


Warm Appetizer

頭盤 – 熱菜

- Sea Scallop (6pcs) (g)** **27**
薑蔥蒸鮮帶子 (6 隻)
steamed with ginger and shallot, seasoned soya
- Shanghai 'Xiao Long Bao' (4pcs)** **18**
上海小籠包 (4 粒)
blue swimmer crab meat, pork broth, steamed dumplings filled with red vinegar & ginger dipping
-  **Shao Mai (4pcs)** **18**
鮮蝦燒賣 (4 粒)
prawn, bamboo, sun dried prawn roe, steamed dumplings
- Truffle Mushroom Dumplings (4pcs)** **18**
黑松露鮮菇餃 (4 粒)
fresh assorted mushrooms, truffle pâté, steamed dumplings
-  **Salt Pepper King Prawns (6pcs) (g)** **28**
椒鹽鳳尾蝦 (6 隻)
crispy fried and pan tossed with spicy salt, five spices, garlic, fresh chilli
-  **Sichuan 'Chao Shou' (6pcs)** **18**
紅油抄手 (6 粒)
supreme broth poached pork wontons, shiitake, black fungus, aged vinegar, Shichuan chilli oil
-  **Pork Belly Bun (2pcs)** **18**
荷葉夾豬腩肉 (2 件)
slow braised pork belly, cucumber, hoi sin sauce served in steamed white flour bun
- Vegetarian Spring Roll (4pcs)** **16**
素三絲春卷 (4 條)
wombok, shiitake, black fungus, carrots, sweet and sour sauce
- Tasmanian Pacific Oyster – (Bruny Island) (12pcs)** **48**
泰醬炸生蠔 (12 隻)
crispy fried oyster, thai sweet chilli

 Chef's Recommendation, (g) Available in gluten free option
10% surcharge applies for Sundays and Public Holidays | 1.5% all Credit Card surcharge
星期天和公共假期將收取 10% 附加費 | 所有銀行卡付款將收取 1.5% 附加費

Cold Appetizer

頭盤 – 涼菜

Jellyfish Seafood Platter (g) **18**


海蜇拌三絲

marinated jellyfish, scallops, prawns, squid, carrot, shallot, chilli

Sichuan 'Kou Shui' Chicken **18**

川味口水雞

cold steamed white cut chicken, peanuts, pickled cabbage, shallot, Sichuan chilli oil

 **Shanghai Style Duck – (quarter bird)** **21**

上海醬鴨

braised duck, aged soy, Asian spices

Soup

湯羹

 **Crab Spinach Soup (g)** **15**

蟹肉菠菜羹

blue swimmer crab meat, spinach puree, potatoes, onion, crispy Chinese donut, rich broth

Sichuan Hot & Sour Soup (g) **12**

酸辣湯

bamboo shoots, tofu, black fungus, carrots, egg yolk, chilli oil, aged vinegar, rich broth

Mushroom Chicken Soup (g) **12**


冬菇雞絲羹

shredded chicken, shiitake, rich broth

Soup of the day (serves 4) **36**

老火湯 (四位)

daily double stewed soup

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Live Tasmanian Seafood

塔省生猛海鮮

(Our seafood can be cooked a number of ways. Please engage our wait staff as to which you prefer.)

Crayfish – (South Cape, Tasmania)

18 per 100grams

龍蝦

Sashimi (2 courses \$25 additional)

刺身- 兩食 (另加 \$25)

sashimi - a dish of bite-sized pieces of raw crayfish enjoyed with soy sauce and wasabi paste



Ginger and Shallot

薑蔥焗龍蝦(伊面底每位\$3)

sautéed with ginger and shallot, Shao Xing Rice Wine

(handmade noodles option \$3 per person supplement)

Spicy Salt

椒鹽焗龍蝦

wok fried then pan tossed with spicy salt, five spices, fresh chilli

Black Lip Abalone – (West Coast, Tasmania)

23 per 100 grams

野生黑邊鮑



Sautéed

清炒鮮鮑片

sautéed with fresh ginger, shallots, seasonal vegetables, Shao Xing rice wine

Steamboat

堂灼鮮鮑片 (自灼, 配菜, 另加 \$25)

thin sliced poached with master broth in steamboat, spinach, enoki mushroom, tofu,

