



JASMINE ROOM
- 百莉軒 -

Our menu is designed to be shared

Dishes will be served once they are cooked to ensure its freshness

We cannot guarantee any dish is completely free of nut or shellfish

Please let us know if you have any special dietary requirements

No MSG added in any dishes

15% Public Holiday Surcharge Applies

涼菜

COLD DISH

手拍小黃瓜	PICKLED CUCUMBER (V) cucumber strips pickled with black vinegar, sesame oil and garlic	15
麻辣雲耳	SICHUAN SPICY BLACK FUNGUS (S)(V) black fungus marinated with sichuan chili oil	16
口水雞	“MOUTHWATERING” CHICKEN (S) sichuan style chicken with chili oil and peanut	16
涼拌海蜇	CRUNCHY SEA BLUBBER sliced sea blubber marinated in sesame oil and vinegar	19
陳醋花生	SWEET AND TANGY PEANUTS roasted peanuts tossed in vinegarette dressing	16
四喜烤夫	SHANGHAINESE WHEAT GLUTEN (V) marinated in Shanghai style, with mushrooms, fungus	16



Dim Sum Platter

餃子

DUMPLINGS

點心拼盤	DIM SUM PLATTER prawn dumpling, chiu chow dumpling, siu mai, beef siu mai (2 each)	20
燒賣王	JASMINE ROOM SIU MAI (5) signature pork and prawn dim sums topped with fish roe	13
紅油炒手	SPICY WONTONS (5) (S) steamed pork and ginger wontons, spicy vinaigrette	12
煎韭菜餃	PAN-FRIED PORK AND CHIVES DUMPLINGS (5) pan-fried pork and chive dumplings, black vinaigrette	13
小籠包	XIAO LONG BAO (6) steamed pork dumpling with broth inside, vinegar on side	16

前
菜

APPETIZER

鳳尾蝦多士	PRAWN TOASTS (2) whole fresh ocean prawns on crispy toast	10
炸春卷	HOME-MADE SPRING ROLLS (4) pork and assorted vegetables, sweet chili sauce	10
素春卷	VEGETARIAN SPRING ROLLS (4) (V) assorted Chinese vegetables, sweet chili sauce	10
椒鹽鶴鶉	FIVE SPICES QUAIL quail wok tossed with five spices, served in two halves	10
沙爹雞串	SATAY CHICKEN SKEWERS (3)	12
酥炸生蠔	CRISPY JUMBO OYSTERS (4) jumbo Tasmanian oysters, lightly battered and deep fried, wok tossed with spicy salt (15-20 min preparation time)	18
生菜包	SAN CHOY BAO (4) wok fried fillings served in lettuce leaf	
	- 雞肉 CHICKEN (G)	15
	- 海鮮 SEAFOOD	19

湯
羹

SOUP

酸辣湯	HOT & SOUR SOUP (S) classic spicy sichuan soup with shredded pork and tofu	9
雞/蟹肉粟米羹	SWEET CORN SOUP with Chicken or Spanner Crab Meat	8 / 12
雲吞湯	WONTON SOUP	9
海鮮豆腐羹	SEAFOOD & TOFU SOUP	12
西湖牛肉羹	WEST LAKE BEEF SOUP	9
原盅響螺花膠燉烏雞	DOUBLE BOILED SEA WHELK SOUP (per person) deluxe double boiled soup with sea whelk, fish maw & silky chicken	28
佛跳牆	BUDDHA JUMP OVER THE WALL (per person) double boiled soup with abalone, fish maw, sea cucumber, imitation shark fin, Chinese mushrooms, dried scallops, clam meat, silky chicken and pork, preorder 2 days prior	88

(S) Spicy (V) Vegetarian (G) Gluten Free on Request

正宗

北
京
片
皮
鴨



【 PEKING DUCK 】

2 COURSES \$73

Our signature Peking Duck is freshly prepared in-house daily, seasoned with traditional spices and roasted to crisp perfection. Carved before our guests, each portion is presented with the flavorsome crispy duck skin, together with spring onions, cucumber and special sauce, wrapped in soft pancake.

