



ORDER FORM 點單紙 V4.0

EASTWOOD

CHILLI SIGNATURE EGG
NUT VEGETARIAN SESAME
DAIRY SHELLFISH

200 ROWE ST EASTWOOD NSW | 9804 0388

桌號 _____ 人數 _____ 飲料 _____ 酒水 _____



NO.	QTY	四大金剛 THE BEST FOUR SELLERS	PRICE
001		天同生煎包 Pan Fried Pork Buns (8pcs) ♥ 🌸 (please allow 20 minutes)	\$15.80
002		灌湯小籠包 Xiao Long Bao - Steamed Soup Dumplings (8pcs) ♥ 🌸	\$14.80
003		紅油抄手 Wonton in Red Chilli Sauce (10pcs) ♥ 🌶️ 🌸	\$15.80
004		招牌上海天同鍋貼 Pan Fried Pork Dumplings (8pcs) ♥ 🌸 (please allow 20 minutes)	\$15.80

NO.	QTY	手工點心 DUMPLINGS	PRICE
005		韭菜豬肉水餃 Steamed Pork and Chives Dumplings (12pcs) ♥ 🌸	\$15.80
006		花素蒸餃 Steamed Vegetarian Dumplings (8pcs) 🌿 🍷 🌸	\$14.80
007		花素煎餃 Pan Fried Vegetarian Dumplings (8pcs) 🌿 🍷 🌸 (please allow 20 minutes)	\$15.80
008		韭菜鮮蝦蒸餃 Steamed Prawn and Chives Dumplings (8pcs) 🌸	\$16.80
009		薺菜豬肉大餛飩 Pork and Vegetables Wonton Soup (10pcs) 🌸	\$15.80
010		蝦肉小餛飩 Prawn and Pork Mini Wonton Soup (12pcs) 🌸	\$13.80
011		上海糯米燒賣 Shanghai Style Steamed Sticky Rice Dumplings (6pcs)	\$13.80
021		蘿蔔絲酥餅 Shanghai Style Radish Croissants With Shrimp And Ham (4pcs)	\$15.80
022		棗泥千層糕 Layered Cake with Jujube Paste (4pcs) 🌿	\$11.80
023		素齋春卷 Vegetarian Spring Rolls (4pcs) 🌿 🌸	\$9.80
024		蔥油餅 Shallots Pancake 🌿	\$11.80
025		金色小刀切 (可選蒸) Crispy Pillow Buns (6pcs) (steamed option available) 🌿	\$9.80
026		韭菜鮮蝦春卷 Prawn and Chives Spring Roll (3pcs)	\$10.80
027		黑松露小籠包 Black Truffle Xiao Long Bao 🌸	\$16.80
028		韭菜帶子蝦蒸餃 Steamed Dumplings Filled With Chives, Scallop & Prawns (6pcs) ♥ 🌸	\$16.80

NO.	QTY	前菜 ENTRÉE	PRICE
017		小桶香炸雞 香辣 或 香甜 A Bucket Of Crispy Chicken Nuggets Served with Dipping Sauce (chilli / sweet) 🌶️	\$17.80
018		小桶香炸蘑菇 香辣 或 香甜 A Bucket Of Crispy Mushrooms Served with Dipping Sauce (chilli / sweet) ♥ 🌿 🌶️	\$17.80
019		大桶香炸雞+炸蘑菇 香辣 或 香甜 Mixed Bucket Of Crispy Chicken Nuggets and Mushrooms Served with Dipping Sauce (chilli / sweet) ♥ 🌶️	\$20.80

NO.	QTY	涼菜 SMALL TASTING COLD DISHES	PRICE
101		油燜春筍 Braised Bamboo Shoots ♥ 🌿 🌸	\$12.80
102		四喜烤麩 Typical Shanghainese Appetizer Including Dried Lily Bulbs, Black Fungus And Peanuts 🌿 🌶️	\$12.80
105		上海熏魚 Smoked Fish Fillet With Soya Sauce	\$15.80
107		鹽水鴨 Nanjing Style Salted Duck	\$15.80
108		口水嫩雞 (去骨) Boneless Poached Chicken Covered In A Mix Of Chilli And Sesame Oil With Crushed Peanuts 🌶️ 🌶️	\$15.80
110		糖醋小排 Sweet & Sour Pork Ribs	\$14.80
113		蒜拍黃瓜 Cucumber Marinated With A Minced Garlic Vinaigrette 🌿	\$12.80
115		海蜇大拌菜 Jellyfish Mixed Salad	\$12.80
116		燒椒皮蛋豆腐 Tofu With Century Egg And Chilli Pepper Salad 🌿	\$12.80

