



Soup

Chicken Sweet Corn Soup..... \$8.00

雞肉粟米羹

Diced fillet of chicken, creamed corn and egg, thick and tasty soup.

Crab Meat Sweet Corn Soup..... \$8.00

蟹肉粟米羹

Crab meat, creamed corn and egg-white thick soup.

Szechuan Hot & Sour Soup..... \$8.00

酸辣湯

From the province of Szechuan, famous for its chilli hot food, shredded duck, tofu, bamboo shoots, chilli and vinegar in supreme stock.

Seafood Tofu Soup..... \$8.00

海鮮豆腐羹

Seafood with white tofu, bamboo shoots in supreme stock.

Shredded Duck Soup..... \$8.00

鴨絲羹

Shredded duck, bamboo shoots, Chinese black fungus in supreme stock.

Dry Scallop Seafood Soup..... \$10.00

瑤柱海皇羹

Minced seafood, dry scallops, straw mushrooms in supreme stock.

The Picture is only for reference. Price GST inclusive.

圖片僅供參考，請以實物為準

Surcharge of \$1.00 per person on Sunday and Public Holiday.

Entrée

Peking Duck (6 pancakes per serve).....\$30.00

北京鴨

Renowned Northern Chinese emperor's delight!

Ducks are roasted to create a tender crispy layer of skin which is served with shallots, cucumber and hoi sin sauce and wrapped in delicate Peking style pancakes.

San Choi Bow (2 pieces per serve).....\$12.00

生菜包

This Cantonese style entrée has become a favorite Chinese dish.

Mixture of minced pork, carrot, bamboo shoots, cooked in special spices, topped with sesame seeds, then wrapped in crisp fresh lettuce.

Chicken San Choi Bow (4 per serve).....\$22.00

雞肉生菜包

Minced chicken, carrot, bamboo shoots cooked in special spices, topped with sesame seeds, then wrapped in crisp fresh lettuce.

King Prawn Cutlets (3 per serve).....\$10.00

鳳尾蝦

King prawns, butterfly cut, freshly crumbed and deep fried, served with sweet and sour sauce.

Sesame Prawns (4 per serve).....\$10.00

芝麻蝦

Prawns toast topped with sesame seeds, crispy and tasty.

Stuffed Eggplant (3 per serve).....\$12.00

木魚釀茄子

Eggplant stuffed with prawn served with Japanese soy sauce and fish flakes.



Entrée

Spicy Cuttlefish (6 per serve)..... \$10.00

炸鮮魷

Prepared in a special way, crispy and tasty.

Spring Rolls (2 per serve)..... \$6.00

春卷

Minced pork, bamboo shoots and vegetables wrapped in a thin pastry and deep fried.

Vegetarian Spring Roll (2 per serve) \$6.00

素春卷

Cabbage, carrot, black fungus wrapped in a thin pastry and deep fried.

Crispy Shallot Bun (2 per serve)..... \$6.00

蔥油餅

A well-known Northern China style bun with shallots in the middle, very tasty.

Crispy Combination Platter \$10.00

炸拼盤

A platter of spring roll, sesame prawn toast and beef satay.

Lamb on Sticks (2 per serve)..... \$8.00

孜然羊串

Lamb sticks marinated with cumin and chilli.

Chicken Satay on Sticks (2 per serve)..... \$6.00

串燒鷄沙爹

Satay chicken on sticks served with Malaysian curried peanut sauce.

Dim Sims (2 per serve)..... \$6.00

點心

Traditional pork dim sims, steamed or fried, served with soya or sweet and sour sauce.

Dumplings Trio (6 per serve for 2 people).... \$20.00

三色蒸餃

Prawn dumplings, scallop dumplings, chives dumplings – three most famous yum cha dishes.

Prawn Dumplings (3 per serve)..... \$10.00

蝦餃

Steamed prawn dumplings, a famous yum cha dish. Prawns wrapped with thin rice pastry.

