



LITTLE WHITE DUCK

小肥鴨



京城片皮鴨套餐

TRADITIONAL PEKING DUCK BANQUET



S1. Peking Duck 北京片皮鴨

(Half 半隻) \$42.80

(Whole 一隻) \$69.80

招牌菜
SIGNATURE
DISH

2nd Course

Peking Duck Noodle with Bean Sprout

鴨絲豆芽炒麵



+ \$16.80

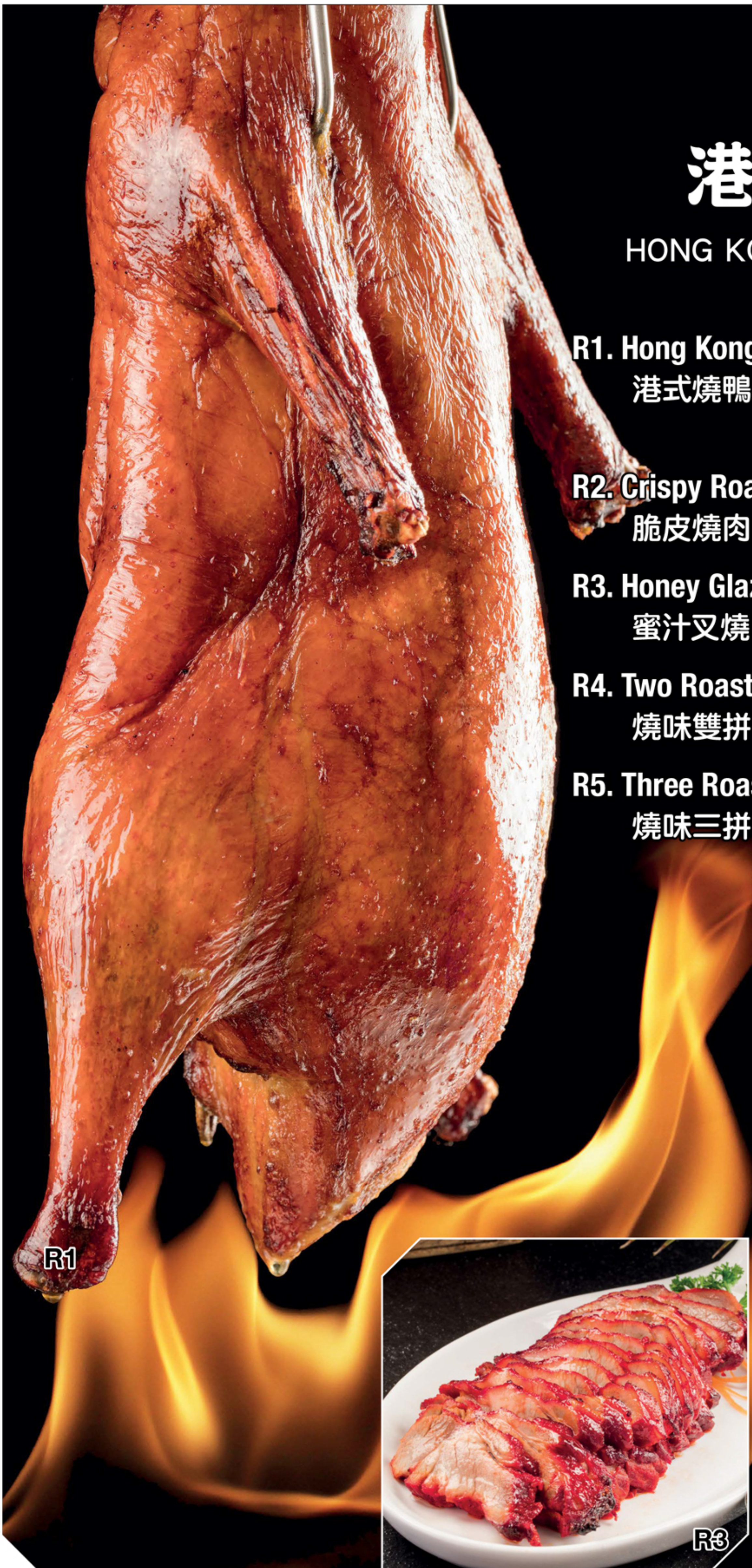
3rd Course

Slow Cooked Duck Soup

慢火鴨架湯



+ \$16.80



港式燒味

HONG KONG STYLE ROAST

- R1. Hong Kong Style Roast Duck**
港式燒鴨 Half **\$29.80**
Whole **\$49.80**
- R2. Crispy Roast Pork**
脆皮燒肉 **\$33.80**
- R3. Honey Glazed B.B.Q Pork**
蜜汁叉燒 **\$32.80**
- R4. Two Roast Combination**
燒味雙拼 **\$38.80**
- R5. Three Roast Combination**
燒味三拼 **\$42.80**



HANDMADE DIM SUM
手中小點



A1. FOUR SEASON PLATTER 錦繡四季套盤

- Peking Duck Pancake (2pcs)
北京片皮鴨
- Drunken Chicken (Cold)
糟醉走地雞
- Chilli Pork Dumpling (3pcs)
紅油水餃 (豬肉)
- Seaweed Salad (V)
日式海帶沙拉

\$28.80

招牌菜
SIGNATURE
DISH



A5. Golden Lava Bun (V)
黃金流沙包 (3pcs) \$ 15.80

- A2. Homemade Bun (Deep Fried & Steamed) (V)**
