



JASMINE ROOM
- 百莉軒 -

Our menu is designed to be shared

Dishes will be served once they are cooked to ensure its freshness

We cannot guarantee any dish is completely free of nut or shellfish

Please let us know if you have any special dietary requirements

15% Public Holiday Surcharge Applies

涼**COLD DISH**

- | | | |
|-------|--|----|
| 手拍小黃瓜 | PICKLED CUCUMBER (V)
cucumber strips pickled with black vinegar, sesame oil and garlic | 16 |
| 麻辣雲耳 | SICHUAN SPICY BLACK FUNGUS (S)(V)
black fungus marinated with sichuan chili oil | 18 |
| 口水雞 | “MOUTHWATERING” CHICKEN (S)
sichuan style chicken with chili oil and peanut | 18 |
| 涼拌海蜇 | CRUNCHY SEA BLUBBER
sliced sea blubber marinated in sesame oil and vinegar | 26 |
| 陳醋花生 | SWEET AND TANGY PEANUTS
roasted peanuts tossed in vinegarette dressing | 16 |



Assorted dumplings

餃**DUMPLINGS**

- | | | |
|------|---|----|
| 點心拼盤 | DIM SUM PLATTER
3 types of assorted dumplings (2 each) | 19 |
| 燒賣王 | JASMINE ROOM SIU MAI (5)
signature pork and prawn dim sums topped with fish roe | 17 |
| 紅油炒手 | SPICY WONTONS (5) (S)
steamed pork and ginger wontons, spicy vinaigrette | 16 |
| 煎韭菜餃 | PAN-FRIED PORK AND CHIVES DUMPLINGS (5) | 17 |
| 小籠包 | XIAO LONG BAO (6)
steamed pork dumpling with broth inside, vinegar on side | 18 |

前
菜

APPETIZER

鳳尾蝦多士	PRAWN TOASTS (2) whole fresh ocean prawns on crispy toast	12
炸春卷	HOME-MADE SPRING ROLLS (4) pork and assorted vegetables, sweet chili sauce	14
素春卷	VEGETARIAN SPRING ROLLS (4)(V) assorted Chinese vegetables, sweet chili sauce	14
椒鹽鶴鶉	FIVE SPICES QUAIL quail wok tossed with five spices, served in two halves	15
酥炸生蠔	CRISPY JUMBO OYSTERS (4) jumbo Tasmanian oysters, lightly battered and deep fried, wok tossed with spicy salt (15-20 min preparation time)	18
沙爹雞串	SATAY CHICKEN SKEWERS (3)	15
生菜包	SAN CHOY BAO (4) wok fried fillings served in lettuce leaf	
	- 雞肉 CHICKEN (G)	18
	- 海鮮 SEAFOOD	22

湯
羹

SOUP

酸辣湯	HOT & SOUR SOUP (S) classic spicy sichuan soup with shredded pork and tofu	12
雞/蟹肉粟米羹	SWEET CORN SOUP with Chicken or Spanner Crab Meat	11 / 15
雲吞湯	WONTON SOUP with pork and prawn wontons, BBQ pork, vegetables	12
海鮮豆腐羹	SEAFOOD & TOFU SOUP	15
原盅鮑魚燉烏雞湯	DOUBLE BOILED ABALONE CHICKEN SOUP (per person) deluxe double boiled soup with abalone & silky chicken	30
佛跳牆	BUDDHA JUMP OVER THE WALL (per person) double boiled soup with abalone, fish maw, sea cucumber, imitation shark fin, Chinese mushrooms, dried scallops, clam meat, silky chicken and pork, preorder 2 days prior	98

正宗

北
京
片
皮
鴨



【 PEKING DUCK 】

2 COURSES \$78

Our signature Peking Duck is freshly prepared in-house daily, seasoned with traditional spices and roasted to crisp perfection. Carved before our guests, each portion is presented with the flavorful crispy duck skin, together with spring onions, cucumber and special sauce, wrapped in soft pancake.