Scallop Dumplings (3 per serve)..... \$10.00

帶子餃

Scallop and prawn dumplings, a famous yum cha dish.

Chives Dumplings (3 per serve)..... \$10.00

韭菜餃

Prawn and chives dumplings.

Spinach Dumplings (3 per serve) \$10.00

菠菜餃

Prawn and spinach dumplings.





Duck

Peking Duck (2 courses)..... \$58.00

北京鴨

Renowned Northern Chinese emperor's delight!

Ducks are roasted to create a tender crispy layer of skin

which is served with shallots, cucumber and

hoi sin sauce and wrapped in delicate Peking style pancakes.

Shredded duck meat off the bone can be stir fried

with bean sprouts, carrots and snow peas,

(other options are duck meat fried rice or noodles)

served as the second course.

Crispy Duck..... \$52.00

香酥鴨

Chef's special duck fried to golden and crispy,

served with cucumber, shallot and hoi sin sauce,

wrapped in delicate Peking style pancakes.

Citi Zen Special Roast Duck..... \$25.00

一品軒燒鴨

Duckling marinated roasted brilliant brown and chopped to

nice small pieces.

Fried Duckling 'Orange Blossom' \$25.00

香橙鴨

Fried, lightly battered boneless duckling in orange sauce

enriched with orange liqueur.



Lamb

Szechuan Lamb \$22.00

四川羊

Lamb fillet braised with cucumber, onion and capsicum in Szechuan chilli sauce.

Sizzling Mongolian Lamb..... \$22.00

蒙古羊

Unique Mongolian dish of tender fillets of lamb and succulent shallots served on a sizzling hot plate.

Double Cooked Lamb \$22.00

回鍋羊

Fillet of lamb stir-fried with Chinese cabbage, capsicum in a spicy hoi sin sauce, a very popular authentic Peking dish.

Peking Lamb..... \$22.00

京葱爆羊肉

Lamb fillet stir-fried with leek, Chinese black mushroom, sweet & spicy.

Cumin Lamb \$22.00

彩椒孜然羊肉

Tender lamb with capsicum and onion, tossed with cumin salt.



Beef

Cantonese Sizzling Steak \$22.00

中式牛柳

Prime tenderloin cooked in our special Cantonese way,
served on a sizzling plate with onion.

Garlic Pepper Steak..... \$22.00

蒜香牛柳粒

Prime tenderloin with garlic pepper sauce.

Salt & Pepper Beef..... \$22.00

香酥牛肉

Lightly battered, deep fried with fine salt and pepper,
a touch of red chilli and chopped scallions.

XO Beef with Long Beans \$22.00

XO四季豆牛柳

Prime tenderloin cooked with fresh long beans XO sauce.

Wasabi Steak..... \$22.00

青芥末牛柳粒

Prime tenderloin tossed with wasabi sauce.

Sesame Beef..... \$22.00

芝麻牛肉

Lightly battered, deep-fried till golden, quickly tossed
with honey, with sesame seeds on top.



Beef

Beef with Gai Lan.....\$19.50

芥蘭牛肉

Thinly sliced prime beef, Chinese broccoli in ginger sauce.

Beef with Satay Sauce\$19.50

沙爹牛肉

Marinated beef sautéed with a mild herb satay sauce.

Spicy Beef Szechuan Style\$19.50

四川牛肉

Braised, thinly-sliced beef with cucumber, onion and capsicum mushroom in Szechuan chilli sauce.

Beef with Black Bean Sauce.....\$19.50

豉汁牛肉

Thinly sliced prime beef with onion, capsicum and garlic, braised in a tasty black bean sauce.

