


# CHINA CHILLI

## 坊香蜀



四川泡椒鸭掌   
Pickled duck Feet

\$26



冷炆莴笋   
Raw lettuce with  
dried pepper

\$20



酸辣蕨根粉   
Hot and Sour Fern  
Root Noodle

\$16



过桥牛百叶  
Beef Tripe with  
Chilli Sauce  
\$21



香菜拌木耳  
Black fungus with  
corianders  
\$17

蜀香口水鸡  
Steamed chicken with  
chilli sauce  
\$22



香卤猪耳  
Marinated  
Pork Ear  
\$23



琥珀桃仁  
Caramelized  
Peanut  
\$23



香卤鸭板肠  
Marinated Duck  
Intestine  
\$26



夫妻肺片  
Sliced beef tripe and ox  
tongue in chilli sauce  
\$24

蜀香烤猪手  
Signature grilled pork hock  
\$22



油酥花仁  
Salt pepper peanuts  
\$9



蒜泥拍黄瓜  
Smashed cucumber  
with garlic sauce  
\$16



风味凉粉  
Spicy cold bean jelly  
\$16



澳洲龙虾  
Lobster

时价  
Market Prices

香辣 Chilli 辣  
鸭肝酱 Duck liver pâté  
姜葱伊面另加\$10 Ginger and Shallot With noodles extra \$10  
金沙玉米另加\$10 Egg york extra \$10



麻辣小龙虾  
Spicy crayfish

\$48



滋滋烤鱼 (游水鱼)  
Grilled barramundi with  
vegetables and red pepper

\$75



青衣  
Steamed green wrasse

时价  
Market Prices

请预定  
Need To Reserve

干烧: Dry braised with pork mince  
豆瓣: Braised with chilli bean paste  
清蒸: Steamed  
沸腾: Braised with Chilli Oil  
酸菜: Braised with sour vegetable and chilli



游水雪花蟹  
Snow crab

时价  
Market Prices

请预定  
Need To Reserve

香辣 Chilli  
鸭肝酱 Duck liver pâté  
姜葱伊面另加\$10 Ginger and Shallot With noodles extra \$10  
金沙玉米另加\$10 Egg york extra \$10



游水盲槽  
Barramundi

\$68

干烧: Dry braised with pork mince  
豆瓣: Braised with chilli bean paste  
清蒸: Steamed  
沸腾: Braised with Chilli Oil  
酸菜: Braised with sour vegetable and chilli