金銀饅頭 (6pcs) \$ 12.80
- A6. Vegetable Spring Roll (V)**
素春卷 (3pcs) \$ 9.80
- A7. Steamed Prawn & Chives Dumplings**
鮮蝦韭菜餃 (3pcs) \$ 9.80
- A8. Steamed Prawn Dumplings**
蝦餃 (3pcs) \$ 9.80
- A9. Steamed Pork & Prawn Shao Mai**
燒賣 (3pcs) \$ 9.80
- A10. Honey Glazed B.B.Q Pork Bun**
蜜汁叉燒包 (2pcs) \$ 9.80
- A11. Steamed Black Truffle Prawn Dumplings**
黑松露蝦餃 (3pcs) \$12.80



S2. Peking Duck Pancake
京城片皮鴨 (4pcs) \$ 20.80



A15. Peking Duck Gua Bao (min 2 per order)
北京鴨刈包 (只限2件起) (2pcs) \$ 13.80

特別推介
RECOMMEND



A12. Handmade Dumplings (Pork / Veg V)
北方水餃 / 紅油水餃 (豬肉/素) (10pcs) \$ 18.80



A14. Chilli Pork & Prawn Wonton
紅油抄手 (10pcs) \$ 18.80



A6



A7



A13. Pan Fried Handmade Pork Dumplings
御用鍋貼 (6pcs) \$ 14.80



A8



A9



A3. Piggy Custard Bun
豬豬包 (奶皇) (3pcs) \$ 9.80



A10



A11



A16. Steamed Juicy Xiao Long Bao
小籠湯包 (6pcs) \$ 15.80



B3. Drunken Chicken (Free range chicken in Chinese wine)
糟醉走地雞 entree \$ 17.80 / half \$ 32.80



