

Peking Duck

China's most popular national food is available for you to experience here at Yum Cha Dragon

Peking Duck had a noble beginning – first prepared for the Emperor of China in the Yuan Dynasty (1271 to 1368) it remained one of the main dishes on the imperial court menu.

Popularity of this dish spread to the upper classes during the Qianlong Period (1736-1796) of the Qing Dynasty – even inspiring poetry. In 1864 came the opening of “Quanjudu” restaurant by Yang Quanren and the new development of the hung oven to roast ducks. This well known Chinese restaurant introduced Peking Duck to the rest of the world.

Our Peking Duck is a world famous dish, not only because of how it is cooked but also because of the way it is prepared and served. Succulent duck meat with crispy skin is wrapped in a pancake with strips of sliced cucumber, spring onion and Hoi Sin sauce.



Please take your time and enjoy

Qing man man xiang yong

請慢慢享用

(1a) Peking Duck Experience*

(Serves 2) 65.00

When you order the Whole Peking Duck you are in for a real treat – it's an experience, not just a meal.

Your duck, with its crispy skin and succulent meat will be presented to your table whole. It will then be taken away for our Master Chef to prepare for you. Chef will carefully slice the meat to use for your Peking Duck. He will use the remaining meat in a stir fry combined with fresh bean shoots, kale and spring onions. The bones will be used to flavour a delicious duck broth with ginger, bok choy and bean curd. With this experience, none of the duck goes to waste!

Have fun with your food

To enhance the enjoyment of your Peking Duck Experience, you have the opportunity to prepare the Peking Duck yourself. Platters of duck meat, delicate pancakes, Hoi Sin sauce, and strips of cucumber and spring onion will be placed in the centre of your table. *Now the fun begins!* If you're preparing Peking Duck for the first time, simply follow the instructions below.



Place pancake on your plate. Lay 1 piece of meat in the centre and towards the top



Place 1 strip of cucumber and 1 strip of spring onion beside the meat



Take 1 teaspoon of sauce and drizzle it over the duck meat



Gently fold the pancake. First fold the bottom up towards the centre



Then fold in the sides. Now you are ready to eat your Peking Duck

SUPER TUESDAY: Order a main + dessert and we will split your total food bill in half.

A minimum of a main meal + dessert must be ordered per person. Valid lunch & dinner on Tuesdays. * - indicates excluded items. NOT VALID with any other offer, promotion or discount or for groups over 15. Super Tuesday offer must be requested prior to bill
Yum Cha Dragon Menu 18 June 09

BANQUET MENUS

(b1) Happy Dragon Banquet*

\$48 per person. Minimum 2 people

Chicken & sweet corn soup
Spring roll
B.B.Q pork tenderloin
Honey prawns
Chinjew chicken
Special combination fried rice
Homemade ice cream
Coffee or tea



(b2) Golden Lotus Banquet*

\$55 per person. Minimum 3 people

Shredded duck combination soup
Sesame prawn on toast
Calamari with spicy salt and pepper
Top cut fillet of beef with Szechuan sauce
Cantonese prawns
Caramelised pork spare ribs
Singapore noodles
Banana or pineapple fritter with ice cream
Coffee or tea



(b3) Emperor Banquet*

\$85 per person. Minimum 3 people

Seafood combination soup
San choy bow with seafood served in crisp lettuce cup
House specialty - Peking duck
Stir fried live lobster with shallots, ginger & egg noodles
Top cut fillet of beef with Mandarin sauce
Stir fried Chinese mixed vegetables
Special fried rice with shredded roast duck
Fried ice cream or Peking toffee apple
Coffee or tea



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Soup

(1)	Chicken & sweet corn soup	5.50
(2)	Szechwan style hot and sour soup	6.50
(3)	Won ton soup	7.50
(4)	Shredded duck combination soup	7.00
(5)	BBQ pork and noodle soup	7.50
(6)	Tom Yum seafood soup	8.00
(7)	Sweet corn, carrot & green pea soup	5.00

Entrée

(8)	Freshly shucked oysters with chili lime dressing (min 3 pcs)	3.00 ea
	Steamed Pacific oysters (min 3 pcs each type), choice of:	3.00 ea
	(10) X.O. sauce	
	(11) Black bean	
	(12) Spring onion and ginger	
(13)	Crispy spring roll with chicken and vegetables (2 pcs)	8.50
(14)	Crispy tiger prawns on seaweed salad with Wasabi sauce (3 pcs)	14.50
	'San Choy Bow' served in lettuce cup with Hoi Sin sauce, choice of:	
	(15) Duck	8.80
	(16) Chicken	7.80
	(17) Seafood	9.50
	(18) Vegetarian	6.50
(19)	Salt and pepper local calamari	12.50
(20)	Variety of dim sum in a bamboo basket (3 pcs)	7.50
(21)	Grilled BBQ pork loin with Char Siu sauce	11.00
(22)	BBQ pork spare ribs with a Hoi Sin glaze	10.50



