

OUR STORY BEGINS

The passion for real Chinese food began in 1970 on Norwood's the Parade. Our first generation is known as one of the very first Chinese take away in the neighbourhood. In 2002, our iconic Fortuna Court Chinese Restaurant was born on the same site. For many it was a taste of home, for others, their first real mouthful of authentic Chinese cuisine.

In April 2017, we forge ahead our vision and successfully revivify our restaurant to Hsin Fortuna. In our language, 'Hsin' means 'Appreciation'. Thus, this marks our milestone into the age of modern Chinese cuisine, while continuously embracing our appreciation of the old traditions.

Come in and try for yourself; the best way to learn about our culinary culture is over a bowl of rice. We use only the freshest ingredients, and most of our menu items can be prepare gluten free.

Welcome to

HSIN FORTUNA

SIGNATURE

招牌菜



PEKING DUCK (2 Courses) | \$75.5

北京鴨 (兩吃) 🍴

A grade 19 gourmet duck, prepared in-house following an old recipe of four generations. Slow-roasted for four hours creating a thin & crispy layer of skin, with tender duck fillet underneath

First Course served as an appetizer with D.I.Y. thin-rolled Chinese pancake and fresh condiments

Second Course prepared with the rest of your duck in a cooking option of your choice:
Fried Rice | Hokkien Noodle | Curry | Stir-fried Seasonal Vegetable | OR San Choi Bow

Additional Pancakes \$15 per dozen | Optional Extra Course of Duck Bone Soup with Tofu from \$20

PAN-FRIED PORK DUMPLING | \$24.5

豬肉煎餃 

Handmade dumplings of ground pork infused with Chinese herbs & spices, wrapped in thin layer of gourmet pastry, steamed then pan-fried to perfection, served with aromatic chilli oil & blended soy sauce on side

招牌菜

SIGNATURE



 VEGETARIAN

 GLUTEN FREE

 NUT FREE

STEAMED

清蒸



STEAMED OYSTER GINGER & SHALLOT

薑蔥生蠔 🌿 🍷

\$44.5

A dozen of Coffin Bay oyster, steamed with ginger & shallot, and splashed with home-blend soy sauce



STEAMED SCALLOPS XO SAUCE

XO蒸扇貝 🌿 🍷

\$54.5

A dozen of half-shell scallops, steamed with vermicelli & XO sauce, finished with dash of searing oil



BARRAMUNDI GINGER & SHALLOT

薑蔥盲曹魚 🌿 🍷

\$62.5

Pristine Limestone Coast whole Barramundi, steamed with ginger & shallot, splashed with sizzling umami soy sauce

湯類

SOUP



CHICKEN & | \$10.5 SWEET CORN

雞蓉玉米湯 (V) (GF)

Taiwanese-style sweet corn soup with diced chicken



WONTON | \$10.5

雲吞湯 (GF)

Aromatic clear soup with homemade ground pork wonton & seasonal vegetable



WEST LAKE | \$11.5 NOT BEEF

西湖素牛羹 (V) (GF)

Hangzhou styled of thick soup with minced vegan 'beef', silken tofu, Chinese mushroom, coriander & spring onion



DUCK HOT | \$11.5 & SOUR

酸辣湯 (GF)

A classic Sichuan origin of hot-spices & vinaigrette soup with sliced duck meat, black fungus, fried tofu & carrot



SEAFOOD | \$11.5 TOM YUM

冬陰海鮮湯 (GF)

Prawns, calamari, lemongrass & cherry tomato, bathed in mild yet refreshing Thai-style Tom Yum broth



🌱🌿 **SHALLOT PANCAKE** 蔥油餅 | \$6.0

Homemade Cantonese 'crumbling' pancake with generous shallot & spring onion fillings



VEGETARIAN SPRING ROLL | \$10.5

素春捲 🌱🌿

Three (3) pieces of Chinese traditional spring rolls, filled with shredded carrot, cabbage & rice vermicelli



STEAMED DIM SIM | \$10.5

蒸點心 🌿

Three (3) pieces of marinated ground pork, wrapped in thin pastry, steamed & splashed with umami soy sauce



CHICKEN SATAY STICKS | \$12.5

沙爹雞串 🌿

Three (3) pieces of chicken thigh skewer, served with Indonesian inspired satay sauce



SESAME PRAWN TOAST | \$14.5

芝麻蝦土司 🌿



Four (4) slice of bread, stuffed with prawn meat, coated in sesame seeds, shallow-fry until golden perfection