B1. Sichuan Gold Noodle (V)
四川涼麵 \$ 10.80



B2. Hot & Sour Potato Jelly (V)
酸辣涼粉 \$ 10.80



B10. Okra with Chilli Garlic Soy Sauce
涼拌秋葵 \$ 13.80



B7. Cucumber Salad (V)
鮮拌黃瓜 \$ 8.80



B4. Dry Beancurd with Black Fungus
烤麩黑木耳 \$ 11.80



B5. Black Fungus Garlic Soy Sauce
涼拌黑木耳 \$ 9.80



B11. Boiled Edamame (V)
水煮毛豆 \$ 8.80



B6. Seaweed Salad (V)
日式海帶沙拉 \$ 8.80



B9. Chilled Silken Tofu with Century Egg (V)
皮蛋豆腐 \$ 13.80

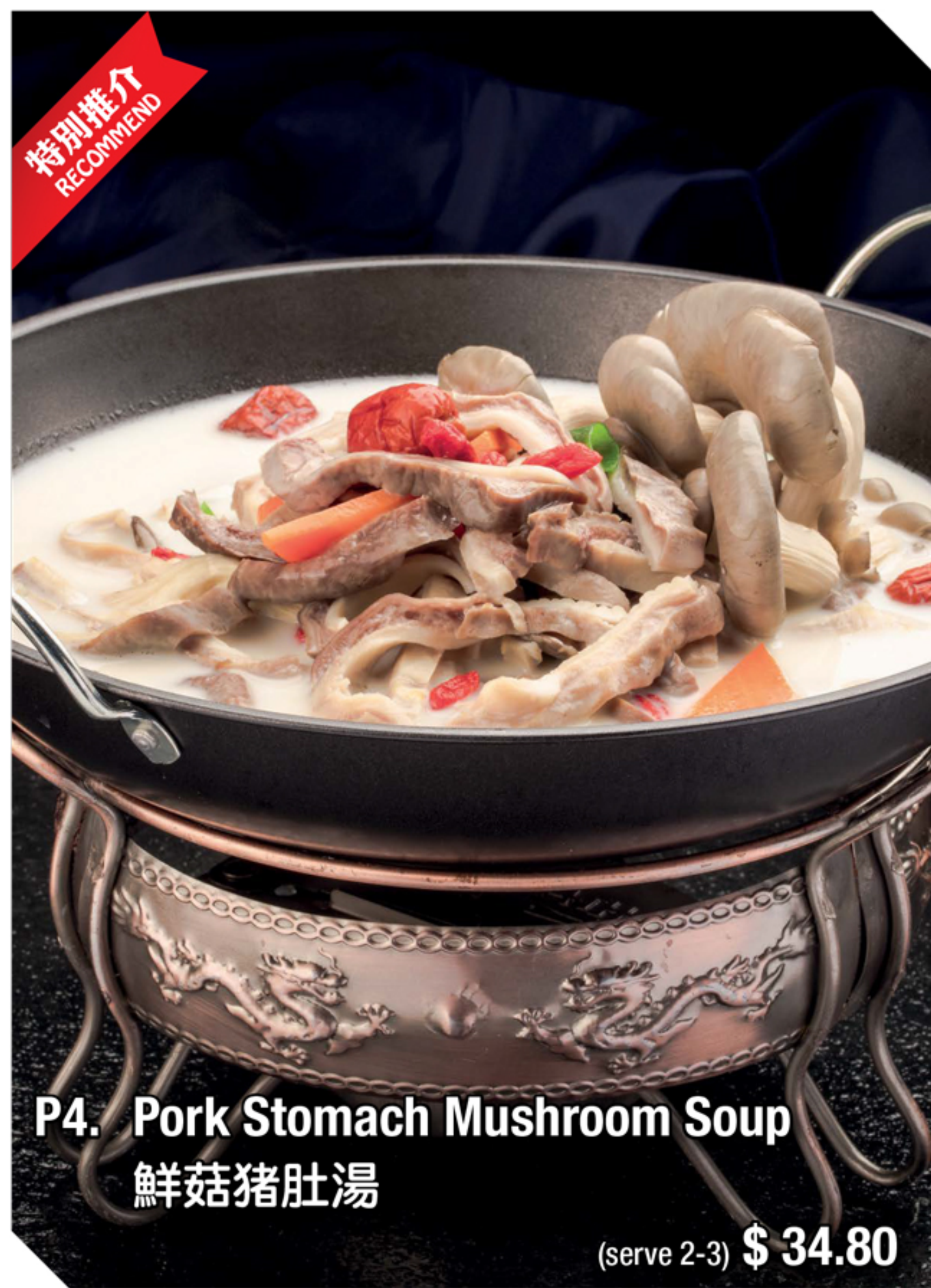
湯 / SOUP / 粥 / CONGEE



招牌菜
SIGNATURE DISH

P1. Double Boiled Goji Berry Chicken Soup in Coconut (Free Range Chicken)
椰子枸杞炖雞湯 (走地雞) **\$ 19.80**

特別推介
RECOMMEND



P4. Pork Stomach Mushroom Soup
鮮菇猪肚湯
(serve 2-3) **\$ 34.80**

- CS1. Wagyu Beef Slices Congee**
生滾和牛粥 **\$ 18.80**
- CS3. Abalone Slices & Chicken Congee**
招牌鮑魚雞粥 **\$ 19.80**
- P2. Wonton Soup with Goji Berry**
枸杞雲吞湯 (5pcs) **\$ 11.80**
- P3. Prawn Rice Roll**
鮮蝦腸粉 **\$ 12.80**



