

午点套餐

JADE BANQUET
FOR THE ENTIRE TABLE
一桌\$79/人

任选：气泡酒、白葡萄酒、红葡萄酒、啤酒、绿茶或汽水（一杯）

白樱桃萝卜和包菜

棒棒鸡

龙虾虾仁饺子

猪肉和虾烧卖

翡翠菠菜饺子

红烧猪蹄

姜葱清蒸鱼

{ 升级鱼至龙虾只需 + \$65 每人半只龙虾 }

蠔油芥蘭

茉莉香白饭

甜点：每位 \$10
芒果布丁

开胃小菜 PICKLES

1. 白樱桃萝卜和包菜 (腌菜)

Cabbage Radish

9
2. 蒜姜薄荷凉拌黄瓜

Ginger Garlic Cucumber

9

凉前菜 COLD ENTRÉE

3. 生蠔 悉尼岩

Freshly Shucked Sydney Rock Oyster,

Merimbula

每个 7.5
4. 刺身 (平政黄条鰹鱼)

Hiramasa Kingfish with Pickled Green Chilli

26/39
5. 棒棒鸡 (赫泽尔丁散养鸡)

Bang Bang Hazeldene Chicken with Strange Flavour Dressing

24/36

热前菜 HOT ENTRÉE

6. 椒盐嫩豆腐

Sichuan Salt And Pepper Silken Tofu with Coriander Chilli

16/25
7. 脆皮鱼香茄子

Fish Fragrant Fried Eggplant

22/32
8. 烤扇贝 (昆士兰穆鲁拉巴海滩)

Roasted QLD Scallops with Salted Chilli Butter

每个 9
9. 避风塘炸鲜鱿 (维多利亚角海湾)

Corner Inlet Fried Squid with Typhoon Shelter Dry Dressing

27/37
10. 朝天椒炸雞翅 (赫泽尔丁散养鸡)

Fried Chicken Wings with Heaven Facing Dried Chilli

22/32
11. 蔥油煎餅

Spring Onion Pancake

24
12. 麻辣牛肉干

Hot and Numbing Dried Wagyu Beef Jerky

34

SPICE TEMPLE MELBOURNE
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精致点心 DIM SUM

13. 金炸和牛包 (四个)

Golden Fried Wagyu Bao (4pcs)

30
14. 龙虾虾仁饺子 (四个)

Lobster and Prawn Dumplings (4pcs)

32
15. 辣味羊肉煎饺 (六个)

Pan Fried Lamb Dumplings (6pcs)

36
16. 虾仁馄饨配陈年黑醋 (六个)

Prawn Wontons in Aged Black Vinegar

36
17. 翡翠菠菜素饺子 (四个)

Crystal Veggie Dumplings (4pcs)

26
18. 扇贝虾仁春卷和梅子酱 (四个)

Scallop and Prawn Spring Rolls with Plum Sauce

32
19. 黑松露雜菌菇蒸饺 (四个)

Black Truffle and Mushroom Dumplings (4pcs)

36

海鲜 SEAFOOD

20. 姜葱蒸鱼

Steamed Fish with Ginger and Shallot Sauce

33/59
21. 湖南蒸鱼 辣椒和豆豉

Hunan Steamed Fish, Salted Chilli and Black Bean

33/59
22. 澳洲塔斯马尼亚鲜龙虾 (XO|姜葱)

Tasmania Whole Live Lobster

MP
- (XO or Ginger Shallot)

整只 1 公斤
23. 火焰茅台龙虾 姜葱

Flaming Moutai Tasmania Live Lobster

半只 158 / 整只 MP
- Half or Whole

肉 POULTRY, BEEF & PORK

24. 宫保鸡腿块 (赫泽尔丁散养鸡)

Kung Pao Hazeldene Chicken with Chilli and Cashews

33/52
25. 红烧猪蹄

Red Braised Nanjing Style Pork Hock

52
26. 豆豉酱炒菲力牛肉 (草饲塔斯马尼亚格林角)

Stir Fried Grass Fed Beef Fillet Black Bean, Bullhorn Pepper

34/54



时蔬和主食VEGETABLES AND RICE

27. 蒜蓉炒青菜

Stir Fried Asian Greens with Garlic

15/22
28. 蠔油芥蘭

Steamed Chinese Broccoli with Oyster Sauce

13/21
29. 江西风味燴嫩豆腐

Jiangxi Style Steamed Silken Tofu

16/28
30. 培根青豆炒飯

House Fried Rice with Egg, Bacon, Peas

17/23
31. 雲南菇类微辣炒饭

Yunnan Fried Rice with Mushrooms, Egg, Chilli

17/23
32. 茉莉香白饭

Steamed Jasmine Rice

6 Pp

茶 TEA 甜点 DESSERTS

33. 茉莉花 Jasmine

8
34. 龍井 Dragon Well

8
35. 乌龙茶 Oolong Tea

8
36. 金駿眉紅茶 Jinjunmei Black Tea

8
37. 檸檬草 枸杞 薑 Lemongrass, Goji, Ginger

8
38. 薄荷 Peppermint

8
39. 洋甘菊和柚子 Chamomile and Yuzu

8
40. 紅芙蓉花、櫻桃、椰子 Ruby Zing

8

甜点 DESSERTS

41. 芒果布丁

Mango Pudding and Chantilly

22
42. 浓椰香西米露配金桔和风梨

Coconut Tapioca with Pineapple Kumquat

19
43. 血橙雪葩

Blood Orange Sorbet, Coconut Tuile

14
44. 甜特蕾斯三奶蛋糕

Three Milk Cake

21
45. 巧克力焦糖花生芭菲

Chocolate Peanut Parfait

19