Chinese Vinegar Beef.....\$19.50

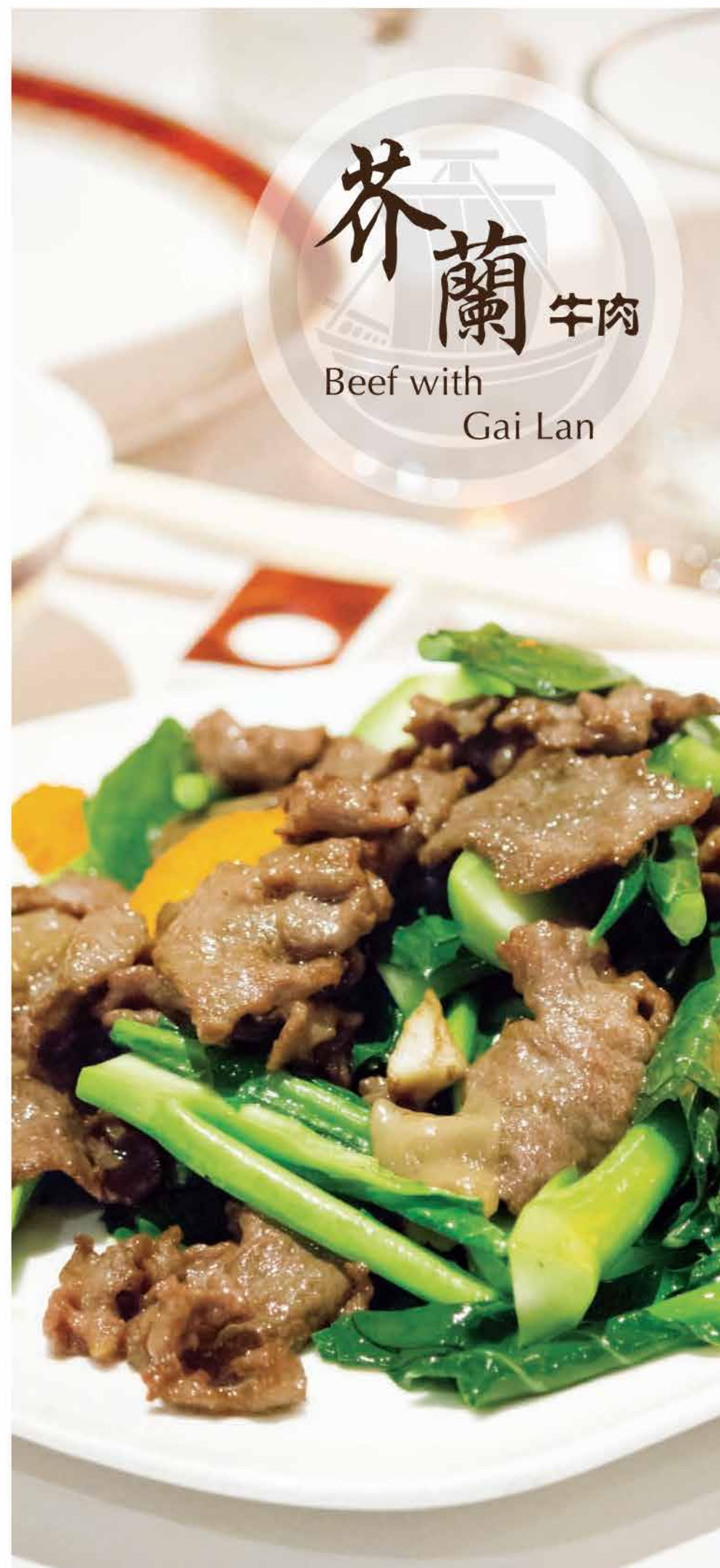
魚香牛肉

Prime beef with chilli and vinegar, Chinese black mushrooms, bamboo shoots and capsicum.

Mongolian Beef.....\$19.50

蒙古牛肉

Unique Mongolian dish of prime beef and succulent shallots onion cucumber capsicum served on a sizzling hot plate, spicy and tasty.





