



**Asian** *On the Pier*  
GOURMET

## FOOD MENU

*Notes:*

*We are happy to split bill by amount, not by items.*

*15% surcharge of total bill on public holidays.*

## SOUP 汤

<b>Chicken Velvet and Sweet Corn Soup 【GF】</b> 鸡茸粟米羹(每位)	8.50 pp
Diced chicken velvet and sweet corns cooked in fresh chicken broth.	
<b>Prawn Wonton Soup</b> 鲜虾云吞汤(每位)	8.50 pp
Small round dumpling filled with prawn, boiled in chicken broth soup.	
<b>The West Lake Beef Soup</b> 西湖牛肉羹(每位)	9.50 pp
Diced eye fillet, egg flower in beef broth soup	
<b>Hot and Sour Combination Seafood Soup</b> 海鲜酸辣汤(每位) 	10.50 pp
Rich broth with prawns, scallops, fish, squid, winter bamboo shoots & mushrooms.	
<b>Slow Cooked Abalone and Herbs Soup</b> 老火鲍鱼鸡汤(每位)	16.50 pp
Abalone, chicken, winter bamboo, black fungus, chef's rich master broth	
<b>Soup of the day</b> 老火排骨时菜豆腐例汤 (4人起)	36 /Pot
Slow Cooked Pork Ribs Broth with seasonal vegetables and tofu	

## Entrée 前餐

<b>Veggie Spring Rolls (3pcs per serve)</b> 素春卷	9.90
<b>Steamed Dim Sums (Shao Mai) (3pcs per serve)</b> 烧卖	12.90
Pork mince and prawns	
<b>BBQ Roasted Duck Puffs (3pcs per serve)</b> 脆皮鸭肉泡芙	12.90
<b>Duck Lettuce Rolls [San Choy Bow] (2pcs per serve)</b> 鸭肉生菜包	12.90
Diced roasted duck and onion with hoisin sauce served in lettuce leaves	
<b>Satay Chicken Kebab (2pcs per serve)</b> 沙爹鸡串	12.90
<b>Prawn Dumplings (3pcs per serve)</b> 虾饺	12.90
<b>Steamed Pork and Chive Dumplings (8pcs per serve)</b> 韭菜蒸饺	15.90
<b>Mixed Entrée Platter (4pc per serve)</b> 前餐拼盘	17.90
Combination of fried dim sum, spring roll, BBQ roasted duck puff and fried prawn dumpling	
<b>Mixed Steamed Basket (4pc per serve)</b> 蒸点拼盘	18.90
Combination of steamed prawn dumpling, dim sum, chicken&chive dumpling and scallop dumpling	
<b>Tasmania Oysters (Half Dozen/Serve)</b> 半打塔斯马尼亚生蚝	
Natural 生吃	22.90
Steamed with X.O. sauce and vermicelli noodles XO 酱清蒸	22.90
Wok fried pan tossed with spicy salt and pepper 椒盐	22.90
<b>Steamed Half Shell Scallops 【GF】 (Half Dozen/Serve)</b> 蒜蓉粉丝蒸塔斯马尼亚大扇贝	21.90
Tasmanian scallops steamed with garlic sauce and vermicelli noodles	

