



COMO GARDEN

*Dim Sum
Menu*

CHINESE
SEAFOOD
RESTAURANT



金滿樓



• Please note that our products that are produced in our kitchens may contain or use peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame and oil, traces of wheat (gluten), and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen-free. If you have any dietary requirements, please kindly ask our friendly supervisors or any managers on duty to provide you with more details on our dishes.

• 本餐牌內的各款菜式，可能含有或使用花生、堅果、海產品、大豆、牛奶、乳製品、雞蛋、芝麻和油、小麥，我們不能保證我們的任何產品都是100%無任何過敏原。如您有任何關於菜式問題或飲食要求，請歡迎諮詢我們的服務員或主管為您服務。



Vegetarian



Spicy



Signature Dish



Steamed King
Prawn Dumplings



SP

晶瑩鮮蝦餃皇

M - \$8.8

L - \$9.9

SP - \$12.5

SK - \$15.5

MK - \$17

LK - \$20.4

TEA - \$2.8/pp



SP

Steamed King Prawn And
Black Fungus Dumplings
鮮蝦黑木耳餃



L

Steamed Radish Cake With
Dry Scallop
瑤柱蒸蘿蔔糕



L

Steamed Chicken Feet
With Special Sauce
香蠔豉汁蒸鳳爪  



L

Steamed Beef Balls With
Orange Peel
時蔬陳皮牛肉球



SP

Steamed Glutinous Rice
In Lotus Leaf
荷香乾貝珍珠雞




SP

Steamed Veal With
Black Pepper Sauce
黑椒汁牛仔骨



SP

Steamed Prawn
Dumplings With Chives
碧綠鮮蝦韭菜餃 



Shanghai Dumplings With Mixed Mushrooms In Fish Soup

什菌魚湯小籠包



SP

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L - \$9.9

SP - \$12.5

SK - \$15.5

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TEA - \$2.8/pp



L

Steamed Pork With Bean Curd Skin In Oyster Sauce

蠔皇鮮竹卷



L

Steamed Spare Ribs With Black Bean And Golden Sauce

金醬豉汁蒸排骨



L

Steamed Pork Buns

蠔皇蜜汁叉燒包



L

Beef Stomach With Satay Sauce

沙嗲醬金錢肚



SP

Steamed Glutinous Rice With Bean Curd Skin

臘味蝦米糯米包



SP

Steamed Pork And Crab Roe Dumplings

蟹籽乾蒸燒賣



SP

Steamed Scallop Dumplings

鮮蝦帶子餃





Deep Fried Squid Tentacles With Salt And Pepper

椒鹽魷魚鬚



MK

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SK - \$15.5

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L

Pan Fried Chives
Dumplings (3pcs)

生煎韭菜餃



SP

Pan Fried Vegetables Rolls
(2pcs)

香煎齋腐皮卷 🌱



SP

Pan Fried Pork Bun (3pcs)

生煎菜肉包



SP

Deep Fried Wonton With
Special Sweet And Sour
Sauce (3pcs)

回味錦繡雲吞



SK

Crispy Prawn Rolls With
Fresh Banana

脆皮香蕉蝦卷



M

Spring Rolls With
Chicken And Yam (3pcs)

雞絲香芋炸春卷





Fried Pork Dumplings With Preserved Vegetables

菜甫珍珠咸水角



M

M - \$8.8

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SK - \$15.5

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L

Pan Fried Spring
Onion Cakes

煎家鄉蔥油餅



L

Pan Fried Assorted Cakes

香煎兩式糕



L

Pan Fried Yam Cakes In
XO Sauce

XO醬炒芋頭糕



SK

Deep Fried Prawn
Dumplings With
Mayonnaise Sauce (4pcs)

沙律醬炸明蝦角



L

Pan Fried Radish Cakes
In XO Sauce

XO醬炒蘿蔔糕



L

Fluffy Taro Dumplings
(3pcs)