COURSE 1

PEKING DUCK PANCAKES (12)

wrapped with duck skin, cucumber, shallot and peking duck sauce

COURSE 2

鴨生菜包 DUCK SAN CHOY BAO (4)

with roast duck meat, onion, capsicum, lettuce leaf, extra serve at \$3 each

~ or ~

鴨炒飯 DUCK FRIED RICE

~ or ~

鴨炒麵 DUCK FRIED NOODLE



燒
味

BARBECUED SPECIALTIES

化皮燒肉	CRISPY ROASTED PORK BELLY seasoned pork belly roasted to perfection with crispy crackling and succulent meat, served with mustard	36
明爐燒鴨	ROASTED DUCK half duck, marinated and slow roasted in our special oven	36
蜜汁叉燒	CHAR SIU (HONEY BBQ PORK) pork shoulder cut marinated and roasted, with maltose glaze	30
紅燒乳鴿	CRISPY ROASTED BABY PIGEON roasted baby pigeon served in two halves	58
炸子雞	CRISPY SKIN CHICKEN half chicken, roasted until crispy	27

活
海
鮮

【 LIVE SEAFOOD 】 market price

We have a wide range of live seafood from all over Australia. They are kept in our dedicated tanks to maintain their freshness. They can be cooked in different styles depending on the type of seafood and your palate. We also carry a lot of seasonal seafood that isn't listed on the menu so please consult with our managers for recommendations.

龍蝦

LOBSTER



上湯 SAUTÉED
in supreme broth with ginger and shallot

刺身 SASHIMI
raw lobster sliced and served on a bed of ice

避風塘 TYPHOON SHELTER (S)
wok fried with garlic, onion and dried chilli

蒜蓉牛油 GARLIC BUTTER
wok fried with diced garlic and butter

香辣黃金 GOLDEN SPICY
wok fried with egg yolk and chilli

椒鹽 SALT AND PEPPER

東星斑

CORAL TROUT



清蒸 STEAMED
with ginger and shallot, served on bed of soy sauce

炒斑球 WOK FRIED
fish filleted and sliced, wok fried with snow peas

鮑魚

ABALONE



清蒸水晶 STEAMED
thinly sliced and steamed in shell

堂灼 POACHED
sliced and lightly poached in broth

油泡 WOK FRIED

XO醬 XO SAUCE

肉蟹

MUD CRAB



薑蔥 GINGER AND SHALLOT

星洲 SINGAPOREAN (S)
sweet and spicy sauce

椒鹽 SALT AND PEPPER

避風塘 TYPHOON SHELTER STYLE (S)
wok fried with garlic, onion and dried chilli

清蒸 STEAMED
served with Chinese vinegar

皇帝蟹

KING CRAB



黑椒牛油 BLACK PEPPER AND BUTTER

椒鹽 SALT AND PEPPER

避風塘 TYPHOON SHELTER STYLE (S)
wok fried with garlic, onion and dried chilli

黃金 WOK FRIED WITH EGG YORK

金沙粉絲 EGG YORK AND VERMICELLI

花雕蛋白蒸 STEAMED WITH HUA DIAO
hua diao Chinese wine and egg white

雪蟹

SNOW CRAB



花雕蛋白蒸 STEAMED WITH HUA DIAO
hua diao Chinese wine and egg white

黑椒牛油 BLACK PEPPER AND BUTTER

鵝肝 WOK FRIED WITH FOIE GRAS
(extra cost)



Supreme Seafood

海鮮

DELUXE SEAFOOD

海鮮至尊	SUPREME SEAFOOD (G) stir fried scallop, prawn, fish fillet, calamari, broccoli, pine nuts	38
夏果炒蝦球	NUTTY PRAWNS (G) sautéed king prawns with macadamia nut and seasonal vegetables	38
四川蝦球	SICHUAN PRAWNS (G)(S) king prawns wok fried with garlic, chilli, sichuan style, spicy	38
XO/荷豆炒帶子	WOK FRIED SCALLOPS (G) ocean scallops, snow peas, ginger & shallot or XO sauce	42
黑松露帶子蝦球	BLACK TRUFFLE SCALLOP AND KING PRAWN	48
薑蔥/豉汁蒸魚片	STEAMED FISH FILLET (G) fresh fish fillet, ginger & shallot or black bean	34
清蒸帶子	STEAMED LOCAL SCALLOPS (6)(G) local scallops in half shell steamed with the choice of: XO sauce, sichuan, black bean, ginger & shallot	36
蒸生蠔(6/12只)	JUMBO OYSTERS IN HALF SHELL (6/12PCS) choice of XO sauce, sichuan, black bean, ginger & shallot	36 / 65
蠔皇燉原隻鮑魚	BRAISED WHOLE ABALONE (each) fresh Australian abalone braised in supreme oyster sauce	
	- 中 MEDIUM	118
	- 大 LARGE	148
北菇蠔王扒海參	BRAISED SEA CUCUMBER sea cucumber braised in supreme oyster sauce with Chinese mushrooms	58

