

ENTREES • 前菜

Almond-Crusted Prawn On Crispy Bun 杏仁脆皮虾配炸馒头 <i>2pc (Please allow 15mins.)</i> King Prawns, Almond, Mustard, Honey, Yuzu, Crispy Bun	18.8
Raw Marinated Seafood Selection 渔筵精选生腌 <i>🍴</i>	
• OPTION 1: Salmon 三文鱼生腌	28.8
• OPTION 2: Salmon, Japanese Scallops, Sydney Rock Oyster, NZ Clam, Arctic Surf Clam 三文鱼, 日本带子, 悉尼岩蚝, 新西兰蛤蜊, 北极贝	58.8
• OPTION 3: NZ Scampi, Salmon, Scallops, Oysters 新西兰鳌虾, 三文鱼, 日本带子, 悉尼岩蚝	188.8
Salmon & Kingfish Sashimi 三文鱼与金目鲷刺身配姜汁醋 Salmon, Kingfish, Peach, Ginger, Vinegar, Soy, Lemon Olive Oil	30.8
Raw Sydney Rock Oysters 悉尼岩蚝配姜汁醋 <i>4pc</i> Sydney Rock Oysters, Salmon Roe, Rice Vinegar, Grated Ginger, Light Soy Sauce	24.8
Japanese Scallop Sashimi 日本带子刺身佐味增柚子酱 Japanese Scallop, Salmon Roe, Asparagus, Kombu, Yuzu Miso Dressing	28.8
Steamed Scallops in Shell with XO Sauce & Vermicelli XO酱粉丝蒸带子 <i>4pc</i>	28.8
Seafood Spring Roll with Scallops & Prawns 鲜虾带子海鲜春卷 <i>2pc</i> Scallops, King Prawns	18.8
Sichuan Style Beef Salad (Served Cold) 蒜香牛腱沙拉 <i>🍴</i> Beef Shank, Roquette, Garlic, Chef's Chilli Oil	28.8
OX Tongue Salad 椒麻炆牛舌 <i>🍴</i> Beef Tongue, King Oyster Mushroom, Fresh Sichuan Peppercorn	28.8
Crispy Five-Spice Toothfish in Shanghai Style Soy Sauce 上海风味五香熏牙鱼 Toothfish, Chinese Aromatics	32.8
Crispy Monk Fish 苔条鮫鱈鱼 Crispy Battered Monk Fish, Chinese Seaweed, Shanghai Style Worcestershire Sauce	26.8
Mani Ocean Platter 渔筵·海皇聚宝盆 Alaska King Crab, Soft Shell Crab, King Prawn, Calamari, Scallop, Lingfish, Oysters, Sweet Potato Chips with House-Special 5-Spice Salt & Pepper 阿拉斯加帝王蟹, 软壳蟹, 帝王虾, 鲜鱿, 带子, 鳕鱼柳, 生蚝, 红薯薯条, 配五香椒盐	198.8

DUMPLINGS • 点心

Signature Rainbow Crab & Pork Xiao Long Bao 招牌蟹黄鲜肉小笼包 <i>4pc</i>	20.8
Seasonal Sea Urchin & Pork Xiao Long Bao 季节限定海胆鲜肉小笼包 <i>4pc</i>	18.8
Black Truffle & Pork Xiao Long Bao 黑松露鲜肉小笼包 <i>4pc</i>	16.8
Classic Pork Xiao Long Bao 传统鲜肉小笼包 <i>4pc</i>	14.8
Jade Prawn Dumpling 翡翠虾饺 <i>4pc</i> Prawn, King Oyster Mushroom and Sugar Snap Pea	21.8
Pork, Prawn & Chive Dumplings 韭菜猪肉鲜虾蒸饺 <i>4pc</i>	16.8
Spicy Beef Dumplings <i>🍴</i> 香辣牛肉蒸饺 <i>4pc</i>	16.8
Crystal Mushroom Dumplings 水晶菇饺 <i>4pc</i> Shitake, Asparagus and Coriander	18.8
Vegetarian Dumplings 花素蒸饺 <i>4pc</i>	14.8
Prawn & Pork Wontons in Sichuan Chilli Oil <i>🍴</i> 鲜虾猪肉红油抄手 <i>6pc</i>	22.8

