

## CHEF'S SPECIALS 廚師推薦

<b>Peking Duck (Whole)</b> - Served in Two Courses <b>Served beside your table</b> 北京烤鴨(原隻)- 分為兩食	\$50.80
<b>1st Course: Skin with Pancakes (10 pieces)</b> 第一食: 鴨皮(10片小餅) Renowned Northern Chinese Emperor's Delight! Ducks Are Roasted to Create a Tender Crispy Layer of Skin Which Is Served at Your Table with Shallots, Cucumber & Hoi Sin Sauce & Wrapped in Delicate Peking Style Pancake.	
<b>2nd Course: San Choy Bow/ Noodle</b> 第二食: 生菜包或炒麵 Shredded Succulent Duck Pieces, Lightly Stir-Fried with Vegetables and Served in A Fresh & Crisp Lettuce Cup.	
<b>Peking Duck (Half) - Served in One Course With 6 Pancakes</b> 北京烤鴨(半隻)- (6片小餅)	\$27.80
<b>Golden Stuffed Prawn Balls (6 pieces)</b> 金絲酥炸鳳凰球(6個) JinYan Fried King Prawns with Salted Egg Served with Deep Fried Dry Bean Curd Balls	\$30.80
<b>Imperial Flaming Pork Ribs</b> 皇家火焰排骨	\$28.80
<b>Baked Whole Squid with BBQ Sauce</b> 燒汁原隻魷魚筒	\$25.80
<b>Diced Steak Wok Fried with French Duck Liver Paste</b> 法式鵝肝牛柳粒	\$29.80
<b>Stir Fried King Prawns, Pine-seed with Thousand Island Sauce</b> 松子千島蝦球	\$26.80
<b>Stone Pot Veal Ribs with Traditional Cantonese Soy Sauce</b> 好味石鍋牛仔骨	\$26.80

## ENTRÉE 頭盆

<b>Mixed Entree Tasting Platter Including Spring Roll, Fried Dim Sim &amp; Fried Prawn Dumpling</b> 三色炸盤 (春捲、燒賣、蝦餃)	\$5.80 Served
<b>Fried/ Steamed Dim Sim or Gow Gee (4 pieces)</b> 炸/蒸燒賣或水晶蝦餃 (各4粒)	\$6.80
<b>Sesame Prawn Toast (4 pieces)</b> 蝦多士 (4塊)	\$7.80
<b>King Prawn Cutlet (2 pieces)</b> 吉列蝦 (2件)	\$9.00
<b>Deep Fried Minced Prawns wrapped in Crab Claws (2 pieces)</b> 百花鑲蟹鉗 (2個)	\$15.00
<b>Seafood San Choy Bow (2 pieces)</b> (2片) 海鮮生菜包	\$12.80
<b>Chicken San Choy Bow (2 pieces)</b> (2片) 雞肉生菜包	\$10.80
<b>Mini Spring Rolls (4 pieces)</b> 迷你小春捲 (4條)	\$6.80
<b>Special Fried Wan Ton</b> 特式炸雲吞 (4粒)	\$5.80

## COLD CUTS 冷盆

<b>Jin Yan Supreme Platter</b> 錦宴一品拼盤	large: \$54.80 medium: \$43.80 small: \$32.80 大: \$54.80 中: \$43.80 小: \$32.80
<b>Crispy Skin B.B.Q Pork with Honey Sauce (Char Sui)</b> 蜜汁脆皮叉燒	\$21.80
<b>Roast Duck H.K. Style</b> 港式明爐燒鴨	\$22.80
<b>Steamed Organic White Cut Chicken Served with Ginger &amp; Shallot Sauce</b> 貴妃白切雞	\$20.80

## COLD CUTS 冷盆

<b>Salted Baby Octopus Japanese Style</b> 日式拌八爪魚	\$18.80
<b>Beef Shin served in Chinese Wine</b> 汾酒牛展	\$16.80
<b>Fresh Cucumber Beijing Style</b> 🌿 京式拍黃瓜(小辣)	\$9.80
<b>Green Mustard with Salted Jelly Fish</b> 青芥拌海蜇	\$16.80

