



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

Chicken Velvet and Sweet Corn Soup 【GF】 鸡茸粟米羹(每位)	8.50
Diced chicken velvet and sweet corns cooked in fresh chicken broth	
Prawn Wonton Soup 鲜虾云吞汤(每位)	8.50
Small round dumpling filled with pork and prawn, boiled in chicken broth soup	
Hot and Sour Combination Seafood Soup 海鲜酸辣汤(每位) 	10.50
Rich broth with prawns, mussel, fish, squid, black fungus & mushrooms	
Slow Cooked Abalone and Herbs Soup 老火鲍鱼鸡汤(每位)	16.50
Abalone, chicken, winter bamboo, black fungus, chef's rich master broth	

ENTREE 前餐

Veggie Spring Rolls (3pcs per serve) 素春卷	9.90
Steamed Dim Sums (Shao Mai) (3pcs per serve) 猪肉虾仁烧卖	12.90
Pork mince and prawns Dim Sums	
BBQ Roasted Duck Puffs (3pcs per serve) 脆皮鸭肉泡芙	12.90
Duck Lettuce Rolls [San Choy Bow] 【GF】 (2pcs per serve) 鸭肉生菜包	12.90
Diced roasted duck, peas, corn and onion with hoisin sauce served in lettuce leaves	
Satay Chicken Kebab (2pcs per serve) 沙爹鸡串	12.90
Prawn Dumplings 【GF】 (3pcs per serve) 水晶虾饺	12.90
Steamed Pork and Chive Dumplings (8pcs per serve) 韭菜蒸饺	15.90
Mixed Steamed Basket 蒸点拼盘	18.90
Combination of steamed prawn dumpling, dim sum, chicken&chive dumpling and scallop dumpling	
Steamed Half Shell Scallops 【GF】 (Half Dozen/Serve) 蒜蓉粉丝蒸塔斯马尼亚扇贝 (半打)	23.90
Tasmanian scallops steamed with garlic sauce and vermicelli noodles	
Tasmania Oysters 【GF】 (Half Dozen/Serve) 塔斯马尼亚生蚝 (半打)	
Natural 生吃	25.90
Steamed with ginger and shallot 姜葱蒸	25.90
Steamed with garlic sauce and vermicelli noodles 蒜蓉粉丝蒸	25.90
Wok fried pan tossed with salt and pepper 椒盐	25.90

MAINS 主餐

CHICKEN

Satay Chicken 沙爹鸡 30.90

Tenderised chicken breast fillets cooked in satay sauce with mixed vegetables

Vegetables included: onion, capsicum, zucchinis, broccoli, celery

Canton Chicken with Cashew Nuts 【GF】腰果鸡球 30.90

Stir-fried tender chicken breast fillets with cashew nuts and mixed vegetables

Vegetables included: onion, capsicum, zucchinis, broccoli, celery

Sweet & Sour / Honey / Lemon Chicken 酸甜/蜜糖/柠檬鸡 30.90

Deep-fried chicken breast fillets with the choice of lemon, honey or sweet & sour sauce

Green Curry Chicken 【GF】绿咖喱鸡  31.90

Tenderised chicken breast fillets cooked in green curry with mixed vegetables

Vegetables included: potatoes, onion, capsicum, zucchinis, broccoli, celery

Malaysian Curry Chicken 【GF】马来咖喱鸡  31.90

Sliced chicken cooked in curry mixture with coconut milk and potatoes

SiChuan Chicken 川香辣子鸡   30.90

Fried chicken pieces (with bones) with dry chilli, spring onion, ginger and onion


PORK

Sweet and Sour Pork 咕嚕肉 30.90

Deep-fried Chinese spices marinated pork in sweet & sour sauce with onion, capsicum, pineapples