回鍋肉

Double
Cooked Pork



Pork

Double Cooked Pork \$19.50

回鍋肉

Sliced pork stir-fried with Chinese cabbage, leek, capsicum in a spicy hoi sin sauce, a very popular authentic Peking dish.

Sweet and Sour Pork \$19.50

咕嚕肉

Finely chopped pork in batter, deep-fried and cooked with pineapple, onion capsicum in sweet and sour sauce.

Minced Pork with Long Beans \$19.50

干煸四季豆

Minced pork with fresh long beans.

Pork Ribs Plum Sauce \$19.50

梅子排骨

Finely chopped pork spare ribs cooked in plum sauce.

Spicy Pork Ribs \$19.50

椒鹽排骨

Golden pork spare ribs with spiced salt and red chilli.

Citi Zen Special Pork Ribs \$19.50

京都排骨

Pork spare ribs in a fruity vinegar sauce.

Spicy Garlic Pork Ribs \$19.50

蒜辣金沙骨

Golden pork ribs tossed with spicy salt, ginger and scallion, black beans.

Wu-Xi Pork Ribs \$19.50

無錫排骨

Stewed pork ribs, sweet & tasty, served in clay pot.

Chicken

Citi Zen Crispy Chicken.....\$30.00

一品脆皮雞

Flattened de-boned whole chicken marinated with our chef's special spices, golden and crispy, a chicken lover's must try dish.

Lemon Chicken.....\$19.50

檸檬雞

Boneless chicken, marinated and slowly pan fried with a final touch of golden lemon sauce.

Sizzling Black Pepper Chicken.....\$19.50

黑椒雞柳

Tender fillet of chicken with creamy pepper sauce, served on sizzling hot plate.

Chicken with Cashew Nuts.....\$19.50

腰果雞柳

Fillet of chicken with carrots, onion and cashew nuts.

Satay Chicken.....\$19.50

沙爹雞柳

Fillet of chicken in a supreme satay peanut sauce.

Szechuan Chilli Chicken.....\$19.50

四川雞柳

Fillet of chicken in a supreme Szechuan chilli sauce with onion and capsicum.

Spicy Garlic Chicken.....\$19.50

金沙雞柳

Fillet of chicken lightly battered, deep fried till golden tossed with spicy salt, garlic, dry chilli, ginger and scallions.

Kong Po Chicken.....\$19.50

宮保雞柳

Tender fillet of chicken with ginger, onion, dry chilli and cashews, sweet and spicy.



Vegetarian Delight

Combination Fresh Mushrooms \$18.00

尖椒雜菌煲

Shitaki, king oyster, pearl mushrooms etc. with red chilli oyster sauce.

Long Bean Soy Sauce \$16.50

素干煸四季豆

Fresh long beans cooked with supreme soy sauce.

Mixed Vegetables \$15.00

炒雜菜

A mixture of garden fresh vegetables in supreme stock.

Seasonal Chinese Vegetables \$15.00

各式時菜

Green Chinese vegetables with garlic or oyster sauce.

Mixed Vegetables with Tofu \$15.00

雜菜炒豆腐

Mixed garden vegetables with fried Tofu.

Salt & Pepper Tofu \$16.00

椒鹽炸豆腐

Finger size tofu pieces, deep fried until golden crispy and tossed with a mixture of salt, pepper and red chilli.

Vegetable Tempura \$16.00

日式炸雜菜

We have borrowed this delightful dish from the Japanese.

Assorted vegetables dipped in a paper – thin batter and quickly fried to a golden crisp.

Mixed Vegetables Tofu \$15.00

with Vermicelli Hot Pot

雜菜粉絲煲

Sweet Corn Pine Nuts \$15.00

松子玉米

Sweet corn, carrot, celery and pine nuts. Very healthy and tasty.

Vegetarian BBC \$15.00

雪菜毛豆腐干

Broad beans, bean curd, red chilli and Chinese pickles.

Very famous Chinese dish.