COURSE 1

PEKING DUCK PANCAKES (10)

wrapped with duck skin, cucumber, shallot and peking duck sauce

COURSE 2

鴨生菜包 DUCK SAN CHOY BAO (4)

with roast duck meat, onion, capsicum, lettuce leaf, extra serve at \$3 each

~ or ~

鴨炒飯/麵 DUCK FRIED RICE / NOODLE

燒鴨脾 ROAST DUCK THIGHS (2) add \$10



燒
味

BARBECUED SPECIALTIES

- | | | |
|------|---|----|
| 化皮燒肉 | CRISPY ROASTED PORK BELLY
seasoned pork belly roasted to perfection with crispy crackling and succulent meat, served with mustard | 33 |
| 明爐燒鴨 | ROASTED DUCK
half duck, marinated and slow roasted in our special oven | 29 |
| 蜜汁叉燒 | CHAR SIU (HONEY BBQ PORK)
pork shoulder cut marinated and roasted, with maltose glaze | 27 |
| 紅燒乳鴿 | CRISPY ROASTED BABY PIGEON
roasted baby pigeon served in two halves | 55 |
| 炸子雞 | CRISPY SKIN CHICKEN
half chicken, roasted until crispy | 25 |

活
海
鮮

【LIVE SEAFOOD】 market price

We have a wide range of live seafood from all over Australia. They are kept in our dedicated tanks to maintain their freshness. They can be cooked in different styles depending on the type of seafood and your palate. We also carry a lot of seasonal seafood that isn't listed on the menu so please consult with our managers for recommendations.

龍蝦

LOBSTER



上湯 SAUTÉED
in supreme broth with ginger and shallot

刺身 SASHIMI
raw lobster sliced and served on a bed of ice

避風塘 TYPHOON SHELTER (S)
wok fried with garlic, onion and dried chilli

蒜蓉牛油 GARLIC BUTTER
wok fried with diced garlic and butte

香辣黃金 GOLDEN SPICY
wok fried with egg york and chilli

東星斑

CORAL TROUT



清蒸 STEAMED
with ginger and shallot, served on bed of soy

炒斑球 WOK FRIED
fish filleted and sliced, wok fried with snow peas

銀鱸

SILVER PERCH



清蒸 STEAMED
with ginger and shallot, served on bed of soy

雙東蒸 STEAMED WITH MUSHROOMS
and preserved vegetables

鮑魚

ABALONE



清蒸水晶 STEAMED
thinly sliced and steamed in shell

堂灼 POACHED
sliced and lightly poached in broth

油泡 WOK FRIED

肉蟹

MUD CRAB



薑蔥 GINGER AND SHALLOT

星洲 SINGAPOREAN (S)
sweet and spicy sauce

椒鹽 SALT AND PEPPER

避風塘 TYPHOON SHELTER STYLE (S)
wok fried with garlic, onion and dried chilli

清蒸 STEAMED
served with Chinese vinegar

皇帝蟹

KING CRAB



黑椒牛油 BLACK PEPPER AND BUTTER

椒鹽 SALT AND PEPPER

避風塘 TYPHOON SHELTER STYLE (S)
wok fried with garlic, onion and dried chilli

黃金 WOK FRIED WITH EGG YORK

金沙粉絲 EGG YORK AND VERMICELLI

花雕蛋白蒸 STEAMED WITH HUA DIAO
hua diao Chinese wine and egg white

雪蟹

SNOW CRAB



花雕蛋白蒸 STEAMED WITH HUA DIAO
hua diao Chinese wine and egg white

黑椒牛油 BLACK PEPPER AND BUTTER

鵝肝 WOK FRIED WITH FOIE GRAS



Supreme Seafood

海鮮

DELUXE SEAFOOD

海鮮至尊	SUPREME SEAFOOD (G) stir fried scallop, prawn, fish fillet, calamari, broccoli, pine nuts	33
百莉軒小炒王	JASMINE ROOM SIGNATURE STIR FRY diced prawn and scallops, celery, capsicum, dried shrimp, pickled vegetable, cashew	32
夏果炒蝦球	NUTTY PRAWNS (G) sautéed king prawns with macadamia nut and seasonal vegetables	33
四川蝦球	SICHUAN PRAWNS (G)(S) king prawns wok fried with garlic, chilli, sichuan style, spicy	33
XO/荷豆炒帶子	WOK FRIED SCALLOPS (G) ocean scallops, snow peas, ginger & shallot or XO sauce	38
薑蔥/豉汁蒸魚片	STEAMED FISH FILLET (G) NZ orange roughie fillet, ginger & shallot or black bean	29
清蒸帶子	STEAMED LOCAL SCALLOPS (6)(G) local scallops in half shell steamed with the choice of: XO sauce, sichuan, black bean, ginger & shallot	24
蠔皇燉原隻鮑魚	BRAISED WHOLE ABALONE (each) fresh Australian abalone braised in supreme oyster sauce	
	- 中 MEDIUM	98
	- 大 LARGE	138
北菇蠔王扒海參	BRAISED SEA CUCUMBER sea cucumber braised in supreme oyster sauce with Chinese mushrooms	48