小菜

CLASSICS

椒鹽	SALT & PEPPER	
- 蝦球	KING PRAWNS	38
- 魷魚	CALAMARI	30
- 排骨	PORK RIBS	28
- 白飯魚	WHITE BAIT	28
京都牛柳絲	BEIJING BEEF	29
	crispy beef julienne with oriental sauce	
豉椒炒牛肉	BLACK BEAN BEEF (G)	27
	beef fillet, onion, capsicum, black bean sauce	
黑椒牛仔粒	BLACK PEPPER EYE FILLET (G)	40
	diced eye fillet, mushrooms, black pepper sauce	
京都排骨	PEKING PORK RIBS	27
	pork ribs with oriental sauce	
東坡肉	DONGPO PORK BELLY	34
	a famous traditional Hangzhou specialty, red braised pork belly cubes (cut thick, consist equally of fat and lean meat) with wine, slowly stewed over an hour, fragrant with wine	
京蔥爆羊肉	WOK FRIED LAMB WITH SHALLOT (G)	35
	lamb fillet, shallot, onion and garlic	
蜜糖蝦球/雞	HONEY KING PRAWNS / CHICKEN	38 / 27
咕嚕肉/雞	SWEET & SOUR PORK / CHICKEN (G)	27
沙爹牛/雞	SATAY BEEF / CHICKEN	27
檸檬雞	LEMON CHICKEN	27
腰果雞	STIR FRY CHICKEN WITH CASHEW (G)	27
芙蓉奄列	FU YUNG OMELETTE	27
	omlette with prawn, bbq pork, chicken, topped with gravy	
蝦仁奄列/炒蛋	PRAWN OMELETTE (G) / SCRAMBLED EGGS (G)	38
	omlette topped with gravy, no gravy on scrambled egg	
鴨肉炒三絲	DUCK STIR FRY	27
	roast duck meat, bean sprouts, shallots, Chinese chives	

鐵板**TEPPAN** (SIZZLING HOT PLATE)

蒙古羊肉	MONGOLIAN LAMB premium lamb fillet with capsicum, Mongolian sauce	36
蒜香/薑蔥蝦	GARLIC / GINGER & SHALLOT KING PRAWNS (G)	39
黑椒雞	BLACK PEPPER CHICKEN (G) tender chicken fillets with mushroom, black pepper sauce	28
中式牛柳	PEKING EYE FILLET (G) stir-fry eye fillet with oriental sauce	41
黑椒牛柳	BLACK PEPPER EYE FILLET (G) stir-fry eye fillet with onion, in black pepper sauce	41
鐵板美極杏鮑菇	KING OYSTER MUSHROOMS (V) with supreme soy	29

煲仔**CLAY POT**

魚香茄子煲	SALTED FISH EGGPLANT IN CLAY POT eggplant braised with salted fish flakes and minced pork	28
梅菜扣肉煲	BRAISED PORK BELLY IN CLAY POT slow cooked pork belly with preserved vegetables	34
鹹魚雞粒豆腐煲	CHICKEN & TOFU IN CLAY POT diced chicken, tofu, and Chinese salted fish	26
紅炆牛腩煲	BRAISED BEEF BRISKET IN CLAY POT slow cooked beef brisket & tendon in chu hou sauce	30
紅燒班腩豆腐煲	FISH FILLET AND TOFU IN CLAY POT deep fried fresh fish fillets braised with tofu in clay pot	36
海鮮豆腐煲	SEAFOOD AND TOFU IN CLAY POT	38