香酥蓮芋角



Special brown rice flour roll

特色紅米腸粉



SK

M - \$8.8

L - \$9.9

SP - \$12.5

SK - \$15.5

MK - \$17

LK - \$20.4

TEA - \$2.8/pp



SP

Fish Fillet Flour Roll

碧綠斑片腸粉



L

Beef And Coriander
Flour Roll

香茜牛肉腸粉



L

Pan Fried Dry Shrimp
Flour Roll

香煎蝦米腸粉



L

BBQ Pork And
Coriander Flour Roll

香茜叉燒腸粉



SP

Traditional Prawn
Flour Roll

傳統鮮蝦腸粉



L

Fried Chinese Dough
Flour Roll

蔥花炸兩腸粉



L

Plain Flour Roll With
Spring Onion And
Sesame Seed

芝麻蔥花齋腸粉





Assorted Eggs With
Salted Pork Porridge

金銀蛋咸瘦肉粥



MK

M - \$8.8

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SK - \$15.5

MK - \$17

LK - \$20.4

TEA - \$2.8/pp



MK

Beef With Seaweed And Egg Porridge

紫菜滑蛋牛肉粥



LK

Chicken Pieces With Red Dates Porridge

紅棗滑雞粥



MK

Smoked Spare Ribs Porridge

咸香燒骨粥



LK

King Prawn And Sliced
Fish Porridge

鮮蝦魚片粥



L

Plain Porridge

明火白粥





Soft Shell Crab
With Salt And Pepper

椒鹽軟殼蟹



LK

M - \$8.8

L - \$9.9

SP - \$12.5

SK - \$15.5

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LK - \$20.4

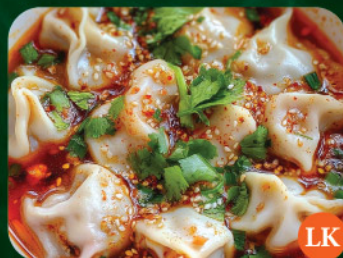
TEA - \$2.8/pp



LK

Stewed Beef Brisket
With Radish

香炆蘿蔔牛腩



LK

Wonton With Szechuan
Soup

酸辣湯雲吞



LK

Quails With
Salt And Pepper

椒鹽鹌鴉



LK

White Bait With Salt
And Pepper

椒鹽白飯魚



MK

Steamed Seasonal Vegetables
With Oyster Sauce

蠔油田園時菜



Durian Mochi (3pc)

榴槤糯米糍



SK

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M

Mango Pudding

香芒凍布甸 🥬



M

Baked BBQ Pork In Pastry

黃金叉燒酥



SP

Custard Buns With Salted Egg Yolk

奶皇流沙包 🥬



M

Home Style Mung Bean Cakes

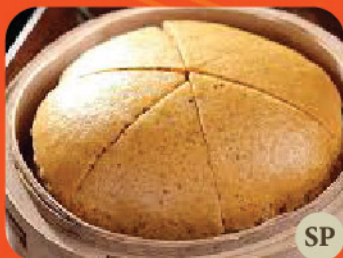
家鄉綠豆酥 🥬



M

Baked Egg Tarts (2pc)

鬆化雞蛋撻 🥬



SP

Malay Sponge Cake

軟滑馬拉糕

鑊氣十足

Bursting with wok flavour

Sliced Beef Ho-Fun (Dry)

乾炒牛肉河



LK

Pick Your Favorite, All Just \$20.80 一律\$20.80



Minced Pork With
Sweet Corn Sauce And
Rice
粟米肉粒飯



Minced Pork With Bean
Curd And Rice In
Szechuan Style
麻婆豆腐飯



Singapore Mei-Fun
星洲炒米粉



Chicken Fried Noodles
雞球炒麵



Sliced Beef Ho-Fun
With Egg Sauce
滑蛋牛肉炒河



Stewed Beef Brisket
And Rice
牛腩飯



Pork Ribs With Black
Bean Sauce And Rice
豉椒排骨飯



Yeung Chow Fried Rice
楊州炒飯



Monday, Wednesday to Friday

11:00 am - 2:00pm

5:30 pm - 9pm

Saturday and Sunday

10:30 am - 2:00pm

5:30 pm - 9pm

• **Tuesday Closed** •

(08) 9368 0385

Phone Orders Are Pick-Up Only

Delivery Is Available Via



125 Melville Parade, Como, WA 6152



COMO GARDEN



Tea 茶位 \$2.80 /Pp • Hot Water 热水 \$1.00 • Sauce 醬汁 \$1.00 • Corkage 開瓶費 \$5.00

菜 Dinner Menu 單

金滿樓



CHEF'S RECOMMENDATIONS 廚師推介

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|-------------------------------|-----------|-----|
| 1. Live Crayfish (Pre-Order) | 活龍蝦 (預訂) | M/P |
| 2. Live Snow Crab (Pre-Order) | 活南極蟹 (預訂) | M/P |
| 3. Live Mud Crab (Pre-Order) | 活泥蟹 (預訂) | M/P |

