



Asian *On the Pier*
GOURMET

FOOD MENU

SOUP 汤

Chicken Velvet and Sweet Corn Soup 【GF】 鸡茸粟米羹(每位)	\$8.50 pp
Freshly diced chicken and sweet corns cook in fresh chicken broth.	
Prawn Wonton Soup 鲜虾云吞汤(每位)	\$8.50 pp
Small round dumpling filled with prawn, boiled in chicken broth soup.	
Hot and Sour Combination Seafood 海鲜酸辣汤(每位) 	\$10.50 pp
Rich broth with prawns, scallops, fish, squid, winter bamboo shoots & mushrooms.	
Slow Cooked Abalone and Herbs Soup 老火鲍鱼鸡汤(每位)	\$16.50 pp
Abalone, chicken, winter bamboo, black fungus, chef's rich master broth	
Slow cooked meat broth with herbs Soup of the day	
时令老火例汤 (4人起)	\$36 /Pot

Entrée 前餐

Veggie Spring Rolls (3pc per serve) 素春卷	\$9.90
Dim Sums(Shao Mai) (3pc per serve) 烧卖	\$12.90
BBQ Roast Duck Puffs 脆皮鸭角	\$12.90
Duck meats, onions, puff -pastry	
Duck lettuce Rolls [San Choy Bow] (2pcs per serve) 鸭肉生菜包	\$12.90
Diced roasted duck and onion in hoisin sauce served in lettuce leaves	
Prawn Dumplings (3pcs per serve) 虾饺	\$12.90
Steamed Pork and Chive Dumplings (8pcs per serve) 韭菜蒸饺	\$15.90
Mix Entrée Platter (4pc per serve) 前餐拼盘	\$17.90
Combination of dim sum, spring roll, BBQ roast duck puff and fried prawn dumpling	
Mix Steamed Basket (4pc per serve) 蒸点拼盘	\$17.90
Combination of steamed prawn dumpling, dim sum, chicken and chive dumpling and scallop dumpling	
Tasmania Oysters (Half Dozen/Serve) 半打塔斯马尼亚生蚝	
● Natural 生吃	\$21.90
● Steamed with X.O. sauce and vermicelli noodles XO 酱清蒸	\$21.90
● Wok fried pan tossed with spicy salt and pepper 椒盐	\$21.90
Steamed Half Shell Scallops 【GF】 (Half Dozen/Serve) 蒜蓉粉丝蒸塔斯马尼亚大扇贝	\$19.90
Steamed with garlic sauce and vermicelli noodles	

MAINS 主餐

BEEF (Tasmanian)

Black Bean Beef 豆豉牛肉	\$28.90
Wok -fried sliced beef with special black bean sauce and vegetables	
Satay Beef 沙爹牛肉	\$28.90
Wok -fried sliced beef with Satay sauce and vegetables	
Cantonese Beef 广式牛肉	\$28.90
Wok-fried sliced beef with tangy sweet sauce and vegetables	
Honey-Chili Sesame Beef 芝麻牛肉	\$28.90
Deep-fried sliced beef with honey-chili sauce and sesame seeds	
Hot Pot Beef Brisket 酸菜牛腩煲	\$28.90
Slow Cooker Beef Brisket with Chinese Sauerkraut	
Hot Plate Black Pepper Premium Eye-fillet Cube (300g) 黑椒香煎顶级和牛粒	\$40.90
Wok seared eye fillets with spicy black pepper sauce and Asian green	
Wasabi Premium Eye-fillet Cube (300g) 芥末香煎顶级和牛粒	\$40.90
Wok seared eye fillets with wasabi sauce and Asian green	

LAMB (Tasmanian)

Mongolian Lamb 蒙古酱汁羊肉	\$29.90
Stir-fried lamb in a brown bean oyster sauce mixture and vegetables	
Shallot Aromatic Stir-fried Lamb 【GF】葱爆羊肉	\$29.90
Stir-fried lamb with spring onion in oyster sauce and vegetables	
Malaysian Lamb Curry 【GF】马来咖喱羊肉	\$28.90
Cubes of lamb cooked in curry mixture with coconut milk and potatoes	
Hot Pot Lamb with Red Wine Sauce 红酒羊腩	\$28.90
Selected tender lamb, carrot, onion, potatoes cooked in red wine sauce	

