



Chef's Special

Bacon & Spring Onion Pancake (1pc) Scrimptions homemade bacon & spring onion crispy pancake that will delight your taste buds.	\$12.00
Pan Fried Curried Beef Dumplings (2pcs) Mouth-watering beef curried homemade dumpling that are seared to perfection.	\$16.00
Chinkiang Spare Ribs (1pc) Slow cooked pork spare ribs then slightly fried to crispy and served with Chinkiang vinegar sauce.	\$18.00
Seafood Parcel (1pc) Egg white pancake wrapped with prawn, crab meat, mushrooms covered with black truffle sauce, lastly garnished with zucchini & dell.	\$25.00
Soft-Shell Crab (1pc) Lightly fried tender crab tossed with spicy herbs and chilli.	\$18.00
Baked Crab Shell (1pc) A crab stuffed with mushrooms, onion, and mild curry of crab meat then bakes the shell with cheese on the top.	\$25.00
Choi's Baked Scallop (1pc) A mild curry of mashed scallop, onion and champignon served in a scallop shell.	\$20.00
Four Style Scallops/Oysters (4pcs) Pan fried four pieces of scallops or oysters with four different taste sauce which are XO, ginger and spring onion, Peking sauce and spicy salt.	\$32.00
Steamed Tasmanian Oysters or scallops Natural or steamed with homemade sambal, black bean or ginger sauce.	Seasonal Price
Crab Meat Puff (1pcs) Thin crispy pastry filled with king crab meat and served with sesame sauce	\$25.00



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.





Peking Duck Banquet

\$95.00 per person

Entrees

San Choi Bao with Pine Nuts

Minced chicken stir-fried with pine nuts, mushroom, bamboo shoots & served in a fresh lettuce.

Chinkiang Spare Ribs

Slow cooked pork spare ribs then slightly fried to crispy and served with Chinkiang vinegar sauce.

Peking Duck

A master piece of Chinese cuisine, crispy ducking pieces wrapped in a thin pancake and served with spring onion and sweet plum sauce. (2 pcs).

Main Courses

Fish of The Day

Steamed wild Barramundi coated with special bean sauce, Chinese greens & steamed rice.

Eye fillet Beef

Pan-fried Beef Eye fillet cube served with sweet soya sauce & E-Fu noodles.

Dessert

Deep fried Ice-Cream or Banana Fritter with Ice-Cream

Coffee or Tea



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.





Choi's Banquet

\$105.00 per person

Entrees

Seafood Parcel

Steamed egg white pancake wrapped with prawns and crab meat and served with black truffle sauce.

Crispy Blue Cheese Prawn Roll

Freshly diced prawn & Blue cheese wrapped up with soya-milk pastry, lightly fried and served with chef made mayonnaise sauce.

Peking Duck

A master piece of Chinese cuisine, crispy ducking pieces wrapped in a thin pancake and served with spring onion and sweet plum sauce. (2 pcs).

Main Courses

Fish of The Day

Served with shredded potato, Chinese greens & XO chicken & prawn minced fried rice.

Perfect Steak with Black Pepper Corn Sauce

Tender beef eye fillet with a special blended black pepper corn sauce with Chinese greens & E-Fu noodles.

Dessert

Deep fried Ice Cream or Banana Fritter with Ice Cream

Coffee or Tea



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.






Appetizers

Char Siew (Cantonese style BBQ pork)	\$15.00
Chinese Sausage	\$12.00
Home Made Dim Sims (2 pcs)	\$10.00
Home Made Spring Roll (1 pc)	\$8.00
Fried Won Ton Served with sweet and sour sauce	\$16.00
Prawn Cutlets (2 pcs)	\$20.00
Satay Beef (2 pcs)	\$16.00
Satay Chicken (2 pcs)	\$16.00
Satay Prawn and Scallop (2 pcs)	\$22.00
Sesame Prawns (2 pcs)	\$18.00
 Vegetarian Spring Roll (1 pc)	\$8.00

Soup

Bean Curd Soup Silky bean curd with fresh prawns in broth.	\$15.00
Combination Soup A delectable soup with chicken, pork and vegetables.	\$16.00
Duck Soup Finely sliced duckling with vegetables in broth.	\$16.00
 Hot and Sour Soup Traditional soup with spicy tang.	\$16.00
Spinach Soup West Lake style beef soup with spinach and water chestnuts.	\$16.00
Short Soup (Won Ton Soup)	\$14.00
Sweet Corn Chicken Soup	\$12.00



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.