CS2. Pork Slices & Century Egg Congee
皮蛋瘦肉粥 **\$ 16.80**



P5. Chicken Sweet Corn Soup
粟米雞湯 **\$ 10.80**



P6. Hot & Sour Spicy Soup
酸辣湯 **\$ 11.80**

MEAT
肉類



C10. Mongolian Beef / Lamb on Sizzling Plate

鐵板蒙古牛肉 / 羊肉

\$29.80 / \$33.80



C2. Kung Pao Chicken (Chilli & Peanuts)

宮保雞丁

\$ 29.80



C4. Honey Chicken

蜜糖雞

\$ 28.80



C9. Slow Braised Pork Belly or Beef Brisket with Potato

外婆紅燒肉 / 可換牛腩 配土豆

\$ 36.80



C20. Sautéed Shredded Pork with Spicy Garlic Sauce

魚香肉絲

\$ 29.80



C1. Peking Style Shredded Pork with Steamed Homemade Buns 京醬肉絲 配荷葉夾包 \$ 34.80



C23. Sichuan Style Stir Fried Pork Belly Slices 四川回鍋肉 \$ 34.80



C6. Lemon Chicken 檸檬雞 \$ 28.80



C3. Chicken Ribs (Honey Pepper / Salt & Pepper) 雞扒 (蜜椒 / 椒鹽) \$ 28.80



C11. Stir Fried Beef / Lamb with Scallions 蔥爆牛肉 / 羊肉 \$29.80 / \$33.80



C22. Black Bean Beef 豆豉牛肉 \$29.80



C13. Sichuan Style Fried Chicken (Boneless) with Peanut 四川辣子雞 (無骨) \$ 30.80

招牌菜 SIGNATURE DISH



C7. Sauteéd Diced Angus Beef with Garlic
蒜香安格斯牛柳 \$ 38.80



C5. Pan Fried Angus Beef with Black Truffle Sauce
黑松露安格斯牛柳 \$ 39.80



C14. Honey Pepper Diced Angus Beef on Sizzling Plate
鐵板蜜椒安格斯牛柳 \$ 38.80



C18. Sichuan Style Cumin Beef / Lamb (V)
孜然牛肉 / 羊肉 \$29.80 / \$33.80



C19. Stir Fried Beef with Assorted Mushroom
鮮菌炒牛肉 \$ 32.80



C17. Stir Fried Sliced Pork Stomach & Hot Pepper (V)
尖椒小炒肚絲 \$ 28.80



C25. Stir Fried Pork Kidney & Calamari with Chilli (V)
火爆雙花 腰花+魷魚花 \$ 32.80 / 淨腰花 \$ 28.80

干鍋系列
DRY POT



C16. Sichuan Pork Belly with Organic Cauliflower 🌶️🌶️
干鍋有機花菜五花肉 **\$ 30.80**

C26. Sichuan Pork Belly with Thousand-layer Tofu
干鍋千頁豆腐 配五花肉 **\$ 27.80**

C27. Sichuan Pork Ribs with Mushroom
干鍋排骨 配蘑菇 **\$ 36.80**



C8. Sichuan Style Pork Stomach 🌶️🌶️
干鍋肚絲 **\$ 28.80**



C28. Sichuan Pork Belly with Cabbage 🌶️🌶️
干鍋包菜 配五花肉 **\$ 27.80**

水烹系列
CHILLI BROTH



C15. Hot Spicy Blood Curd Combination 🌶️🌶️🌶️
毛血旺 (鴨血) **\$ 38.80**

C21. Wagyu Beef in Hot Chilli Broth 🌶️🌶️
水烹和牛片 **\$ 46.80**

C24. Wagyu Beef in Authentic Sichuan Sour Soup 🌶️🌶️
酸湯和牛片 **\$ 46.80**



D5. Mullet Fish in Hot Chilli Broth 🌶️🌶️
水烹烏魚 **\$ 35.80**



D10. Mullet Fish with Pickled Chilli Cabbage Broth 🌶️
老壇酸菜烏魚 **\$ 36.80**

海鮮
SEAFOOD



D7. Wok Fried Lobster Tail with Ginger & Spring Onion / XO Sauce (Extra Egg Noodle + \$4 each)
姜葱 / XO 龍蝦尾 (加生麵 + \$4/份) \$ 69.80