Salt and Pepper Pork Ribs 椒盐排骨 30.90

Deep-fried pork ribs with dry onion, shallot and chilli

Eggplants with Pork Mince in Hot Pot 鱼香茄子煲  30.90

Braised eggplant and pork mince in hot pot

MA-PO TOFU 麻婆滑豆腐   28.90

Traditional Sichuan spices and dry chilli stir-fried bean curd with Chinese mushroom and pork mince

Crackling Skin Roasted Pork Belly (15mins wait time) 脆皮烧肉 32.90

Juicy, crispy pork belly served with broccoli and Hoisin sauce

Red Braised Pork Belly (HONG SHAO ROU) 红烧肉 32.90

Braised pork belly served with broccoli

BEEF (Tasmanian)

- Black Bean Beef** 豆豉牛肉 32.90
Stir-fried sliced beef with special black bean sauce and mixed vegetables
Vegetables included: onion, capsicum, zucchinis, broccoli, celery
- Satay Beef** 沙爹牛肉 32.90
Stir-fried sliced beef with satay sauce and mixed vegetables
Vegetables included: onion, capsicum, zucchinis, broccoli, celery
- Sizzling Cantonese Beef** 广式牛肉 34.90
Wok-fried sliced beef with tangy sweet sauce and vegetables
- Malaysian Curry Beef 【GF】** 马来咖喱牛肉  35.90
Sliced beef cooked in curry mixture with coconut milk and potatoes
- Sliced Beef in Hot Chilli Oil** 川香水煮牛肉     36.90
- Beef Brisket and Tendon in Chu Hou Paste** 柱侯牛筋腩煲 36.90
Slow cooked beef brisket and tendon in Chu Hou sauce
- Braised Beef Shank (Serve cold)** 卤水牛腱 (冷盘) 28.90
Marinated beef shank served with chili oil, cucumber and bean sprout in a cold plate
- Sizzling Black Pepper Premium Eye-fillet Cube (300g)** 黑椒香煎顶级和牛粒 42.90
Sizzling eye fillets with spicy black pepper sauce and vegetables

LAMB (Tasmanian)

- Sizzling Mongolian Lamb** 铁板蒙古酱汁羊肉 34.90
Stir-fried lamb in a brown bean oyster sauce with mixed vegetables
Vegetables included: onion, capsicum, zucchinis, broccoli, celery
- Spicy Cumin Lamb 【GF】** 香辣孜然羊肉     34.90
Stir-fried lamb with spring onion, cumin, dry chilli and mixed vegetables
- Malaysian Lamb Curry 【GF】** 马来咖喱羊肉  35.90
Sliced lamb cooked in curry mixture with coconut milk and potatoes
- Lamb Brisket and Bean Curd in Hot Pot** 支竹羊腩煲 38.90
Slow cooked selected tender lamb and bean curd in hot pot

DUCK

- Asian Boneless Duck 脆皮酱鸭** 34.90
De-boned half duck lightly battered served with premium Hoisin sauce
- Duck with Chinese Mushroom 冬菇扒鸭** 36.90
Fresh boneless duck cooked in Oyster sauce with Chinese mushroom and mixed vegetables
Vegetables included: onion, capsicum, zucchinis, broccoli, celery
- Malaysian Curry Duck 马来咖喱鸭**  37.90
Fresh boneless duck cooked in Malaysian curry with mixed seasonal vegetables
Vegetables included: potatoes, onion, capsicum, zucchinis, celery
- Cantonese Roast Duck 【GF】 (Half Duck With Bone) 烧鸭** 39.90
Fresh roasted duck with premium plum sauce and homemade pickled vegetables