PORK

Sweet and Sour Pork 咕嚕肉	\$27.90
Chinese spices marinated and deep-fried pork, with sweet and sour sauce & pineapples	
Strawberry Pork 草莓咕嚕肉	\$27.90
Chinese spices marinated and deep-fried pork, strawberry mixture sauce & pineapples	

Cracking Skin Roasted Pork Belly 脆皮烧肉	\$28.90
Juicy, Crispy pork belly served over lettuce with Hoisin sauce	
Sweet and Sour Pork Ribs OR Honey-chili Sauce 京都骨	\$28.90
Fried tender ribs with two kinds of capsicum, fresh pineapple, onion and sweet & sour sauce	
Stir-fried BBQ Pork with Plum Sauce 梅子酱叉烧	\$28.90
Roasting of deliciously seasoned Pork with capsicum, onion and plum sauce.	
Eggplants with Minced Pork in Hot Pot 酱爆茄子肉排煲	\$28.90
Braised Eggplant with pork mince in hot pot	
Yolk Pork Loin 招牌蛋黄狮子头	\$30.90
Juicy pork loin stuffed Yolk served over Chinese green and lettuces with Hoisin sauce	
Spicy Pork 四季豆小炒肉 	\$26.90
Stir-fried spicy shredded pork belly with green beans	
<u>CHICKEN</u>	
Thai Red Curry Chicken 【GF】泰式红咖喱鸡 	\$28.90
Tenderised chicken pieces cooked in Thai style red curry with vegetables	
Satay Chicken 沙爹鸡	\$28.90
Tenderised chicken pieces cooked in satay sauce with vegetables	
Chongqing Chicken 山城辣子鸡   	\$28.90
Chongqing chilli and pepper-fried chicken cubes	
Sichuan Chicken 四川辣油鸡  	\$27.90
Wok-fried tender chicken pieces with chilli sauce, vegetables and vinegar.	
Canton Chicken with Cashew Nuts 【GF】腰果鸡丁	\$27.90
Wok-fried tender chicken pieces with cashew nuts and vegetables	
Sweet & Sour / Honey /Lemon Chicken 柠檬鸡	\$26.90
Chicken breast fillets deep-fried served with lemon, honey or sweet & sour sauce	
Special Scallion Chicken (Bone in Half Chicken) 招牌葱油鸡	\$26.90
Half Marion Bay free range Fresh chicken in scallion oil	

DUCK

Asian Boneless Duck 脆皮酱鸭 \$30.90

Duck braised in herbs, lightly battered served with premium Hoisin sauce.

Cantonese Roast Duck 【GF】 (Half Duck With Bone) 烧鸭 \$32.90

Fresh roasted duck with premium plum sauce

Malaysian Curry Duck 马来咖喱鸭  \$34.90

Fresh duck cooked in Malaysian curry with seasonal vegetables

Duck with Chinese Mushroom 冬菇扒鸭 \$34.90

Fresh duck cooked in Oyster sauce with Chinese mushroom

SEAFOOD

Seafood Combination with Tofu 【GF】 海鲜豆腐煲 \$34.90

Stir-fried Tasmania fresh scallops, prawns, squid, fish, and mussels with seasonal vegetables and Tofu in Fresh ginger and shallot oyster sauce

Sichuan Salt & Pepper Prawns /Squid 【GF】 椒盐虾/鱿鱼 \$34.90/28.90

Lightly floured prawns seasoned with roasted Sichuan salt and pepper with garlic, shallots, capsicum, onion and fresh chilli

Moreton Bay Bug X.O. 酱爆/新加坡风味/沙爹 琵琶虾 \$38.90

- X.O sauce or
- Singapore or
- Satay

Honey-lemon Prawns 蜜糖虾 \$34.90

Lightly floured prawns with Honey-lemon sauce

Sizzling Garlic Prawns 蒜蓉虾球 \$34.90

Stir-fried prawns and vegetables with fresh garlic in hot plate

Scallops with seasonal veg 【GF】 时蔬炒扇贝 \$32.90

Stir-fried Tasmania fresh scallops with seasonal vegetables in fresh garlic

Squid with Mustard Green 咸酸菜炒鱿鱼 \$28.90

Stir-fried fresh squid with special Chinese Sauerkraut

Braised Blue Eye Travalla (Tasmanian) 红烧蓝眼斑球 \$34.90

Braised fillets, garlic, ginger, and vegetables in hot pot

SAUTÉ Deep Sea Ling Fillets 清炒鳕鱼片 \$32.90

Fish Fillets sautéed with black fungus and ginger, shallots

Live seafood Sashimi (depending on availability) 活海鲜刺身 Market price
Salmon 三文鱼 Sea urchins 海胆 Fresh Tuna 金枪鱼
Live abalone 活鲍鱼 Live lobster 活龙虾

