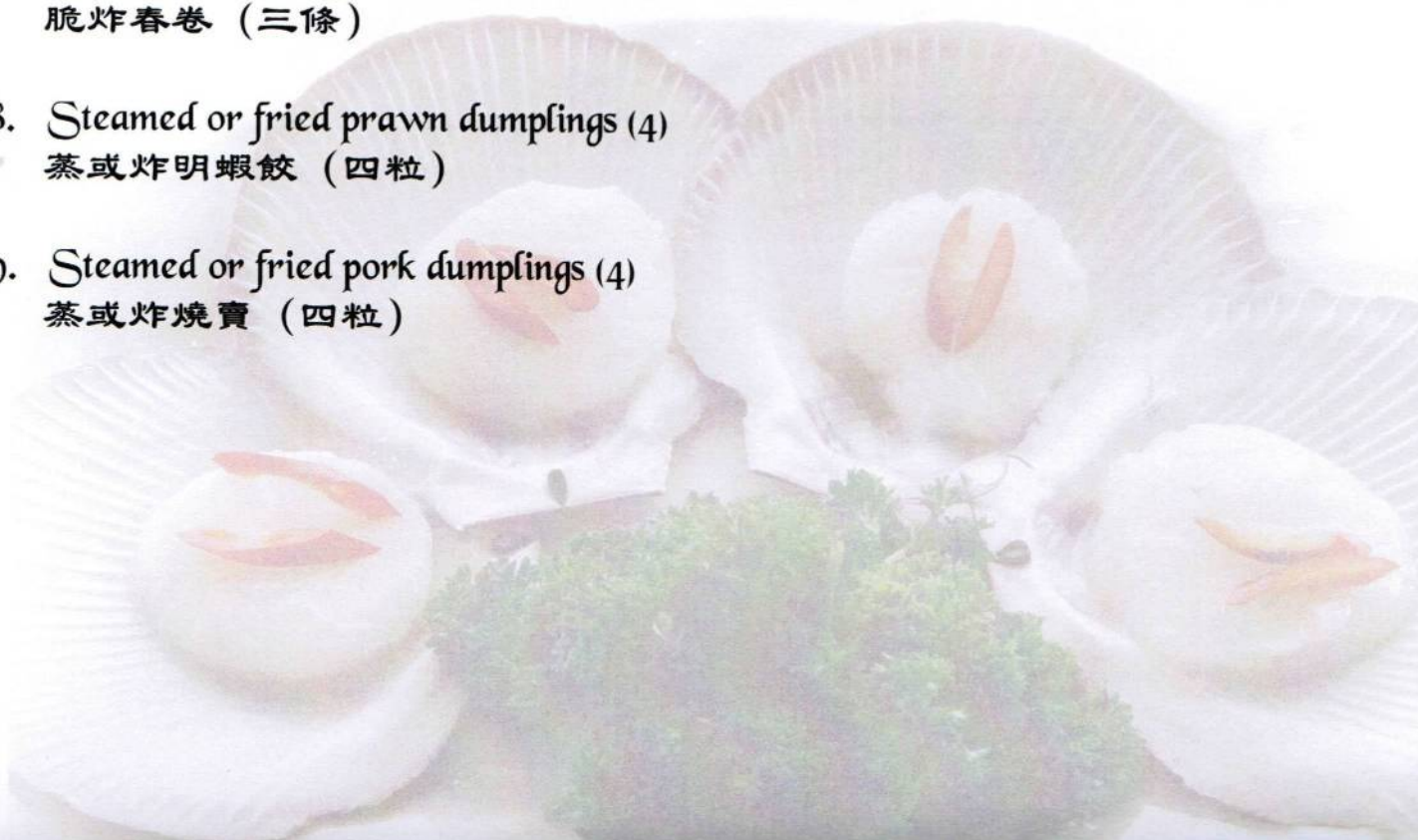


## Entrée

1. Fresh Sydney rock oyster (each)  
新鮮石蠔刺身 (每只)
2. Steamed fresh scallop or oyster on half shell  
薑蔥清蒸連殼新鮮帶子或生蠔
3. Fresh sashimi platter  
鮮魚生拼盤
4. Squid & white bait with spicy salt & pepper  
椒鹽雙脆
5. Seafood San Choy Bow  
(savory mixed seafood served in crispy lettuce) (2)  
海鮮生菜包 (兩葉)
6. Minced pork or chicken San Choy Bow (2)  
豬肉或雞粒生菜包 (兩葉)
7. Deep fried spring roll (3)  
脆炸春卷 (三條)
8. Steamed or fried prawn dumplings (4)  
蒸或炸明蝦餃 (四粒)
9. Steamed or fried pork dumplings (4)  
蒸或炸燒賣 (四粒)



10. *Fried mixed entrée (per person)*  
三色炸盆 (三粒)
11. *Mongolian shredded beef on pancakes (2)*  
蒙古醬牛肉絲薄餅 (兩皮)
12. *Roasted crispy skin pork belly*  
脆皮燒腩仔
13. *Marinated beef shank*  
五香牛展
14. *BBQ pork*  
蜜汁叉燒
15. *Jelly fish*  
涼拌海蜇
16. *Spicy garlic cucumbers*  
辣味拍黃瓜
17. *Giant king prawns butterfly cut in garlic butter sauce (each)*  
蒜蓉牛油開邊大皇蝦 (隻)
18. *King prawn cutlet (3)*  
酥炸吉列大蝦 (三隻)