小菜

CLASSICS

椒鹽	SALT & PEPPER	
- 蝦球	KING PRAWNS	33
- 魷魚	CALAMARI	24
- 排骨	PORK RIBS	23
- 白飯魚	WHITE BAIT	26
京都牛柳絲	BEIJING BEEF	26
	crispy beef julienne with oriental sauce	
豉椒炒牛肉	BLACK BEAN BEEF (G)	23
	beef fillet, onion, capsicum, black bean sauce	
黑椒牛仔粒	BLACK PEPPER EYE FILLET (G)	36
	diced eye fillet, mushrooms, black pepper sauce	
京都排骨	PEKING PORK RIBS	23
	pork ribs with oriental sauce	
京蔥爆羊肉	WOK FRIED LAMB WITH SHALLOT (G)	28
	lamb fillet, shallot, onion and garlic	
OK汁焗肉排	PORK RIBS IN OK SAUCE	28
	pork ribs coated in a special tangy sauce	
蜜糖蝦球/雞	HONEY KING PRAWNS / CHICKEN	33 / 23
咕嚕肉/雞	SWEET & SOUR PORK / CHICKEN (G)	23
沙爹牛/雞	SATAY BEEF / CHICKEN	23
檸檬雞	LEMON CHICKEN	23
腰果雞	STIR FRY CHICKEN WITH CASHEW (G)	23
芙蓉奄列	FU YUNG OMELETTE	23
	omlette with prawn, bbq pork, topped with gravey,	
蝦仁奄列/炒蛋	PRAWN OMELETTE (G) / SCRAMBLED EGGS (G)	32
	omlette topped with gravey, no gravey on scrambled egg	
鴨肉炒三絲	DUCK STIR FRY	23
	roast duck meat, bean sprouts, shallots, Chinese chives	

鐵板

TEPPAN (SIZZLING HOT PLATE)

蒙古羊肉	MONGOLIAN LAMB	29
	premium lamb fillet with capsicum, Mongolian sauce	
蒜香/薑蔥蝦	GARLIC / GINGER & SHALLOT KING PRAWNS (G)	34.5
黑椒雞	BLACK PEPPER CHICKEN (G)	23
	tender chicken fillets with mushroom, black pepper sauce	
中式牛柳	PEKING EYE FILLET (G)	36
	stir-fry eye fillet with oriental sauce	
黑椒牛柳	BLACK PEPPER EYE FILLET (G)	36
	stir-fry eye fillet with onion, in black pepper sauce	
鐵板美極杏鮑菇	KING OYSTER MUSHROOMS (V)	24
	with supreme soy	

煲仔

CLAY POT

魚香茄子煲	SALTED FISH EGGPLANT IN CLAY POT	23
	eggplant braised with salted fish flakes and minced pork	
梅菜扣肉煲	BRAISED PORK BELLY IN CLAY POT	23
	slow cooked pork belly with preserved vegetables	
鹹魚雞粒豆腐煲	CHICKEN & TOFU IN CLAY POT	23
	diced chicken, tofu, and Chinese salted fish	
豆腐火腩煲	ROAST PORK BELLY TOFU IN CLAY POT	28
	roasted pork belly, tofu, Chinese mushrooms	
紅炆牛腩煲	BRAISED BEEF BRISKET IN CLAY POT	24
	slow cooked beef brisket & tendon in chu hou sauce	
紅燒班腩豆腐煲	FISH FILLET TOFU IN CLAY POT	32
	deep fried orange roughie fillets braised with tofu in clay pot	

傳
統

TRADITIONAL

百莉一品窩	JASMINE ROOM DELUXE POT deluxe Chinese delicacies: scallop, prawn, Chinese mushroom, sea cucumber, fish maw and abalone	50
東坡肉	DONGPO PORK BELLY a famous traditional Hangzhou specialty, red braised pork belly cubes (cut thick, consist equally of fat and lean meat) with wine, slowly stewed over an hour, fragrant with wine	29
鮑魚豬仔腳煲	BRAISED TROTTER WITH ABALONE slow cooked abalone and trotter in supreme sauce	88