## PREMIUM SOUPS 湯羹

<b>Szechuan Style Hot and Sour Soup</b> 川式酸辣湯	\$7.80
<b>Minced Beef in Egg White Soup</b> 西湖牛肉羹	\$6.50
<b>Chicken and Sweet Corn Soup</b> 雞蓉粟米羹	\$5.80
<b>Crab Meat and Sweet Corn Soup</b> 蟹肉粟米羹	\$6.80
<b>Short Soup (Wonton) (6 Pieces)</b> 上湯雲吞(6粒)	\$6.00
<b>Long Soup (Egg Noodles)</b> 上湯淨麵	\$6.00
<b>Tofu Soup with Mixed Seafood and Egg White</b> 海鮮翡翠豆腐羹	\$7.80
<b>Combination Long Soup (Egg Noodles)</b> 什燴湯麵	Small \$10.80 Large \$17.80 小\$10.80 大\$17.80
<b>Combination Short Soup</b> 什燴雲吞	Small \$12.80 Large \$17.80 小\$12.80 大\$17.80

## **LIVE SEAFOOD TODAY 是日海鮮**

*All Catch of The Day Dishes Are At Market Price, Please Choose Your Favourite Cooking Style. Simply ask our service Staff.*

### **Lobster (Sashimi, Supreme Soup, Salt & Pepper, Ginger & Shallots, Garlic and Butter, Bake Cream or Cheese)**

龍蝦 (刺身、上湯、椒鹽、薑蔥、蒜子牛油忌廉焗或芝士焗)

### **Mud Crab (Ginger and Shallot, Singapore Chilli, Lamma Island, Golden Sand Vermicelli)**

澳洲泥蟹 (薑蔥、星洲、避風塘、金沙粉絲)

### **King Crab (Salt Pepper, Braised with Supreme Soup, Butter and Cheese, Crab Spawn Hot & Sour Soup or Noodle)**

皇帝蟹 (椒鹽、上湯、牛油芝士焗、蟹黃酸辣湯或伊面)

### **Coral Trout (Steamed with Ginger & Shallots, Salted Turnip and Tofu, Garlic & Peel Steam)**

星班 (清蒸、頭菜豆腐蒸、蒜子果皮蒸)

### **Parrot Fish (Steamed with Ginger & Shallots, Spiced Cabbage Tofu Steam, Preserved Olive)**

青衣 (清蒸、冬菜豆腐蒸、欖菜蒸)

### **Morwong (Stir Fried Fillet, Steam with Black Bean Sauce, Mushroom & Pickle Cabbage Steam) 三刀 (炒球、豉汁蒸、雙冬蒸)**

### **Silver Perch (Steamed with Black Bean & Chilli, Salted Olive Steam, Simmer with Oil)**

銀鱸 (黑椒蒸、欖角蒸、油浸)

### **Barramundi (Salt & Pepper, Sweet& Sour Boneless, Salty Fish Steam)**

盲曹 (椒鹽、松鼠、鹹魚蒸)

### **Pippies (Stir Fried with Black Bean Sauce, XO Chilli, Salt Water Stewed)**

無沙大蜆 (豉椒炒、XO醬炒、鹽水浸)

### **Live Prawns (Steam, Maggi sauce, Salt & Pepper)**

游水生蝦 (白灼、美極、椒鹽)

### **Scallop (Steamed with Garlic, Steamed with Black Bean, Steamed with Ginger & Shallot)**

帶子 (蒜茸蒸、豉汁蒸、清蒸)

### **Oyster (Steamed with Ginger and Shallots, Pan Fried Egg, XO Chilli Sauce)**

生蠔 (清蒸、煎蛋、XO醬蒸)

### **Green Lip Baby Abalone (Steamed with Ginger and Shallots, Steamed with Garlic, Steamed with Black Bean Sauce)**

游水青邊鮑仔 (清蒸、蒜蓉蒸、豉汁蒸)

### **Green Lip Abalone (Whole Piece Stir Fried with Oyster Sauce (Reserve in advance), Stewed Fried, Boiled in Soup)**

游水青邊鮑魚 (原汁紅燒 (預約)、油泡、堂灼)