\$25 supplement

Banded Morwong – (East Coast, Tasmania)

18 per 100grams

三刀魚

Steamed

清蒸 / 剁椒蒸

steamed with ginger, spring onions, seasoned soy

or

steamed with diced capsicums, wild pickled peppers, chillies, garlic, seasoned soy

Braised

干燒

pan fried then braised with ginger, shallot, tomato, chillies, fermented glutinous rice wine



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Fish (Tasmania)

魚 (塔省)

- Jade Pink Ling (g)** **34**
翡翠炒鯪魚片
sautéed ling fillets, snow peas, garlic, ginger, shallot, carrots, Shao Xing rice wine
-  **Pink Ling Hunan Style (4pcs)** **38**
剁椒蒸鯪魚 (4 件)
steamed fillets, diced capsicums, salted chilli, garlic, vegetable garnish, seasoned soy
- Squirrel Mandarin Snapper** **65**
松鼠紅鯧
deep fried whole snapper, two kinds of capsicum, onion, pine nuts, sweet & sour sauce
-
- ## **Squid (Bass Strait, Tasmania)**
- ### **鮮魷魚 (塔省)**
- Spicy Salt Squid (g)** **32**
椒鹽鮮魷魚條
deep fried and then pan tossed with spicy salt, five spices, fresh chilli, spring onions
- X.O Style Squid** **32**
XO 醬四季豆炒鮮魷魚
sautéed with snake beans, house made X.O chilli sauce (contains cured ham)

King Prawns (Gulf of Carpentaria, Queensland)

鳳尾蝦 – (昆士蘭)

Shacha King Prawns Claypot (8pcs) 40

薑蔥沙茶粉絲蝦煲

sautéed with ginger, shallot, rice vermicelli noodles, Shacha sauce

 **Gan Shao King Prawns (8pcs) 38**

干燒鳳尾蝦 (8 件)

pan fried then braised with ginger, shallots, tomato puree, chilli, fermented glutinous rice wine

Black Truffle King Prawns (8pcs) 38

黑松露炒鳳尾蝦 (8 件)

sautéed with asparagus spears, truffle pâté

Aberdeen King Prawns (8pcs) 38

避風塘鳳尾蝦 (8 件)

wok fried then sautéed with black bean, dried chillies, bread crumbs, shallot, garlic

Scallop

帶子

'Yu Xiang' Tasmanian Scallop 38


魚香炒帶子

sautéed with green & red capsicum, 'Yu Xiang' sauce

Ginger & Shallot Western Australia Scallops(g) 45

薑蔥炒帶子

sautéed roe less scallop with ginger, spring onion, asparagus spears

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Blue Swimmer Crab (South Australia)

花蟹 (南澳)

Crab Omelette **38**

蟹肉欧姆蛋

pan fried egg with blue swimmer crab meat, fresh mushroom, snake bean onion with oyster sauce

Crab Tofu Claypot (g) **38**

蟹肉豆腐煲

blue swimmer crab meat, silky tofu, ginger, spring onion, served in claypot

Chicken (free range, Marion Bay, Tasmania)

雞肉 (塔省)

 **Kung Pao Chicken (g)** **28**

宮保雞丁

stir fried diced chicken fillets, capsicums, Sichuan peppercorns, peanuts, mild chilli

Chicken Black Bean Claypot **28**

乾蔥豆豉雞煲

sautéed diced chicken fillets, capsicums, shallot, onion, ginger, black beans, served in claypot

Sweet Sour Chicken **28**


生炒甜酸雞

deep fried chicken fillets, and then stir fried with capsicums, onions, sweet & sour sauce

Chilli Herb Chicken **28**

歌樂山辣子雞

deep fried chicken fillets, and then wok tossed with dried chillies, peanuts, ginger, shallot, roasted sesame, garlic

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Duck (Luv a Duck, Victoria)

鴨 (維州)

Mushroom 'Pa' Duck

三色菇扒鴨

braised duck fillet, fresh assorted mushrooms, seasonal vegetables, oyster sauce

40

Pork (Scottsdale, Tasmania)

豬肉 (塔省)



Xiangxi Stir-fry Pork

湘西農家小炒肉

stir-fried thin-sliced pork belly, red & green chilli, ginger, garlic, shallot, black beans, Shao Xing Rice Wine

