



ORDER FORM

天同小厨

为生活拼搏，为味道坚持！！
STRIVING FOR LIFE, STANDING FOR TASTE!!

♥ SIGNATURE 🌶️ CHILLI 🥜 NUT 🥚 EGG 🌿 SESAME
🌱 VEGETARIAN 🍷 GLUTEN 🥛 DAIRY 🦞 SHELLFISH 🐠 SEAFOOD

桌號 人数 饮料 酒水



1/200 Rowe St,
Eastwood NSW 2122

創始人寄語：

生於上海，祖籍山東臨沂。山東的真誠與豪爽，上海的創新與進取，塑造了今日的初心與堅持。
從創立至今，秉承對品質的信念，並與年輕一代攜手同行，傳承理念，持續前行。願這裡不僅呈現美味，更傳遞溫度與情懷。

—— 杜董



G11 螺丝椒鼻管鱼 炒黑毛猪肉

STIR-FRIED SQUID TUBES AND
SPICY PEPPERS WITH PORK

■ \$29.8

G12 临沂炒鸡 \$29.8

■ LINYI-STYLE STIR-FRIED
FREE-RANGE CHICKEN

■ (加半发面饼 \$8)

(CHINESE PAN-FRIED FLATBREAD)

G13 天同烤鸭两食/半只 \$42.8

■ (1.片皮 2.炒面/炒饭 +\$15)

TWO COURSE ROASTED DUCK / HALF

1st COURSE: SLICED ROASTED DUCK

2nd COURSE: STIR FRIED RICE/ NOODLES +\$15

手工点心 HAND MADE DUMPLINGS



009,005,013,029,011可以煎, 每份加\$2. Items 009,005,013,029,011 can be pan-fried for an additional \$2 per serve.

- ☐ 002 灌汤小笼包 (8pcs) \$14.80 ❤️🌿🍴
Xiao Long Bao-Steamed Soup Dumplings
- ☐ 001 天同生煎包 (8pcs) \$16.80 ❤️🌿🍴
Pan Fried Pork Buns
- ☐ 012 冰花锅贴 (8pcs) \$16.80 ❤️🌿🍴
Pan Fried Pork Dumplings w Crispy Skirt
- ☐ 004 招牌上海天同锅贴 (8pcs) \$16.80 ❤️🌿🍴
Pan Fried Pork Dumplings
- ☐ 003 红油抄手 (10pcs) \$16.80 ❤️🌿🍴
Wonton in Red Chilli Sauce
- ☐ 009 荠菜猪肉大馄饨 (10pcs) \$16.80 ❤️🌿🍴
Pork and Vegetables Wonton Soup
- ☐ 010 虾肉小馄饨 (12pcs) \$14.80 ❤️🌿🍴
Prawn and Pork Mini Wonton Soup
- ☐ 005 韭菜猪肉水饺 (10pcs) \$14.80 ❤️🌿🍴
Steamed Pork and Chives Dumplings
- ☐ 013 白菜猪肉水饺 (10pcs) \$14.80 🌿🍴NEW
Steamed Pork & Chinese Cabbage Dumplings
- ☐ 014 牛肉圆葱馅饼 (2pcs) \$9.80 🌿🍴
Beef & Onion Pie

- ☐ 008 韭菜鲜虾蒸饺(澄面)(6pcs)\$14.80 ❤️🌿🍴
Steamed Prawn and Chives Dumplings
- ☐ 028 带子鲜虾蒸饺(澄面)(6pcs)\$17.80 ❤️🌿🍴
Steamed Dumplings Filled w Chives, Scallop & Prawns
- ☐ 029 韭菜鲜虾春卷 (3pcs) \$12.80 ❤️🌿🍴
Prawn and Chives Spring Rolls
- ☐ 023 素斋春卷 (4pcs) \$11.80 🌿🍴
Vegetarian Spring Rolls
- ☐ 029 花素蒸饺 (8pcs)\$16.80 🌿🍴
Steamed Vegetarian Dumplings
- ☐ 021 萝卜丝酥饼 (4pcs) \$16.80 ❤️🌿🍴
Shanghai Style Radish Croissants w Shrimp & Ham
- ☐ 024 葱油饼 Shallots Pancake \$11.80 🍴
Layered Cake with Jujube Paste
- ☐ 022 枣泥千层糕 (4pcs)\$13.80 🌿🍴
Layered Cake with Jujube Paste
- ☐ 011 上海糯米烧卖 (6pcs) \$15.80 🍴
Steamed Sticky Rice Dumplings

