



ORDER FORM

🌶️ CHILLI
❤️ SIGNATURE
🥜 NUT
🌿 VEGETARIAN

🍷 GLUTEN FREE
🥗 GLUTEN FREE OPTION

桌號 人數

*Please Inform Server Of Allergies Before Ordering.
 *Dish Will Be Served Once It Is Ready With No Special
 Timing, Unless Instructed When Taking Order.
 *Image Shown On The Menu Is Indication Only.
 The Actual Product May Look Different.

備註

BY TASTE OF SHANGHAI

2/79 Boundary Street,
 South Brisbane, QLD 4101
 p: 0478 235 886

NO.	QTY	主廚推薦 CHEF'S RECOMMENDATION	PRICE
L13		黑胡椒年糕蟹 Black Pepper Crab with Rice Cake (rice cake add \$5.00) ❤️	Market Price 市場價
R06		秘制走油肉 Triple Cooked Pork Belly (steamed, deep fried and braised) ❤️	\$35.80
H04		极品黑椒牛仔粒 Flash Fried Diced Wagyu Steak With Black Pepper ❤️	\$38.80
R07		红烧狮子头 Braised Pork Ball in Brown Sauce (4pcs) ❤️	\$30.80
L06		响油鳝丝 Flash fried shredded Eel with Bamboo shoots, ginger and Shallots ❤️	\$38.80
L02		芥末果律虾球 Deep-fried King prawns and pineapple salad in special mustard mayonnaise ❤️	\$36.80
C10		干烧伊面 Dry Fried Noodles with mushroom ❤️	\$18.80
L17		椒麻牛蛙 Wok Fried Bullfrog with Pepper and chilli ❤️🌶️🌶️	\$56.80

NO.	QTY	四大金刚 THE BEST FOUR SELLERS	PRICE
A01		招牌生煎包 Pan Fried Pork Buns (8pcs) (Please Allow 20 minutes) ❤️	\$16.80
A02		小籠包 Xiao Long Bao - steamed soup dumplings (8pcs) ❤️	\$15.80
A03		紅油抄手 Wonton in Red Chilli Sauce (10pcs) ❤️🌶️	\$16.80
A04		韭菜猪肉水餃 Steamed Pork And Chives Dumplings (12pcs) ❤️	\$16.80

NO.	QTY	手工點心 DUMPLINGS	PRICE
B01		招牌上海天同鍋貼 Pan Fried Pork Dumplings (8pcs) (please allow 20 minutes) ❤️	\$16.80
B02		素春卷 Vegetarian Spring Rolls (4pcs) 🌿	\$9.80
B03		蝦肉小籠餛 Prawn And Pork Mini Wonton Soup (12pcs)	\$13.80
B04		雙色素蝦餃 Vegan Prawn Dumplings (6pc) 🌿	\$15.80
B05		老上海糯米燒賣 Shanghai Style Steamed Sticky Rice Dumplings (6pcs)	\$13.80
B06		蘿蔔絲酥餅 Fried Radish Puff with shrimp and ham (4pcs)	\$14.80
B07		齋菜豬肉大餛飩 Pork and vegetables wonton soup (10pcs)	\$14.80
B08		外婆蔥油餅 Shallots Pancake	\$11.80
B09		韭菜帶子蝦蒸餃 Steamed Dumplings Filled With Chives, Scallop & Prawns (6pcs)	\$18.80
B10		鮮蝦韭菜春卷 Prawns And Chives Spring Rolls (3pcs)	\$12.80
B11		韭菜鮮蝦水晶餃 Steamed Prawn And Chive Dumplings (8pcs)	\$18.80
B12		鹹水餃 Fried Glutinous Rice Dumplings (4pcs)	\$11.80
B13		蘑菇芦笋餃 Farmfield Mushroom & Asparagus Dumplings (4pcs) 🌿	\$12.80

NO.	QTY	前菜 ENTRÉE	PRICE
D01		香桶炸雞 or 炸蘑菇 or 混合 Bucket of Crispy Chicken Nuggets or Crispy Mushrooms or Crispy Mixed with Dipping Sauce (chilli or sweet) *chilli powder has 🌶️	\$19.80
D02		香菜杏鮑菇雲絲 (冷食) Shredd Tofu Beancurd With King Oyster Mushroom And Coriander (served cold) 🌿🍷	\$9.80
D03		蒜香圓蹄 (冷食) Slow Cooked Pork Knuckle Slices With A Spicy Garlic Sauce (served cold)	\$15.80
D04		秘制熏魚 (熱出) Smoked Fish with Soya Sauce (served hot) ❤️	\$13.80
D05		凉拌黃瓜 (冷食) Cucumber Marinated In A Minced Garlic Vinaigrette (served cold) 🌿🍷	\$9.80
D06		紹興醉雞 (冷食) Drunken Chicken Marinated In Shao Hsing Wine (served cold) 🍷	\$14.80
D07		金陵鹽水鴨 (冷食) Nanjing Style Salted Duck (served cold) 🍷	\$15.80

