

精緻前菜 · Appetizers



- | 數量
QTY | 加單
EXTRA | | |
|--------------------------|--------------------------|--|------|
| ☐ | ☐ | 福祿紅酒鵝肝
Foie Gras Poached in Aged Red Wine | 38.8 |
| ☐ | ☐ | 紅油海釣火箭魷魚
Line-Caught Rocket Squid with House Chili Oil | 38.8 |
| ☐ | ☐ | 潮式凍魚飯
Teochew-Style Chilled Fish | 28.8 |
| ☐ | ☐ | 魚子醬雲石山藥
Marbled-Patterned Chinese Yam Terrine with Premium Caviar | 28.8 |

- | 數量
QTY | 加單
EXTRA | | |
|--------------------------|--------------------------|---|------|
| ☐ | ☐ | 香辣茴香頭
Fennel Bulb with Fragrant Chili Dressing | 19.8 |
| ☐ | ☐ | 梅汁浸有機番茄
Cherry Tomatoes Marinated in Sweet Plum Syrup | 13.8 |
| ☐ | ☐ | 黑鬆露爽口花菜
Crisp Cauliflower with Black Truffle Essence | 16.8 |
| ☐ | ☐ | 酸辣爽脆玉筍
Crisp Jade Bamboo Shoots in Hot and Sour Dressing | 16.8 |

養生燉湯 · Soup

- | 數量
QTY | 加單
EXTRA | | |
|--------------------------|--------------------------|--|-----------------------|
| ☐ | ☐ | 滋補燉花膠湯
Fish Maw Double-Boiled in Superior Broth | 36.8 / 位
Per Guest |
| ☐ | ☐ | 菌皇燉遼參湯
Sea Cucumber, Wild Mushrooms Double-Boiled Essence Soup | 32.8 / 位
Per Guest |
| ☐ | ☐ | 廣東三寶扎燉肉汁湯
Pork Broth Slow-Simmered with "Guangdong Three Treasures" | 16.8 / 位
Per Guest |
| ☐ | ☐ | 陳皮雞湯燉鮮鮑
Fresh Abalone & Chicken Soup with Aged Tangerine Peel Double-Boiled in Superior Broth | 19.8 / 位
Per Guest |



圖片僅供參考，出品以實物為準。
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精品粵菜(午) · Premium Cantoness Cuisine (Lunch)

- | 數量
QTY | 加單
EXTRA | | |
|--------------------------|--------------------------|---|-------------------|
| ☐ | ☐ | 玻璃乳鴿
Signature Crispy "Glass-Skin" Roasted Squab | 49.8 / 隻 |
| ☐ | ☐ | 亞麻籽脆皮吊燒雞
Flaxseed-Crusted Crispy Roasted Chicken | 39.8 / 半隻
Half |
| ☐ | ☐ | 蜜汁黑豚叉燒
Honey-Glazed Berkshire Cantonese Style Barbecue Pork "Char Siu" | 23.8 |
| ☐ | ☐ | 鳳梨鮮果咕嚕肉
Sweet & Sour Pork with Fresh Pineapple | 32.8 |
| ☐ | ☐ | 宮保黑虎蝦球
Wok-Tossed Black Tiger Prawns "Kung Pao" Style | 48.8 |
| ☐ | ☐ | 經典蒜香骨
Classic Signature Garlic Pork Spare Ribs | 33.8 |
| ☐ | ☐ | 金沙脆皮雞中翅
Crispy Chicken Wings Glazed with "Golden Sand" Salted Egg Yolk | 38.8 |
| ☐ | ☐ | 臘味炒有機花菜
Wok-Tossed Organic Cauliflower with Artisanal Preserved Meats | 38.8 |



甜意綿綿 · Exquisite Desserts

- | 數量
QTY | 加單
EXTRA | | |
|--------------------------|--------------------------|---|------|
| ☐ | ☐ | 香芒凍布丁
Chilled Mango Pudding | 10.8 |
| ☐ | ☐ | 楊枝甘露
Classic Mango Sago with Pomelo | 12.8 |
| ☐ | ☐ | 百香椰汁糕
Passion Fruit & Coconut Milk Jelly | 10.8 |
| ☐ | ☐ | 紅豆雙皮奶
Double-Skin Milk Custard with Sweet Red Bean | 10.8 |



僑苑
Jade Swallow

Jade Swallow



CHINESE CUISINE



臺號 Table No. _____ 茶位 Tea Seats _____ 日期 Date _____ 時間 Time _____ 經手人 Attendant _____