锅气热炒 STIR-FRIED



- ### 猪肉类 PORK
- ☐ 510 上海狮子头 (3pcs) \$24.80 🌿🍴
Braised Pork Ball in Soy Sauce
 - ☐ 501 京酱肉丝 (夹饼配选\$7) \$25.80 🌿🍴
Peking Style Wok Fried Shredded Pork,Best to Eat With Pancake Wrap. (pancake/8pcs add \$7)
 - ☐ 507 鱼香肉丝 (荷叶夹选配\$7) \$25.80 🌿🍴
Sichuan Style Shredded Pork, recommended to eat with lotus buns (lotus buns/6pcs add \$7)
 - ☐ 506 菠萝咕嚕肉 Sweet & Sour Pork \$25.80 🍴
 - ☐ 509 椒盐排骨 Salt and Pepper Pork Ribs \$26.80 🌿🍴🍴
 - ☐ 511 擂椒小炒肉 (黑毛猪) \$28.80 ❤️🌿🍴🍴
Stir-Fried Pork with Smashed Chilli w Bamboo Shoots
 - ☐ 503 翡翠杏香红烧肉 \$31.80 🌿🍴
Slow Cooked Pork Belly Braised with Quail Eggs
 - ☐ 504 鲍鱼红烧肉 \$49.80 ❤️🌿🍴
Slow Cooked Pork Belly Braised with Abalone in a Rich Sweet & Dark Soya Sauce

前菜 ENTREE

外酥里嫩, 越吃越香

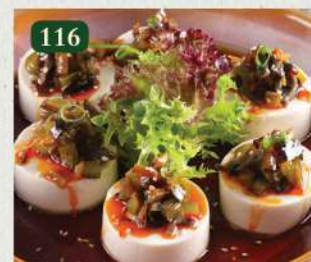
- ☐ 030 羊肉串 (5pcs) (辣/不辣) \$13.80 🍴
Lamb Skewers (Spicy / Non-spicy)
- ☐ 017 小桶香炸鸡 (辣/甜) \$17.80 🌿🍴
Crispy Chicken Nuggets Served with Dipping Sauce (chilli 🌿/sweet 🍴)
- ☐ 018 小桶香炸蘑菇 (辣/甜) \$18.80 🌿🍴
Crispy Mushrooms Served with Dipping Sauce (chilli 🌿/sweet 🍴)



凉菜 COLD DISHES

匠心冷菜, 本味鲜香, 一口开胃

- ☐ 116 烧椒皮蛋豆腐 \$12.80 🌿🍴
Silken Tofu w Century Egg & Sichuan Charred Chilli
- ☐ 113 蒜拍黄瓜 \$12.80 🌿🍴
Cucumber Marinated w A Minced Garlic Vinaigrette
- ☐ 102 四喜烤麸 \$13.80 🌿🍴
Typical Shanghaiese Appetizer Including Dried Lily Bulbs, Black Fungus and Peanuts
- ☐ 115 海蜇大拌菜 \$15.80 🌿🍴
Jellyfish Salad
- ☐ 105 上海熏鱼 \$16.80 🌿🍴❤️
Smoked Fish Fillet w Sweet Soya Sauce
- ☐ 107 盐水鸭 \$16.80 🌿🍴
Nanjing Style Salted Duck
- ☐ 108 低温口水嫩鸡 (去骨) \$16.80 🌿🍴
Slow-cooked Boneless Poached Chicken Covered In A Mix Of Chilli And Sesame Oil With Crushed Peanuts
- ☐ 117 桃花虾皮蛋拌山茄 \$17.80 🌿🍴NEW
Century Egg with Eggplant & Dried Shrimp
- ☐ 110 农场葱油走地鸡 \$29.80/份 🌿❤️
Steamed Cage Free Chicken Topped w A Ginger And Scallion Served



锅气热炒 STIR-FRIED

牛肉类 BEEF

- 519 红烧牛腩土豆 Braised Beef Brisket with Potato \$25.80 🌿🍄
- 517 纸包生煎小牛肉 Paper Wrapped Tender Beef and Onions \$28.80 ❤️🌿🍄
- 512 极品黑椒牛仔粒 Flash Fried Diced Wagyu Beef with Black Pepper \$38.80 ❤️🌿
- 515 芥末牛仔粒 Flash Fried Diced Wagyu Beef Marinated in Wasabi \$38.80 ❤️🌿🍄

羊肉类 LAMB

- 528 孜然羊肉 Flash Fried Lamb Sliced with Cumin \$30.80 🌶️🌿🍄
- 529 葱爆羊肉 Flash Fried Lamb with Spring Onion \$30.80 🌿🍄

家禽 POULTRY

- 601 宫保鸡丁 Kung Pao Diced Chicken w Peanuts in Sweet Chilli Sauce \$25.80 🌶️🌿🍄🥜
- 603 香炸八块 Salt & Pepper Crispy Nuggets \$26.80 🌶️🌿
- 602 秘制山东鸡 Shandong Crispy Chicken \$28.80 🌶️🌿🍄