D08		四喜烤麸 (冷食) Typical Shanghainese Appetizers Including Dried Lily Bulbs, Black Fungus And Peanuts (served cold) 🌿🍷	\$12.80
D09		天府口水雞 (冷食) Poached Chicken Covered In A Mix Of Chilli And Sesame Oil With Crushed Peanuts (served cold) 🌶️🍷	\$14.80
D10		油煙筍 (冷食/熱食) Braised Bamboo Shoots (cold/hot) 🌿	\$12.80
D11		本幫醬鴨 (冷食/熱食) Shanghai Braised Soy Duck (cold/hot)	\$15.80

	湯 SOUP	PRICE
S01	雞茸粟米羹 Chicken And Sweet Corn Soup 🍷	\$6.80
S02	酸辣湯 Hot And Sour Soup 🌶️	\$6.80
S03	上海腌篤鮮 Shanghai Style Salted Pork And Bamboo Shoot Soup	\$28.80
S04	齊菜蝦仁豆腐羹 Shredded Shrimp And Tofu Soup With Veggies 🍷	\$7.80

	海鮮 SEAFOOD	PRICE
L01	鹹蛋黃蝦球 King Prawns Coated With A Salty Egg Yolk Sauce	\$36.80
L02	芥末果律蝦球 Deep-Fried King Prawns And Pineapple Salad In Special Mustard Mayonnaise ❤️	\$36.80
L03	椒鹽鍋巴蝦球 Salt And Pepper King Prawns Served With Rice Crackers 🍷	\$36.80
L04	椒盐鱿鱼 Salt And Pepper Calamari 🍷	\$28.80
L05	水煮魚片 Fillet Of Fish Braised In Sichuan Chilli Oil, (It Looks Spicy Yet It's Aromatic With Medium Heat) 🌶️🌶️	\$28.80
L06	响油鱈丝 Flash Fried Shredded Eel With Bamboo Shoots, Ginger And Shallots ❤️	\$38.80
L07	松鼠活魚 Live Barramundi In A Tangy Sweet And Sour Sauce ❤️🍷	\$58.80
L08	乾燒活魚 Dry Fried Live Barramundi In Soy And Chilli Sauce 🌶️🌶️	\$58.80
L09	清蒸活魚 (原味/剝椒/杏鮑菇) Steamed Whole Barramundi (original/diced red chilli 🌶️🌶️/king oyster mushroom)	\$48.80
L10	椒鹽龍蝦 (提前預定) Salt And Pepper Lobster (pre-order)	Market Price 市場價
L11	龍蝦伊麵 (提前預定) Twice Cooked Whole Lobster With Ginger And Shallots Served On A Bed Of Noodles (pre-order)	Market Price 市場價
L12	鹹蛋黃炒蟹 Twice Fried Mud Crab Coated With Salted Egg Yolk Sauce (egg yolk sauce add \$8)	Market Price 市場價
L13	黑胡椒年糕蟹 Black Pepper Crab With Rice Cake (rice cake add \$5) ❤️	Market Price 市場價
L14	油醬年糕蟹 Twice Fried Mud Crab With Rice Cakes (rice cakes add \$5)	Market Price 市場價
L15	金沙粉絲蟹 Flash Fried Mud Crab Served With Vermicelli Finished In A Casserole vermicelli add \$10	Market Price 市場價
L16	香辣蟹 Saute' ed Crab In Hot Spicy Sauce ❤️🌶️🌶️	Market Price 市場價
L17	椒麻牛蛙 Wok Fried Bullfrog with Pepper and chilli ❤️🌶️🌶️	\$56.80
L18	醬爆牛蛙 Wok Fried Bullfrog with Explosive Sauce	\$56.80
L19	沸騰牛蛙 Boiled Bullfrog with Bean Sprouts in Hot chilli Oil 🌶️🌶️	\$98.80

	牛羊肉類 BEEF AND LAMB	PRICE
H01	蔥爆牛肉 Flash Fried Beef Slices With Spring Onion 🍷	\$28.80
H02	水煮牛肉 Beef Braised In Sichuan Chilli Oil, It Looks Spicy Yet It's Aromatic With Medium Heat 🌶️🌶️	\$28.80
H03	紙包生煎牛肉 Paper Wrapped Tender Beef And Onions 🌶️🍷	\$28.80
H04	極品黑椒牛仔粒 Flash Fried Diced Wagyu Steak With Black Pepper ❤️	\$38.80
H05	極品芥末牛仔粒 Flash Fried Diced Wagyu Steak Marinated In Wasabi ❤️🌶️	\$38.80
H06	蒙古羊肉 Flash Fried Mongolian Lamb 🌶️	\$32.80
H07	孜然羊肉 Flash Fried Lamb Slices With Cumin 🌶️	\$32.80
H08	蔥爆羊肉 Flash Fried Lamb With Spring Onion 🍷	\$32.80
H09	風味羊肋排 Lamb Ribs Smoked In Spices ❤️	\$32.80