PH : (03) 7503 7675 | (03) 7503 7674
MOBILE : 0456 604 536
ADD : LV2 / 54 MONTCLAIR AVE. GLEN WAVERLEY 3150 VIC

蒸蒸日上 · Steamed Dim Sim



數量 QTY	加單 EXTRA			數量 QTY	加單 EXTRA		
☐	☐	醬汁蒸汁鳳爪 Steamed Chicken Feet with Black Bean Sauce	12.8	☐	☐	鮮蝦韭菜餃 Steamed Chives Prawn Dumpling	12.8
☐	☐	豉汁蒸排骨 Steamed Spare Rib with Black Bean Sauce	12.8	☐	☐	水晶菠菜餃 Crystal Spinach and Prawn Dumpling	12.8
☐	☐	沙爹金錢肚 OX Honeycomb Tripes with Satay Sauce	12.8	☐	☐	黑鬆露帶子餃 Black Truffle and Scallop Dumpling	16.8
☐	☐	沙爹牛百葉 OX Tripes with Satay Sauce	12.8	☐	☐	蟹子燒賣皇 Steamed Pork & Prawn "Sui Mai" with Roe	12.8
☐	☐	和味牛雜 Braised Beef Offal with Turnip	16.8	☐	☐	麻辣燒賣 Spicy Pork and Prawn "Sui Mai"	12.8
☐	☐	柱侯牛仔筋 OX Tenderloin with Chu Hou Sauce	12.8	☐	☐	鮮肉墨魚燒賣 Cuttlefish and Pork "Sui Mai"	12.8
☐	☐	山竹牛肉丸 Steamed Beef Ball	12.8	☐	☐	海蝦貢菜餃 Prawn and Gong Cai Dumpling	12.8
☐	☐	黑椒牛仔骨 Steamed Beef Rib with Black Pepper Sauce	16.8	☐	☐	京蔥小籠包 "Xiao Long Bao" with Scallions	10.8
☐	☐	蠔皇鮮竹卷 Steamed Combination Roll with Oyster Sauce	10.8	☐	☐	蜜汁叉燒包 Honey-Glazed BBQ Pork Bun	10.8
☐	☐	花菇蒸滑雞 Steamed Velvety Chicken with Thick-cut Floral Mushrooms	10.8	☐	☐	黃金流沙包 Golden Salted Egg Lava Bun	12.8
☐	☐	百花釀豆腐 "Hundred Flowers" Stuffed Tofu with Prawn Paste	16.8	☐	☐	古法馬拉糕 Traditional Sponge Cake	9.8
☐	☐	僑苑蝦餃皇 Jade Swallow Steamed Prawn Dumpling	13.8	☐	☐	瑤柱珍珠雞 Sticky Rice with Dried Scallops & Chicken in Lotus Leaf	12.8



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煎 | 炸 | 焗 · Pan Seared | Fried | Baked



數量 QTY	加單 EXTRA			數量 QTY	加單 EXTRA		
☐	☐	炸魷魚須 Crispy Fried Squid Tentacles	19.8	☐	☐	臘味蘿蔔糕 Pan-fried Radish Cake with Cured Meats	9.8
☐	☐	椒鹽白飯魚 Salt and Pepper Whitebait	19.8	☐	☐	香煎鮮肉鍋貼 Pan-fried Pork Potstickers	10.8
☐	☐	千層榴蓮酥 Mille-feuille Flaky Durian Pastry	16.8	☐	☐	排骨陳村粉 Chen Cun Rice Noodles with Pork Spare Ribs	19.8
☐	☐	家鄉鹹水角 Savory Glutinous Rice Dumpling	8.8	☐	☐	蜜汁叉燒酥 Honey-glazed BBQ Pork Flaky Pastry	11.8
☐	☐	荔浦香芋角 Deep-fried Croquettes with Lipu Taro	8.8	☐	☐	酥皮蛋撻 Flaky Crust Egg Tart	11.8
☐	☐	雞絲炸春卷 Crispy Spring Rolls with Shredded Chicken	10.8	☐	☐	酥皮叉燒焗餐包 Baked BBQ Pork Bun with Crispy Crust	12.8
☐	☐	香蔥腐皮蝦 Deep-fried Bean Curd Skin Roll with Prawn & Scallion	12.8				

長勝長有 · Rice Noodle Rolls



數量 QTY	加單 EXTRA			數量 QTY	加單 EXTRA		
☐	☐	金沙海蝦紅米腸 Crispy Red Rice Rolls with King Prawn & "Golden Sand"	18.8	☐	☐	原隻鮮蝦腸 Succulent Whole Prawn Rice Noodle Rolls	15.8
☐	☐	香滑牛肉腸 Velvety Beef Rice Noodle Rolls	12.8	☐	☐	蜜汁叉燒腸 Honey-Glazed BBQ Pork Rice Noodle Rolls	12.8

一匙鄉愁 半盞匠心
SPOON OF NOSTALGIA CUP OF CRAFT

時令青蔬 · Seasonal Vegetables

數量 QTY	加單 EXTRA			
☐	☐	白灼菜心 Blanched Choy Sum	20.8	
☐	☐	方魚炒芥蘭 Wok-Tossed Gai Lan with Savory Dried Flatfish	22.8	
☐	☐	白灼生菜 Blanched Lettuce	20.8	
☐	☐	上湯泡菠菜 Poached Spinach in Superior Broth	22.8	

粉 | 麵 | 飯 · Noodles | Rice



數量 QTY	加單 EXTRA			數量 QTY	加單 EXTRA		
☐	☐	乾炒河粉 Wok-Tossed Rice Noodles with Beef	24.8	☐	☐	濃湯雲腩爽肉泡米線 Pork Neck & Black Fungus Vermicelli in Rich Bone Broth	15.8 / 位 Per Guest
☐	☐	星洲炒米 Singapore Style Vermicelli with Prawns & BBQ Pork	26.8	☐	☐	菜脯和牛粒炒飯 Wagyu Beef Fried Rice with Preserved Radish & Scallions	26.8
☐	☐	海鮮煎麵 Seafood Crispy Egg Noodles	28.8	☐	☐	蛋白瑤柱鮮蝦炒飯 Egg White Fried Rice with Dried Scallops & Prawns	28.8
☐	☐	海鮮湯元貝泡飯 Scallop & Seafood Soup with Crispy Puffed Rice	16.8 / 位 Per Guest				

豐衣粥食 · Artisanal Congee

數量 QTY	加單 EXTRA		時價 Market Price	
☐	☐	生猛海鮮粥 Live Seafood Congee		
☐	☐	鮑魚滑雞粥 Abalone and Tender Chicken Congee	19.8	
☐	☐	牛肉山藥粥 Beef and Chinese Yam Congee	14.8	
☐	☐	皮蛋瘦肉粥 Classic Century Egg and Minced Pork Congee	12.8	
☐	☐	鹹豬骨芥菜粥 Salted Pork Rib and Mustard Green Congee	12.8	