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游水海鲜 LIVE SEAFOOD

游水龙虾 LOBSTER

- 301 龙虾两食 Lobsters 2 Ways (Pre-Order) M/P
1. 龙虾刺身 2. 姜葱/椒盐 (预定) 🌿
1st Course - Lobster Sashimi Style
2nd Ginger & Scallion / Salt & Pepper
- 303 姜葱龙虾伊面底 (伊面\$15) M/P ❤️🌿
Twice Cooked Whole Lobster w Ginger & Shallots
Served on a Bed of Noodles (Noodles add \$15)
- 320 黑胡椒龙虾年糕底 (年糕\$10) M/P ❤️🌿
Black Pepper Whole Lobster w Rice Cake
(Rice cakes add \$10)
- 302 椒盐龙虾 Salt & Pepper Whole Lobster M/P 🌿
- 305 XO PP 年糕底 (年糕\$10) M/P 🌿🍄
XO Sauce Pipi w Rice Cakes (Rice cakes add \$10)

游水肉蟹 MUD CRAB

- 308 黑胡椒蟹年糕底 (年糕\$10) M/P ❤️🌿
Black Pepper Crab w Rice Cake (rice cakes add \$10)
- 311 XO金沙粉丝蟹煲 (粉丝\$15) M/P ❤️🌿🍄🥜
Flash Fried Mud Crab w XO Sauce Served w
Vermicelli In A Casserole (vermicelli add \$15)
- 309 咸蛋黄炒蟹 (咸蛋黄\$12) M/P 🌿🍄🥜
Twice Fried Mud Crab Coated w Salted Egg
Yolk Sauce (egg yolk sauce add \$12)
- 300 上海香辣蟹 M/P 🌿🍄🥜
Shanghai Sauteed Crab in Hot Spicy Sauce
- 310 油酱蟹年糕底 (年糕\$10) M/P 🌿🍄🥜
Twice Fried Mud Crab w Rice Cake
(rice cakes add \$10)

海鲜 OTHER SEAFOOD

- 408 椒盐鲜鱿 Salt and Pepper Calamari \$25.8 🌿🥜
- 420 响油鳝糊 \$29.8 ❤️🌿🍄
Flash Fried Shredded Eel w Bamboo Shoots,
Ginger and Shallots
- 415 水煮黑鱼片 \$30.8 🌶️🌿🍄
Poached Fish Fillet in Sichuan Chilli Oil



游水活鱼 FISH

- 316 杏鲍菇活鱼 \$45.8 🌿
Steamed Whole Barramundi with
King Oyster Mushrooms
- 312 剁椒活鱼 \$45.8 🌶️🌿
Steamed Whole Barramundi with
Diced Red Chilli
- 317 松鼠活鱼 \$48.8 ❤️🌿🥜
A Very Famous Shanghainese Dish
—Live Barramundi Skillfully Carved
with Pine-Cone Cut and Finished in
a Tangy Sweet & Sour Sauce
- 318 酸菜活鱼砂锅 \$49.8 ❤️🌿🍄
Whole Barramundi in Soup
with Pickled Vegetables & Tofu
(大约30分钟Please allow 30 minutes)
- 313 杏鲍菇蒸星斑 M/P ❤️🌿
Coral Trout with King Oyster Mushroom
- 314 姜葱蒸星斑 M/P 🌿
Coral Trout with Ginger and Shallots

虾 PRAWNS

- 411 老好吃虾仁锅巴 \$28.8 🌿
Prawns & Rice Crackers Drizzled
with a Sweet & Sour Sauce
- 402 XO粉丝虾球 \$30.8 ❤️🌿🍄🥜
King Prawns Flash Fried in
XO Sauce Served with Vermicelli
- 412 清炒虾仁 \$30.8 🌿🍄
Wok Fried Medium Prawns
- 401 椒盐锅巴虾球 \$35.8 🌿🥜
Salt & Pepper King Prawns Served
with Rice Crackers
- 404 咸蛋黄虾球 \$37.8 ❤️🌿🥜
King Prawns Coated with
a Salty Egg Yolk Sauce