**DRIED ABALONE, DRIED SEA CUCUMBER, SHARK'S FIN,  
DRIED FISH TRIPE, BIRD'S NEST & SOUP**  
鮑、參、翅、肚、燕窩及湯羹

<b>Braised Whole Abalone with Oyster Sauce</b> 紅扣原隻澳洲鮑	\$58.00/each
<b>Braised Sliced Abalone with Dried Scallop &amp; Vegetable</b> 翡翠瑤柱扒鮑片	\$68.00
<b>Superior Grade Shark's Fin* Rich Golden Sauce (Reserve in advance)</b> 黃燜大鮑翅(預定)	\$128.00pp (100g)
<b>Shark's Fin Soup with Crab Meat</b> 蟹肉燴生翅	\$36.80pp
<b>Shark's Fin Soup with Sliced Chicken</b> 雞絲燴生翅	\$32.80pp
<b>Stewed Bird's Nest &amp; Dried Scallops Soup</b> 瑤柱燴燕窩	\$23.80pp
<b>Combination Dried Sea Treasure Soup</b> 鮑, 參, 翅, 肚, 羹	\$26.80pp

*\*This Special Treated Sharks' Fin Is Priced According to Quality.*

## SEAFOOD (PRAWN, SCALLOPS, FISH)

### 海鮮 (蝦、帶子、魚)

<b>Wok Fried Scallops with XO Sauce and Chilli</b>  XO醬爆帶子(小辣)	\$28.80
<b>Ko Bao King Prawns Wok Tossed in a Spicy Honey and Sour Sauce</b>  宮保蝦球(小辣)	\$26.80
<b>Crispy King Prawns with BBQ Sauce</b> 燒汁脆皮蝦球	\$28.80
<b>Wok Fried King Prawns with Garlic &amp; Butter</b> 蒜子牛油忌廉炒蝦球	\$28.80
<b>Deep Fried Squid with Special Fine Soy Sauce</b> 好味香酥鮮魷	\$22.80
<b>Deep Fried Trout Fillets with Special Seafood Sauce</b>  風味醬炸班片(小辣)	\$24.80
<b>Wok fried King Prawns cooked with spicy Szechuan sauce</b>   川味魚香蝦球(辣)	\$26.80
<b>Wok fried King Prawns with a mild curry sauce</b>  咖喱蝦球(小辣)	\$26.80
<b>Braised King Prawns with Garlic and Onion</b> 蒜子蝦球	\$26.80
<b>Wok fried King Prawns in Satay Sauce</b> 沙爹蝦球	\$26.80
<b>Wok Fried King Prawns with XO Sauce and Pine Nuts</b>  XO醬松仁炒蝦球(小辣)	\$26.80
<b>Honey King Prawns</b> 蜜糖蝦球	\$26.80
<b>Spicy Salt and Pepper King Prawns</b>  椒鹽蝦球(小辣)	\$26.80
<b>Braised Scallops with Ginger and Shallots</b> 薑蔥炒帶子	\$28.80
<b>Braised Fish Fillets with Ginger and Shallots</b> 薑蔥班片	\$24.80
<b>Fish Fillets with Seasonal Vegetables</b> 時菜班片	\$24.80
<b>Spicy Salt and Pepper Calamari</b>  椒鹽魷魚(小辣)	\$18.80

## POULTRY 家禽

<b>Deep-Fried Crispy Skin Chicken</b> 脆皮炸子雞	\$16.80
<b>Boneless Crispy Skin Chicken in Shantung Style</b>  山東雞(小辣)	\$19.80
<b>Boneless Lemon Chicken</b> 香檸炸軟雞	\$16.80
<b>Chicken Fillets Served in a Supreme Satay Sauce</b> 沙爹炒雞球	\$16.80
<b>Stir Fried Chicken Fillets in Honey Sauce</b> 蜜糖雞柳	\$16.80
<b>Stir fried Szechuan Chicken Fillets</b>  四川雞球(小辣)	\$16.80
<b>Stir Fried Chicken Fillets with Garlic</b> 蒜子雞球	\$16.80
<b>Stir Fried Chicken Fillets with Cashew Nuts</b> 腰果雞球	\$16.80
<b>Ko Bao Chicken in a spicy honey with macadamia Nuts</b>  夏果宮保雞球(小辣)	\$26.80
<b>Braised Roast Duck with Wild Treasure</b> 山珍扒紅鴨	Half 半隻: \$23.80 Whole 一隻: \$45.80
<b>Roast Duck with Garlic Flavour</b> 蒜香脆皮鴨	Half 半隻: \$23.80 Whole 一隻: \$45.80

