

碧綠珍菌扒鮑片

Sliced Abalone with Seasonal Greens
& Assorted Mushrooms

\$58.80 / 份 (Serve)

鮮鮑仔燜走地雞煲

Braised Free Range Chicken with
Baby Abalone in Claypot

\$58.80 / 份 (Serve)

龍皇御品



Live Lobster

龍皇御品

龍蝦兩食:
Lobster in 2-ways:

1. 龍蝦肉 Lobster Meat ▼

油泡龍蝦球
Lightly Poached Lobster Ball

白雪藏龍
蛋白蒸龍蝦球) + \$30.00
Steamed Lobster Ball with
Egg White

粥油過橋龍蝦球 + \$30.00
Poached Lobster Ball in
Superior Congee

黑松露炒龍蝦球 + \$30.00
Sautéed Lobster Ball with
Black Truffle Paste

龍蝦刺身 + \$30.00
Lobster Sashimi

各式粉麵底 Noodle Base Options:

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

香煎米粉 + \$15.00 / 份 (Serve)
Crispy Vermicelli

廣府伊麵 + \$15.00 / 份 (Serve)
Cantonese E-Fu Noodles

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

2. 龍蝦頭爪 Lobster Head & Claws ▼

麥香龍蝦頭爪
Crispy Lobster Head & Claws
with Oat Crumbs

龍蝦頭爪煲粥
Lobster Head & Claws Congee

薑蔥龍蝦頭爪
Lobster Head & Claws with
Ginger and Spring Onion

紫金七味椒鹽
Spiced Salt & Pepper

青花椒龍蝦頭爪煲 + \$30.00
Claypot Lobster Head & Claws
with Green Peppercorn

黑松露龍蝦頭爪煲 + \$30.00
Claypot Lobster Head & Claws
with Black Truffle Paste

龍蝦頭爪泡飯 + \$30.00
Crispy Rice Soup with Lobster
Head & Claws

其它做法: Other Cooking Styles:

薑蔥炒龍蝦
Sautéed with Ginger &
Scallion

紫金七味鹽焗龍蝦
Salt Baked with Seven Spice
Seasoning

清宮秘製焗龍蝦 + \$30.00
Imperial Style Baked

黑松露炒龍蝦 + \$30.00
Sautéed with Black Truffle
Paste

麻婆豆腐燒龍蝦 + \$30.00
Sautéed with Mapo Tofu

砂窩鮮麻椒南澳紅龍 + \$30.00
Claypot with Fresh Green
Peppercorn

蟹韵天成

帝皇蟹、雪花蟹、泥蟹

King Crab, Snow Crab, Mud Crab



Live Crab

蟹韵天成

蟹做法:

Crab Cooking Styles:

薑蔥炒蟹

Sautéed with Ginger & Scallion

避風塘炒蟹

Sautéed Typhoon Shelter Style

星洲辣椒炒蟹

Singapore Style Chilli

鵝肝醬炒蟹 + \$30.00

Sautéed with Foie Gras Sauce

清宮秘製蟹 + \$30.00

Imperial Style

黑松露炒蟹 + \$30.00

Sautéed with Black Truffle Paste

鮮麻椒蒜子焗蟹 + \$30.00

Baked with Fresh Green Peppercorn & Garlic

砂窩蟹燜雞 + \$38.80

Claypot Braised with Free Range Chicken

砂窩蒜蓉牛油焗蟹 + \$30.00

Claypot Baked with Garlic Butter

家鄉剁肉餅蒸蟹 + \$30.00

Steamed with Homemade Minced Pork Patty

三文魚醬粉絲砂窩蟹 + \$30.00

Claypot with Glass Noodles & Salmon Roe Sauce

鮮魚 獻味

三刀、东星斑、彩衣、花鲈、盲鱮、花锦鱈
Morwong, Coral Trout, Parrot Fish,
Murray Cod, Burramundi,
Giant Mottled Eel



Live Fish

鮮魚獻味

魚做法:

Fish Cooking Styles:

清蒸魚

Steamed with Soy Sauce

雞油花雕蒸魚

Steamed with Chicken Oil &
Shaoxing Wine

三文魚XO醬豉汁蒸魚 + \$30.00

Steamed with Salmon XO Sauce &
Black Bean Sauce

鈎魂酸菜水煮魚 + \$30.00

Spicy Boiled with Pickled Vegetables

中華藥膳沸騰魚 + \$30.00

Chinese Herbal Spicy Boiled

海南白胡椒砂窩焗魚 + \$30.00

Claypot Baked with Hainan White
Pepper

紫金七味椒鹽魚

Spiced Salt and Pepper

蒜子火腩碎燜魚 + \$30.00

Braised with Garlic & Minced Crispy
Pork Belly

霸王貢椒瓦罏焗魚 + \$30.00

Claypot Baked with Premium
Sichuan Peppercorn

金尊
玉鱈



Live Giant Mottled Eel

金尊玉鱈

鱈魚做法:

Eel Cooking Styles:

美極七味椒鹽野生鱈片

Fried Fillet with Spiced Salt & Pepper in Maggi Sauce

黑胡椒牛油脆鱈球

Crispy Eel Balls with Black Pepper Butter

三文魚XO醬豉汁蒸 + \$30.00

Steamed with Salmon XO Sauce & Black Bean Sauce

青芥鮮鮑撈起野生鱈片 + \$30.00

Blanched Fillet tossed with Fresh Abalone in Wasabi Sauce

黑金蒜鹹菜煮野生鱈段 + \$30.00

Braised with Black Garlic & Pickled Mustard Greens

海鮮 薈萃



Seafood

海鮮薈萃

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

三文魚XO醬炒大蝦球
Sautéed King Prawns with Salmon
XO Sauce
\$52.80 / 份 (Serve)

大蝦球煮麻婆豆腐
Sautéed King Prawns with Mapo Tofu
\$48.80 / 份 (Serve)

紫金七味椒鹽本地鮮魷
Spiced Salt & Pepper Calamari
\$42.80 / 份 (Serve)

豉油皇本地鮮魷筒
Sautéed Squid in Supreme Soy Sauce
\$42.80 / 份 (Serve)

老菜脯大蝦乾炒本地鮮魷
Sautéed Calamari with Dried Shrimp
& Aged Preserved Radish
\$42.80 / 份 (Serve)

家鄉肉餅蒸一夜情海鱸
Steamed Cod Fish with Homemade
Minced Pork Patty
\$68.80 / 份 (Serve)

三文魚XO醬炒蜆
Sautéed Clams with Salmon XO Sauce
\$38.80 / 份 (Serve)

豉汁紫蘇葉炒蜆
Sautéed Clams with Black Bean
Sauce & Perilla Leaves
\$38.80 / 份 (Serve)

附加

Add-ons:

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

煎米粉底 + \$15.00 / 份 (Serve)
Pan Fried Rice Vermicelli Base

正斗 煮意



Poultry

正斗煮意

九爺紅燒肉燜鮮鮑 – \$58.80 / 份 (Serve)
Braised Pork Belly with Fresh Abalone

螺絲椒燒九爺紅燒肉 – \$42.80 / 份 (Serve)
Braised Pork Belly with Capsicum

螺絲椒爆炒九轉大腸 – \$38.80 / 份 (Serve)
Sautéed Pork Intestines with Green Pepper

甘香黑毛豬腩排 – \$38.80 / 份 (Serve)
Fragrant Kurobuta Pork Ribs

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

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

紫金七味鹽燒骨 – \$38.80 / 份 (Serve)
Spiced Salt & Pepper Pork Ribs

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

真味排骨焗栗子南瓜 – \$42.80 / 份 (Serve)
Baked Pork Ribs with Chestnut Pumpkin

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

私房酸菜炒大腸 – \$42.80 / 份 (Serve)
Sautéed Pork Intestines with Pickled
Mustard Greens

老菜脯蝦乾炒豬頸肉 – \$38.80 / 份 (Serve)
Sautéed Pork Neck with Dried Shrimp
& Aged Preserved Radish

栗子南瓜鹹燒白 – \$38.80 / 份 (Serve)
Steamed Pork Belly with Chestnut
Pumpkin & Preserved Vegetables

小蹄大做(泡菜燜豬手) – \$38.80 / 份 (Serve)
Braised Pork Knuckle with Kimchi

貢椒醬排骨焗荔莆芋 – \$42.80 / 份 (Serve)
Baked Pork Ribs with Taro in
Premium Chilli Sauce

豉油糖碌肥腸 – \$38.80 / 份 (Serve)
Braised Pork Intestines in Sweet Soy
Sauce

正斗 煮意



Poultry

正斗煮意

砂窩鮑魚燜雞 – \$58.80 / 份 (Serve)
Braised Chicken with Abalone in Claypot

紫金七味鹽雞扒 – \$34.80 / 份 (Serve)
Spiced Salt & Pepper Chicken Ribs

三杯鮮菌雞柳煲 – \$34.80 / 份 (Serve)
Chicken Fillet with Mushrooms in Claypot

迷蹤家鄉碌大鴨 – \$42.80 / 份 (Serve)
Homestyle Braised Duck

青花椒鮮鮑土鴨煲 – \$48.80 / 份 (Serve)
Duck with Fresh Abalone & Green Peppercorn in Claypot

黑松露和牛粒炒鮑魚仔 – \$58.80 / 份 (Serve)
Sautéed Wagyu Beef Cubes with Baby Abalone & Black Truffle Paste

意大利黑醋汁和牛鮮珍菌 – \$58.80 / 份 (Serve)
Wagyu Beef with Fresh Mushrooms in Italian Black Vinegar Sauce

金蒜和牛炒芥蘭遠 – \$42.80 / 份 (Serve)
Sautéed Wagyu Beef with Chinese Broccoli and Golden Garlic

金蒜和牛炒有機西蘭花 – \$42.80 / 份 (Serve)
Sautéed Wagyu Beef with Organic Broccoli and Golden Garlic