SEAFOOD

- SiChuan Salt & Pepper Prawns /Squid 【GF】 椒盐虾/鱿鱼** 36.90/30.90
Lightly flavoured prawns/squid seasoned with roasted Sichuan salt and pepper with garlic, shallots and onion
- Sizzling Garlic Prawns 蒜蓉虾球** 36.90
Sizzling prawns and vegetables with fresh garlic
- Stir Fried Ling Fillets with Mix Vegetables 姜葱鳕鱼片** 36.90
- Braised Ling Fillets (Tasmanian) 红烧鳕鱼片** 36.90
Braised fillets, garlic, ginger, vinegar and vegetables in hot pot
- Crab and Tofu Stew 金沙白蟹豆腐煲** 36.90
Crab with shell cooked with duck yolk and fresh tofu
- Fish Fillets in Hot Chilli Oil 川香水煮鱼**    36.90
- Chilli Crab 年糕香辣蟹**    36.90
Crab with shell cooked with rice cake, onion, potato and celery
- Braised Tasmanian East Coast Abalone(160g) 红烧塔斯马尼亚原只大鲍鱼** 99.90
10 hours slow braised whole abalone served with mushroom & seasonal vegetables
- Seafood Sashimi Platter 海鲜拼盘 (半打生蚝, 100g 生三文鱼, 一只海胆)** 79.00
Half dozen Tasmanian oysters, 100g salmon and one sea urchin
- Seafood Sashimi Boat 海鲜大拼刺身船 (一打生蚝, 300g 生三文鱼, 三只海胆)** 149.00
One dozen Tasmanian oysters, 300g salmon and three sea urchins
- Braised lobster with special fried rice 金汤龙虾捞饭** 88.90
Braised lobster with special fried rice in seafood stock

VEGETARIAN

Canton Mixed Vegetables 【GF】 蒜蓉素什锦	22.90
Stir-fried seasonal mixed vegetables	
<i>Vegetables included: black fungus, carrot, onion, capsicum, zucchinis, broccoli, celery</i>	
Local Farm Grown Chinese Vegetable 【GF】 时令蔬菜/芥兰/小白菜/空心菜	22.90
Stir-fried fresh Chinese Green with garlic sauce or Oyster sauce	
Green Bean with Chilli & Black Bean Sauce 【GF】 干煸四季豆 	22.90
Stir-fried green bean with Chilli black bean sauce	
Baby Spinach with Pine Nuts 【GF】 松仁枸杞上汤菠菜苗	28.90
Slow cooked baby spinach with pine nuts	


TOFU

Diced chicken and Salted fish with Tofu 咸鱼鸡粒豆腐煲	23.90
Stir-fried diced chicken, salted fish and Tofu in hot pot	
SiChuan Salt & Pepper Tofu 椒盐豆腐角	23.90
Lightly flavoured tofu with roasted Sichuan salt and pepper with fresh chilli	

CONGEE (2-3 people)

Fried bread stick 油条	4.50
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
Oyster Congee 蚝仔粥	26.90
Deep Sea Ling Fillets Congee 鳕鱼片粥	28.90

RICE & NOODLE 主食

Steamed Rice 【GF】 白米饭	3.50
Vegetarian Fried Rice 【GF】 素炒饭 Fried rice with eggs, bean sprout and mixed vegetables.	19.90
Vegetarian Fried Noodles 【GF】 素炒面 Stir-fried vermicelli noodle with eggs, bean sprout and mixed vegetables.	19.90
Special Fried Rice 招牌炒饭 Fried rice with egg, shrimp, Chinese style diced BBQ pork, veg & dry shallots	20.90
Mee Goreng (combination) 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
Singapore Noodle 【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
Dried Stir-fried Beef Hor Fun 干炒牛河 Dried stir-fried rice flat noodles, beef, Chinese greens, bean sprouts with seasoned soy.	22.90
Salty Fish & Minced Chicken Fried Rice 咸鱼鸡粒炒饭 Fried rice with salty fish and diced chicken	23.90
Nasi Goreng (combination) 马来炒饭  Fried rice with egg, shrimp, diced BBQ pork, veg & dry shallots in Malaysian curry sauce	23.90

SAUCE

Extra Fresh Chilli with Soy Sauce 新鲜辣椒酱油	2.50
Extra Satay Sauce 沙爹酱	2.50
Extra Plum Sauce 梅子酱	2.50