NO.	QTY	廚師推薦 CHEF'S RECOMMENDATION	PRICE
G02		上海走油肉 Triple Cooked Pork Belly (Steamed, Deep Fried And Braised)	\$30.80

G04		天同烤鴨兩食 Two Course Roasted Duck ♥ 一道 整只 1St Course: Whole Roasted Duck 二道 生菜包 / 炒麵 + \$10 2Nd Course: San Choy Bow Stir Fried Noodles Add \$10	\$78.00
G05		天同烤鴨/半隻 Signature Roasted Duck/Half ♥	\$39.00
G10		海南雞/整隻 Boneless Whole Hainanese Chicken (whole) ♥	\$34.80
		海南雞/半隻 Boneless Hainanese Chicken (half) ♥	\$21.80
317		松鼠活魚 A Very Famous Shanghainese Dish - Live Barramundi Skillfully Carved with Pine-Cone Cut and Finished in a Tangy Sweet & Sour Sauce ♥ 🌶️ 🍷	\$43.80

NO.	QTY	必點五道菜 MUST TRY	PRICE
308		黑胡椒年糕蟹 (年糕\$8) Black Pepper Crab with Rice Cake (rice cakes add \$8)	market price
402		XO粉絲蝦球 King Prawns Flash Fried in XO Sauce Served with Vermicelli 🌶️	\$30.80
420		響油鱧糊 Flash Fried Shredded Eel with Bamboo Shoots, Ginger and Shallots 🌸	\$30.80
508		農家小炒肉 Farmer's Style Stir Fried Spicy Pork With Bamboo Shoots 🌶️ 🌶️	\$25.80
512		極品黑椒牛仔粒 Flash Fried Diced Wagyu Steak with Black Pepper ♥ 🌶️	\$38.80

NO.	QTY	湯 SOUP & CASSEROLE	PRICE
201		全家福 A Sharing Casserole Filled with Assorted Delicacies including Salted Duck, Pork Balls, Egg Dumplings, Rice Vermicelli and Chinese Cabbage 🍷 🌸	\$37.80
202		醃篤鮮 Shanghai Style Salted Pork & Bamboo Shoot Soup	\$25.80
203		酸辣湯 Hot & Sour Soup 🌶️ 🍷	\$7.80
204		西湖牛肉羹 West Lake Beef Soup 🍷	\$7.80
205		雞茸粟米濃湯 Chicken & Sweet Corn Soup 🍷	\$7.80
206		薺菜肉絲豆腐羹 Shredded Pork & Green with Bean Curd Soup	\$7.80

Live Seafood 游水海鮮

NO.	QTY	游水龍蝦 LOBSTER	PRICE
301		龍蝦兩食 Lobsters 2 Ways (pre-order) 1. 龍蝦刺身 2. 薑蔥龍蝦頭爪 (預訂) 1st course - lobster sashimi style 2nd course - lobster heads and claws flash fried with ginger and shallot	market price
302		椒鹽龍蝦 Salt & Pepper Whole Lobster	market price
303		薑蔥龍蝦伊麵底 Twice Cooked Whole Lobster with Ginger and Shallots Served on a Bed of Noodles	market price

NO.	QTY	游水肉蟹 MUD CRAB	PRICE
308		黑胡椒年糕蟹 (年糕\$8) Black Pepper Crab with Rice Cake (rice cakes add \$8)	market price
309		鹹蛋黃炒蟹 (鹹蛋黃\$10) Twice Fried Mud Crab Coated with Salted Egg Yolk Sauce (egg yolk sauce add \$10) 🍷	market price
310		油醬年糕蟹 (年糕\$8) Twice Fried Mud Crab with Rice Cake (rice cakes add \$8)	market price
311		金沙粉絲蟹煲 (粉絲\$15) Flash Fried Mud Crab Served With Vermicelli Finished In A Casserole (vermicelli add \$15) 🍷 🌸	market price
300		上海香辣蟹 Shanghai Sautéed Crab in Hot Spicy Sauce ♥ 🌶️ 🌶️ 🍷	market price