Entrée

	Peking Duck	\$48.00
	A masterpiece of Chinese cuisine, crispy ducking pieces wrapped in a Thin pancake and served with spring onion and sweet sauce (6 pcs).	
	Steamed Shanghai Crab Meat Dumplings	\$24.00
	Choi's fine wraps filled with fresh crabmeat and Tiangjin cabbage leaves. Three per serving with red vinegar and fresh ginger. (3 pcs)	
	Cream Crab Meat	\$25.00
	Yum Yum king crab meat sauté in egg white and fresh cream.	
	Crispy Blue Cheese Prawn Rolls	\$22.00
	Freshly diced Prawn & Blue Cheese wrapped up with Soya-milk pastry, lightly fried and served with chef made mayonnaise sauce.	
	Fresh Calamari	\$22.00
	Tender Calamari in a Light tempura batter.	
	Garfish Royale	\$18.00
	Fresh garfish stuffed with vegetables and served with mushroom sauce.	
	Spicy Salted Scallops	\$24.00
	Lightly fried scallops with spicy herbs and chilli.	
	Choi's Quail	\$20.00
	Fresh quail sautéed in spicy herbs and chilli or Mandarin sauce.	
	Mini Curry Puff	\$16.00
	Malaysian style, curried with finely diced fillet steak and potatoes (2 pcs).	
	Sung Choi Bao	\$22.00
	Fresh lettuce filled with diced chicken, water chestnut, mushrooms & bamboo shoots (2 pcs).	
	Garlic Spinach Turnover	\$18.00
	Thin crispy pastry filled with fine chopped spinach served with garlic sauce.	
	Yum Cha Dim Sims	\$18.00
	Our variety of homemade Dim Sims from a steaming hot bamboo basket. (4 pcs)	
	Crispy Vegetarian Rice Net Rolls	\$15.00
	Finely chopped mix Vegetables wrapped in Rice Net Paper, Fried and served with Satay Sauce.	



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.





Seafood



Green Wasabi Prawns

\$45.00

Combination Clay Pot

\$48.00

Honey Prawns

King Prawns deep fried in batter - served with honey sauce and sprinkle of peanuts

\$45.00

Scallops with Ginger and Spring Onions

Scallops stir fried with seasonal vegetables and Ginger & Spring Onions

\$42.00

Scallops with Vegetables

Scallops stir fried with seasonal vegetables

\$42.00

Stir Fried Prawns with Seasonal Vegetables

King Prawns stir fried with seasonal vegetables

\$45.00



Crispy Thai Fish

Delicate fish fillet in a crispy batter served with a Mind Thai chilli sauce.

\$39.00

Fillet of Fish and Vegetables

Sliced fish fillet stir fried with seasonal vegetables

\$39.00

Fillet of Fish with Black Bean Sauce

Sliced fish fillet stir fried with seasonal vegetables and blackbean sauce

\$39.00

Fillet of Fish with Ginger and Spring Onions

Sliced fish fillet stir fried with seasonal vegetables and Ginger & Spring Onions

\$39.00



Special Steamed Fish

Freshly caught Sea Perch coated with specially dried Soya beans and steamed with garlic, ginger and spring onion.

\$39.00



Peking Scallops

Fresh Scallops wok tossed to perfection in a homemade Peking sauce. (Peking sauce comprises of onion; tomato sauce; vinegar; garlic; dried shrimp and chilli)

\$42.00

Wild Barramundi

Steamed Barramundi with sun dried tomatoes or with ginger and garlic, soya sauce

\$20.00

Per pc

Flounder - Seasonal Price

Garlic Lover's Flounder. Chinese spicy salted Flounder seasoned with garlic, Chinese coriander, spring onions and a touch of chilli

Soy Flounder. Steamed Flounder cooked with thinly sliced shredded pork, mushroom and ginger in homemade soy sauce



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.





Live Seafood

Mud Crab / Snow Crab / King Crab / Coral Trout / Mor Wong / Live Lobster - Seasonal Price

Order with one day notice – Stir fried with ginger & spring onion OR with chilli sauce (Singapore styled)

Pork, Beef & Lamb



Perfect Steak with Black Pepper Corn sauce (2pcs)

\$44.00

Tender beef eye fillet seared to your liking and perfected with a special blended black pepper corn sauce and chinese greens or choice of either mustard or cantonese sauce.



Beef in Mandarin Sauce

\$38.00

Finely sliced fillet of beef, stir-fried with spicy Mandarin sauce.

Cantonese Beef

\$38.00

Sautéed eye fillet gently cooked with a complementing Cantonese sauce.



Choi's Lamb Cutlet

\$48.00

4 pieces of wok grilled Lamb Cutlets, served on a bed of cooked Spinach, with mustard seed sauce.

Sizzling Mongolian Lamb

\$36.00

Braised tender spring lamb cooked in a Mongolian Hoy Sin sauce, served on a sizzler.