低溫慢煮和牛肋骨 – \$58.80 / 份 (Serve)
Slow Cooked Wagyu Beef Ribs

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

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

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

田園 蔬菜



Vegetables

田園蔬菜

自家臘肉炒有機菜花

Sautéed Organic Cauliflower with 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 Garlic in Superior Broth

\$34.80 / 份 (Serve)

黑白蒜子生炒芥蘭遠

Sautéed Chinese Broccoli with Garlic

\$34.80 / 份 (Serve)

自家臘肉生炒牛心菜

Sautéed Cabbage with Cured Pork

\$38.80 / 份 (Serve)

黑金蒜焗栗子南瓜

Baked Chestnut Pumpkin with Black Garlic

\$34.80 / 份 (Serve)

順德魚滑煮水瓜

Boiled Silky Fish Paste with Loofah

\$38.80 / 份 (Serve)

金銀蒜蝦乾蒸水瓜

Steamed Loofah with & Dried Shrimp

\$34.80 / 份 (Serve)

乾煸四季豆

Sautéed French Beans

\$34.80 / 份 (Serve)

意大利黑醋汁燒鮮菌

Fresh Mushrooms in Italian Black Vinegar Sauce

\$38.80 / 份 (Serve)

怡香茄子煲

Eggplant with Minced Chicken Sweet Vinegar Claypot

\$38.80 / 份 (Serve)

飯香 面韻



Rice & Noodles

飯香面韻

黑松露鮮菌炒飯 – \$36.80 / 份 (Serve)
Fried Rice with Black Truffle Paste & Mushrooms

範統的醬油炒飯 – \$28.80 / 份 (Serve)
Superior Soy Sauce Fried Rice

鹹魚雞粒炒飯 – \$28.80 / 份 (Serve)
Fried Rice with Salted Fish & Diced Chicken

瑤柱蛋白炒飯 – \$34.80 / 份 (Serve)
Dried Scallops & Egg White Fried Rice

黑椒牛油炒魚麵 – \$34.80 / 份 (Serve)
Stir-Fried Fish Noodles with Black Pepper Butter

黑松露鮮菌燒伊麵 – \$36.80 / 份 (Serve)
Braised E-Fu Noodles with Black Truffle Paste & Mushrooms

肉絲菇絲炒麵 – \$28.80 / 份 (Serve)
Stir-Fried Noodles with Shredded Pork & Mushrooms

大蝦球炒麵 – \$38.80 / 份 (Serve)
Stir-Fried Noodles with King Prawns

豉油皇炒麵 – \$26.80 / 份 (Serve)
Stir-Fried Noodles with Superior Soy Sauce

乾炒和牛河粉 – \$34.80 / 份 (Serve)
Stir-Fried Flat Noodles with Wagyu Beef

菜遠和牛炒河粉 – \$34.80 / 份 (Serve)
Stir-Fried Flat Noodles with Chinese Greens

滑蛋蝦球炒河粉 – \$38.80 / 份 (Serve)
Stir-Fried Flat Noodles with King Prawns in Egg Gravy

星洲炒米粉 – \$32.80 / 份 (Serve)
Singapore Style Fried Vermicelli

鹹魚雞粒炒米粉 – \$32.80 / 份 (Serve)
Stir-Fried Vermicelli with Salted Fish & Diced Chicken

蔥油餅 – \$6.00 / 份 (Serve)
Spring Onion Pancake

絲苗白飯 – \$4.00 / 份 (Bowl)
Steamed Jasmine Rice

甜韻
悠長



Desserts

甜韻悠長

香蕉窩餅

Banana Pancake

\$14.80 / 2件 (2pcs)

脆皮炸酸奶

Crispy Fried Milk Curd

\$14.80 / 3件 (3pcs)

雪燕雙皮奶

Double Skin Milk with Snow Swallow

\$14.80 / 份 (Serve)

鴛鴦饅頭

Twin Mantou (Fried & Steamed Bun)

\$14.80 / 6隻 (6pcs)

貓山王榴槿布甸

Musang King Durian Pudding

\$15.80 / 份 (Serve)

黑金芝士流沙包

Steamed Golden Cheese Lava Bun

\$14.80 / 3隻 (3pcs)

香芒凍布甸

Mango Pudding

\$12.80 / 份 (Serve)

楊枝甘露

Mango Pomelo Sago

\$12.80 / 份 (Serve)

Exquisite 正斗
CHINESE CUISINE



Secret Kitchen 正斗
EXQUISITE CHINESE CUISINE

Secret Kitchen Chinatown
03 9988 7778 | 0421 738 107
222 Exhibition St,
Melbourne, VIC 3000

Secret Kitchen Doncaster
03 9840 2248 | 0481 210 780
ShopL2-2003,
619 Doncaster Road,
Doncaster VIC 3108

Secret Kitchen Burwood East
03 9886 7111 | 0406 919 188
380 Burwood Hwy,
Burwood East VIC 3151