SEAFOOD WOK HEI SPECIALS

海鲜锅气推荐

Traditional Shanghai Style Blue Swimmer Crab with Handmade Rice Cake 老上海梭子蟹配手工年糕 Blue Swimmer Crab, Handmade Rice Cakes, Scallion, Ginger, Soy-Based Braising Sauce	48.8
Crispy Blue Swimmer Crab with Garlic & Black Beans 避风塘梭子蟹 Blue Swimmer Crab, Crispy Garlic Crumbs, Fermented Black Bean, Chilli	40.8
Crispy Prawns and Eggplant <i>🍴</i> 宫保茄香虾球 Prawns, Eggplant, Cashew Nuts, Kung Pao Sauce	38.8
Wok-Fried Prawns with Black Truffle Sauce 黑松露碧绿炒虾球 Prawns, Sugar Snap Pea, Capsicum, Black Truffle Sauce	40.8
Salt and Pepper Prawns 椒盐虾球 Prawns, Garlic, Salt and Pepper Seasoning	38.8
House Special Salt and Pepper Calamari 翡翠椒盐鲜鱿佐蜂蜜柚子酱 Calamari, Chinese Seaweed Salt, Honey Mustard Mayo with Yuzu	34.8
Wok-Fried Scallops with Sugar Snap Pea and XO Sauce XO酱蜜豆炒带子 Scallops, Sugar Snap Pea, Capsicum, Onion, XO Sauce	48.8
Fish Fillet & Tofu Claypot 鳕鱼柳豆腐煲 Ling Fish Fillet, Egg Tofu, Chef's Special Sauce, Served in Claypot	38.8

MEAT • 肉类

Classic Sweet & Sour Pork 拔丝咕咿肉 Pork, Pineapple, Onion, Capsicum	34.8
Wok-Fried Wagyu Beef with Cumin and White Beech Mushroom 孜然澳洲和牛粒配香酥白玉菇	44.8
Wok-Fried Wagyu Beef with Black Truffle 黑松露澳洲和牛牛仔粒 Wagyu Beef, Black Truffle Sauce, King Oyster Mushroom	42.8
Wok-Fried Veal with Termite Mushrooms <i>🍴</i> 鸡纵菌炒小牛肉 Veal, Termite Mushrooms, Chilli, Taro	38.8
Beef Braised in Tangy Pickled Mustard Broth <i>🍴</i> 酸菜焖吊龙 Oyster Blade, Pickled Mustard Greens, White Beech Mushroom, Sweet Potato Glass Noodles, Chinese Cabbage, Tofu	46.8
Wok-Fried Beef in Chef's Savory Sauce 酱爆吊龙 Oyster Blade, Red Capsicum, Porcini Mushrooms, Chef's Special Sauce	42.8
Sichuan Chilli Chicken <i>🍴</i> 风味辣子鸡 Chicken, Dried Chilli, Garlic, Cashew Nuts	32.8
Crispy Chicken Strips with Salt and Pepper 香酥鸡柳 Free Range Chicken and Spiced Salt	32.8

SOUP • 汤品

Winter Melon & Clam Soup 冬瓜蛤蜊海鲜汤 Winter Melon, Clams, Dried Scallop (Conpoy), Cured Ham	11.8
Jade Prawn Soup with Choy Sum 竹笙牛肝菌虾滑汤 Bamboo Fungus, Porcini Mushrooms, Handmade Prawn Mousse, Dried Scallop (Conpoy), Dried Choy Sum	11.8

LIVE SEAFOOD • 游水海鲜

Queensland Yabby 昆士兰小龙虾 MP [SIGNATURE FLAVOURS 招牌做法] • Cooked and Marinated in Chinese Rice Wine 黄酒熟醉 • Citrus-Chilled with Mandarin Orange 冰镇橘子 • Garlic-Infused 蒜香 • Chilli and Spice-Infused 香辣 <i>🍴</i>	
Southern Rock Lobster 南澳游水龙虾 MP [SIGNATURE FLAVOURS 招牌做法] • Two Ways: Sashimi / Bamboo Shoots & Preserved Mustard Greens 两吃: 刺身 / 笋干菜 • Garlic Butter with Black Truffle 黑松露蒜子牛油	
Tasmanian King Crab 皇帝蟹 MP [SIGNATURE FLAVOURS 招牌做法] • Ginger Shallot 姜葱 • Salt and Pepper 椒盐 • Garlic Butter 蒜子牛油 • Garlic Butter with Black Truffle 黑松露蒜子牛油	
Snow Crab 太子蟹 MP [SIGNATURE FLAVOURS 招牌做法] • Bamboo Shoots & Preserved Mustard Greens 笋干菜 • Salted Egg Yolk with Corn 金沙玉米	
Coral Trout 星斑 MP [SIGNATURE FLAVOURS 招牌做法] • Two Ways: Fillet Wok-Fried / Salt and Pepper 两吃: 炒斑球 / 椒盐 • Sichuan-Style Poached Fish in Tangy Pickled Mustard Broth 酸菜鱼 <i>🍴</i> • Sichuan-Style Poached Fish in Spicy Chilli Broth with Sichuan Peppercorn 水煮鱼 <i>🍴</i>	
Abalone 鲍鱼 MP [SIGNATURE FLAVOURS 招牌做法] • Wok-Fried Slices with Chinese Celery, Capsicum & Black Pepper Sauce 唐芹黑椒汁炒鲍片 • Steamed Slices with House Special Sauce 清蒸	
Baby Abalone 鲍鱼仔 MP [SIGNATURE FLAVOURS 招牌做法] • Steamed with Garlic & Vermicelli 蒜蓉粉丝蒸 • Steamed with Ginger & Shallot 清蒸	
Pipi 游水活蚬 MP [SIGNATURE FLAVOURS 招牌做法] • Bamboo Shoots & Preserved Mustard Greens 笋干菜 • XO Sauce XO酱炒	
Oyster 生蚝 MP [SIGNATURE FLAVOURS 招牌做法] • Salt-Grilled with Tabasco Sauce 盐烤配塔巴斯科辣酱 • Steamed with Garlic & Vermicelli 蒜蓉粉丝蒸 • Steamed with Ginger & Shallot 清蒸	

