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Our Chef's Choice Banquet

Lunch

Three Course from 35 pp

Five Course from 55 pp

Lunch banquet available till 7pm

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Dinner

Six Course from 75 pp

Eight Course from 95 pp

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ALL PRICES GST INCLUSIVE

Entertainment card not applicable for lunch banquets

MASK OF CHINA
115 -117 Little Bourke Street
Melbourne 3000
Phone: (03) 9662 2116
www.maskofchina.com.au

湯羹 Soup

竹笙蝦丸湯 Prawn Ball Soup 15

Mashed prawns and bamboo pith in a light broth

三絲堯柱羹 Dried Scallop Soup 10

Three meat julienne with dried scallops

太極羹 Tai Chi Soup 14 (Vegetarian 11)

Chiu Chow style soup, a combination of seafood, beancurd and greens

淮山杞子燉鵪鶉 Quail & Herbs Soup 18

Slow boiled whole quail in a chinese herbal soup

潮洲大魚翅 Chiu Chow Braised Shark Fin 55

A silky style sharkfin soup

紅燒大鮑翅 Stewed Deluxe Shark Fin 95

特級大鮑翅 Stewed Superior Shark Fin 150

檸檬燉鴨湯(預訂) Duck in Preserved Lemon Soup 60 (24 hour notice required)

Marinated duck double boiled in a preserved lemon soup

花旗參燉鴿湯(預訂) Double Boiled Pigeon and Ginseng 80 (24 hour notice required)

Whole pigeon double boiled with ginseng and other medicinal herbs

頭盤 Appetizer

石榴菊花雞, 石榴蝦 Pomegranate Dumpling 12

Chiu Chow style dumpling of diced chicken (or prawn) wrapped in an egg white pastry

韭菜盒, 炸蝦棗, 炸春卷 Assortment of Chiu Chow Appetizers 10

Garlic chive pasty, deep fried prawn ball and spring roll

煎齋菜蛋卷 Vegetarian Egg Pancake 10

Assortment of vegetables stir fried then wrapped in an egg pancake

椒鹽鮮魷 Squid in Spicy Salt 14

Squid fried in light batter, then seasoned with onion and spices and chillies

生菜包 Sung Choy Bow

龍蝦 Crayfish 15

牛柳 Beef 12

齋菜 Vegetarian 10

炭燒羊扒 Chasiu Lamb Cutlet 13

Charcoal grilled in chinese BBQ sauce, then glazed in honey serve with heart of bok choy

秘製鸕鶿 Spicy Quail 14

Marinated whole de-boned quail panfried, then tossed in five spices

蒸生蠔, 帶子, 青口, 蜆 Shell Fish of The Day POA

Please ask for cooking methods

龍蝦類 Crayfish POA

薑蔥焗龍蝦 Ginger and Spring Onion

魚香龍蝦球 Sautéed with Fish Flakes

椒鹽龍蝦球 Spicy Salt

泥蟹 Mud Crab, 南極蟹 Snow Crab POA

潮式凍肉蟹 Chilled, Chiu Chow style
(1 hour preparation)

清蒸肉蟹 Steamed in Chinese Rice Wine

川椒焗蟹 Chinjew Sauce

鮑魚類 Green Lip Abalone POA

原隻菜膽鮮鮑魚 Stewed Whole Abalone
Whole abalone stewed, using our chef's special recipe

油泡鮮鮑片 Sautéed Fresh Abalone
Freshly sliced, lightly sautéed with a pinch of garlic

魚類 Fish (Whole POA)

潮式蒸海上鮮 Steamed, Chiu Chow Style 32

Chinese pickled vegetable, mushrooms, pork and touch of chilli

油泡魚塊 Lightly Sautéed fillets 32

Sautéed with thinly diced celery and capsicum

煎封魚塊 Pan Fried in Superior Soy 32

Pan fried, then cooked in a sweetened soy

蒜香魚塊 Wok Seared with Spicy air dried Garlic 32

Wok seared to seal the flavour then sprinkled with spice and air dried garlic

蝦類 King Prawns

川椒蝦球 Chinjew Sauce 38

辣椒蝦球 Special Chilli Sauce 38

椒鹽蝦球 Spicy Salt 38

海鮮類 Other Seafood

崧子帶子 Scallops with Pine Nuts 35

薑蔥帶子 Scallops in Ginger and Spring Onion 35

油泡帶子 Sautéed Scallops 35

蠔仔煎蛋 Fried Oyster Omelette 35

Oysters wok seared in egg omelette

家禽類 Poultry

碧綠川椒雞 Chicken in Chinjew Sauce 28

A chiu chow classic, skinless chicken tossed in a herbal peppercorn flavoured sauce

生炸童子雞 Roasted Whole Poussin 26

(30 minutes preparation)

鹵水鴨片 Soyed Duck Fillet 35

A traditional recipe of duck fillets cooked in a soy herb sauce

檸檬鴨 Duck in Lemon Liqueur Sauce 28

北京填鴨 Peking Duck 4pcs 26

野味類 Game (Seasonal)

乳鴿 (紅燒, 蔥油焗, 南乳) Roast Whole Squab 32

(Plum Salt, Spring Onion Or Bean Paste Sauce)

薑蔥鹿肉 Saddle of Venison in Ginger & Spring Onion 32

川椒野豬柳 Tenderloin of Wild Boar in Chinjew Sauce 32

油泡鱷魚 Sautéed Fillet of Crocodile 35

煲仔類 Pots & Pans

蝦子遼參肉丸煲 Sea Cucumber, Meat Ball & Dried Prawn Roe 40

肉絲魚肚煲 Shredded Pork with Fish Blubber 38

堯柱豆腐煲 Dried Scallops and Bean Curd 36

咸魚雞粒豆腐煲 Bean Curd, Salted Fish Flakes & Chicken 30

豬 Pork

肉片 (蔥爆) Tenderloin 28
Tossed in spring onion and light chilli

肉排 (椒鹽, 密椒, 咕嚕) Pork Ribs 26
Spicy salt, honey & pepper corn or sweet & sour

牛 Beef

牛肉 (沙茶, 蠔油, 豉汁, 川椒) Tenderloin 28
Satay, oyster sauce, black bean or chinjew sauce

牛柳 (中式, 川椒) Eye Fillet 250g 42
Grilled then served in Cantonese, chinjew or black pepper sauce

齋菜 Sides

時菜 (清炒, 豉醬) Greens 20
Assorted greens in light stock or bean paste

方魚炒時菜 20
Greens with preserved fish flakes

豆腐 (時菜, 北菇扒) Bean Curd 22
Bean curd with greens or chinese mushroom

潮州風味小炒 Chiu Chow Old Favourite Sides

攪菜肉崙炒四季豆 Mince with Preserved Olives 25
Minced meat stir fried with sugar peas and preserved black olives

菜脯肉崙煎蛋 Chiu Chow Omelette 25
Omelette of minced pork and preserved vegetables

椒醬肉粒 Spicy Bean Curd 25
Bean curd, meat, nuts, pickled vegetables tossed in spice

飯麵類 Rice and Noodles

潮州炒飯 Chiu Chow Fried Rice 18

福建炒飯 Hokkein Fried Rice 30
Seafood on a bed of egg fried rice

潮州粥 Chiu Chow Congee of the Day 20
Rice, mushroom, salted chinese pickle and meat in a consume

潮州麵線 Chiu Chow Fried Noodles 20

潮式干燒伊麵 Pan Fried Egg Noodles (Sweet) 25
Wok seared stock cooked egg noodles served with sugar and brown vinegar

絲苗白飯, 白粥 Steamed Rice or Congee 4pp