飯前小菜

ENTRÉE



SALT & PEPPER SOFT SHELL CRAB | \$14.5

椒鹽軟殼蟹  

Crispy soft-shell crab, tossed with garlic, chilli, spring onion & aromatic salt & pepper



NOT BEEF SAN CHOI BOW

素肉生菜包   

\$21.5

Four (4) pieces of fresh lettuce cup with minced vegan 'beef', sweet corn, beans, carrot & celery



SAN CHOI BOW

生菜包  

\$21.5

Four (4) pieces of Chinese classic entrée of fresh lettuce cup with minced chicken, sweet corn, beans, carrot & celery



SPANISH PRAWN

西班牙蝦球  

\$24.5

Flavourful & garlicky prawns cooked over sizzling clay pot, served with double slices of ciabatta on side

CURRY

咖喱



GREEN CURRY CHICKEN

雞綠咖喱 | \$25.5

Called Kaeng Khiao which interprets sweet green curry in Thai, made from green chillies, coriander roots & coconut milk



YELLOW CURRY BEEF

牛黃咖喱



\$26.5

British Indian inspired curry with a mild, sweet ground turmeric & a little bit of cardamom spice



RED CURRY DUCK

鴨紅咖喱



\$29.5

Also known as Kaeng Phet in Thai, a spicy curry which involved red curry paste & coconut milk

CLAY POT

煲



TAIWANESE 3 CUPS CHICKEN

台灣三杯雞 | \$26.5

A Popular Taiwanese dish of chicken thigh fillet, slow-cooked with ginger & spring onion in sesame oil, rice wine & soy sauce



CHICKEN, EGGPLANT & SALTY FISH

魚香茄子煲



\$26.5

Minced chicken, eggplant & salty fish, slow-cooked in soy-vinaigrette sauce



KAOHSIUNG BRAISED PORK BELLY

高雄滷肉



\$29.5

Thick cut of pork belly, braised in a savoury, rich sauce, slow cooked in a clay pot with bok choy

**TOFU | \$20.5**

椒鹽豆腐 (V) (W) (D)

**EGGPLANT & PUMPKIN | \$21.5**

椒鹽茄子南瓜 (V) (W) (D)

**WHITE BAIT | \$25.5**

椒鹽白帆魚 (W) (D)

**BONELESS SPARE RIBS | \$26.5**

椒鹽排骨 (W) (D)

**SQUID | \$26.5**

椒鹽魷魚 (W) (D)

Deep fried into perfection, tossed in a hot wok with garlic, chilli & spring onion, dusted with aromatic salt & pepper

SIZZLING

鐵板

**BEEF IN SPECIAL SAUCE | \$28.5**

醬爆牛柳 (W) (D)

Beef medallions glazed in a combination of Mongolian, Plum & Garlic sauce

**MONGOLIAN BEEF | \$28.5**

蒙古牛 (W) (D)

A classic Chinese-American style of sliced beef, stir-fried in a savoury brown sauce

**GARLIC PRAWN | \$29.5**

蒜蓉蝦球 (W) (D)

Braised prawn in garlicky sauce, with mushroom, onion, carrot, celery & snow peas

**SICHUAN PRAWN | \$29.5**

四川蝦球 (W) (D)

Stir-fried prawns with string beans, onions & capsicum in mild Sichuan chilli sauce

CLASSIC

經典菜品



HSIN'S ROASTED DUCK (HALF) 招牌燒鴨 | \$30.5 🌿 🍷

Succulent Peking-style roasted duck, chopped with bone. The legacy of family old recipe!



CHICKEN & CASHEW NUT | \$25.5

腰果雞丁 🌿

Braised chicken breast with celery, baby corn, carrot, straw mushroom, beans & onion, with home-roasted cashew nut



BEEF KAI-LAN | \$26.5

牛肉炒芥蘭 🌿 🍷

Stir-fried beef medallions with fresh Chinese broccoli, baby corn, celery, carrot & straw mushroom



DRY PEPPERCORN CHICKEN | \$27.5

辣子雞 🌿 🍷

Deep fried boneless chicken thigh fillet, tossed with garlic, dehydrated Sichuan chilli & Sichuan peppercorn



SWEET & SOUR PORK | \$25.5

咕嚕肉 🍷

Battered diced pork, tossed with pineapples, onions, capsicum, and the classic sweet & sour sauce