## **PORK, BEEF & LAMB 豬、牛、羊**

<b>Peking Style Pork Spare Ribs</b> 京都焗肉排	\$18.80
<b>Sweet and Sour Pork</b> 什果咕嚕肉	\$18.80
<b>Szechuan Pork Fillets</b>  四川肉柳(小辣)	\$18.80
<b>Pork Spare Ribs with Sweet Vinegar Sauce</b> 鎮江肉排	\$18.80
<b>Spicy Salt and Pepper Pork Ribs</b>  椒鹽肉排(小辣)	\$18.80
<b>Sautéed Beef with Black Bean Sauce</b> 豉椒牛肉	\$18.80
<b>Sautéed Beef with Satay Sauce</b> 沙爹牛肉	\$18.80
<b>Beef with Seasonal Vegetable</b> 時菜牛肉	\$18.80
<b>Fillet Steak in Cantonese Style</b> 西汁煎牛柳	\$23.80
<b>Eye Fillet Steak Cubes in Wasabi Sauce</b> 日式牛柳粒	\$23.80
<b>Lamb Fillet With Contonese BBQ Sauce</b> 燒汁羊肉	\$19.80
<b>Wok Fried Lamb Fillets with Shallot Chinese Style</b> 蔥爆羊肉	\$19.80
<b>Steamed Minced Pork with Salted Egg</b> 鹹旦蒸肉餅	\$19.80
<b>Shredded Beef with Peking Style</b> 幹燒牛柳絲	\$21.80
<b>Wok Fried Steak with Black Pepper Sauce</b> 黑椒牛柳	\$22.80
<b>Wok Fried Shredded Steak with Szechuan Sauce</b>  川味魚香牛柳絲(小辣)	\$20.80
<b>Wok Fried Shredded Lamb with Peking Rich Soy Sauce</b> 京醬羊柳絲	\$19.80

## STONE HOT POT, SIZZLING PLATE 石鍋、鐵板、煲仔系列

<b>Braised BBQ OX Tails in Stone Hot Pot</b> 法式石鍋牛尾	\$22.80
<b>Mixed Mushroom and Bean Curd with Pumpkin Soup in Stone Hot Pot</b> 石鍋金湯雜菌豆腐帶子	\$28.80
<b>Thai Style Chicken Ball in Stone Hot Pot</b> 🌶️ 泰式石鍋雞球(小辣)	\$20.80
<b>Fish Fillets and Eggplant with Spicy Sauce in Stone Hot Pot</b> 石鍋鮮茄煮班片	\$26.80
<b>JIN YAN Supreme Dried Seafood in Stone Hot Pot</b> 石鍋錦宴一品海味	\$32.80
<b>Stewed Field Mushroom, Chicken with Chinese Wine in Stone Hot Pot</b> 石鍋山珍清酒煮雞	\$22.80
<b>Szechuan Salted Fish Flavored with Eggplant in Hot Pot</b> 川味魚香茄子煲	\$18.80
<b>Veal Rib Hot Pot with 3 Special Sauce</b> 三杯牛仔骨煲	\$23.80
<b>Braised Chop Chicken with Seafood Sauce</b> 啫啫滑雞煲	\$22.80
<b>Steamed pork belly with salted dried mustard cabbage</b> 梅乾菜扣腩肉	\$18.80
<b>Sizzling Lamb Fillets with Black Pepper with Sauce</b> 鐵板黑椒羊肉	\$19.80
<b>Sizzling Steak with Thousand Island Sauce</b> 鐵板千島牛柳	\$23.80
<b>Sizzling Mongolian Lamb Fillets</b> 蒙古羊肉	\$22.80
<b>Sizzling Szechuan Beef Fillets / Chicken Fillets</b> 🌶️ 四川牛肉/雞肉(小辣)	\$20.80
<b>Sizzling Garlic Beef Fillets / Chicken Fillets</b> 蒜子牛肉/雞肉	\$20.80