蔬菜&豆腐 VEGETABLES & TOFU

- 703 干煸四季豆 \$20.80 Double Fried Green Beans with Pork Minced
- 805 麻婆豆腐 \$20.80 Ma Po Tofu—Silken Tofu Braised With Minced Pork And A Chilli Bean Sauce
- 804 椒盐豆腐 \$21.80 Salt and Pepper Tofu
- 706 鱼香茄子煲 \$21.80 Eggplant and Pork Mince Braised with Sweet Chilli and Vinegar
- 715 蒜香酱烧茄子 \$21.80 Twice Fried Eggplant with Garlic and Coriander
- 711 鲜虾虫草花上汤菠菜 \$21.80 Prawns, Cordyceps Flower and English Spinach Poached in Master Broth
- 701 杏鲍菇银丝菠菜苗 (XO Sauce+\$2) \$21.80 Flash Fried Spinach with King Oyster Mushroom
- 716 蒜蓉空心菜 \$22.80 Stir-Fried Water Spinach with Garlic
- 717 有机西兰花炒杂菜 \$23.80 Stir-Fried Organic Broccoli with Mixed Vegetables
- 718 白胡椒蚕豆(含火腿) \$23.80 Stir-Fried Broad Beans with White Pepper & Ham
- 801 咸蛋黄豆腐 \$23.80 Crispy Tofu Coated with Salted Egg Yolk Sauce
- 705 干锅小炒真菌 \$24.80 Wok Fried Assorted Mushrooms
- 719 芹菜香干炒肉丝 \$25.80 Stir-Fried Celery with Dried Bean Curd



汤类 SOUP & CASSEROLE

- 203 酸辣汤 \$8.80 Hot & Sour Soup
- 205 鸡茸粟米浓汤 \$8.80 Chicken & Sweet Corn Soup
- 206 菠菜粉丝蛋汤 \$19.80 Spinach, Vermicelli and Egg Soup
- 201 三鲜蛋饺肉皮砂锅 \$39.80 A Sharing Casserole Filled w Assorted Delicacies including Salted Duck, Pork Balls, Egg Dumplings, Rice Vermicelli and Chinese Cabbage



甜品 DESSERT

- 1002 酒酿芝麻小汤圆(小) \$9.80 Sesame Glutinous Rice Balls in Fermented Rice Syrup (S)
- 1007 酒酿芝麻小汤圆(大) \$26.80 Sesame Glutinous Rice Balls in Fermented Rice Syrup (L)
- 1006 黄金豆沙大饼 \$13.80 Golden Bean Paste Rice Pancake
- 1003 八宝饭 \$14.80 Sticky Rice Filled with Eight Treasure , A Traditional Delight
- 1001 芒果班戟 (3pcs) \$16.80 Mango Pancakes



炒饭&面食 FRIED RICE & NOODLES

- 933 虾籽红汤面 Noodle Soup with Soy and Shrimp Roe \$10.00
- 903 上海咸肉菜饭 Shanghainese Style Fried Rice with Pork Lard, Diced Salted Pork and Vegetables \$16.80
- 928 雪菜肉丝汤面 Noodle Soup w Shredded Pork & Pickled Vegetables \$16.80
- 913 上海粗炒 Our Famous Shanghainese Fried Noodles With Shredded Pork And Vegetable \$17.80
- 916 罗汉素炒面 Vegetarian Fried Noodles \$17.80
- 925 荠菜肉丝炒年糕 Wok Fried Rice Cakes With Shredded Pork And Vegetables \$17.80
- 926 白菜肉丝炒年糕 Wok Fried Rice Cakes With Shredded Pork And Chinese Cabbage \$17.80
- 902 扬州炒饭 Yangzhou Style Fried Rice with Ham, School Prawns, Egg and Peas \$17.80
- 907 XO鸡粒炒饭 Diced Chicken Fried Rice in Xo Sauce (contains pork) \$17.80
- 908 海皇炒饭 Calamari & School Prawns Fried Rice with Chilli Bean Paste \$17.80
- 915 鲜虾葱油拌面 Dry Noodles w Prawns Drizzled w A Mixture of Soya & Shallot Oil \$17.80
- 931 四川担担面 Sichuan Style Dan Dan Noodle Soup With Pork Mince \$17.80
- 932 牛腩汤面 Braised Beef Brisket Noodle Soup \$17.80
- 914 什烩炒面 Combination Fried Noodles With Prawns, Beef And Vegetables \$19.80
- 917 干炒牛河 Dry Fried Beef In Rice Noodles With Bean Sprouts And Dark Soy Sauce \$20.80
- 934 鲍鱼芥末仔炒饭 (30头/6pcs) Fried Rice with Wasabi Baby Abalone \$20.80 NEW



其他 OTHERS

- 1201 米饭/碗 \$3.00 Steamed Jasmine Rice/Bowl
- 1202 米饭/桶 \$10.00 Steamed Jasmine Rice/Bucket
- 1203 夹饼 \$7.00 Pancake/8pcs
- 1204 荷叶夹 \$7.00 Lotus Buns/6pcs
- 1205 鲜椒丝 \$1.00 Fresh Cut Chilli
- 1206 姜丝 \$1.00 Shredded Ginger
- 1207 塑料袋 \$0.20 Plastic Bag
- 1208 外卖盒 \$0.50 Takeaway Container