VEGETABLES • 蔬菜

Stir-Fried Green Beans 干煸四季豆 Green Beans, Dried Shrimp, Pork Mince	26.8
Mani Crispy Tofu Bites 渔筵豆腐小方 Silken Tofu, Seaweed Salt, Sesame	24.8
Braised Baby Cabbage with Conpoy in Clear Broth 上汤瑶柱娃娃菜 Baby Cabbage, Conpoy, Cured Ham, Chicken Broth	32.8
Wok-Fried Choy Sum with Jinhua Cured Ham 金华火腿炒菜心	24.8
Special Mapo Tofu 特色麻婆豆腐 <i>🍴</i> Tofu, Chilli Oil, Bamboo Shoots, Preserved Mustard Greens	26.8
Conpoy & Golden Yolk Tofu 瑶柱咸蛋黄豆腐 Tofu, Dried Scallop (Conpoy), Salted Egg Yolk	26.8
Crispy Corn Kernels with Salted Egg Yolk 咸蛋黄玉米粒	20.8
Stir-Fried Chinese Broccoli 清炒芥兰 Chinese Broccoli, Garlic	24.8

RICE AND NOODLE • 主食

Signature Seafood Purple Sticky Rice 渔筵养生海鲜咸蛋黄配紫米饭 <i>(Please allow 15mins.)</i> Salted Egg Yolk, Purple Sticky Rice, Scallops, Squid, Mussels, King Prawns	36.8
Beef Fried Rice with Black Truffle 黑松露牛肉炒饭 Black Truffle Sauce, Beef, Egg, Fennel	36.8
Seafood & Conpoy Fried Rice 海皇瑶柱炒饭 Dried Scallop (Conpoy), Prawn, Calamari, Cured Ham, Diced Potato	36.8
Braised Rice with Bamboo Shoots & Cured Pork 笋干菜咸肉炒饭 Bamboo Shoots, Cured Pork, Preserved Vegetables	34.8
Signature Stir-Fried Spinach Noodle with Seafood 招牌海鲜炒菠菜面 Mixed Seafood, Spinach Noodles	28.8
Stir-Fried Spinach Noodle with Black Truffle & Mushrooms 黑松露蘑菇炒菠菜面 Black Truffle, Mushrooms, Spinach Noodles	26.8
Spinach Noodle with Prawn & Pork Wontons in Clear Broth 鲜虾云吞菠菜汤面 Prawn and Pork Wontons, Clear Broth, Spinach Noodles	22.8
Spinach Noodles in Scallion Oil with Crab Meat & Prawns 蟹粉虾仁葱油拌菠菜面 Crab Meat, Prawns, Scallion Oil, Seaweed, Spinach Noodles	30.8
Steamed Rice 白米饭	4

DESSERTS • 甜品

Sticky Rice Pudding with Ice Cream 外婆黑米糕配冰淇淋 Steamed Black Glutinous Rice, Dates, Vanilla Ice Cream	18.8
Crystal Pear Mochi 冰糖秋梨麻薯 <i>4pc</i> Crystal Mochi, Fresh Pears, Herbal Pear Syrup	16.8
Gardenia Panna Cotta 栀子花意式奶冻配椰浆 Gardenia Flower, Seasonal Fruits, Chef's Coconut Cream	19.8