川
辣

SPICY

宮保雞丁	KUNG PAO CHICKEN (S) diced chicken breasts, dried chili, peanuts	28
咖喱雞/牛	CURRY CHICKEN OR BEEF (S)(G) curry prawns add \$10	28
麻婆豆腐	MA PO TOFU (S) soft tofu, pork mince, spice, garlic	25
四川蝦球/牛	SICHUAN PRAWN (G) / BEEF (S) king prawns / beef fillet, dried chili, spice, sichuan style	38 / 28
孜然羊肉	CUMIN LAMB (S) stir fried lamb fillet with cumin spice	36
水煮魚/牛	SICHUAN POACHED FISH / BEEF (S) poached orange roughie fillet/beef fillet in hot sichuan chili oil	40 / 32
酸辣土豆絲	SPICY AND SOUR POTATO JULIENNE (S)(G)	25
回鍋肉	SICHUAN DOUBLE COOKED PORK (S) double cooked pork belly, simmered in spices, sliced, then stir fried, sichuan style	30
辣子雞丁	SPICY CHICKEN (S) diced chicken breast wok fried with dried chilli	30

飯
麵

RICE & NOODLES

揚州炒飯	YANGZHOU FRIED RICE classic fried rice with BBQ pork & prawns	20
海鮮炒飯	SEAFOOD FRIED RICE	29
雞粒炒飯	CHICKEN FRIED RICE (G)	20
蔬菜炒飯	VEGETABLE FRIED RICE (V)(G)	19
生炒牛肉飯	MINCE BEEF FRIED RICE (G)	20
鹹魚雞粒炒飯	SALTED FISH & CHICKEN FRIED RICE	22
福建炒飯	FUJIAN FRIED RICE egg fried rice topped with assorted seafood, meat & vegetables gravy	33
瑤柱蛋白炒飯	DRIED SCALLOP AND EGG WHITE FRIED RICE	42
什會炒麵	COMBINATION NOODLE chicken, beef, bbq pork, calamari, on crispy noodle	25
海鮮炒麵	SEAFOOD NOODLE prawns, scallop, fish fillet, calamari, crispy noodle	29
雞球炒麵	CHICKEN NOODLE	22
星洲炒米粉	SINGAPORE NOODLE (S) BBQ pork, prawns, onion, vermicelli, curry powder, sesame	22
乾炒牛河	BEEF HO FUN beef fillet, onion, bean sprouts, flat rice noodle, sesame	22
雪菜鴨絲炆/窩米	DUCK AND PRESERVED VEGETABLE NOODLE braised rice noodle or rice noodle soup with shredded roast duck meat and pickled mustard green	23 / 32
豉油王炒麵	SOYA SAUCE FRIED NOODLE (V)	18
干燒伊麵	STIR FRIED E-FU NOODLE	22
魚片粥	FISH FILLET CONGEE	19
皮蛋瘦肉粥	PRESERVED EGG AND PORK CONGEE	19
白飯/粥	JASMINE RICE / CONGEE (V)(G)	3.8 / 12



Vegetarian Beancurd Sheet Roll

蔬
菜

VEGETABLES

佛門素鵝	VEGETARIAN BEANCURD SHEET ROLL (V) crispy beancurd roll stuffed with vegetables	32
紅燒豆腐	BRAISED TOFU WITH VEGETABLES Chinese mushrooms	26
椒鹽豆腐	SALT & PEPPER TOFU (V)(S) deep fried tofu, five spice salt	24
乾煸四季豆	FOUR SEASONS BEANS chicken mince, onion, green beans	27
蒜蓉炒什菜	STIR FRIED MIXED VEGETABLES (G)(V) seasonal Chinese vegetables, garlic	23
蠔油時菜	VEGETABLES WITH OYSTER SAUCE (G) choice of kai lan, choy sum, bok choy	22
北菇扒菜膽	BRAISED MUSHROOMS WITH BOK CHOY	30
上湯菠菜苗	BABY SPINACH IN SUPREME BROTH (G)	32
瑤柱扒豆苗	PEA SHOOTS WITH DRIED SCALLOPS (G) (seasonal)	48
上湯豆苗	PEA SHOOTS IN SUPREME BROTH (seasonal)	36
蟹肉扒西蘭花	BROCCOLI TOPPED WITH SPANNER CRAB MEAT	38
金銀蛋浸時菜	PRESERVED EGG WITH VEGETABLES	30