Seafood

Seafood in Birds' Nest\$28.00

雀巢海鮮

Prawns, scallops, squid, fish fillet stir fried with snow peas, straw mushrooms, cashews in yummy crunchy birds' nest.

Seafood Combination Szechuan Style\$26.50

四川海鮮雜燴

A mixture of prawns, fish fillets, scallops and squid in spicy Szechuan sauce.

Sizzling Seafood Combination\$26.50

with Black Pepper 黑椒海鮮雜燴

A mixture of prawns, scallops and squid in black pepper creamy sauce served on sizzling hot plate.

Sizzling Garlic King Prawns.....\$26.50

蒜子蝦球

Braised king prawns, cooked in garlic and onions and served on a hot sizzling plate to really bring out the garlic flavor.

Kong Po King Prawns.....\$26.50

宮保蝦球

King prawns with ginger, shallot, onion, dry chilli and cashews, sweet and tasty.

King Prawns Cashew Nuts\$26.50

腰果蝦球

King prawns with finely - chopped cucumber, carrots, onions and cashew nuts.

Szechuan King Prawns\$26.50

四川蝦球

Thick, juicy, perfectly - cooked king prawns in Szechuan chilli sauce, with onion and capsicum cucumber, hot and tasty.





Seafood

Black Pepper King Prawns \$26.50

黑椒蝦球

King prawns with onion in a creamy black pepper sauce, served on hot plate.

Scallops Szechuan Style \$26.50

四川帶子

Scallops cooked in a spicy Szechuan sauce with cucumber capsicum and onion.

Tian Fu King Prawns \$26.50

干燒蝦球

King prawn in a sweet and spicy sauce with fine chopped celery, capsicum and onion.

Salt & Pepper King Prawns \$26.50

椒鹽蝦球

Selected king prawns, deep fried with fine salt and red chilli, giving a delicate taste.

Black Truffle King Prawns \$26.50

黑松露蝦球

King prawns, fine chopped capsicum, celery with black truffle. Very tasty.

Salt & Pepper Squid \$26.50

椒鹽鮮魷

Lightly battered squid, deep fried, crispy and tender tossed with spicy fine salt, red chilli and chopped scallion.

Salt & Pepper Prawn and Squid \$28.00

椒鹽雙脆

King prawns and squid deep fried, tossed with spicy salt and red chilli and chopped scallion.

Salt & Pepper Stuffed Squid \$30.00

椒鹽百花鮮魷

Squid stuffed with prawn meat, lightly battered, deep fried, crispy and tender tossed with spicy fine salt, red chilli and chopped scallion.

Seafood

Steamed Murray Cod with Ginger \$59.00
Shallots & Soy Sauce 清蒸馬利河鱈魚

Steamed Barramundi with \$39.00
Ginger Shallot & Soy Sauce 清蒸游水魚

Salt & Pepper Barramundi..... \$39.00
椒鹽游水魚
Lightly floured, deep fried till golden crisp, tossed with a mixture of spicy salt, pepper and red chilli.

Salt & Pepper Fish Fillets \$26.50
椒鹽魚塊
Fish fillets lightly battered, deep – fried until golden brown.
Tossed with red chilli and pepper salt.

Salt & Pepper Soft Shell Crab \$28.00
椒鹽軟殼蟹
Lightly floured soft shell crab, deep fried till golden crisp,
tossed with salt, pepper, red chilli and chopped scallions.

Spicy Morton Bay Bug Tails \$39.00
避風塘琵琶蝦
Morton bay bug tails fried till golden, tossed with salt & pepper,
red chilli and chopped scallion.