DOUBLE COOKED PORK BELLY

回鍋肉 🌿 🥚

\$25.5

Thin slice of pork belly bathed in aromatic broth, double cooked in wok with spring onions, capsicum & Chongqing chilli sauce



SHAN DONG CHICKEN

🌿 🥚 山東雞

\$27.5

Half of fried spring chicken, Chopped with bone, topped with Shandong style of garlic infused white sauce



BONELESS LEMON CHICKEN

檸檬雞排 🥚

\$25.5

Battered chicken breast, glazed with tangy lemon sauce (**Honey Chicken** upon request)



BEEF BLACK BEAN

豆豉牛肉 🌿 🥚

\$26.5

Beef medallions braised in a lip-smacking special black bean mixture



🌾🐷 **BUTTER OATS PRAWN** 麥片蝦球 | \$30.5

East-Malaysian signature prawns tossed with butter infused oat & sun-dried curry leaf



MALAYSIAN SATAY BEEF | 馬來沙爹牛

\$26.5 🌾🐷

Stir-fried beef medallions with string beans & onions, tossed in Malaysian satay sauce



PLUM SPARE RIBS
梅子排骨

\$25.5 🌾🐷

Boneless cut of premium pork spare ribs glazed in homemade plum sauce



TERIYAKI PORK BELLY | 日燒五花肉

\$25.5 🌾🐷

Japanese classic brisk stir-fried sliced pork belly in aromatic teriyaki sauce



CHILLI PRAWN
香辣蝦球

\$29.5 🌾🐷

Stir-fried with a pinch of fresh cut chilli, onion, & string bean in aromatic chilli oil



CRISPY BEEF PEKING | 京都脆牛

\$28.5 🌾🐷

Peking inspired deep fried beef tenderloin, glazed in tangy roasted garlic sauce



DUCK BEANS MUSHROOM
冬菇鴨炒豆

\$27.5 🌾🐷

Aromatic duck fillet, braised with string beans & Chinese mushrooms in dark soy sauce



SMOKED TEA DUCK | 熏茶鴨

\$30.5 🌾🐷

A quintessential Sichuan cuisine. Slow-roasted, tea-smoked in a wok, halved, chopped with bone, served with homemade smokey garlic sauce on side



THAI BASIL EGGPLANT NOT BEEF 茄子素牛 | \$27.5

Butterfly cut fried eggplant, topped with stir-fried vegan 'beef', cherry tomato, & Thai basil



CHINESE GREENS OYSTER SAUCE 蠔油菜 | \$19.5

Steamed seasonal Chinese greens, topped with oyster sauce



STIR-FRIED MIXED VEGETABLE 什錦炒菜 | \$19.5

Stir-fried Chinese greens, carrot, baby corn & straw mushroom



DRY COOKED STRING BEANS 乾煸四季豆 | \$20.5

Stir-fried string beans with a dash of dark soy sauce & carrot



SALTED EGG YOLK PUMPKIN 鹹蛋黃南瓜 | \$21.5

Deep fried pumpkin tossed with garlic & salted egg yolk



KUNG PO NOT CHICKEN 宮保素雞 | \$27.5

Dry stir-fried vegan 'chicken' with capsicum, chilli & peanut



SWEET SOUR NOT CHICKEN 咕佬素雞 | \$27.5

Battered vegan 'chicken', pineapples, onions & capsicum



BLACK PEPPER NOT BEEF 黑胡椒素牛 | \$27.5

Sizzling vegan 'beef', capsicum, onion & mild black pepper





CHICKEN & SALTY FISH FRIED RICE | \$19.5



鹹魚雞丁炒飯

Canton style of fried rice tossed with diced steamed chicken & crushed salty fish



SPECIAL FRIED RICE | \$16.5

揚州炒飯

A classic Yang-Zhou fried rice, stir-fried with shrimps & diced BBQ pork



VEGETARIAN FRIED RICE | \$15.5

素炒飯

Fried rice with scrambled egg, spring onions, crushed carrot & beansprouts



CHAR KUEY TEOW | \$21.5

乾炒牛河

Stir-fried flat rice noodle with sliced beef, onion & spring onion in dark soy sauce (Vegetarian option available)



HOKKIEN NOODLE | \$21.5

福建麵

The celebrated Hokkien noodle, stir-fried with shrimps & diced BBQ pork in dark soy sauce (Vegetarian option available)

STEAMED RICE (PER HEAD) | \$4.0

白飯 (按人算)

Steamed Koshihikari short grain rice