D13. Crispy Lobster Tail 脆皮龍蝦尾
with Salt & Pepper 椒鹽 \$ 69.80
with Salted Egg Yolk Glazed 咸蛋黃金 \$ 70.80



D4. Crispy King Prawn Tossed in Salted Egg Yolk Glaze
咸蛋黃金蝦球 \$ 34.80



D3. Salt & Pepper Calamari 椒鹽魷魚 \$ 29.80



D9. Stewed Tofu & Seafood Claypot 海鮮豆腐煲 \$ 32.80



D6. X.O Sauce Seafood on Sizzling Plate 鐵板XO海鮮 \$ 32.80



D11. X.O / Black Bean Pipis with Chinese Donut
X.O醬 / 豆豉 爆蜆油條底 (加油條 \$4/條) \$ 28.80



D14. Deep Fried Whole Barramundi Fish in Sweet & Sour Sauce 糖醋脆皮盲鱈魚 \$38.80

蔬菜豆腐
VEGETABLES & TOFU



E2. Stir Fried String Beans with Minced Pork
干煸四季豆 \$ 26.80



E1. Kung Pao Tofu (Peanuts) (M) \$ 26.80
宮保豆腐



E3. Deep Fried Tofu with Salt and Peper (M) \$ 26.80
椒鹽豆腐



E4. Assorted Mushrooms and Vegetarbles (V) \$ 27.80
雜菌時蔬



E9. Eggplant with Salt & Pepper (M) \$ 26.80
椒鹽茄子



E7. Deep Fried Eggplant in Spicy Garlic Sauce (M) \$ 27.80
魚香茄子



E5. Assorted Mushrooms with Blanch Chinese Broccoli \$ 27.80
鮮菇扒時蔬



E6. Crispy Corn Kernels in Salted Egg Yolk Glaze (V)
金沙玉米 \$ 25.80



E10. Mapo Tofu with Chilli & Minced Pork
麻婆豆腐 \$ 26.80



E11. Soft Tofu Stew (Shrimp & Salted Egg Yolk)
咸蛋黃蝦仁豆腐 \$ 32.80



E13. Egg Tofu with Minced Pork & Enoki Mushroom on Sizzling Plate
鐵板蛋豆腐肉碎金針菇 \$ 27.80



E8. Snowpeas Sprout (Stir Fry / Garlic Sauce) (V)
新鮮豆苗 (清炒 / 蒜蓉) \$ 26.80



E12. Shredded Potato in Vinegar Sauce / with Chilli
酸溜土豆絲 / 酸辣土豆絲 \$ 18.80



E15. Chinese Broccoli / Pak Choi (Plain / Garlic / Oyster Sauce)
芥蘭 / 小白菜 (清炒 / 蒜蓉 / 蠔油) \$ 24.80

CHEF'S RECOMMEND 廚師新菜
NEW DISHES

C29. Henan Style Big Plate Chicken with Flat Noodle
河南大盤雞 配寬麵條 \$32.80

C30. Spring Chicken Stew with Mushroom
小雞燉蘑菇 \$29.80



米飯類 RICE DISHES

F4. Black Truffle Fried Rice (V) **\$24.80**
黑松露炒飯



F10. Two Roast Combination on Rice **\$24.80**
雙拼燒臘飯

F7. HK Style Roast Duck on Rice **\$21.80**
港式燒鴨飯

F8. Crispy Roast Pork on Rice **\$22.80**
脆皮燒肉飯

F9. Honey Glazed B.B.Q Pork on Rice **\$21.80**
蜜汁叉燒飯

F10. Two Roast Combination on Rice **\$24.80**
雙拼燒臘飯

F6. Steamed Rice 白飯 each **\$ 3.50**



F1. Pineapple Fried Rice with Seafood **\$ 22.80**
海鮮菠蘿炒飯



F3. Sichuan Style Pork Slices Fried Rice **\$ 21.80**
回鍋肉炒飯



F5. XO Shredded Duck Fried Rice **\$21.80**
XO醬鴨絲炒飯



F2. House Special Fried Rice (Shrimp & B.B.Q Pork) **\$ 19.80**
招牌炒飯 (蝦仁叉燒)