蜀香樟茶鸭 (半只 Half)  
Sichuan style crispy tea-smoked duck

\$39



腊肉荷兰豆  
Fried Snow peas and marinated pork

\$28



沸腾鱼  
Braised fish with veges  
served in chilli oil

\$48

鲜菇炒牛柳  
Stir fried beef  
with mushroom

\$37



干煸肥肠  
Dry-fried pork intestines with  
dry chillies

\$45



蜀香辣子鸡   
Dry-fried chicken  
with dry chillies  
\$36




酸汤肥牛   
Sliced beef in hot  
and sour soup  
\$36



铜锅歪嘴鸡   
Braised Chicken with  
chilli sauce  
\$35



香辣羊排 (10根)   
Lamb ribs with spicy sauce  
\$36

干锅什锦海鲜   
Dry Fried Seafood  
combination  
\$42





双椒鱿鱼花   
Stir Fried calamari with  
chopped chilli  
\$38



芽菜扣肉  
Steamed Pork Belly with  
pickled vege  
\$35

XO酱爆和牛  
Stir-fried wagyu beef in XO sauce  
\$62



水煮牛肉   
Sliced beef in hot chili oil  
\$35



木耳莴笋肉片  
Stir-fried pork with b  
lack fungus celtuce  
\$32





泡椒牛蛙  
Pickled Chilli Bullfrog

\$52



小炒牛肉  
Stir Fried beef

\$34

干煸牛蛙  
Dry-Fried Bullfrog

\$52





米椒走地鸡  
Braised chicken  
with chilli

\$34



XO酱炒粉丝  
Stir-fried vermicelli with prawns

\$34



干煸牛筋  
Dry-fried beef tendon  
with pork mince  
and fresh chilis

\$35



鱼籽虾仁豆花  
Braised prawns with  
tofu pudding


\$34



麻辣豆腐鱼  
Braised fish with  
tofu in chilli oil

\$48




毛血旺 

Pork blood curd and vegetable in red pepper casserole

\$47




干锅虾 

Crispy Deep fried Prawns with Chilli pepper

\$42



酸菜鱼 

Braised fish slice with pickled cabbage and chili

\$49



铁板黑椒牛柳  
Sizzling sliced beef in black pepper sauce

\$35



锅巴牛肉  
Braised beef with rice cake

\$37



韭香蛤肉  
Stir-fried clams with Chinese leek

\$32



小炒猪手  
Stir-fried knuckles with  
chopped chillies


\$34



泡椒墨鱼仔  
Cuttlefish with Pickled Pepper

\$42



宫保虾球   
Kun pao prawn

\$42

香辣牛仔粒     
Stir fried beef cubes with chilli

\$38



铁板孜然牛柳   
Sizzlin sliced beef in cumin sauce

\$35



鱼香肉丝   
Stir-fried shredded pork with  
spicy garlic sauce

\$31



麻婆豆腐牛筋煲    
Mapo tofu with beef tendon in hot pot

\$30



椒盐虾球  
Salt and pepper prawns  
\$41



回锅肉  
Fried pork with chilli sauce  
\$34



鸡米芽菜  
Chicken with Cardamine  
bean sprouts  
\$30



全家福  
Braised Seafood Combination  
\$46



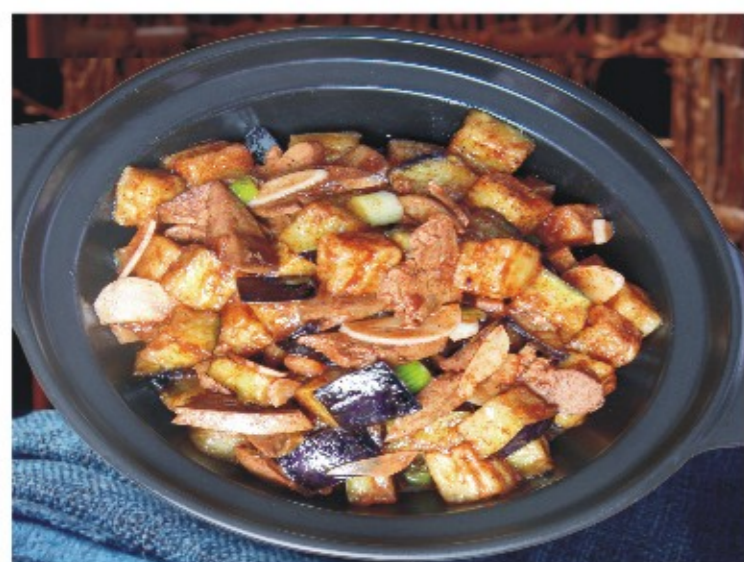
官保鸡丁  
Kun Pao Chicken  
\$32



麻婆豆腐   
Mapo Tofu  
\$24



干煸四季豆  
Stir fried green beans  
with pork mince  
\$26



鸭肝酱烧茄子  
Braised eggplant with duck liver pate  
\$27



鸭肝酱炒鲜菇  
Stir-fried mushroom with  
duck liver pate  
\$32



土豆丝  
(做法: 青椒、酸辣、醋溜)  
Fried potatoes with  
fresh chili  
\$24



蜀香上汤白菜  
Boiled Chinese cabbage  
with egg yolks in  
chicken soup  
\$26

鱼香茄子煲   
Fish-flavoured  
eggplant in a pot  
\$26





干煸笋尖  
Stir-fried bamboo shoots  
\$28



蜀香青菜钵  
Boiled choy sum with diced fish  
\$24

咸蛋黄炒玉米  
Stir-fried baby corn with egg yolks  
\$28



干锅花菜  
Fried cauliflower with pork  
\$27



韭菜炒鸡蛋  
Stir-fried leek with egg  
\$24



手撕包菜  
Fried cabbage with pork sliced  
\$27

时蔬 | SEASONAL VEGETABLE



菜心  
Choy sum cooked with a choice of  
the following  
白灼/Soy sauce 蒜茸/Garlic 清炒/Fried  
\$25



上海白  
Baby bok choy cooked with a choice  
of the following  
白灼/Soy sauce 蒜茸/Garlic 清炒/Fried  
\$25



油麦菜  
You mak choy cooked with a choice  
of the following  
白灼/Soy sauce 蒜茸/Garlic 清炒/Fried  
\$25

汤品 | ELABORATE SOUP



紫菜蛋花汤  
Egg Seaweed Soup  
\$21

番茄煎蛋汤  
Fried egg with  
vegetables soup  
\$21



白菜豆腐汤  
Cabbage tofu soup  
\$20



养生排骨汤  
Pork Ribs Soup with  
Corn and Radish  
\$28







红糖糍粑 (10个)  
Sticky rice cake

\$15



特色鱼籽炒饭  
Fried rice with scallop and fish roe

\$23



钟水饺  
Hand-made zhong dumplings

\$14



北方水饺  
Hand-made dumplings

\$18



金银馒头  
Fried & steamed buns

\$15



成都冰粉  
Rice jelly in brown sugar syrup

\$7



素什锦炒饭  
Mixed vegetable fried rice

\$18



担担面  
Dan dan noodles

\$12