川
辣

SPICY

宮保雞丁	KUNG PAO CHICKEN (S) diced chicken breasts, dried chili, peanuts	24
咖喱雞/牛	CURRY CHICKEN OR BEEF (S)(G) curry prawns add \$10	24
麻婆豆腐	MA PO TOFU (S) soft tofu, pork mince, spice, garlic	23
四川蝦球/牛	SICHUAN PRAWN (G) / BEEF (S) king prawns / beef fillet, dried chili, spice, sichuan style	34 / 24
孜然羊肉	CUMIN LAMB (S) stir fried lamb fillet with cumin spice	29
水煮魚/牛	SICHUAN POACHED FISH / BEEF (S) poached orange roughie fillet/beef fillet in hot sichuan chili oil	35 / 28
酸辣土豆絲	SPICY AND SOUR POTATO JULIENNE (S)(G)	22
回鍋肉	SICHUAN DOUBLE COOKED PORK (S) double cooked pork belly, simmered in spices, sliced, then stir fried with snow peas and dried tofu, sichuan style	25
辣子雞丁	SPICY CHICKEN (S) diced chicken breast wok fried with dried chilli	26

揚州炒飯	YANGZHOU FRIED RICE classic fried rice with BBQ pork & prawns	16
雞粒炒飯	CHICKEN FRIED RICE (G)	17
蔬菜炒飯	VEGETABLE FRIED RICE (V)(G)	16
生炒牛肉飯	MINCE BEEF FRIED RICE (G)	17
鹹魚雞粒炒飯	SALTED FISH & CHICKEN FRIED RICE	20
福建炒飯	FUJIAN FRIED RICE egg fried rice topped with assorted seafood, meat & vegetables gravy	24
什會炒麵	COMBINATION NOODLE chicken, beef, bbq pork, calamari, on crispy noodle	21
海鮮炒麵	SEAFOOD NOODLE prawns, scallop, fish fillet, calamari, crispy noodle	26
星洲炒米粉	SINGAPORE NOODLE (S) BBQ pork, prawns, onion, vermicelli, curry powder, sesame	18
乾炒牛河	BEEF HO FUN beef fillet, onion, bean sprouts, flat rice noodle, sesame	18
菜遠牛河	BEEF HO FUN WITH VEGETABLES beef fillet, vegetables, flat rice noodle, gravy sauce	18
雪菜鴨絲炆/窩米	DUCK AND PRESERVED VEGETABLE NOODLE braised rice noodle or rice noodle soup with shredded roast duck meat and pickled mustard green	21 / 28
牛鬆絲炆米	BRAISED VERMICELLI WITH MINCED BEEF	18
雞球炒麵	CHICKEN NOODLE	18
豉油王炒麵	SOYA SAUCE FRIED NOODLE (V)	16
肉絲炒麵	STIR FRIED NOODLE WITH PORK	19
干燒伊麵	STIR FRIED E-FU NOODLE	19
魚片粥	FISH FILLET CONGEE	15
皮蛋瘦肉粥	PRESERVED EGG AND PORK CONGEE	15
白飯/粥	JASMINE RICE / CONGEE (V)(G)	3 / 10



蔬
菜

VEGETABLES

紅燒豆腐	BRAISED TOFU WITH VEGETABLES	21
椒鹽豆腐	SALT & PEPPER TOFU (V)(S) deep fried tofu, five spice salt	21
乾煸四季豆	FOUR SEASONS BEANS chicken mince, onion, green beans	23
蒜蓉炒什菜	STIR FRIED MIXED VEGETABLES (G)(V) seasonal Chinese vegetables, garlic	18
蠔油時菜	VEGETABLES WITH OYSTER SAUCE (G) choice of kai lan, choy sum, bok choy	16
北菇扒菜膽	BRAISED MUSHROOMS WITH BOK CHOY	26
上湯菠菜苗	BABY SPINACH IN SUPREME BROTH (G)	28
瑤柱扒豆苗	PEA SHOOTS TOPPED WITH DRIED SCALLOPS (G)	39
上湯豆苗	PEA SHOOTS IN SUPREME BROTH	29
蟹肉扒西蘭花	BROCCOLI TOPPED WITH CRAB MEAT	30
金銀蛋浸時菜	PRESERVED EGG WITH VEGETABLES	23