NO.	QTY	游水活魚 FISH	PRICE
312		剝椒活魚 Steamed Whole Barramundi with Diced Red Chilli 🌶️ 🌶️	\$43.80
315		酒釀圓子燒活魚 Whole Barramundi Braised with Fermented Glutinous Rice Balls 🌶️	\$43.80
316		杏鮑菇活魚 Steamed Whole Barramundi with King Oyster Mushrooms	\$43.80
317		松鼠活魚 A Very Famous Shanghainese Dish - Live Barramundi Skillfully Carved with Pine-Cone Cut and Finished in a Tangy Sweet & Sour Sauce ♥ 🍷 🍷	\$43.80
313		杏鮑菇蒸星斑 Coral Trout with King Oyster Mushroom	market price
314		薑蔥蒸星斑 Coral Trout with Ginger and Shallot	market price
318		酸菜活魚砂鍋 Whole Barramundi in Soup with Pickled Vegetables and Tofu 🌶️ (大約30分钟 please allow 30 minutes)	\$47.80

NO.	QTY	PRAWNS 蝦	PRICE
401		椒鹽鍋巴蝦球 Salt & Pepper King Prawns Served with Rice Crackers ♥️🔥	\$34.80
402		XO粉絲蝦球 King Prawns Flash Fried in XO Sauce Served with Vermicelli 🔥	\$30.80
404		鹹蛋黃蝦球 King Prawns Coated with a Salty Egg Yolk Sauce	\$35.80
411		老好吃蝦仁鍋巴 Crispy Prawns & Rice Crackers Drizzled with a Sweet & Sour Sauce	\$26.80
412		清炒蝦仁 Wok Fried Medium Prawns	\$27.80
413		鐵板蒜子蝦球 Garlic King Prawns Served On A Sizzling Plate	\$34.80
423		海皇粉絲煲 Vermicelli with Seafood in Prawn Paste	\$30.80
NO.	QTY	OTHER SEAFOOD 海鮮	PRICE
305		XO PIPI炒年糕 XO Sauce Pipis With Rice Cakes ♥️🔥	market price
408		椒鹽鮮魷 Salt and Pepper Calamari 🔥🌿	\$23.80
422		糟溜魚片 Fillet of Fish Topped with a Rice Wine Glaze	\$26.80
409		水煮黑魚片 Fillet of Fish Braised in Sichuan Chilli Oil, it looks spicy yet it's aromatic with medium heat 🔥🌿🌿	\$30.80
420		響油鱧糊 Flash Fried Shredded Eel with Bamboo Shoots, Ginger and Shallots 🌿	\$30.80
421		蝦仁爆鱧 Crispy Shredded Eel with School Prawns 🔥🌿🌿	\$26.80

NO.	QTY	PORK 豬肉類	PRICE
501		京醬肉絲 (夾餅選配\$6) Peking Style Wok Fried Shredded Pork, Best To Eat With Pancake Wrap. (pancake/8pcs add \$6) ♥️🌿	\$24.80
503		翡翠杏香紅燒肉 Slow Cooked Pork Belly Braised with Quail Eggs ♥️	\$30.80
506		菠蘿咕嚕肉 Sweet & Sour Pork	\$24.80
507		魚香肉絲 (荷葉夾選配\$6) Sichuan Style Shredded Pork, recommended to eat with lotus buns (lotus buns/6pcs add \$6) 🔥	\$24.80
508		農家小炒肉 Farmer's Style Stir Fried Spicy Pork With Bamboo Shoots 🔥🔥	\$25.80
509		椒鹽排骨 Salt and Pepper Pork Ribs 🔥	\$25.80
510		上海獅子頭 Braised Pork Ball in Soy Sauce(3pcs)♥️🌿🌿	\$24.80
718		乾鍋花菜炒五花肉 Wok Fried Cauliflower And Pork Belly Slices 🔥	\$21.80