Choose from 選擇方式：

Sashimi, Garlic and butter, Black pepper, Singapore Chilli, Ginger and Shallot, XO sauce, Salt and pepper, Salted egg yolk, Imperial style and butter and cheese.

刺身、上湯牛油、黑椒、薑蔥、XO醬、椒鹽、黃金、避風塘、芝士牛油

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|------------------------------------|-----|
| 4. Live Barramundi or Silver Perch | M/P |
|------------------------------------|-----|

Choose from 選擇方式：

Home Style, Black bean and orange peel, Deep fried with soya sauce

潮式、豉椒果皮、油浸

- | | |
|--------------------------|-----|
| 5. Fresh Coral Trout 東星斑 | M/P |
|--------------------------|-----|

Choose from 選擇方式：

Ginger and shallot, Deep fried soya sauce and Double style.

薑蔥、油浸、骨香

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|---|-----|
| 6. Stewed Whole Green Lip Abalone with Oyster Sauce | M/P |
|---|-----|

蠔皇澳洲青邊鮑 (原隻)

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|---|-----|
| 7. Stewed Whole Green Lip Abalone with Oyster Sauce and | M/P |
|---|-----|

Seasonal Vegetable 碧綠扒鮑甫

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|------------------------------|-----|
| 8. Supreme Shark's Fin 紅燒大鮑翅 | M/P |
|------------------------------|-----|

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|---|-----|
| 9. Double Boiled Soup (Pre-Order) 歡迎預訂足料燉湯 (預訂) | M/P |
|---|-----|

ENTREE 頭盤

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| 10. Steamed Prawn Dumplings 蒸蝦餃 (4pcs) | \$14.80 |
| 11. Steamed Pork Dumplings 蒸燒賣 (4pcs) | \$14.80 |
| 12. Spring Roll 春卷(4pcs) | \$10.80 |
| 13. Deep Fried Squid Tentacles with Salt and Chilli
椒鹽炸魷魚鬚 | \$19.80 |
| 14. Deep Fried Crispy White Bait with Salt and Chilli
椒鹽白飯魚 | \$19.80 |
| 15. Deep Fried Quail 椒鹽鵪鶉 | \$19.80 |
| 16. Sang Choy Bow with Seafood and Pine Nuts
海鮮鬆子生菜包 | \$13.80 |
| 17. Sang Choy Bow with Minced Chicken 雞絲生菜包 | \$10.80 |
| 18. Scallop Fritters 炸帶子 (6pcs) | \$19.80 |
| 19. King Prawn Fritters 炸子蝦 (6pcs) | \$19.80 |
| 20. Soft Shell Crab with Salt and Chilli 椒鹽軟殼蟹 | \$19.80 |
| 21. Satay Chicken Sticks 沙嗲雞串 (4pcs) | \$15.80 |

SOUP 湯羹類

22. Seafood Supreme Soup 碧綠海鮮羹	\$14.80
23. Seafood with Fish Maw Soup 海鮮魚肚羹	\$15.80
24. Crab Meat with Shark's Fin Soup 蟹肉魚翅羹	\$32.80
25. Chicken with Shark's Fin Soup 雞絲魚翅羹	\$29.80
26. Seafood with Bean Curd Soup 海鮮豆腐羹	\$14.80
27. White Bait with Combination Soup 銀魚四寶羹	\$14.80
28. Crab Meat Sweet Corn Soup 蟹肉粟米羹	\$14.80
29. Chicken Sweet Corn Soup 雞絲粟米羹	\$12.80
30. Dried Scallop with Seafood Soup 瑤柱海鮮羹	\$15.80
31. Minced Beef with Coriander Soup 西湖牛肉羹	\$12.80
32. Fish Maw with Sweet Corn Soup 粟米魚肚羹	\$14.80
33. Bean Curd with Sweet Corn Soup 粟米豆腐羹	\$12.80
34. Szechuan Soup 四川酸辣湯	\$14.80
35. Won Ton Soup 雲吞湯	\$14.80