Steamed Oysters with XO Sauce
XO醬蒸蚝
1/2 Doz \$15.00 1 Doz \$25.00

Steamed Oysters with Ginger Shallots & Soy Sauce
姜葱蒸蚝
1/2 Doz \$15.00 1 Doz \$28.00

Salt & Pepper Oysters
椒鹽炸蚝
Deep fried till golden, with salt & pepper, red chilli.
1/2 Doz \$15.00 1 Doz \$28.00

Steamed Scallops Ginger Shallots / Garlic / XO
清蒸帶子 / 葱姜 / 蒜蓉 / XO醬
1/2 Doz \$18.00 1 Doz \$30.00



椒鹽 百花鮮魷
Salt & Pepper
Stuffed Squid



Rice and Noodles

Special Fried Rice.....\$15.00

揚州炒飯

Seafood Fried Rice\$18.00

海鮮炒飯

Spicy Scallop Fried Rice\$18.00

香辣帶子炒飯

Salted Fish Chicken Fried Rice\$18.00

咸魚雞粒炒飯

Vegetarian Fried Rice (with egg).....\$15.00

素炒飯

Steamed Rice (per person).....\$2.00

白飯

Singapore Rice Noodle\$18.00

星洲炒米

Shredded Pork Noodle.....\$18.00

肉絲炒米

Shredded Duck Noodle.....\$18.00

鴨絲炒面



廚師推介
Authentic Delights



小食 Appetizers



拍黃瓜 \$10.00
Garlic Cucumber



錦綉大拼盤 \$48 (大) \$38 (中) \$28 (小)
Combination Entrée Platter



花雕醉雞 \$10.00
Drunken Chicken



上海熏魚 \$10.00
Smoked Fish



脆皮素鵝 \$10.00
Vegetarian Tofu Roll



麻油海蜇 \$10.00
Jelly Fish

湯 Soup



薺菜魚蓉羹
Minced Fish Soup

\$35.00 (4-6) **\$45.00** (6-8) **\$55.00** (10-12)



咸肉豆腐白菜湯
Salted Pork Bok Choy Tofu Soup

\$28.00 (4-6) **\$38.00** (6-8) **\$48.00** (10-12)



上海菜肉雲吞雞 **\$40.00**
Shanghai Won Ton Soup

主菜 Main Dishes



游水龍蝦 Live Lobsters
Market Price

姜葱龍蝦 / 椒鹽龍蝦 / 芝士焗龍蝦
Lobster Ginger Shallot
Salt & Pepper Lobster
Lobster with Cheese

龍蝦兩食 (刺身; 頭爪姜葱或椒鹽)
Lobster 2 courses
Lobster Sashimi,
Ginger Shallot or Salt & Pepper