NO.	QTY	BEEF 牛肉類	PRICE
512		極品黑椒牛仔粒 Flash Fried Diced Wagyu Steak with Black Pepper ♥️🔥	\$38.80
513		水煮牛肉 Beef Braised In Sichuan Chilli Oil it looks spicy yet it's aromatic with medium heat onion 🔥🔥	\$27.80
514		幹鍋牛肉 Wok Fried Spicy Beef With King Mushroom 🔥	\$27.80
515		芥末牛仔粒 Flash Fried Diced Wagyu Steak Marinated in Wasabi ♥️🔥	\$38.80
517		紙包生煎小牛肉 Paper Wrapped Tender Beef and Onions 🔥	\$26.80
518		雙椒牛肉(夾餅\$6) Sichuan Style Spicy Beef. Recommend to eat with homemade pancake (add pancake \$6) 🔥	\$26.80

NO.	QTY	LAMB 羊肉類	PRICE
527		風味羊排 Lamb Ribs Smoked in Aromatic Flavour ♥️	\$30.80
528		孜然羊肉 Flash Fried Lamb Slices with Cumin 🔥	\$30.80
529		蔥爆羊肉 Flash Fried Lamb with Spring Onion	\$30.80
530		蒙古羊肉 Mongolian Lamb	\$30.80

NO.	QTY	POULTRY 家禽	PRICE
601		宮保雞丁 Kung Pao Diced Chicken with Peanuts in a Sweet Chilli Sauce 🔥🌿	\$24.80
602		秘製山東雞 Shangtung Crispy Chicken ♥️🔥🌿	\$24.80
603		香炸八塊 Salt & Pepper Crispy Nuggets 🔥	\$24.80
604		辣子雞丁 Deep Fried Diced Chicken With Dry Chilli 🔥🔥	\$24.80

NO.	QTY	DAILY PICKED VEGETABLES 時蔬	PRICE
701		杏鮑菇銀絲豆苗 Flash Fried Snow Pea Sprouts with King Oyster Mushrooms ♥️🌿	\$19.80
702		XO醬生炒豆苗 Flash Fried Snow Pea Sprouts in XO Sauce 🔥🌿	\$19.80
703		乾煸四季豆 Double Fried Green Beans with Pork Mince and Dried Shrimps 🌿🌿🌿	\$19.80
705		乾鍋小炒真菌 Wok Fried Assorted Mushrooms 🔥🌿🌿	\$23.80
706		魚香茄子煲 Eggplant and Pork Mince Braised with Sweet Chilli and Vinegar 🔥🌿🌿	\$19.80
710		香鍋小土豆 Wok Fried Baby Potato slices with pork 🔥	\$20.80
711		鮮蝦蟲草花上湯菠菜 Prawns, Cordyceps Flower and English Spinach Poached in Master Broth 🌿	\$19.80
715		蒜香醬燒茄子 Twice Fried Eggplant with Garlic and Coriander	\$19.80
717		香菇菜心 Braised Chinese Shitake Mushrooms With Shanghai Pak Choy 🌿	\$19.80

NO.	QTY	TOFU (BEAN CURD) 豆腐	PRICE
801		鹹蛋黃豆腐 Crispy Tofu Coated with Salted Egg Yolk Sauce ♥️	\$22.80
804		椒鹽豆腐 Salt and Pepper Tofu 🌿🔥	\$20.80
805		麻婆豆腐 Ma Po Tofu - Silken Tofu Braised With Minced Pork And A Chilli Bean Sauce 🔥	\$20.80

NO.	QTY	RICE 炒飯	PRICE
902		揚州炒飯 Yangzhou Style Fried Rice with Ham, School Prawns, Egg and Peas 🌿	\$14.80
903		上海鹹肉菜飯 Shanghainese Style Fried Rice with Pork Lard, Diced Salted Pork and Vegetables 🌿	\$15.80
907		XO雞粒炒飯 Diced Chicken Fried Rice in Xo Sauce (contain pork) 🔥🌿🌿	\$16.80
908		素炒飯 Vegetarian Fried Rice 🌿	\$15.80
909		香辣特別炒飯 Special Fried Rice With Diced Chicken, Prawns, Ham ♥️🔥🌿	\$15.80