## MAINS 主餐

### CHICKEN

- Thai Red Curry Chicken** 【GF】泰式红咖喱鸡  28.90  
Tenderised chicken breast fillets cooked in Thai style red curry with mixed vegetables  
*mix vegetables: potatoes, onion, capsicum, zucchinis, broccoli, celery*
- Satay Chicken** 沙爹鸡 28.90  
Tenderised chicken breast fillets cooked in satay sauce with mixed vegetables  
*mix vegetables: onion, capsicum, zucchinis, broccoli, celery*
- Chongqing Chicken** 重庆辣子鸡    28.90  
Deep-fried chicken cubes with Chongqing chilli and pepper
- Sichuan Chicken** 四川辣油鸡   28.90  
Stir-fried chicken breast fillets with chilli sauce, vinegar and mixed vegetables  
*mixed vegetables: onion, capsicum, zucchinis, broccoli, celery*
- Canton Chicken with Cashew Nuts** 【GF】腰果鸡丁 28.90  
Stir-fried tender chicken breast fillets with cashew nuts and mixed vegetables  
*mix vegetables: onion, capsicum, zucchinis, broccoli, celery*
- Sweet & Sour / Honey /Lemon Chicken** 酸甜/蜜糖/柠檬鸡 28.90  
Deep-fried chicken breast fillets with the choice of lemon, honey or sweet & sour sauce
- Special Scallion Chicken (Bone in Half Chicken)** 招牌贵妃葱油鸡 28.90  
Half Marion Bay free range fresh chicken in scallion oil
- PORK**
- Sweet and Sour Pork** 咕嚕肉 28.90  
Deep-fried Chinese spices marinated pork with sweet & sour sauce and onion, capsicum, pineapples
- Strawberry Pork** 草莓咕嚕肉 28.90  
Deep-fried pork with strawberry mixture sauce and onion, capsicum, pineapples
- Crackling Skin Roasted Pork Belly (15mins wait time)** 脆皮烧肉 30.90  
Juicy, Crispy pork belly served over lettuce with Hoisin sauce
- Pork Belly with Chinese Broccoli** 咸肉炒芥兰 28.90  
Stir-fried pork belly with Chinese broccoli
- Salt and Pepper Pork Ribs** 椒盐排骨 30.90  
Deep-fried pork ribs with dry onion, shallot and chilli
- Pork Ribs with Peking Sauce** 京都排骨 30.90  
Fried tender pork ribs and fresh pineapple, homemade pickled vegetables with Peking sauce
- Sweet and Sour Pork Ribs** 生炒排骨 30.90  
Fried tender ribs with two kinds of capsicum, fresh pineapple, onion and sweet & sour sauce
- Flaming Pork Ribs** 火焰排骨 30.90  
Flaming Pork Ribs with Homemade Special Sauce
- Stir-fried BBQ Pork with Plum Sauce** 梅子酱叉烧 28.90  
Stir-fried deliciously seasoned BBQ Pork with mixed vegetables and plum sauce.  
*mixed vegetables: onion, capsicum, zucchinis, broccoli, celery, pineapple*
- Eggplants with Pork Ribs in Hot Pot** 酱爆茄子肉排煲 28.90  
Braised eggplant and pork ribs in hot pot
- Yolk Pork Loin** 招牌蛋黄狮子头 30.90  
Juicy pork loin and Yolk served over Chinese green and lettuces with Hoisin sauce

## **BEEF (Tasmanian)**

**Black Bean Beef 豆豉牛肉** 28.90  
Stir-fried sliced beef with special black bean sauce and mixed vegetables  
*mix vegetables: onion, capsicum, zucchinis, broccoli, celery*

**Satay Beef 沙爹牛肉** 28.90  
Stir-fried sliced beef with satay sauce and mixed vegetables  
*mix vegetables: onion, capsicum, zucchinis, broccoli, celery*

**Cantonese Beef 广式牛肉** 28.90  
Stir-fried sliced beef with tangy sweet sauce and mixed vegetables  
*mix vegetables: onion, capsicum, zucchinis, broccoli, celery*

**Asian greens (Gai Lan) with Beef 菜远牛肉** 28.90  
Deep-fried sliced beef with Selected Asian greens

**Hot Pot Beef Brisket 酸菜牛腩煲** 28.90  
Slow cooked beef brisket with Chinese Sauerkraut

**Sizzling Black Pepper Premium Eye-fillet Cube (300g) 黑椒香煎顶级和牛粒** 40.90  
Sizzling eye fillets with spicy black pepper sauce and snow peas & Asian green

**Wasabi Premium Eye-fillet Cube (300g) 芥末香煎顶级和牛粒** 40.90  
Pan-fried eye fillets with wasabi sauce and Asian Green

## **LAMB (Tasmanian)**

**Sizzling Mongolian Lamb 铁板蒙古酱汁羊肉** 30.90  
Stir-fried lamb in a brown bean oyster sauce with mixed vegetables  
*mixed vegetables: onion, capsicum, zucchinis, broccoli, celery*

**Shallot Aromatic Stir-fried Lamb 【GF】葱爆羊肉** 29.90  
Stir-fried lamb with spring onion in oyster sauce and mixed vegetables  
*mixed vegetables: onion, capsicum, zucchinis, broccoli, celery*

**Malaysian Lamb Curry 【GF】马来咖喱羊肉** 29.90  
Cubes of lamb cooked in curry mixture with coconut milk and potatoes

**Hot Pot Lamb with Red Wine Sauce 红酒羊腩** 29.90  
Selected tender lamb, carrot, onion, potatoes cooked in red wine sauce

## **DUCK**

**Asian Boneless Duck 脆皮酱鸭** 32.90  
De-boned half duck lightly battered served with premium Hoisin sauce

**Cantonese Roast Duck 【GF】 (Half Duck With Bone) 烧鸭** 34.90  
Fresh roasted duck with premium plum sauce and homemade pickled vegetables

**Malaysian Curry Duck 马来咖喱鸭 ** 34.90  
Fresh boneless duck cooked in Malaysian curry with mixed seasonal vegetables  
*mixed vegetables: potatoes, onion, capsicum, zucchinis, broccoli, celery*