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Prawn & Scallops

- Crystal Bay prawns, stir fried with Asian greens and your choice of: 34.00
- (23) Singapore chili sauce
 - (24) Garlic & butter
 - (25) Honey & black pepper
- (26) Succulent king prawns stir fried in Chef's own special stock with Chinese broccoli, mushroom and carrot 32.00
- (27) Prawns, diced capsicum and onions wok fried with x.o sauce of dried chili, peanuts and ground chill bean 32.00
- (28) Lightly battered honey glazed prawns topped with sesame seeds 32.00
- (29) Kung Pao chili prawns and vegetables 32.00
- (30) Scallops wok flashed with ginger and spring onion in Chef's special stock 29.50
- (31) Wok fried scallops served with Asian greens and oyster sauce 29.50
- (32) Ginger scallops 29.50



Seafood

- (33) Live Barramundi – steamed and served with shredded ginger, green onion, coriander and a unique blend of Soya* 39.00
- (34) Squid in black bean sauce, wok fried with diced capsicum, onions & garlic 24.50
- (35) Lightly battered salt & pepper calamari with a side of pickled Asian vegetables 24.00
- (36) Satay calamari wok fried with pineapple and onion 24.00
- (37) Live whole wok fried Snapper with tomato chili sauce* 35.00
- (38) Rockling fillets tossed through a rich sweet and sour sauce with capsicum and pineapple 26.00
- (39) Wok fried rockling with seasonal vegetables, garlic and oyster sauce 26.00





Crayfish & mud crab served over noodles with seasonal vegetables* Market price

Sauce options: (41) X.O. (42) Ginger & garlic
 (43) Spicy salt (44) Black pepper
 (45) Szechuan


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Beef

- | | | |
|--|--|-------|
| (46) Beef with cashew nuts and vegetables |  | 22.50 |
| (47) Mongolian beef | | 23.00 |
| (48) Wok fried beef with onion, mushroom, green vegetables and oyster sauce | | 22.50 |
| (49) Satay beef, wok fried with pineapple, onion and crushed peanuts |  | 23.00 |
| (50) Sliced beef with black bean sauce | | 23.00 |
| (51) Sautéed sliced beef with Szechuan sauce | | 23.00 |
| (52) Cantonese beef – specially selected eye fillet marinated and slow cooked, served with fresh seasonal vegetables | | 28.00 |

Chicken

- | | | |
|--|--|-------|
| (53) Lemon chicken |  | 22.50 |
| (54) Wok fried chicken in satay sauce with pineapple & onion topped with crushed peanuts | | 22.50 |
| (55) Mongolian chicken with vegetables | | 22.50 |
| (56) Battered chicken glazed in honey and topped with sesame seeds | | 22.50 |
| (57) Chinjew chicken – marinated diced chicken, wok fried with snow peas in a Shanghai Szechuan peppercorn sauce | | 23.00 |
| (58) “Kung Pao” chicken with peanuts, dried chili & capsicum in Wei-chaun Szechuan sauce | | 23.00 |
| (59) Stir fried chicken with cashew nuts and green vegetables | | 23.00 |

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Duck

- | | | |
|---|--|---------|
| (60) Peking duck (min 2) | | 4.50 ea |
| (61) Roast half duck – traditionally Cantonese* | | 26.00 |
| (62) Crispy skin roast duck with plum sauce and our homemade Asian pickles - <i>A Cantonese classic</i> | | 24.50 |
| (63) Westlake Duck - with sweet and sour sauce, capsicum, onion and pineapple | | 24.50 |
| (64) Shredded duck with Chinese salad and pickled vegetables | | 24.50 |
| (65) Crispy duck in a red Szechuan sauce with Asian pickles | | 24.50 |



Pork

- | | | |
|---|---------------------------|-------|
| Deep fried pork spare ribs served with your choice of: | | 22.50 |
| | (66) Mandarin sauce | |
| | (67) Honey & black pepper | |
| | (68) Spicy chili salt | |
| (69) Suckling pork, traditionally renowned for its “crackling”, simply sliced and served with Hoi Sin sauce | | 24.00 |
| (70) Five spiced roast pork marinated with BBQ sauce on bok choy with plum sauce | | 22.00 |
| (71) Caramalised pork spare ribs on bok choy with a side of our homemade Asian pickles | | 22.50 |
| (72) Crispy skin BBQ pork belly served with Chinese vegetables | | 22.00 |
| (73) Traditional sweet and sour pork, lightly battered and served with pineapple, onion and capsicum | | 22.50 |
| (74) Hong Siu Char Sui - BBQ pork with braised bean curd, mushroom and bok choy in oyster sauce | | 22.50 |