Lemon-grass Eye Fillet

\$38.00

Diced fillet-steak stir fried in fragrant lemon-grass sauce

Sliced Beef with Almonds or Cashew Nuts

\$38.00

Sliced tender beef stir fried with seasonal vegetables with either Almond or Cashew Nuts



Honey Pepper Pork

\$38.00

Pork Chop tossed in a honey and black pepper sauce. (Absolutely beautiful)



Hong Kong Style Sweet & Sour Pork

\$38.00

Pork in very light batter and stirred fried with Sweet & Sour Sauce

Sizzling Beef

\$36.00

Sliced tender beef stir fried and served on a sizzling plate on a bed of onions and broccoli

Sliced Beef with Black Bean Sauce

\$36.00

Sliced tender beef stir fried with seasonal vegetables and blackbean sauce

Sliced Beef with Oyster Sauce

\$36.00

Sliced tender beef stir fried with seasonal vegetables and oyster sauce

Sliced Beef with Seasonal Vegetables

\$36.00

Sliced tender beef stir fried with seasonal vegetables with a touch of garlic sauce



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.





Chicken & Duck



Basil Leaf Chicken

Diced chicken stir fried with Macadamia Nuts and Basil leaf with a dash of chilli oil.

\$36.00

Braised Duckling Country Style

Mouth watering tender duck braised with Chinese mushroom and diced seasonal vegetables.

\$38.00



Chiu Chow Chicken

Chiu Chow style stir-fried with xanthoxylon seeds, Chinese wine, and garlic and fish sauce on pearl leaves.

\$36.00

Crispy Duckling with Orange Sauce

Deep fried crispy duckling in a home made orange sauce.

\$40.00

Diced Chicken with Almonds or Cashew Nuts

Tender chicken pieces stir fried with seasonal vegetables with either Almond or Cashew Nuts.

\$38.00

Diced Chicken with Black Bean Sauce

Tender chicken pieces stir fried with seasonal vegetables and blackbean sauce.

\$36.00

Diced Chicken with Seasonal Vegetables

Tender chicken pieces stir fried with seasonal vegetables with a touch of garlic sauce.

\$36.00

East Village Duck

Traditional Chinese crispy duck, served with shredded apple and a sour apple sauce.

\$40.00

Golden Fried Crispy Skin Chicken

Crispy Skin Chicken served with five herbs & spices and fresh lemon (order 30 minutes prior)

\$38.00

Honey Chicken

Tender chicken pieces deep fried in batter - served with honey sauce and sprinkle of peanuts.

\$36.00

Lemon Chicken

Tender chicken pieces deep fried in batter - served with homemade lemon sauce.

\$36.00

Red Curry Duck

Cantonese crispy duck, served with the original Red Curry.

\$40.00



Roast Duck

Crispy roast duckling in a tangy plum sauce.

\$40.00



Three Cups Sauce Chicken

Diced chicken marinated with three different Sake stir fried with Soy and Chicken stock. Served in a sizzling pot and garnish with Basil Leaves.

\$38.00

West Lake Duck with Sweet and Sour Sauce

Crispy duck fried until golden brown and served with diced onions, pineapples and capsicums and homemade Sweet & Sour Sauce.

\$40.00



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.





Spicy



Spicy Salted Calamari OR Prawns

\$42.00

(Lightly battered Calamari or Prawns sautéed in spicy herbs and chilli.

Spicy Malaysian Sweet Chilli Prawns

\$45.00

Fresh King Prawns cooked with Malaysian style chilli sauce and served in a claypot .

Chilli Prawns with Vegetables

\$45.00

King Prawns stir fried with chilli sauce and seasonal vegetables.

Curry Prawns with Vegetables

\$45.00

King Prawns stir fried with curry and seasonal vegetables.

Satay Prawns with Vegetables

\$45.00

King Prawns stir fried with satay sauce and seasonal vegetables.



Spicy Pepper Salted Bean Curd

\$36.00

Lightly fried Beancurd cubed tossed with spicy pepper & salt.

Chilli Beef with Vegetables

\$36.00

Sliced tender beef stir fried with chilli sauce and seasonal vegetables.

Chilli Chicken with Vegetables

\$36.00

Tender Chicken pieces stir fried with chilli sauce and seasonal vegetables.

Curry Beef with Vegetables

\$36.00

Sliced tender beef stir fried with curry and seasonal vegetables.

Curry Chicken with Vegetables

\$36.00

Tender Chicken pieces stir fried with curry and seasonal vegetables.

Kang Bao Beef

\$38.00

Juicy fillet steak cubes stir fried with peanuts and dried chilli..

Kang Bao Chicken

\$38.00

Tender chicken pieces stir fried with peanuts and dried chilli.

Satay Beef with Vegetables

\$36.00

Sliced tender beef stir fried with satay sauce and seasonal vegetables.