**Duck with Chinese Mushroom 冬菇扒鸭** 34.90  
Fresh boneless duck cooked in Oyster sauce with Chinese mushroom and mixed vegetables  
*mixed vegetables: onion, capsicum, zucchinis, broccoli, celery*

## **SEAFOOD**

**Seafood Combination with Deep-fried Tofu 【GF】 海鲜豆腐煲** 34.90  
Stir-fried Tasmanian fresh scallops, prawns, squid, fish, and mussels with vegetables and deep-fried Tofu in chili oyster sauce

**Scallops with Broccoli 【GF】 西兰花炒扇贝** 34.90  
Stir-fried Tasmanian fresh scallops with broccoli in fresh garlic

<b>Sichuan Salt &amp; Pepper Prawns /Squid 【GF】</b> 椒盐虾/鱿鱼	34.90/28.90
Lightly flavoured prawns/squid seasoned with roasted Sichuan salt and pepper with garlic, shallots, capsicum, onion and fresh chilli	
<b>Tasmanian Moreton Bay Bug (15mins wait time)</b>	38.90
XO 酱爆/新加坡风味/沙爹风味塔斯马尼亚琵琶虾 With the choice of XO sauce / Singapore or Satay sauce	
<b>Honey-lemon Prawns</b> 蜜糖虾	34.90
Lightly flavoured prawns with honey-lemon sauce	
<b>Sizzling Garlic Prawns</b> 蒜蓉虾球	34.90
Sizzling prawns and vegetables with fresh garlic	
<b>Braised Blue Eye Travalla (Tasmanian)</b> 红烧蓝眼斑球	34.90
Braised fillets, garlic, ginger, and vegetables in hot pot	
<b>SAUTÉ Deep Sea Ling Fillets</b> 清炒鳕鱼片	34.90
Fish Fillets sautéed with black fungus, snow peas and ginger, shallots	
<b>Tasmanian East Coast Abalone(220g)</b> 塔斯马尼亚大鲍鱼	84.90
10 hours slow braised whole abalone served with mushroom & seasonal vegetables	
<b>Fish Fillets in Hot Chilli Oil</b> 川香水煮鱼 	32.90
<b>Fish Fillets with Pickled Vegetables in Vinegar Sauce</b> 酸菜鱼 	32.90
<b>Live seafood Sashimi Boat</b> 海鲜大拼刺身船 (一打生蚝, 300g 生三文鱼, 三只海胆)	138.00
One dozen Tasmanian oysters, 300g salmon and three sea urchins	
<b><u>VEGETARIAN</u></b>	
<b>Canton Mixed Vegetables 【GF】</b> 蒜蓉素什锦	20.90
Stir-fried seasonal mixed vegetables <i>mixed vegetables: black fungus, carrot, onion, capsicum, zucchinis, broccoli, celery</i>	
<b>Local Farm Grown Seasonal Asian Green 【GF】</b> 时令田园蔬菜	22.90
Stir-fried fresh Asian Green with garlic sauce	
<b>Buddha's Delight【GF】</b> 罗汉上素	22.90
Stir-fried seasonal mixed vegetables with deep-fried tofu and Chinese mushrooms	
<b>Green Bean with Chilli &amp; Black Bean Sauce 【GF】</b> 干煸四季豆 	22.90
Stir-fried green bean with Chilli black bean sauce	
<b>Spicy Eggplant</b> 酱爆茄子 	22.90
Stir-fried eggplant, shallot in homemade spicy sauce	
<b>Baby Spinach with Pine Nuts【GF】</b> 松仁枸杞上汤菠菜苗	28.90
Slow cooked baby spinach with pine nuts	
<b><u>TOFU</u></b>	
<b>Diced chicken and Salted fish with Tofu</b> 咸鱼鸡粒豆腐煲	22.90
Stir-fried diced chicken, salted fish and Tofu in hot pot	
<b>MA-PO TOFU</b> 麻婆滑豆腐 	22.90
Traditional Sichuan spices and dry chilli stir-fried bean curd with Chinese mushroom	
<b>Sichuan Salt &amp; Pepper Tofu</b> 椒盐豆腐角	22.90
Lightly flavoured tofu with roasted Sichuan salt and pepper with fresh chilli	
<b>Mixed Seafood with Fresh Tofu 【GF】</b> 海鲜滑豆腐	32.90
Stir-fried Tasmanian scallops, prawns, squid, fish, and mussels with fresh Tofu	

## **CONGEE (2-3 people)**

<b>Plain Congee</b> 白粥	9.90
<b>Century Egg and Pork Congee</b> 皮蛋瘦肉粥	18.90
<b>Chicken Congee</b> 滑鸡粥	18.90
<b>Beef Congee</b> 生滚牛肉粥	18.90
<b>Deep Sea Ling Fillets Congee</b> 鳕鱼片粥	28.90
<b>Oyster Congee</b> 蚝仔粥	26.90
<b>Lobster Congee</b> 龙虾粥	33.90
<b>Fried bread stick</b> 油条 (1 条)	4.5