NO.	QTY	猪肉 PORK	PRICE
R01		魚香肉絲 (荷叶夹或夹饼选配\$5) Sichuan Style Shredded Pork Recommend To Eat With Lotus Wrap (Lotus Wrap/5Pcs Or Pancake/6Pcs \$5) 🌶️	\$ 25.80
R02		京醬肉絲 (荷叶夹或夹饼选配\$5) Peking Style Wok Fried Shredded Pork (Lotus Wrap/5Pcs Or Pancake/6Pcs \$5) ❤️	\$ 25.80
R03		菠蘿咕嚕肉 Sweet And Sour Pork	\$ 25.80
R04		野笋小炒肉 Stir Fried Spicy Slice Pork Belly With Bamboo Shoot 🌶️🌶️	\$ 28.80
R05		秘制红烧肉 (选配嫩笋或鹌鹑蛋) Slow Cooked Pork Belly (Braised With Quail Eggs Or Bamboo Shoots)	\$ 30.80
R06		秘制走油肉 Triple Cooked Pork Belly (Steamed, Deep Fried And Braised) ❤️	\$ 35.80
R07		红烧狮子头 Braised Pork Ball In Brown Sauce (4pcs) ❤️	\$ 30.80
R08		椒鹽排骨 Salt And Pepper Pork Ribs	\$ 25.80

NO.	QTY	家禽類 POULTRY	PRICE
K01		秘制山東雞 Shangtung Crispy Chicken ❤️🌶️	\$ 28.80
K02		宮保雞丁 Kung Pao Diced Chicken With Peanuts In A Sweet Chilli Sauce 🌶️🍲	\$ 25.80
K03		去骨烤鴨 Boneless Roasted Duck Whole (with 12pcs pancake) / Half (with 6pcs pancake)	\$ 84.5 \$ 42.5

NO.	QTY	時蔬 DAILY PICKED VEGETABLES	PRICE
F01		銀芽炒豆苗 Flash Fried Snow Pea Sprouts With King Oyster Mushrooms ❤️🌱🍵	\$ 22.80
F02		乾煸四季豆 Double Fried Green Beans With Pork Mince And Dried Shrimps 🍲	\$ 22.80
F03		西藍花炒時蔬 Flash Fried Broccoli And Seasonal Mixed Vegetables 🌱🍵	\$ 21.80
F04		乾鍋小炒珍菌 Wok fried king Oyster mushrooms 🌶️🍲	\$ 25.80
F05		蒜香茄子 Twice Fried Eggplant With Garlic And Coriander 🍲	\$ 22.80
F06		椒盐豆腐 Salt And Pepper Crispy Tofu 🌱🍵	\$ 22.80
F07		鹹蛋黃豆腐 Crispy Tofu Coated With Salted Egg Yolk Sauce	\$ 22.80
F08		魚香茄子 Eggplant And Pork Mince Braised With Sweet Chilli And Vinegar 🌶️	\$ 22.80
F09		蒜蓉空心菜 Wok fried water spinach with Garlic 🌱	\$ 21.80

NO.	QTY	炒飯炒麵類 FRIED RICE&NOODLE	PRICE
C01		上海肉絲炒麵 Shanghai Fried Noodles With Shredded Pork And Cabbages	\$ 16.80
C02		雜燴炒麵 Combination Fried Noodles 🍲	\$ 18.80
C03		時菜炒麵 Combination Fried Noodles With Assorted Vegetables 🌱	\$ 17.80
C04		揚州炒飯 Yangzhou style fried rice with ham, school prawns, egg and peas 🍲	\$ 16.80
C05		上海鹹肉炒飯 Shanghai style fried rice with pork lard, diced salted pork and vegetables ❤️🍵	\$ 18.80
C06		香辣特別炒飯 Spicy Fried Rice With Diced Chicken, Prawns, Beef And Bean Sprout 🌶️	\$ 18.80
C07		XO雞粒炒飯 Diced Chicken Fried Rice In Xo Sauce 🌶️	\$ 18.80
C08		XO醬炒年糕 Wok Fried Rice Cake With Shredded Pork And Chinese Cabbage In Xo Sauce ❤️	\$ 18.80
C09		齋菜肉絲炒年糕 Wok Fried Rice Cakes With Shredded Pork And Vegetables 🍲	\$ 18.80
C10		干燒伊面 Dry Fried Noodles with Mushroom ❤️	\$ 18.80
C11		雪菜肉絲湯麵 Noodle Soup With Shredded Pork And Pickled Vegetables	\$ 16.80
C12		四川擔擔麵 Sichuan Style Dan Dan Noodle Soup With Pork Mince 🌶️	\$ 16.80
C13		蝦子葱油拌面 Dry Noodle With Prawns Drizzled With A Mixture Of Soya & Shallot Oil	\$ 16.80