NO.	QTY	NOODLE 面食	PRICE
913		上海粗炒 Our Famous Shanghainese Fried Noodles With Shredded Pork And Vegetables ♥️🌿	\$16.80
914		什錦炒麵 Combination Fried Noodles With Prawns, Beef And Vegetables 🌿	\$18.80
915		鮮蝦蔥油拌麵 Dry Noodles With Prawns Drizzled With A Mixture Of Soya And Shallot Oil 🌿	\$16.80
916		羅漢素炒麵 Vegetarian Fried Noodles 🌿🌿	\$16.80
917		乾炒牛河 Dry Fried Beef In Rice Noodles With Bean Sprouts And Dark Soya Sauce 🌿	\$17.80
925		齋菜肉絲炒年糕 Wok Fried Rice Cakes With Shredded Pork And Vegetables	\$16.80
926		白菜肉絲炒年糕 Wok Fried Rice Cakes With Shredded Pork And Chinese Cabbage	\$16.80
928		雪菜肉絲湯麵 Noodle Soup With Shredded Pork And Pickled Vegetables	\$15.80
931		四川擔擔麵 Sichuan Style Dan Dan Noodle Soup With Pork Mince 🔥🌿	\$16.80
932		牛腩湯麵 Braised Beef Brisket Noodle Soup 🔥	\$16.80

NO.	QTY	DESSERT 甜品	PRICE
1001		芒果班戟 Mango Pancakes (3pcs) ♥️🌿🌿	\$15.80
1002		酒釀芝麻小湯圓 (小) Sesame Glutinous Rice Balls in Fermented Rice Syrup (S) 🌿	\$9.80
1007		酒釀芝麻小湯圓 (大) Sesame Glutinous Rice Balls in Fermented Rice Syrup (L) 🌿	\$26.80
1003		八寶飯 Sticky Rice Filled with Eight Treasure, A Traditional Delight 🌿	\$13.80
1006		黃金豆沙大餅 Golden Bean Paste Rice Pancake 🌿	\$10.80

NO.	QTY	其他 MISCELLANEOUS	PRICE
1201		米飯/碗 Steamed Jasmine Rice/Bowl	\$3.00
1202		米飯/桶 Steamed Jasmine Rice/Bucket	\$9.00
1203		夾餅 Pancake/8pcs	\$6.00
1204		荷葉夾 Lotus buns/6pcs	\$6.00
1205		鮮辣椒 Fresh Cut Chilli	\$0.50
1206		姜絲 Shredded Ginger	\$0.50
1207		塑料袋 Plastic Bag	\$0.20
1208		外賣盒 Takeaway Container	\$0.50

Drinks 飲品

NO.	QTY	飲品 HOUSEMADE BEVERAGES	PRICE	NO.	QTY	飲品 COLD BEVERAGES	PRICE
1101		苦橙檸檬水 Lemon Lime And Bitters	\$6.80	1105		健康豆奶 (冷/熱) Soy Bean Milk (cold/hot)	\$3.80
1102		西瓜冰沙 Watermelon Smoothie	\$7.80	1115		可樂 Coca Cola	\$3.80
1103		芒果冰沙 Mango Smoothie	\$7.80	1116		零度可樂 Coke Zero	\$3.80
1104		奶茶 (冷/熱) Milk Tea (cold/hot)	\$5.80	1118		酸梅湯 Prune Juice	\$3.80
1106		冰淇淋奶茶 Ice Cream Milk Tea	\$8.80	1119		雪碧 Sprite	\$3.80
1107		荔枝芒果冰沙 Lychee & Mango Smoothie	\$7.80	1120		芬達 Fanta	\$3.80
1108		招牌檸檬飲 Signature Lemon Tea	\$7.80	1122		礦泉水 Spring Water	\$3.80
1109		柚子茶 (冷/熱) Citron Tea (cold/hot)	\$5.80	1123		氣泡水 Sparkling Water	\$3.80
1112		薄荷荔枝飲 Mint Lychee Juice	\$7.80				

NO.	QTY	飲品 HOT BEVERAGES	PRICE
1124		香片 Jasmine Tea per Pot	\$5.50/壺
1125		烏龍茶 Oolong per Pot	\$5.50/壺
1126		菊花 Chrysanthemum per Pot	\$5.50/壺
1127		鐵觀音 Tie Guan Yin per Pot	\$5.50/壺

Customer with dietary or allergies issues, please notify your wait staff before you order. We will try our best to accommodate your needs, however we cannot be held responsible for traces of allergens.
Our menu contains allergens and is prepared in our kitchen that handles nuts, shellfish, sesame and gluten.
The vegetarian icon indicates a vegetarian option of the dish is available.
如客人對食物有敏感, 請點菜前通知服務員。