## **RICE & NOODLE**

<b>Steamed Rice</b> 【GF】白米饭	3.50 / person
<b>Special Fried Rice</b> 招牌炒饭 Fried rice with egg, shrimp, Chinese style diced BBQ pork, veg & dry shallots	20.90
<b>Salty Fish &amp; Minced Chicken Fried Rice</b> 咸鱼鸡粒炒饭 Fried rice with salty fish and diced chicken	23.90
<b>Seafood Fried Rice with XO Sauce</b> XO 海鲜炒饭 Fried rice with egg, minced scallops, prawns, squid, fish, and mussels	26.90
<b>Vegetarian Fried Rice/ Noodles</b> 素炒饭/炒面 Finely diced mixed vegetables and eggs with fried rice or vermicelli noodles	19.90
<b>Wok Fried Spicy Kway Teow</b> 【GF】炒粿条 Spicy stir-fried flat rice noodles with egg, sliced BBQ pork, diced prawns, bean sprout, onions, Chinese greens.	22.90
<b>Singapore Noodle</b> 【GF】星洲炒米粉 Egg, diced prawns, sliced BBQ pork, bean sprout, onions, Chinese greens, fragrant curry powder, Stir-fried with rice vermicelli noodles	22.90
<b>Satay Noodle</b> 沙爹炒面 Stir-fried hokkien noodle with diced prawn, sliced BBQ pork, bean sprout, onion, Chinese greens in satay sauce (contain peanut)	22.90
<b>Mee Goreng (combination)</b> 马来炒面  Stir-fried hokkien noodle with diced prawn, sliced BBQ pork, bean sprout, onion, Chinese greens in Malaysian curry sauce	22.90
<b>Nasi Goreng (pork)</b> 马来炒饭  Fried rice with egg, shrimp, diced BBQ pork, veg & dry shallots in Malaysian curry sauce	22.90
<b>Dried Stir-fried Beef Hor Fun</b> 干炒牛河 Dried stir-fried rice flat noodles, beef, Chinese greens, bean sprouts with seasoned soy.	22.90
<b>Stir-fried Sliced Beef Hor Fun</b> 菜远牛河 Stir-fried rice flat noodles, beef, Chinese green with oyster sauce	23.90

# DESSERT

## Ice Cream

Banana Spring Rolls with Chocolate 香蕉春卷	12.90
Banana Fritter with Ice Cream 脆皮香蕉	10.90
Banana Split with Ice cream 香蕉船	10.90
Fried Ice Cream with Chocolate Topping 油炸冰激凌	12.90
Lychees with Ice Cream 荔枝冰激凌	7.90
Green Tea Ice Cream 抹茶冰激凌	7.90
Kids Ice Cream Sundae with Sprinkles 儿童圣代	3.90
Vanilla Ice Cream with topping 香草冰激凌	6.90

- Chocolate flavour
- Strawberry flavour
- Banana flavour
- Caramel flavour

## Dessert

Custard Buns 奶黄包	12.90
Steamed Egg Cake 马来糕	12.90
Mango Pudding 芒果布丁	12.90
Coconut Milk Pudding 椰汁糕	12.90
Wolfberry and Longan Pulp Jelly 杞子圆肉糕	12.90
Mango Pancake 芒果班戟	15.90

## Coffee & Tea - \$4.50

Espresso  
Cappuccino  
Latte  
Mocha  
Long Black  
Flat White  
Hot Chocolate  
Peppermint tea  
English Breakfast  
Earl Grey

## Chinese Tea - \$3.5 p.p.

Jasmine tea  
Green tea  
Black tea  
Chrysanthemum tea  
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.



**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(8只) Steamed scallops with fresh garlic (8 pieces)  
招牌贵妃葱油鸡 Half Marion Bay free range fresh chicken  
鮑汁海鮮煲 Seafood hot pot in abalone sauce  
咸肉炒芥兰 Pork belly with Chinese broccoli  
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 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**  
GOURMET *On the Pier*

## **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)**

**Menu I**

**Entrée:** Veg Spring Roll with Sweet Chilli (2pcs per person)

**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 (2pcs per person)

**Soup:** Prawn Wonton Soup

**Mains:** Seafood Combination with Veg

Black Bean Beef

Lemon Chicken

Seasonal Asian Greens

Singapore Noodles

Steamed Rice

**Dessert:** Tea or Ice-cream

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

**Menu III**

- Entrée:** Steamed Dumpling Basket (3pcs per person)  
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, veg spring roll, deep-fried prawn dumpling
- Soup:** Chicken 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