NO.	QTY	甜品 DESSERT	PRICE
G01		酒釀湯圓 Sesame Glutinous Rice Balls In Fermented Rice Syrup	\$ 8.80
G02		金色小刀切 Crispy Pillow Buns (6pcs) 🌱	\$ 9.80
G03		南瓜餅 Deep Fry Pumpkin Cakes (4pcs) 🌱	\$ 10.80
G04		棗泥千層糕 Layered Cake With Jujube Paste (4pcs) 🌱	\$ 11.80
G05		八寶飯 Sticky Rice Filled With Eight Treasure, A Traditional Delight	\$ 12.80
G06		黃金豆沙大餅 Golden Bean Paste Rice Pancake ❤️	\$ 12.80
G07		日本南瓜餃 Japanese Pumpkin Dumplings (6pcs) 🌱	\$ 13.80

NO.	QTY	其他 MISCELLANEOUS	PRICE
E01		米飯/碗 Steamed Jasmine Rice/Bowl 🍵	\$ 2.80
E02		米飯/桶 Steamed Jasmine/Bucket 🍵	\$ 10.00
E03		夾餅 Pancake Wraps (6pcs)	\$ 5.00
E04		荷叶夹 Lotus Wraps (5pcs)	\$ 5.00
E05		鮮辣椒 Fresh Cut Chilli	\$ 0.50
E06		姜絲 Shredded Ginger	\$ 0.50
E07		辣椒醬 Chilli Sauce	\$ 0.50
E08		辣椒油 Chilli Oil	\$ 0.50
E09		外卖盒 Take-Away Container	\$ 0.50

NO.	QTY	飲品 HOUSEMADE BEVERAGES	PRICE
1101		苦橙檸檬水 Lemon Lime & Bitters	\$ 6.80
1102		西瓜冰沙 Watermelon Crush	\$ 6.80
1103		椰奶荔枝沙冰 Lychee And Coconut Crush ❤️	\$ 6.80
1104		百香果冰沙 Passionfruit Crush	\$ 6.80
1105		荔枝苏打 Lychee Soda	\$ 6.80
1106		奶茶 (冷/熱) Milk Tea (cold/hot)	\$ 5.80
1107		荔枝芒果冰沙 Lychee & Mango Smoothie	\$ 6.80
1108		招牌檸檬飲 Signature Lemon Tea	\$ 6.80
1109		柚子茶 (冷/熱) Citron Tea (Cold/Hot)	\$ 6.80
1110		薄荷荔枝飲 Mint Lychee Juice	\$ 6.80
1111		话梅苏打 Ice Lime-plum Soda	\$ 6.80
1112		柚子乳酸菌沙冰 Yuzu Yoghurt Smoothie	\$ 6.80

NO.	QTY	軟飲/純淨氣泡水 SOFT DRINKS & STILL SPARKLING WATER	PRICE
1116		健康豆奶 (冷/熱) Soy Bean Milk (Cold/Hot)	\$ 4.00
1117		香滑米漿 (冷/熱) Rice Milk (Cold/Hot)	\$ 4.50
1118		可樂 Coca Cola	\$ 4.00
1119		零度可樂 Coke Zero	\$ 4.00
1120		酸梅湯 Prune Juice	\$ 4.00
1121		雪碧 Sprite	\$ 4.00
1122		芬達 Fanta	\$ 4.00
1123		礦泉水 Spring Water	\$ 4.00
1124		氣泡水 Sparkling Water	\$ 6.00
1125		可爾必思 Calpis	\$ 4.00
1126		气泡純葡萄汁 Sparkling Dark/White Grape Juice	\$ 15.95

NO.	QTY	熱飲 Hot Beverages	PRICE
1127		香片 Jasmine Tea/Pot	\$ 6.00/壺
1128		烏龍茶 Oolong Tea/Pot	\$ 6.00/壺
1129		普洱 Pu'er Tea/Pot	\$ 6.00/壺
1130		铁观音 Tie Guan Yin Tea/Pot	\$ 6.00/壺
1131		菊花 Chrysanthemum Tea/Pot	\$ 6.00/壺
1132		菊普 Chrysanthemum And Pu'er Tea/Pot	\$ 6.00/壺
1133		茶位费 (Tea cover charge)	\$ 1.50/person

If you are allergic to some food, please advise our friendly staff when order.

若您對任何食物過敏, 請提前告知我們的服務人員

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