28

Aged Vinegar Pork Chop

鎮江唐排骨

deep fried pork chop and then wok tossed with aged vinegar sauce

28

Ma Po Tofu (g)

麻婆豆腐

sautéed tofu cubes, pork mince, Sichuan peppercorn oil, broad bean chilli, garlic

24

'Yu Xiang' Eggplant Claypot

魚香茄子煲

braised eggplant, pork mince, spring onion, "Yu Xiang" sauce, served in claypot

26

Garlic Pork Ribs

秘製蒜香骨

crunchy pork ribs on the bones, marinated with fresh garlic, spring onion, fresh chilli

28

Kou Yuk

梅菜扣肉

slow braised and then steamed with preserved mustard greens

36

Lamb (Wild Clover Lamb- Tasmania)




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羊肉 (塔省)

 **Spicy Cumin Lamb Cutlets (4pcs) (g)** **36**
孜然羊架

marinated lamb cutlet, deep fried then wok tossed with cumin seed, capsicum, onions

Lamb with Garlic Scapes (g) **28**

蒜苔炒羊肩肉

sautéed lamb shoulder, garlic scape, green and red chillies, garlic

Beef (Tasmania)

牛肉 (塔省)

Eye Fillets Black Pepper (300 grams) **38**

黑椒小牛扒

wok seared black angus beef, wok tossed with fresh mushrooms, tomato puree, black pepper

Chilli Broth Eye Fillet (300 grams) **38**

水煮牛柳

wok seared eye fillets, enoki mushroom, bean sprout, fresh lettuce poached in Sichuan chilli broth

Cape Grim Short Rib **38**

秘製牛仔骨

slow braised then finished with chef's barbeque sauce

Beef Brisket **32**

蘿蔔燜牛腩


double braised, white radish, fermented bean curd

Wagyu Beef (Marbling 5+, 200 grams) **65**
(Rangers Valley, New South Wales)

葱爆和牛

wok seared sirloin with spring onion, seasoned soy, Shao Xing Rice Wine

Vegetables

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素菜

 Kung Po Mushroom (g) 宮保鮮菇 <i>stir fried king oyster mushroom, capsicum, peanut, Sichuan peppercorns, mild chilli</i>	28
Snake Bean (g) 開洋四季豆 <i>sautéed with dried shrimp, garlic, fresh chilli</i>	21
Gai Larn (g) 薑汁或蠔油芥蘭 <i>stir fried Chinese broccoli with ginger or steamed with vegetarian oyster sauce</i>	21
Crispy Vinaigrette Eggplant 陳醋脆皮茄子 <i>dark soy marinated eggplant, deep fried with aged vinegar</i>	24
Trio Mushroom (g) 三色菇扒小棠菜 <i>shiitake, oyster, button mushrooms braised with vegetarian oyster sauce, bed of baby bok choy</i>	28
Wombok (g) 瑤柱菇絲粉絲扒津白 <i>wombok, shiitake, sun-dried scallops, bean vermicelli noodles, master broth</i>	28
Tamago Bean Curd Claypot (g) 紅燒豆腐煲 <i>braised Tamago bean curd, shiitake mushroom, carrots, wombok, served in claypot</i>	28
Assorted Seasonal Vegetable (g) 蒜蓉炒時蔬 <i>stir fried broccoli, asparagus, bok choy, snow peas, shiitake, garlic</i>	19
Vegetarian Singapore Noodle (g) 素星洲炒米粉 <i>wok tossed rice vermicelli noodles, egg, capsicum, carrots, silky bean curd, bean sprout, fragrant curry spiced</i>	24