葱燒遼參 \$70.00 (2 pieces)
Sea Cucumber Shallot



紅燒原隻鮑魚 \$160.00 each
Stewed Abalone

主菜 Main Dishes



松子魚 **\$43.00**
Sweet & Sour Barramundi Pine Nuts



椒鹽大蝦 **\$29.50**
Salt & Pepper Jumbo Prawns



咸蛋黃大蝦 **\$29.50**
Salted Egg Yolk Jumbo Prawns



XO醬焗大蝦 **\$29.50**
Jumbo Prawns with XO Sauce

主菜 Main Dishes



冬菇鮑魚 \$88.00
Abalone with Mushrooms



冬菇海參 \$38.00
Sea Cucumber with Mushrooms



冬菇海參鮑魚 \$108.00
Abalone Sea Cucumber with Mushrooms

主菜 Main Dishes



蝦仁鍋巴 \$28.00
King Prawns with Bubble Rice



荔香百花脆 \$28.00
Sweet and Sour Stuffed Dough



蒜蓉蒸開邊蝦 \$28.00
Steamed Jumbo Prawns with Garlic

主菜 Main Dishes



紅燒元蹄 \$26.50
Stewed Pork Hock



一品軒紅燒肉 \$19.50
Citi Zen Pork Belly



京醬肉絲 \$19.50
Pork Peking Style



無錫排骨 \$19.50
Wu-xi Pork Ribs



梅菜扣肉 \$19.50
Stewed Pork Cantonese Style

主菜 Main Dishes



子蘿牛柳粒 **\$22.00**
Steak with Pineapple and Sweet Ginger



蒜片鹽燒和牛 **\$58.00**
Wagyu Cubes with Garlic Flakes



蒜香牛柳粒 **\$22.00**
Garlic Pepper Steak



孜然羊排 **\$28.00**
Cumin Lamb Rack



水煮牛肉 **\$19.50**
Hot & Spicy Beef

主菜 Main Dishes



一品脆皮雞 \$30.00
Citi Zen Crispy Chicken



臺灣三杯雞 \$21.00
Chicken Hot Pot Taiwan Style



香辣雞塊 \$19.50
Dry Chilli Chicken



宮保雞 \$19.50
Kong Po Chicken

主菜 Main Dishes



蒸釀豆腐 \$25.00
Steamed Stuffed Tofu



XO帶子蒸豆腐 \$25.00
Steamed Tofu Scallops XO Sauce



麻婆豆腐 \$19.50
Mapo Tofu



琵琶豆腐 \$25.00
Pipa Tofu



煎釀豆腐 \$25.00
Fried Stuffed Tofu

主菜 Main Dishes



螞蟻上樹 \$25.00
Minced Seafood Vermicelli

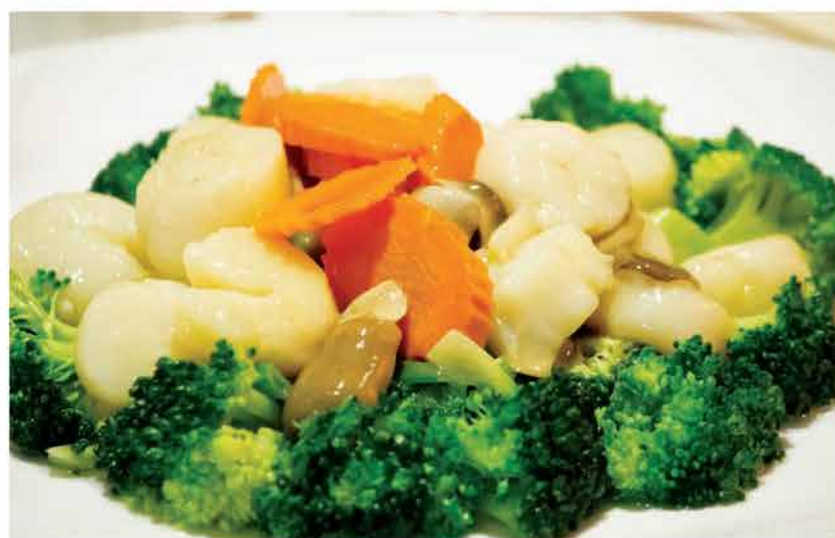


川式魚香茄子煲 \$19.50
Spicy Eggplant Hot Pot



古法蒸茄子 \$19.50
Emperor's Steamed Eggplant

主菜 Main Dishes



西蘭花帶子 \$26.50
Scallops with Broccoli



秘制咸肉荷芹 \$19.50
Salted Pork Snowpeas & Celery



松子玉米 \$15.00
Sweet Corn Pine Nuts



三杯袋鼠尾 \$21.00
Kangaroo Tail Hot Pot

主食 Buns



燕麥豆沙包

Red Bean Oat Buns

1/2 Doz **\$12.00** 1 Doz **\$22.00**



馬拉糕

Sponge Cakes

1/2 Doz **\$12.00** 1 Doz **\$22.00**



叉燒包

BBQ Pork Buns

1/2 Doz **\$15.00** 1 Doz **\$28.00**



流沙包

Quick Sand Buns

1/2 Doz **\$12.00** 1 Doz **\$22.00**



花卷仔

Steamed Shallot Buns

1/2 Doz **\$10.00**

1 Doz **\$18.00**

饅頭仔
Steamed or Fried Buns

1/2 Doz **\$10.00**

1 Doz **\$18.00**