SEAFOOD 海鮮類

36. Scallop with Seasonal Vegetables in XO Sauce XO醬時菜炒帶子	\$44.80
37. Braised Scallop with Seasonal Vegetables 時菜炒帶子	\$43.80
38. Braised Scallop with Ginger and Shallot 薑蔥炒帶子	\$43.80
39. Stir Fried Scallop 油泡帶子	\$43.80
40. Braised Scallop with Black Bean Sauce 豉汁炒帶子	\$43.80
41. Braised Scallop with Szechuan Sauce 四川炒帶子	\$43.80
42. Deep Fried Fish Fillet with Salt and Chilli 椒鹽炸班片	\$30.80
43. Braised Fish Fillet with Ginger and Shallot 薑蔥炒班片	\$30.80
44. Fried Fish Fillet with Sweet Corn Sauce 粟米炸班片	\$29.80
45. Braised Fish Fillet with Seasonal Vegetables 時菜炒班片	\$29.80
46. Fried Fish fillet with Sweet and Sour Sauce 酸甜炸班片	\$29.80
47. Deep Fried Squid with Salt and Chilli 椒鹽鮮魷	\$29.80
48. Braised Squid with Satay Sauce 沙嗲鮮魷	\$26.80
49. Braised Squid with Szechuan Sauce 四川鮮魷	\$26.80
50. Braised Squid with Seasonal Vegetables 時菜炒鮮魷	\$26.80
51. Braised Squid with Snow Peas in XO Sauce XO醬荷豆炒鮮魷	\$30.80
52. Braised Seafood Combination with Snow Peas in XO Sauce XO醬荷豆炒海鮮	\$37.80
53. Braised Seafood Combination with Seasonal Vegetables 時菜炒海鮮	\$33.80
54. Braised Seafood Combination with Black Bean Sauce 豉汁炒海鮮	\$33.80

KING PRAWN DISH 蝦類

55. Fried King Prawn with Salt and Chilli (with Shell) 椒鹽炸蝦碌	\$41.80
56. Fried King Prawn with Salt and Chilli (no Shell) 椒鹽炸蝦球	\$37.80
57. Fried King Prawn with Salted Egg Yolk (with Shell) 黃金炸蝦碌	\$43.80
58. Fried King Prawn with Salted Egg Yolk (with Shell) 黃金炸蝦球	\$41.80
59. Steamed King Prawn with Garlic and Vermicelli (with Shell) 蒜蓉粉絲蒸開邊蝦	\$43.80
60. Fried King Prawn with Wasabi Sauce 芥末炸蝦球	\$41.80
61. Sizzling King Prawn with Garlic and Butter Sauce 鐵板牛油蝦球	\$39.80
62. Braised King Prawn with Vegetables in XO Sauce XO醬時菜炒蝦球	\$37.80
63. Braised King Prawn with Pine Nuts 碧綠松子炒蝦球	\$43.80
64. Szechuan Chilli King Prawn 四川蝦球	\$35.80
65. Braised King Prawn with Seasonal Vegetables 時菜炒蝦球	\$35.80
66. Braised King Prawn with Black Pepper and Butter 黑椒牛油蝦球	\$37.80

HOME STYLE DISH 家鄉小菜

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|---|---------|
| 67. Stir Fried Fresh Milk with Seafood and Dry Scallop
瑤柱海鮮炒鮮奶 | \$39.80 |
| 68. Braised Porterhouse in XO Sauce XO醬炒肥牛 | \$37.80 |
| 69. Steamed Chicken Pieces with Fungus in Lotus Leaf
荷香雲耳蒸雞 | \$33.80 |
| 70. Home Style Stir Fried 家鄉小炒皇 | \$32.80 |
| 71. Steamed Porterhouse with Soya Sauce 白灼肥牛 | \$37.80 |