**(Please engage with our staff for vegetarian banquet)
From \$60pp (Min 2 persons, 8 dishes)**


Rice - Noodles - Porridge

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飯面粥類

Crab & Truffle Fried Rice 黑松露蟹肉黃金炒飯 <i>blue swimmer crab meat, egg yolk, snow peas, truffle pâté</i>	30
Shanghai Rice Claypot (g) 上海菜飯 <i>sautéed with diced aged ham, bok choy</i>	18
Kwan Ho Fried Rice 叉燒臘腸炒飯 <i>diced barbequed pork, Chinese sausage, seasonal vegetables, eggs</i>	18
Vegetarian Fried Rice (g) 素炒飯 <i>diced mushroom, corn, peas, carrot, seasonal vegetables, eggs</i>	18
Shanghai Nian Gao (Sticky Rice Cake) (g) 上海年糕 <i>sautéed rice cake, diced pork, mushroom, bok choy</i>	21
Thousand year old egg and pork rice porridge 皮蛋瘦肉粥 <i>porridge with thousand year old eggs, diced pork, spring onion, preserved pickles, crispy wonton pastry</i>	16
Crab rice porridge (g) 蟹肉粥 <i>porridge, blue swimmer crab meat, ginger, shallot, preserved pickles, wonton pastry</i>	22
Steamed Jasmine Rice 絲苗米飯 <i>Jasmine rice</i>	5pp
Chinese Donut 油條 <i>deep fried crispy Chinese donut, seasoned soy</i>	5
Glutinous Rice Dumpling (Sweet) 酒釀小圓子 <i>glutinous rice dumpling, fermented glutinous rice wine, egg</i>	5


Rice - Noodles - Porridge

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飯面粥類

Crab E-Fu Noodle 蟹肉乾燒伊面 <i>braised hand-made e-fu noodle, blue swimmer crab meat, chives, shiitakes</i>	28
Singapore Noodle (g) 星洲炒米粉 <i>wok tossed rice vermicelli noodles, diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced, roasted sesame</i>	24
Black Angus Beef Ho Fun 乾炒牛河 <i>Stir fried rice fettuccine noodles, beef strips, garlic chives, bean sprouts, seasoned soya, roasted sesame</i>	24
Shanghai Noodle 上海粗炒麵 <i>stir fried noodle, sliced pork, seasonal vegetables</i>	21

Banquet

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Kwan Ho 'Classic'
\$65pp – min 2 persons

Sichuan 'Chao Shou'
紅油抄手

supreme broth poached pork wonton, aged vinegar, chilli oil

Pork Belly Bun
荷葉夾豬腩肉

braised pork belly, steamed bun, cucumber, hoi sin sauce

Spicy Salt Squid
椒鹽鮮魷魚條

arrow squid, deep fried and then pan tossed with spicy salt, five spices, fresh chilli

Sweet Sour Chicken
生炒甜酸雞

deep fried chicken fillets, and then stir fried, capsicums, onions, sweet & sour sauce

Shanghai Noodle
上海粗炒麵

stir fried noodle, sliced pork, seasonal vegetables

Eye Fillets Black Pepper
黑椒小牛扒

black angus beef, wok tossed, wild mushrooms, black pepper

Assorted Seasonal Vegetable
蒜蓉炒時蔬

stir fried broccoli, asparagus, bok choy, snow peas, shiitake, garlic

Kwan Ho Fried Rice
叉燒臘腸炒飯


diced barbequed pork, Chinese sausage, eggs

Katsu Fried Ice Cream
日式炸雪糕

ice cream katsu, peanut mousse, caramelized banana, chocolate sauce

Banquet

Kwan Ho 'Premium'

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\$95pp – min 2 persons

Salt Pepper King Prawns

椒鹽鳳尾蝦

crispy fried and pan tossed with spicy salt, five spices, garlic, fresh chilli

Shanghai 'Xiao Long Bao'

上海小籠包

*blue swimmer crab meat, pork meat, pork broth,
steamed dumplings filled with red vinegar & ginger dipping*

Sea Scallop

薑蔥蒸鮮帶子

steamed with ginger and shallot, seasoned soya

Lamb Cutlet

孜然羊架

marinated lamb cutlet, deep fried then wok tossed with cumin, capsicum, onion

Pink Ling

干燒鯪魚

*pan fried then braised with ginger, shallots, tomato puree,
chilli, fermented glutinous rice wine, e-fu noodles*

Cape Grim Short Rib

秘製牛仔骨

braised short rib, chef's barbeque sauce

Snake Bean

開洋四季豆

sautéed snake bean, dried shrimp, garlic

Shanghai Rice Claypot


上海菜飯

sautéed with diced aged ham, bok choy

Warm Chocolate Fondant

溶心朱古力配香芋椰子雪糕

chocolate fondant, cardamom caramel, almond bracelet, taro coconut ice cream

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