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Vegetables



- | | |
|---|-------|
| (75) Choi gow steamed dumplings (3 pcs) (v) | 6.50 |
| (76) Vegetable omelette with bean shoots, snow peas & carrot (v) | 15.00 |
| (77) Spring rolls filled with sautéed vegetables with a rich sweet & sour sauce (v) | 5.50 |
| (79) Hong Siu – deep fried tofu, mushrooms, bok choy & carrot in oyster sauce | 18.50 |
| (80) Deep fried tofu marinated in five spices tossed with crispy garlic (v) | 18.50 |
| Stir fried Chinese vegetables with your choice of: | 12.50 |
| (81a) X.O sauce | |
| (81b) Oyster sauce | |
| (81c) Garlic & ginger (v) | |
| (82) Fried rice with bean shoots, mushroom, carrot and green peas (v) | 12.50 |

(v) - Indicates vegetarian dishes

Noodles & Rice

- | | | |
|--|------------|-------|
| (83) Special “Yum Cha Dragon” fried rice with diced king prawns and BBQ pork | (83) small | 8.50 |
| | (84) large | 13.50 |
| (85) Seafood and egg white fried rice | | 16.50 |
| (86) Steamed rice | | 3.50 |
| (87) Fried noodles with chicken & vegetables | | 16.50 |
| (88) Combination fried noodles with fresh prawns, BBQ pork, calamari, chicken, shitake mushroom and vegetables | | 18.50 |
| (89) Singapore style noodles with rice vermicelli, fresh prawns, BBQ pork, capsicum, onion and bean shoots | | 18.50 |
| (90) Fresh soft egg noodles combined with ginger, spring onions and bean shoots in oyster sauce | | 10.50 |
| (91) Stir fried rice noodles (Hoi Fun) with tender beef strips and soy sauce | | 14.50 |



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Dessert

(108) Fried ice cream with warm honey, toasted coconut and crushed nuts	9.00
(109) Tower of pineapple fritters served with ice cream, berry compote & caramel	9.50
(110) Caramel & rum banana with honey walnuts and vanilla bean ice cream	11.00
(111) Peking toffee apples with vanilla ice cream	8.50
(112) Mango pudding with fresh fruit and cream	10.50
(113) Lychees served with ice cream	8.00
(114) Banana fritters with ice cream	7.50
(115) Vanilla ice cream (3 scoops)	5.50



Children's Menu

(116) Variety of mini spring rolls*	4.50
(117) Deep fried prawn wonton (4pcs) *	4.50
(118) Chicken and sweet corn soup*	4.50
(119) Chicken and vegetable noodles*	12.50
(120) Sweet and sour chicken with rice*	18.00
(121) Battered fish with sweet & sour sauce and pineapple with rice*	19.00
(122) Fried rice with chicken and vegetables*	6.00

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YUM CHA

Order these dishes with your waiter
OR request them straight from the Yum Cha trolley as it goes past your table

Standard 5.50

- (201) Chicken feet in black bean sauce
- (202) Pork spring roll
- (203) Deep fried wonton
- (204) Spicy salt and pepper tofu
- (205) Curry chicken puff
- (206) Oven baked chicken pie
- (207) Pork & vegetable spring roll
- (208) Deep fried bean skin prawn roll
- (209) Chicken corn soup
- (210) Mixed Asian vegetables
- (211) Sweet coconut cake
- (212) Tapioca pearl pudding

Deluxe 6.50

- (213) Siumai - pork dumpling
- (214) Seafood stuffed tofu
- (215) Stir fried chicken in satay sauce
- (216) Honey glazed chicken drumettes
- (217) Deep fried chicken drumettes
- (218) Hargow - prawn dumpling
- (219) Deep fried sesame prawn toast
- (220) BBQ pork in pastry
- (221) Scallop dumpling
- (222) Crabmeat & prawn dumpling
- (223) Prawn bean curd skin roll
- (224) Chicken san choy bow
- (225) Mango pudding
- (226) Pork spare ribs with black bean sauce
- (227) BBQ pork spare ribs
- (228) Pan-fried chicken dumpling
- (229) Char Siu pork with plum sauce
- (230) Cantonese five spiced beef
- (231) Whitebait in spicy salt
- (232) Seafood san choy bow
- (233) Pan-fried turnip cake

Chef's Special 10.50

- (234) Ever changing special Yum Cha dishes prepared by our Master Chef

Supreme 7.50

- (235) Chicken glutinous with sticky rice
- (236) Baked Chinese sausage roll
- (237) Chicken bun
- (238) Salt & pepper calamari
- (239) Custard egg bun
- (240) Hand rice noodles in soy and sesame
- (241) Seafood and chive dumpling
- (242) Shanghai chicken dumpling
- (243) Deep fried combination dumpling
- (244) BBQ pork bun
- (245) Chinese sausage bun roll
- (246) Shark fin dumpling
- (247) Choi gow - prawn & vegetable dumpling
- (248) Little dragon chicken dumpling
- (249) Fried rice chicken and vegetable
- (250) Sweet potato puff
- (251) Chinese broccoli in oyster sauce



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