Fish Fillets in Hot Chili oil 川香水煮鱼  \$32.90

Fish Fillets with Pickled Vegetables in Vinegar Sauce 酸菜鱼  \$32.90

VEGETARIAN

Canton Mixed Vegetables 【GF】 蒜蓉素什锦 \$20.90
Stir-fried seasonal mixed vegetables

Local Farm Grow Seasonal Asian Green 【GF】 时令田园蔬菜 \$20.90
Stir-fried fresh Chinese vegetable with garlic sauce

Buddha's Delight 【GF】 罗汉上素 \$21.90
Stir-fried seasonal mixed vegetables with tofu and Chinese mushrooms

Green Bean with Chili Black Bean Sauce 【GF】 干煸四季豆  \$22.90

Spiced Eggplant 酱香茄子 \$22.90
Stir-fried eggplant, capsicums, in Chinese spiced sauce

Cooked Baby Spinach with Pine Nut 【GF】 松仁枸杞上汤菠菜苗 \$28.90

TOFU

Diced chicken and Salted fish with Tofu 咸鱼鸡粒豆腐煲 \$22.90
Stir-fried diced chicken, salted fish and Tofu in hot pot

MA-PO TOFU 麻婆滑豆腐  \$20.90
Traditional Sichuan spices and dry chili stir-fried bean curd with Chinese mushroom

Sichuan Salt & Pepper Tofu 椒盐豆腐角 \$20.90
Lightly floured tofu with roasted Sichuan salt and pepper with fresh chili

CONGEE (3-4 people)

Plain Congee 白粥 \$9.90

Century Egg and Pork Congee 皮蛋瘦肉粥 \$18.90

Chicken Congee 滑鸡粥 \$18.90

Beef Congee 生滚牛肉粥 \$18.90

Deep Sea Ling Fillets Congee 鳕鱼片粥 \$28.90

Oyster Congee 蚝仔粥 \$26.90

Lobster Congee 龙虾粥 Market Price

RICE & NOODLE

Steamed Rice 【GF】白米饭 \$3.50 / person

Special Fried Rice 招牌炒饭 \$18.90

Fried rice with egg, diced king prawns, Chinese style diced pork, veg & shallots

Salty Fish & Diced Chicken Fried Rice 咸鱼鸡粒炒饭 \$19.90

Fried rice with salty fish and diced chicken

XO Sauce Seafood Fried Rice XO 海鲜炒饭 \$25.90

Vegetarian Fried Rice/ Noodles 素炒饭/炒面 \$16.90

Finely diced mixed vegetables and eggs with fried rice or vermicelli noodles

Wok Fried Spicy Kway Teow 【GF】炒粿条 \$22.90

Spicy stir-fried flat rice noodles with egg, diced prawns, bean sprout, onions, Chinese greens.

Singapore Noodle 【GF】星洲炒米粉 \$22.90

Egg, diced prawns, barbecued pork, bean sprout, onions, Chinese green, fragrant curry spiced, Stir-fried with rice vermicelli noodles

Satay Noodle 沙爹炒面 \$22.90

Stir-fried hokkien noodle with diced prawn, barbecued pork, bean sprout, onion, Chinese green in satay sauce (contain peanut)

Mee Goreng (combination) 马来炒面 \$22.90

Stir-fried hokkien noodle with diced prawn, barbecued pork, bean sprout, onion, Chinese green in Malaysian curry

Dried Stir-fried Beef hor fun 干炒牛河 \$23.90

Dried stir-fried rice Flat noodles, beef, Chinese green, seasoned soy.