粉麵類 NOODLE DISHES



N1. Sichuan Dan Dan Noodle Soup with Minced Pork
四川担担麵 \$ 17.80



N3. Pork & Prawn Wonton Noodle Soup
招牌雲吞湯麵 \$18.80



N19. Two Roast Combination on Rice
雙拼燒臘湯麵 \$ 24.80



N2. Seafood Noodle Soup
海鮮湯麵 \$19.80



N5. Beef Brisket Noodle Soup
紅燒牛腩湯麵 \$ 19.80

N16. HK Style Roast Duck Noodle Soup
港式燒鴨湯麵 \$21.80

N17. Crispy Roast Pork Noodle Soup
脆皮燒肉湯麵 \$22.80

N18. Honey Glazed B.B.Q Pork Noodle Soup
蜜汁叉燒湯麵 \$21.80

N19. Two Roast Combination Noodle Soup
雙拼燒臘湯麵 \$24.80



N6. Curry Laksa (Seafood / Chicken / Beef / Veggie)
咖喱叻沙 (海鮮 / 雞肉 / 牛肉 / 素) \$ 19.80



N4. Braised Pork Belly Noodle Soup
紅燒滷肉湯麵 \$ 19.80



N10. Singapore Fried Noodle (Seafood / Beef / Chicken)
星洲炒米粉 (海鮮 / 牛肉 / 雞肉) **\$19.80**



N11. Honey Pepper Beef Noodle on Sizzling Plate
蜜椒鐵板牛肉麵 **\$20.80**



N9. Hokkien Noodle with Seafood & Chicken
福建炒麵 (海鮮 & 雞肉) **\$19.80**



N12. Char Kwei Teow (Seafood / Beef / Chicken)
炒貴刁 (海鮮 / 牛肉 / 雞肉) **\$19.80**

特別推介
RECOMMEND

- N7. Chilli Pork & Prawn Wonton (5 pcs) tossed with Dry Egg Noodle** **\$18.80**
紅油抄手乾撈麵
- N8. Beef Brisket tossed with Dry Egg Noodle** **\$20.80**
紅燒牛腩乾撈麵
- N13. Sichuan Style Hot & Sour Noodle Soup / Wonton (5 pcs)**
酸辣湯麵 / 抄手 **\$18.80**



N15. Rice Flat Noodle Wok Tossed with Egg Gravy Sauce 滑蛋炒河
Seafood 海鮮 **\$22.80** Beef 牛肉 or Chicken 雞肉 **\$20.80**



N14. Crispy Noodle with Egg Gravy Sauce 香煎麵
Seafood 海鮮 **\$22.80** / Beef 牛肉 or Chicken 雞肉 **\$20.80**



DESSERTS
小甜甜

G4. Sesame Red Bean Balls (V)
芝麻球 (2pcs) \$8.80

G3. Black Sesame Ice Cream
黑芝麻冰淇淋 (2 scoops) \$9.80

G2. Green Tea Ice Cream
綠茶冰淇淋 (2 scoops) \$9.80

G1. Egg Tart 新鮮蛋撻 (2pcs) \$9.80

名茶

PREMIUM TEA *Organic*

- T1. Buddha Tears Jasmine Green Pearl 精品香片 \$3.50 pp
- T2. Sencha Green 日本綠茶 \$3.50 pp
- T3. Chrysanthemum 菊花 \$3.50 pp
- T4. Ti Kuan Yin 鐵觀音 \$3.50 pp
- T5. Oolong 烏龍 \$3.50 pp

HEALTH BLEND TEA *Organic*

- T9. Digestion Assist 促進消化 \$3.80 pp
Peppermint, Rooibos, Sweet Apples and Chocolate Nibs
- T12. Immunity Boost 增強免疫力 \$3.80 pp
Lemon Grass Tea, Ginger and Goji Berry