DESSERTS 甜点

Ice Cream

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
Lychee with Ice Cream 荔枝冰激凌	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	8.90
Steamed Egg Cake 马来糕	8.90
Mango Pudding 芒果布丁	6.90
Coconut Milk Pudding 椰汁糕	6.90
Wolfberry and Osmanthus Jelly 杞子桂花糕	6.90
Black Sesame Jelly 黑芝麻糕	6.90
Mango Pancake 芒果班戟	8.90

Coffee & Tea - \$4.50

Espresso
Cappuccino
Latte
Mocha
Flat White
Hot Chocolate

Chinese Tea - \$3.5 p.p.

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

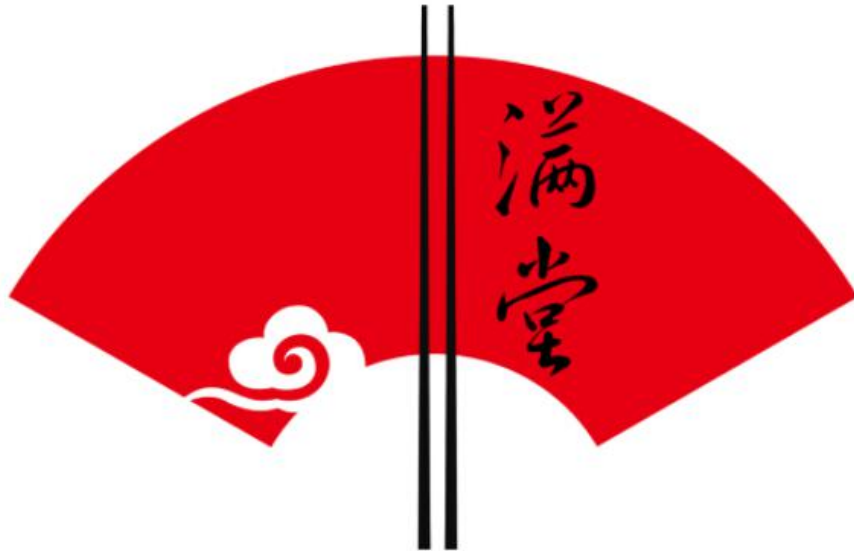
Dessert Wine

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.



Asian *On the Pier*
GOURMET

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 \$45 Per Person (Minimum 4 people)

ENTREE:

Veg Spring Roll and BBQ Duck Puffs

SOUP:

Chicken and Sweet Corn Soup

MAINS:

Salt and Pepper squid

Sweet and Sour Pork

Canton Chicken with Cashew Nuts

Fried Rice or Singapore Noodle

Steamed Rice

DESSERT:

Tea or Ice-cream

Banquet B \$60 Per Person (Minimum 4 people)

ENTREE:

Mix Entree Platter

Dim sum, veg spring roll, BBQ Roast Duck Puff

SOUP:

Hot and Sour Seafood Soup

OR

Chicken and Sweet Corn Soup

MAINS:

Duck Lettuce Roll

Braised Ling Fillets (Tasmanian)

Black Bean Beef

Lemon Chicken

Fried Rice or Singapore Noodle

Steamed Rice

DESSERT:

Choice of desserts on the Menu

Banquet C \$75 Per Person (Minimum 4 people)

ENTREE:

Steamed Dumpling Basket
Pork chive dumpling, prawn dumpling, dim sum

SOUP:

Hot and Sour Seafood Soup
OR
Chicken and Sweet Corn Soup
OR
Abalone Soup with Herbs

MAINS:

Live Lobster Braised with Ginger & Shallots (noodle base)
Malaysian Lamb Curry
Sizzling Beef Eye-fillets with Black Pepper
Green Bean with Chilli or Asian Greens
XO Sauce Seafood Fried Rice or Noodles

DESSERT:

Choice of desserts on the Menu