Stir-fried Sliced Beef hor fun 菜远牛河 \$23.90

Stir-fried rice Flat noodles, beef, Chinese green with oyster sauce



海皇八人套餐 (For 8 people) \$328

Set Dinner A

- 海鲜酸辣汤 seafood hot and sour soup
姜葱蒸帶子(16只) steamed scallops with fresh garlic (16 pieces)
招牌贵妃鸡 Half Marion Bay free range Fresh chicken
鮑汁海鮮煲 seafood hot pot in abalone sauce
四季豆小炒肉 spicy pork
清蒸魚 steamed whole fish
蒜蓉素什锦 seasonal vegetables
絲苗白飯 boiled rice
鮮果拼盘 seasonal fruit platter

海皇八人套餐 (For 8 people) \$528

Set Dinner B

- 姜葱蒸长寿鱼 steamed deep sea perch with ginger & shallots
海皇野生塔斯马尼亚大鲍鱼 braised hot pot abalone
姜葱焗龙虾 (伊面底) live lobster braised with ginger & shallots (noodle base)
黑椒香煎和牛粒 wok seared eye fillet with spicy black pepper
新鲜海鲜刺身拼盘 (如海胆、三文鱼、生蚝、金枪鱼) fresh seafood sashimi platter
脆皮酱鸭 Asian Boneless Duck
上汤时菜 seasonal vegetables
鲜虾粒扬州炒饭 'yangzhou' fried rice
鮮果拼盘 seasonal fruit platter



Asian
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BANQUETS

One of the most pleasurable aspects of Chinese cuisine is the tradition of sharing the dishes with the other guests at your table therefore providing you and your guests the opportunity to experience a wide range of mouthwatering dishes covering the whole gambit of tastes and aromas. Our Cantonese Master Chef has matched these culinary dishes for you and your guest to enjoy.

Banquet A \$42 Per Person (Minimum 4 people)

Choice of 2 Menu Selection

Menu I

Entrée: Veg Spring Roll with Sweet Chili (2 pieces each)

Soup: Chicken and Sweet Corn Soup

Mains: Fried Squid with Salt and Pepper

Sweet and Sour Pork

Canton Chicken with Cashew Nuts

Veg Combination

Fried Rice

Steamed Rice

Dessert: Tea or Ice-cream

Menu II

Entrée: BBQ Roast Duck Puffs (2 piece each)

Soup: Prawn Wonton Soup

Mains: Seafood Combination with Veg

Black Bean Beef

Lemon Chicken

Seasonal Asian Green

Singapore Noodles

Steamed Rice

Dessert: Tea or Ice-cream

Banquet B \$58 Per Person (Minimum 4 people)

Menu III

Entrée: Steamed Dumpling Basket (3pieces each)

Pork chive dumpling, prawn dumpling, dim sum

Soup: Hot and Sour Seafood Soup

Mains: Braised Blue Eye Travalla (Tasmanian)

Fried Prawns with Salt and Pepper

Mongolian Lamb

Buddha's Delight

Satay Noodle

Steamed Rice

Dessert: Choice of desserts on the Menu

Menu IV

Entrée: Mix Entree Platter (3pieces each)

Dim sum, pork spring roll, veg money bag

Soup: Soft Crab and Sweet Corn Soup

Mains: Crispy Asian Boneless Duck

Cantonese Beef

Braised Blue Eye Travalla

Vegetable Deluxe with Bamboo Fungus

Beef Hor Fun

Steamed Rice

Dessert: Choice of desserts on the Menu

DESSERT

Ice Cream

Banana Spring Rolls with Chocolate	\$12.90
Banana Fritter with Ice Cream	\$10.90
Banana Split with Ice cream	\$10.90
Fried Ice Cream with Chocolate Topping	\$12.90
Lychees with Ice Cream	\$7.90
Fresh Fruit salad with Cream	\$8.90
Green Tea Ice Cream	\$7.90
Kids Ice Cream Sundae with Sprinkles	\$3.90
Vanilla Ice Cream with topping	\$6.90
● Chocolate flavour	
● Strawberry flavour	
● Banana flavour	
● Caramel flavour	

Coffee - \$4.50

Espresso
Cappucino
Latte
Mocha
Long Black
Flat White
Hot Chocolate

Tea - \$3.5 p.p.

Jasmine tea
Green tea
Black tea
Chrysanthemum tea
English Breakfast
Wulong tea
Puer tea

Dessert Wine

Classic Rutherglen Topaque

\$8

Deep, brilliant old gold. Lifted toffee, honey and cold tea characters combine to produce the unique character of Rutherglen Topaque. Toffee and tealeaf characters predominate on the front of the palate with a cleansing hint of spirit and old oak on the finish.

Classic Rutherglen Muscat

\$8

Deep amber with tawny hues Rich fresh raisin fruit aromas with great depth and showing some rancio characters. Great power and intense fruit with balance and elegance. There is evidence of mellow oak with the luscious lingering finish.