SOFT DRINKS 汽水

- Z1. Coke 可樂 / Coke No Sugar 無糖可樂 /
Diet Coke 低糖可樂 / Sprite 雪碧 / Fanta 芬達
Soda Water 苏打水 /
Sparkling Mineral Water 氣泡礦泉水 bottle \$4.50

FRUIT JUICE 果汁

- Z2. Fresh Watermelon 鮮榨西瓜 Glass \$9.50 Jug \$26.00
Z3. Apple Juice 蘋果汁 / Pineapple Juice 鳳梨汁
Orange Juice 橙汁
Glass \$5.50 Jug \$16.50

HOT DRINKS 熱飲

- Z4. Hot Honey Lemon 熱檸檬蜜 \$5.20
Z5. Hot Chocolate 熱巧克力 \$5.20
Z6. Hot Milk Tea 熱奶茶 \$5.20
Z7. Hot Soya Milk 有糖熱豆奶 \$5.20

BEER

- Victoria Bitter *Victoria* \$9.80
Lychee Gold Cider *Victoria* \$9.80
TsingTao *China* \$9.80
Heineken Lager *NSW* \$9.80
Corona Extra *Mexico* \$9.80
Asahi Super Dry *Japan* \$9.80

SPIRIT

- Vodka / Rum / Gin / Tequila / Scotch Per Shot \$10.00
* Free mixer including soft drinks

COLD DRINKS 冷飲

- Z11. Sour Plum Drink 同仁堂酸梅湯 Jug \$18.80 Glass \$6.80
Z12. Ice Milk Tea 凍奶茶 \$6.80
Z13. Ice Soya Milk 有糖凍豆奶 \$5.80
Z14. Ice Lemon Tea 凍檸檬茶 \$5.80
Z15. Ice Honey Lemon 凍檸檬蜜 \$5.80
Z16. Lemon & Lime Bitter 凍檸檬青檸汽水 \$5.80
Z18. Ice Ribena 凍原味利賓納 \$5.80
Z17. Ice Lychee 荔枝冰 \$6.80
Z19. Ice Ribena Lychee 凍荔枝利賓納 \$6.80

MOCKTAIL

All Mocktail \$11.80

- X1. Virgin Long Island Iced Tea *Apple Juice, Coke, Black Tea, Lemon*
X2. Virgin Sex on the Beach *Orange Juice, Cranberry Juice, Grenadine*
X3. Cranberries Fizz *Orange Juice, Cranberry Juice, Soda Water*
X4. Cool Passion *Orange Juice, Passionfruit, Pineapple Juice, Sprite*

COCKTAIL

All Cocktail \$16.80

- Y1. Sex on the Beach *Vodka, Peach Liqueur, Orange Juice, Cranberry Juice, Grenadine*
Y2. French Gimlet *Gin, Lime Juice, Sugar, Lemon*
Y3. Long Island Iced Tea *Vodka, Gin, Tequila, Rum, Triple Sec, Lime Juice, Coke*
Y4. Tokyo Iced Tea *Vodka, Gin, Rum, Tequila, Midori, Lemonade*
Y5. Passionfruit and Lime Cooler *Vodka, Passionfruit, Lime, Brown Sugar, Soda Water*



CHAMPAGNE

- NV Paul Louis Sparkling Blanc De Blanc *Loire Valley, France* GLASS \$9.80 BOTTLE \$45.00

WHITE

- Lake Breeze Moscato *Langhorne Creek, SA* \$8.80 \$40.00
Mount Avoca Sauvignon Blanc *Pyrenees, VIC* \$9.80 \$45.00
Peter Lehmann H&V Chardonnay *Eden Valley, SA* \$9.80 \$45.00

ROSE

- Bouchard Aîné & Fils NV Cuvée Rosé *France* \$9.80 \$45.00

RED

- Penfolds Koonunga Hill Shiraz *Barossa Valley, SA* \$9.80 \$45.00
Lake Breeze Cabernet Sauvignon *Langhorne Creek, SA* \$9.80 \$45.00
Fox Creek "McLaren Vale" Merlot *McLaren Vale, SA* \$45.00
Penfolds Bin 28 Shiraz *Barossa Valley, SA* \$88.00