DUCK DISH 鴨類

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| 72. Peking Duck - Whole (Two Styles) (Pre-Order)
北京片皮鴨 – 整隻 (兩食) (預定) | \$98.80 |
| 73. Violin Duck - Whole (Pre-Order) 琵琶鴨 – 整隻 ((預定) | \$66.80 |
| 74. Braised Duck with Combination 八珍扒鴨 | \$33.80 |
| 75. Roast Duck (Half) 明爐燒鴨 (半隻) | \$32.80 |
| 76. Fried Duck with Yam (Half) 荔芋香酥鴨 (半隻) | \$35.80 |
| 77. Braised Duck with Chinese Mushroom and Vegetables
北菇菜膽扒鴨 | \$32.80 |
| 78. Fried Duck with Plum Sauce 蘇梅醬炸鴨 | \$32.80 |
| 79. Eight Treasure Duck -Whole (Pre-Order)
家鄉八寶鴨 – 整隻 (預定) | \$100.80 |

CHICKEN DISH 雞肉類

80. Crispy Skin Chicken -Half 脆皮炸子雞 (半隻)	\$26.80
81. Crispy Skin Chicken with Chilli and Vinegar Sauce -Half 秘製佛山雞 (半隻)	\$28.80
82. Crispy Skin Chicken with Ginger Shallot and Soya Sauce 香蔥脆皮雞	\$28.80
83. Crispy Chicken with Our Own Recipe Sauce 南乳吊燒雞	\$28.80
84. Steamed Chicken with Ginger and Shallot 薑蔥霸王雞	\$28.80
85. Steamed Chicken with Vegetables 菜膽上湯雞	\$28.80
86. Deep Fried Chicken Pieces with Salt and Chilli 椒鹽碎子雞	\$28.80
87. Braised Chicken Fillet with Szechuan Sauce 四川炒雞球	\$26.80
88. Braised Chicken Fillet with Snow Peas in XO Sauce XO醬荷豆炒雞球	\$30.80
89. Braised Chicken Fillet with Ginger and Shallot 薑蔥炒雞球	\$28.80
90. Braised Chicken Fillet with Seasonal Vegetables 時菜炒雞球	\$26.80
91. Braised Chicken Fillet with Satay Sauce 沙嗲炒雞球	\$26.80
92. Fried Chicken Fillet with Honey and Black Pepper Sauce 蜜椒炸雞球	\$28.80
93. Home Style Baked Salted Chicken -Whole (Pre-Order) 家鄉秘製鹽焗雞 –整隻 (預定)	\$62.80
94. Fried Chicken with Minced Prawn (Pre-Order) 家鄉秘製百花雞 –整隻 (預定)	\$90.80

PORK DISH 豬肉類

95. Sweet and Sour Pork 咕嚕肉	\$26.80
96. Braised Pork with Satay Sauce 沙嗲肉片	\$26.80
97. Fried Spare Ribs with Honey and Black Pepper 蜜椒肉排	\$28.80
98. Spare Ribs with Peking Sauce 京都焗肉排	\$28.80
99. Spare Ribs with Peking Mayonnaise Sauce 沙拉醬燒骨	\$28.80
100. Spare Ribs with Szechuan Sauce 香川焗肉排	\$28.80
101. Braised Pork with Seasonal Vegetables 時菜炒肉片	\$26.80
102. Braised Pork with Szechuan Sauce 四川肉片	\$26.80
103. Sweet and Sour Spare Ribs 生炒排骨	\$30.80
104. Spare Ribs with Salt and Chilli 椒鹽焗肉排	\$28.80
105. Spare Ribs with Port Wine 砵酒焗肉排	\$28.80

OMELETTE DISH 芙蓉類

106. Plain Omelette with Onion 淨芙蓉	\$20.80
107. Salted Vegetables with Minced Pork Omelette 菜甫肉碎煎蛋	\$24.80
108. Combination Meat Omelette 雜錦芙蓉	\$30.80
109. Steamed Egg with Minced Pork and Vermicelli 粉絲肉碎蒸蛋	\$24.80
110. King Prawn Omelette 滑蛋蝦球	\$37.80
111. Steamed Assorted Eggs 蒸三黃蛋	\$24.80
112. Plain Steamed Eggs 蒸水蛋	\$20.80
113. Seafood Combination Omelette 海鮮芙蓉	\$33.80
114. Chicken Omelette 雞球芙蓉	\$24.80

