

欢迎您。我们的中餐厅在悉尼开于二零零六年，墨尔本开于二零一零年。
菜单设计为分享， 风格和辣味已融合当地的口味。

SPICE
TEMPLE



經典
套餐

GOLDEN BANQUET
FOR THE ENTIRE TABLE

一桌\$138 每人(至少兩人)
葡萄酒搭配 \$65 每人

凉拌黄瓜
腌白樱桃萝卜和包菜
棒棒鸡
平政黄条鰺鱼刺身

2023 RIESLING, NAKED RUN THE FIRST, CLARE VALLEY, SA
(100ML)

湖南清蒸鱼
蠔油芥蘭

{ 升级鱼至龙虾只需 + \$65 每人半只龙虾 }
2024 PINOT GRIS, LETHBRIDGE, DRUMBORG, VIC (100ML)

豆豉酱炒菲力牛肉
蜜汁五花肉叉烧

2021 MALBEC, TERRAZAS DE LOS ANDES RESERVA,
MENDOZA, ARGENTINA (100ML)

巧克力焦糖花生芭菲

GRAND TALON BARREL-AGED RICE WINE, MULTI-REGIONAL
CHINA, (60ML)

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 Oysters, *Merimbula*

每只 7.5
4. 刺身 (平政黄条鰺鱼)

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) 每

Roasted QLD Scallops with Salted Chilli Butter

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. 葱油煎餅

Spring Onion Pancake

24
12. 麻辣牛肉干

Hot and Numbing Dried Wagyu Beef Jerky

34

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. 黑松露雜菌菇蒸饺 (四个)

Mushroom and Truffle Dumplings (4pcs)

36
19. 扇贝虾仁春卷和梅子酱 (四个)

Scallop and Prawn Spring Rolls with Plum Sauce (4pcs)

32

海鲜 SEAFOOD

20. 江西风味炒澳洲红脚虾和杏鲍菇

Jiangxi Banana Prawn with Chilli and King Brown Mushroom

32/59
21. 姜葱蒸鱼

Steamed Fish with Ginger and Shallot Sauce

33/59
22. 湖南蒸鱼 咸辣椒和豆豉

Hunan Steamed Fish with Salted Chilli and Black Bean

33/59
23. 澳洲塔斯马尼亚鲜龙虾 (XO|姜葱)

一只 1 公斤

MP
24. "火焰茅台" 龙虾 姜葱 (飞天仙子茅台)

半只/1 整只

MP
- Flaming Moutai "Flying Fairy" Lobster with Ginger Shallot

禽肉 POULTRY

25. 宫保鸡腿块 (赫泽尔丁散养鸡)

Kung Pao Hazeldene Chicken with Chilli and Cashews

33/52
26. 蜜汁叉烧 木炭烤 (维多利亚伯克郡猪)

Chargrilled Pork Belly Char Siu with Chive Pesto

39/58
27. 红烧猪蹄

Red Braised Nanjing Style Pork Hock

52

牛羊 BEEF

28. 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
29. 优质牛排(塔斯马尼亚和牛)

价配貢布黑胡椒汁, 咖喱叶

市 MP
30. 碳烤羊腰背脊肉 (弗林德斯岛羊)

Charcoal Grilled Lamb Backstrap with Green Chilli Relish

39/59

面 NOODLES

31. 蓝花蟹炒 XO 酱面 (昆士兰蟹)

Stir Fry Blue Swimmer Crab Egg Noodle with XO Sauce

64

时蔬和饭 VEGETABLES AND RICE

32. 蒜蓉炒青菜

Stir Fried Asian Greens with Garlic

15/22
33. 蠔油芥蘭

Steamed Chinese Broccoli with Oyster Sauce

13/21
34. 江西风味燴嫩豆腐

Jiangxi Style Steamed Silken Tofu

16/28
35. 培根青豆炒飯

House Fried Rice with Egg, Bacon, Peas

17/23
36. 雲南菇类微辣炒饭

Yunnan Fried Rice with Mushroom, Egg, Chilli

17/23
37. 茉莉香白饭

Steamed Jasmine Rice

6 Pp

茶 TEA & 甜点 DESSERTS

38. 茉莉花 Jasmine

8
39. 龍井 Dragon Well

8
40. 乌龙茶 Oolong Tea

8
41. 金駿眉紅茶 Jinjunmei Black Tea

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

8
43. 薄荷 Peppermint

8
44. 洋甘菊和柚子 Chamomile and Yuzu

8
45. 紅芙蓉花、櫻桃、椰子 Ruby Zing

8
46. 芒果布丁 Mango Pudding with Chantilly

22
47. 浓椰香西米露配金桔和凤梨 Coconut Tapioca

19
48. 血橙雪葩 Blood Orange Sorbet, Coconut Tuile

14
49. 甜特蕾斯三奶蛋糕 Three Milk Cake

21
50. 巧克力焦糖花生芭菲 Chocolate Peanut Parfait

21

SPICE TEMPLE MELBOURNE

INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE

我们接受 EFTPOS 付款及所有主要信用卡（除银联卡外）。VISA、MASTERCARD 和 AMEX 交易将收取 1.8%的手续费。借记卡（VISA 和 MASTERCARD）交易将收取 1.4%的手续费。EFTPOS 交易将收取 1.15%的手续费。国际卡交易将收取 3.5%的手续费。8 位或以上的团体必须选择套餐菜单用餐。周日需加收 10% 的附加费，所有公共假期加收 15%的附加费。所有 6 人及以上的团体需支付 10%的服务费（为自主性收费