Satay Chicken with Vegetables

\$36.00

Tender Chicken pieces stir fried with satay sauce and seasonal vegetables.

Szechuan Beef

\$36.00

Sliced tender beef stir fried with spicy szechuan sauce and broccoli.

Szechuan Chicken

\$36.00

Tender chicken pieces stir fried with spicy szechuan sauce and broccoli.



Szechuan Eggplant

\$36.00

Batons of eggplant and finely chopped chicken cooked with "Fishy" fragrance Sauce served in a traditional clay pot.



Belachan Spinach (mild, medium or hot)

\$30.00



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.





Sweet & Sour

Sweet and Sour Chicken in Batter	\$36.00
Tender chicken pieces deep fried in batter and tossed with fresh pineapple pieces, onions, capsicums and sweet pickles.	
Sweet and Sour Fish	\$39.00
Fish fillet pieces deep fried in batter and tossed with fresh pineapple pieces, onions, capsicums and sweet pickles.	
Sweet and Sour Pork	\$36.00
Juicy pork pieces cubed deep fried in batter and tossed with fresh pineapple pieces, onions, capsicums and sweet pickles.	
Sweet and Sour Prawns	\$45.00
King Prawns deep fried in batter and tossed with fresh pineapple pieces, onions, capsicums and sweet pickles.	

Vegetarian & Vegan Dishes

Bean Curd Steamed with Special dried Soya Beans Sauce	\$28.00
Cubed Bean Curd steamed with an authentic dried soya bean sauce.	
Bean Curd with Mixed Vegetables	\$30.00
Bean Curd stir fried mix seasonal vegetables with a light garlic sauce.	
Chinese Broccoli	\$30.00
Wok-tossed Chinese broccoli with a touch of ginger.	
Chinese Broccoli with Chinese Mushroom	\$32.00
Long stem of chinese broccoli stir fried chinese mushroom with a light garlic sauce.	
Mixed Seasonal Vegetables	\$28.00
Mixed seasonal vegetables stir fried with a light garlic sauce, blackbean sauce or chilli sauce.	
Mixed Vegetables with Almonds and/or Cashew Nuts	\$32.00
Mixed seasonal vegetables stir fried with a light garlic sauce, blackbean sauce or chilli sauce and sprinkle with a generous portion of Almonds or Cashew Nuts.	
Shanghai Cabbage with Chinese Mushroom	\$32.00
Long stem of Shanghai Cabbage stir fried chinese mushroom with a light garlic sauce.	
Stir Fried Garlic Spinach	\$30.00
Stir fried Spinach with garlic sauce.	
Mixed Chinese Greens	\$32.00
Wok-tossed chinese broccoli, snow peas & bak choy with a touch of ginger and soy.	



Chef Suggestions




Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.







Noodles - (Pan Fried or Crispy)

Combination Chow Mein	\$45.00
Seafood and meat Combination stir fired with mix vegetables on a bed of noodles.	
BBQ Pork Chow Mein	\$38.00
BBQ Pork stir fired with mix vegetables on a bed of noodles.	
Beef Chow Mein	\$38.00
Sliced Beef stir fired with mix vegetables on a bed of noodles.	
Chicken Chow Mein	\$38.00
Tender Chicken pieces stir fired with mix vegetables on a bed of noodles.	
Prawns Chow Mein	\$45.00
King Prawns stir fired with mix vegetables on a bed of noodles.	
Singapore Noodles (Mild, Medium or Hot)	\$38.00
Rice Noodles stir fried with shredded BBQ Pork, prawns, capsicums and onions.	
 Shredded Chicken Pan Fried Egg Noodles	\$39.00
Shredded chicken, snow peas, bean shoots and chinese mushroom – all stir fried with a sauce of your choice (Blackbean, XO or Garlic Sauce).	

Rice

 Oriental Dry Anchovies Chicken Fried Rice	\$35.00
An authentic chinese cuisine – cooked with Oriental Dry Anchovies, Shredded Lettuce, ginger and diced chicken	
 Diced King Prawns and Chinese Sausage Fried Rice	\$35.00
 Diced Scallops and Egg White Fried Rice	\$40.00
Simply irresistible! It can be served on its own or accompany with any main and Chinese greens.	
 XO Seafood Chilli Special Fried Rice	\$40.00
 Egg White and Shredded Lettuce Fried Rice	\$30.00
Diced Foie Gras with Seafood Fired Rice	\$58.00
Special Fried Rice (with shrimps and BBQ pork) (large serve)	\$25.00
Special Fried Rice (with shrimps and BBQ pork) (small serve)	\$18.00
Steamed Rice	\$5.00



Chef Suggestions



Vegetarian Dish

Disclaimer: Due to possible contamination in our kitchen, we cannot guarantee allergen-free in all our dishes.