BEEF DISH 牛肉類

115. Braised Beef with Seasonal Vegetables 時菜炒牛肉	\$29.80
116. Braised Beef with Satay Sauce 沙嗲牛肉	\$29.80
117. Braised Beef with Ginger and Shallot 薑蔥牛肉	\$32.80
118. Pan Fried Fillet Steak with Black Pepper 黑椒煎牛柳	\$40.80
119. Fillet Steak Cantonese Style 中式牛柳	\$40.80
120. Braised Steak Cubes with Dried Garlic and Pine Nuts 松子香蒜牛肉粒	\$43.80
121. Braised Beef with Szechuan Sauce 四川牛肉	\$29.80
122. Braised Beef with Black Bean Sauce 豉汁牛肉	\$29.80
123. Braised Beef with Snow Peas in XO Sauce XO醬荷豆牛肉	\$34.80
124. Shredded Steak with Peking Sauce 乾燒牛柳絲	\$35.80
125. Pan Fried Fillet Steak with Honey and Black Pepper 蜜椒牛柳	\$40.80
126. Fillet Steak Cubes with Wasabi Sauce 芥末牛柳粒	\$40.80

CLAYPOT DISH 煲仔類

127. Mixed Vegetables with Dry Shrimp and Vermicelli in Claypot 蝦米粉絲雜菜煲	\$24.80
128. Seafood Combination with Bean Curd in Claypot 海鮮豆腐煲	\$37.80
129. Beef with Vermicelli XO Sauce in Claypot XO醬粉絲牛肉煲	\$32.80
130. Chicken Pieces with Chinese Mushroom in Claypot 北菇滑雞煲	\$30.80
131. Egg Plant with Szechuan Sauce in Claypot 魚香茄子煲	\$26.80
132. Chicken Pieces, Chinese Sausage and Mushroom in Claypot 冬菇臘腸雞球煲	\$30.80
133. Porterhouse with Vermicelli and Satay Sauce in Claypot 沙嗲肥牛粉絲煲	\$32.80
134. Fried Tooth Fish, Egg Plant with Bean Sauce in Claypot 面醬茄子鱒魚煲	\$39.80
135. Combination Meat with Bean Curd in Claypot 八珍豆腐煲	\$33.80
136. Stewed Beef Brisket in Claypot 柱侯牛腩煲	\$32.80
137. Chicken Pieces with Ginger Shallot in Claypot 薑蔥雞煲	\$30.80
138. King Prawn with Vermicelli and Black Pepper in Claypot 黑椒粉絲蝦球煲	\$41.80
139. Chicken Pieces with Black Bean in Claypot 豆豉滑雞煲	\$30.80
140. Diced Chicken with Salted Fish and Bean Curd in Claypot 咸魚雞粒豆腐煲	\$26.80
141. Fried Tooth Fish with Ginger and Shallot in Claypot 薑蔥鱒魚煲	\$39.80
142. Chicken Pieces with Spicy Sauce in Claypot (with bone) 辣香雞煲 (有骨)	\$30.80