## OMELETTE 芙蓉

<b>King Prawns Omelette</b> 蝦球芙蓉	\$26.80
<b>Combination Omelette</b> 什燴芙蓉	\$20.80
<b>Chicken Omelette</b> 雞肉芙蓉	\$20.80
<b>BBQ Pork Omelette</b> 叉燒芙蓉	\$20.80

## VEGETARIAN & SEASONAL VEGETABLE 素菜及時蔬

<b>Stewed Mix Chinese Vegetarian &amp; Tofu with Oyster Sauce</b> 羅漢上素扒豆腐	\$19.80
<b>Braised Mix Mushroom with Superior Soup</b> 金湯燴雜菌	\$18.80
<b>Braised Bamboo Piths with Preserved Vegetables</b> 竹筴鼎湖上素	\$20.80
<b>Preserved Egg and Salted Egg with Vegetables in Premium Soup</b> 金銀蛋上湯浸菜膽	\$18.80
<b>Boiled Seasonal Vegetables in Salty Soup</b> 鹽水浸時蔬	\$17.80
<b>Steamed Vegetables with Dry Scallops Sauce</b> 瑤柱扒時蔬	\$20.80
<b>Stir Fried Mixed Vegetables in Oyster Sauce</b> 蠔皇郊外時菜	\$16.80
<b>Steamed Green Vegetables with Chinese Mushroom</b> 北菇扒時菜	\$17.80
<b>Stir Fried Green Beans with Soy Black Beans</b>  豆豉幹煸四季豆(小辣)	\$16.80
<b>Deep Fried Bean Curd with Chinese Mushroom</b> 紅燒豆腐	\$17.80
<b>Spicy Salt and Chilli Tofu</b> 椒鹽豆腐	\$16.80
<b>Stir Fried Mixed Vegetables</b> 清炒什菜	\$16.80
<b>Grandma Tofu</b>  麻婆豆腐(小辣)	\$17.80
<b>Wok Fried Crab Meat with Broccoli</b> 蟹肉扒西蘭花	\$20.80

## RICE NOODLES, EGG NOODLES, RICE 粉、麵、飯

<b>Jin Yan specialty Fried Rice (seafood)</b> 錦宴招牌炒飯(海鮮)	\$22.80
<b>Fried Rice or Vegetarian Fried Rice</b> 炒飯或時菜炒飯	Small 小份: \$10.80 Large 大份: \$14.80
<b>Minced Beef Fried Rice</b> 生炒牛肉飯	\$15.80
<b>Special Fried Rice</b> 特別炒飯	\$16.80
<b>E-Fu Noodle with Shredded Mushroom</b> 幹燒伊面	\$16.80
<b>Singapore Fried Rice Noodle</b> 星洲炒米粉	\$16.80
<b>Chicken Fried Noodle/ Rice Noodle / Deep Fried Egg Noodle</b> 雞球炒麵/河粉/炸麵	\$16.80
<b>Vegetarian Fried Noodle/ Rice Noodle/ Deep Fried Egg Noodle</b> 時菜炒麵/河粉/炸麵	\$15.80
<b>Seafood Noodle/ Rice Noodle /Deep Fried Noodle</b> 海鮮炒麵	\$22.80
<b>Chow Kew Dew</b> 炒貴刁	\$16.80
<b>Crab Meat E-Fu noodle</b> 蟹肉燒伊面	\$23.80
<b>Special Stone-pot Fried Rice</b> 特色石鍋炒飯	\$20.80
<b>Fried Rice Noodle with Beef Fillet</b> 乾炒牛河	\$16.80
<b>Diced Chicken Salty Fish Fried Rice</b> 鹹魚雞粒炒飯	\$18.80
<b>Hokkien Style Fried Rice</b> 福建燴飯	\$22.80
<b>Steamed Jasmine Rice</b> 絲苗白飯	\$3.00 pp \$3.00 / 每位
<b>Deep Fried Bird's Nest</b> 炸雀巢	Extra Charge \$3.00 另加 \$3.00

Form of Payment: We Only Accept Cash and Major Credit Cards with Sales Total over \$40.00.  
Extra 2% Credit Card Service Fee Will Be Applied to The Amount Paid by American Express Card.  
Public Holiday Surcharge: Adults \$2.00 Each, 12 Years & Under \$1.00 each.

All Price Are Inclusive of 10% GST.

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