VEGETABLES AND BEAN CURD DISH 蔬菜豆腐類

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| 143. Seasonal Vegetables with Garlic / Oyster Sauce
蒜蓉或蠔油炒時菜 | \$18.80 |
| 144. Kai Lan with Dry Shrimp and Chilli Sauce
蝦米蓉椒絲炒芥蘭 | \$22.80 |
| 145. Grilled Stuffed Bean Curd 煎炆釀豆腐 | \$30.80 |
| 146. Steamed Stuffed Bean Curd 蒸釀豆腐 | \$30.80 |
| 147. Fried Bean Curd with Salt and Chilli 椒鹽豆腐 | \$22.80 |
| 148. Seasonal Vegetables with Spreme Soup 上湯浸時蔬 | \$19.80 |
| 149. Seasonal Vegetables with Salted Fish and Chilli
咸魚椒絲炒芥蘭 | \$22.80 |
| 150. Bean Curd with Spicy Mince Meat 麻婆豆腐 | \$26.80 |
| 151. Spinach with Assorted Eggs 三蛋扒時蔬 | \$26.80 |
| 152. Spinach with Sambal Sauce 參巴炒菠菜 | \$22.80 |
| 153. Fried Bean Curd with Oyster Sauce 紅燒豆腐 | \$22.80 |
| 154. Sizzling Japanese Bean Curd with Salted Fish and
Chicken 鐵板咸魚雞粒日本豆腐 | \$26.80 |
| 155. Sizzling Japanese Bean Curd with Szechuan Sauce
鐵板魚香日本豆腐 | \$26.80 |
| 156. Seasonal Vegetables with Golden Mushroom
鮮金菇扒時菜 | \$26.80 |
| 157. Coral Bean Curd 珊瑚豆腐 | \$28.80 |
| 158. Fried Bean Curd with Salted Egg York 黃金豆腐粒 | \$28.80 |
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RICE 飯類

159. Steamed Rice (Per Person) 絲苗白飯 \$2.80
160. Seafood Fried Rice 海鮮炒飯 \$24.80 (Small) / \$29.80 (Large)
161. Hokkien Fried Rice 福建炒飯 \$32.80
162. Minced Beef Fried Rice (Small / Large) \$24.80 (Small)
生炒牛肉飯 (細 / 大) \$29.80 (Large)
163. Diced Seafood with Imperial Style Fried Rice \$31.80
避風塘海鮮炒飯
164. Fried Rice 揚州炒飯 \$16.80 (Small) / \$20.80 (Large)
165. King Prawn Fried Rice 蝦球炒飯 \$30.80
166. Chicken with Salted Fish Fried Rice 咸魚雞粒炒飯 \$24.80
167. Diced Chicken with Pineapple in Satay Sauce Fried Rice \$24.80
沙嗲菠蘿雞粒炒飯
168. Vegetarian Fried Rice (Small / Large) \$13.80 (Small)
雜豆菇粒炒飯 (細 / 大) \$15.80 (Large)
169. Special Fried Rice (Small / Large) \$21.80 (Small)
特別炒飯 (細 / 大) \$25.80 (Large)

NOODLE DISH 粉、麵類

(Choice of Egg Noodles, Mei Fun or Ho Fun)

170. Stewed E-Fu Noodles 乾燒伊麵	\$23.80
171. Seafood Combination Fried Noodles 雜錦海鮮炒麵	\$37.80
172. Beef Fried Ho-Fun (Dry) 乾炒牛肉河粉	\$28.80
173. Shredded Steak with Black Pepper U-Don Noodles 黑椒牛柳絲炒烏冬	\$29.80
174. Plain Noodles with Bean Sprout 銀芽炒麵	\$20.80
175. King Prawn Fried Ho Fun with Egg Sauce 滑蛋蝦球炒河粉	\$37.80
176. Beef Brisket Fried Noodles 牛腩炒麵	\$28.80
177. Chicken / Beef Fried Noodles 雞球或牛肉炒麵	\$28.80
178. Combination Meat Fried Noodles 雜錦炒麵	\$32.80
179. Shredded Duck Meat with Preserved Vegetables Noodles 雪菜鴨絲炒麵	\$28.80
180. Singapore Mei Fun 星洲炒米粉	\$26.80
181. Scallop Fried Ho Fun with Egg Sauce 滑蛋帶子炒河粉	\$37.80
182. Fried Ho Fun with Porterhouse in XO Sauce XO醬肥牛炒河粉	\$33.80

DESSERT 甜品類

183. Dessert of The Day (Per Person) 是日甜品	\$6.80
184. Chinese Pan Cake with Ice-Cream 豆沙窩餅雪糕	\$13.80
185. Banana Fritter with Ice-Cream 炸香蕉雪糕	\$10.80
186. Fried Ice-Cream with Topping 炸雪糕	\$10.80
187. Pineapple Fritter with Ice-Cream 炸菠蘿雪糕	\$10.80

DRINKS 飲品類

Chinese Tea (Per Person) 中國茶	\$2.80
Bottle of Soft Drink 樽裝汽水	\$5
Spring Water (Bottle) 礦泉水	\$3.80 (Small) / \$7.80 (Large)
Sparkling Water (Bottle) 有汽礦泉水	\$4.80 (Small) / \$8.80 (Large)

Surcharges 附加費:

10% Surcharge for Public Holidays

Minimum Charge \$30.00 per person

Corkage Charge \$5.00 per person

Cakeage Charge \$1.00 per person

Credit Card Charge: Visa & Master Card 1.5% / American Express 1.5%

金滿樓



COMO GARDEN

Wine list

CHINESE SEAFOOD
RESTAURANT

Champagne & Sparkling



Trentham Estate Brut NV, Piccolo	\$15
200ml, New South Wales	
Borgoluce NV Prosecco DOCG	\$65
Veneto, Italy	
Devaux Cuvée D Brut NV	\$130
France	

White Wine & Rosé

Trentham Estate Moscato 2025	\$12	\$38
Murray Darling NSW		
Mr Mick Rosé 2024		\$50
Clare Valley, SA		
Rocky Gully Riesling 2024	\$14	\$58
Frankland River, WA		
Tim Adam Pinot Gris 2024		\$56
Clare Valley, SA		
Te Pā Sauvignon Blanc 2024	\$14	\$58
Marlborough, NZ		
Rosily Sauvignon Blanc 2024		\$56
Margaret River, WA		
Other Side of the Moon Semillon Sauvignon Blanc 2023	\$14	\$58
Margaret River WA		
Swell Season Chardonnay 2022	\$14	\$55
Margaret River WA		
Talisman Chardonnay 2022		\$75
Ferguson Valley WA		
Leeuwin Estate Art Series Chardonnay 2020		\$250
Margaret River, WA		

COMO GARDEN

Wine list

CHINESE SEAFOOD
RESTAURANT

Red Wine



Pike & Joyce "Vue du Nord" Pinot Noir 2024 Adelaide Hills, SA	\$15	\$63
Trentham Estate Merlot 2022 Murray Darling, NSW		\$56
Lake Breeze Bullant Cabernet Merlot 2022 Langhorne Creek, SA	\$12	\$58
Mr Mick Grenache 2023 Clare Valley, SA	\$12	\$55
Bowen Estate Cabernet Sauvignon 2022 Coonawarra, SA		\$80
Rosily Vineyard Shiraz 2023 Margaret River, WA		\$70
Tim Adam Shiraz 2021 Clare Valley, SA	\$15	\$58
Samuels Gorge Shiraz 2022 McLaren Vale, SA		\$90
Charles Melton The Kirch Shiraz Cabernet 2021 Barossa Valley, SA		\$88
Penfolds Bin 389 Cabernet Shiraz 2023 Barossa Valley & McLaren Vale, SA		\$150

COMO GARDEN

Wine list

CHINESE SEAFOOD
RESTAURANT

Chinese Baiju

GUOJIAO 1573 CLASSIC	\$55
100ml Tasting Pot	
LUZHOU LAOJIAO TEQU60S	\$45
100ml Tasting Pot	

Spirit

All serve on the rocks or soda water

\$13 (30ml)

BOURBON

Jim Beam / Wild Turkey/ Jack Daniel's

Whisky

Johnnie Walker Red Label / Jameson Irish Whisky

RUM

Bacardi Rum / Bundaberg Rum

Others

Sapphire Dry Gin/ Absolut Vodka/ Smirnoff Vodka

Local & Imported Beer & Cider

Peroni 5.1%	\$11
Little Creatures Pale Ale 5.2%	\$11
Crown Lager 4.9%	\$10
Tsingtao 4.7%	\$10
Little Creatures Roger 3.8%	\$9.5
James Boag's Light 2.9%	\$9
Somersby Apple Cider 4.5%	\$9

COMO GARDEN

Wine list CHINESE SEAFOOD
RESTAURANT

Soft Drink

Orange Juice, Apple Juice \$6

Glass

Lemonade, Lemon Lime & Bitter, Ginger Beer \$6

Bottle

Coke, Coke Zero, Sprite, Fanta, Lift \$5.5

Bottle

Mount Franklin Sparkling Water \$4

330ml, Bottle

Mount Franklin Still Water \$4

600ml, Bottle