



Harbour Plaza Shop
Tel:02 9211 8130
108/58 harbour st haymarket NSW 2000

Adelaide Shop
Tel:08 8231 9661
86 Grote Street Adelaide SA 5000

Dixon New Shop
Tel:02 9211 8122
Level 1/8 Dixon St Haymarket NSW 2000

Brisbane Shop
Tel:07 3345 6789
42/342 McCullough St Sunnybank QLD 4109

Chatswood Shop
Tel:02 9411 3298
Level 1/272 Victoria Ave Chatswood
NSW 2067

Canberra Shop
Tel:02 6248 6288
Shop G1/75-89 Alinga St. Novotel Building
Canberra ACT 2601

Burwood Shop Tel:02 9745 2258 Tel:08 9328 2388
35C Burwood Rd Burwood NSW 2134 Tel:08 9328 2388 1/191 James St Northbridge WA 6003

Glebe Hotpot Shop
Tel:02 9518 5328
15-21 Glebe Point Rd Glebe NSW 2037

Melbourne Shop
Tel:03 9698 7766
Ground level 9 Aquatic Drive Albert Park VIC 3206

www.hiddenjade.com.au



水井坊餐饮集团 官方公众微信号

水井坊典藏 官方VIP服务号



生猛海鲜 Live seafood from the tank

龙虾 Lobster	MP
雪蟹 Snow Crab	MP
东星斑 Carol Trout	MP
青衣 Parrot Fish	MP
花鲈 Murray Cod	MP
盲曹 Barramundi	MP

选择您的海鲜烹饪方式 Way of cooking your seafood

香辣

Stir Fried with chilli sauce

Stir fried with ginger and shallot

椒盐

Salt and pepper

Salted egg yolk 芙蓉蒸(只限雪蟹)

Steamed with egg (applied to snow crabs)

刺身(只限龙虾) Sashimi (applied to lobster)

巴蜀风味酱 (只限雪蟹) 🖊

Stir fried with diced Juncheon meat and mixed vegetables

鹅肝酱(只限雪蟹)

选择您的鱼类烹饪方式 Way of cooking your fish

Steamed with ginger and shallots

Deep fried with pork mince, chili and preserved vegetables

豆瓣 🖊

Braised with special spicy bean sauce

Stewed in Sichuan chilli sauce

Boiled with Traditional Pickled vegetables

Chef's special hot pot style

菌香炝(仅限青衣和东星斑) ≠ +\$15 Stir fried with mushrooms and chilli (Applied to parrot fish and carol trout)

Stir fried with foie gras

特别推荐 Speicial offer

+\$15

澳洲顶级香煎M9+和牛 David Blackmore scotch filet (M9+)	\$168 200g
腊味拼盘 🖊 Special Chinese assorted cure pork platters	\$32
香辣龙虾 /// Stir fried lobsters with special homemade Sichuan spicy sauce (From the tank)	MP
巴蜀风味雪蟹 ♪ Special Sichuan style snow crab (From the tank)	MP
鲜菌炝青衣 ≠ Stir fried parrot fish with mushrooms	MP

精美前菜 Entrée & cold dishes

上海南翔小笼包 (6个) Shanghai juicy pork dumplings (6 pcs)	\$13
黑松露小笼包 (6个) Black truffle juicy pork dumplings (6 pcs)	\$28
酸辣凉粉 / Spicy and sour bean noodles with peanuts	\$18
生拌莴笋丝 (炝拌/葱香) Traditional Chinese celtuce salad (Chilli oil/Onion oil)	\$19.6
麻辣牛肉干グ Special air dry beef slices with sesame and chilli oil	\$26
夫妻肺片//// Beef tongue, beef tripe and beef in chilli oil	\$28
钵钵鸡 /// BoBo Chicken with Sichuan spicy sauce	\$28
蒜泥白肉 🗸	\$29.8

Thin Sliced pork belly in spicy and crushed garlic sauce

水井坊特色经典 Hidden Jade House special

沸腾鱼 🎢		\$58	
Chef's special hot pot fish fillets 樟茶鸭	\$38	\$75	
Traditional tea smoked duck with homemade pancake and cucumber	Half	Whole	
蒜台炒腊味 Stir fried cured pork selections with garlic sprout (Smoked/Soy Braised/Sausage)		\$34	
莴笋木耳肉片 ◢ Stir fried pork slices with farmed celtuce and black fungus		\$32	
虎皮牛仔肉 Stir fried beef slices with sweet and sour sauce		\$32	
鱼翅莴笋丝 Stewed celtuce slices with imitation shark fins		\$33	
辣炒花蛤 🖊 Stir fried clams with Sichuan chilli		\$38	
观音茶香小河虾 Stir fried school prawns with green tea		\$39	
火爆袋鼠肉 ≠≠ Stir fried kangaroo with chilli and mushrooms		\$58	
宫保锅巴虾球 / Kung Pao black tiger prawns with rice crackers		\$58	
金沙玉米虾球 Deep fried black tiger prawns with salted egg yolk		\$68	
蒜子菌香和牛粒 Stir fried Wagyu beef with garlic and king oyster mushrooms		\$98	
粉丝蒜蓉蒸扇贝 Steamed scallops with vermicelli noodles and garli		\$5 per	
金银蒜蓉鲍鱼仔 Steamed baby abalone with fried garlic	:	\$19.8 per	

烧腊制品 Selections from the grill

铁板蜜汁叉烧 Sizzling BBQ pork \$29 \$49 \$98 Peking style roasted sliced duck (with pancakes, Half Whole cucumber and Peking sauce)(Boneless)

整只可两吃,可选炖汤或者炒鸭丝

Upon choosing the whole duck, alternative cooking selections of duck soup or stir fried shredded duck slices with capsicums will be available as well.

上休川寺 Tasta of Ciobuan

传统川采 Taste of Sichuan	
烧什锦 Braised sea cucumber, scallop, fish maw, meatballs, quail eggs and mixed vegetables	\$88
毛血旺(和牛油底料)/// Hot pot beef, beef tripe, pork blood pudding, quill eggs and sweet potato noddles. (Wagyu broth base)	\$46
酸菜鱼/ Boiled fish fillets with traditional Sichuan pickled vegetables	\$58
宫保鸡丁 / Kung Pao Chicken with peanuts	\$36
干辣鸡丁 deep fried diced chicken with dry chili	\$36
水者牛肉が	\$39

水煮牛肉/// Hot pot beef 莴笋烧肥肠 🧨 \$32 Stewed pork intestines with spicy bean sauce and celtuce

回锅肉≠ Double cooked pork belly with leeks	\$32
麻婆豆腐 💅 Ma Po Tofu with pork/heef mince	\$28

鱼香茄子 彡	\$28
Stir fried eggplants with sweet and spicy garlic sauce	

\$22

时蔬精选 Vegetable selections

Stir fried green beans with pork mince and preserved vegetables

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清炒莴笋 Stir fried celtuce with black fungus	\$28
竹影上汤芦笋 Boiled asparagus in chicken broth with bamboo fungus	\$26
麦香菜心 Boiled choy sum with pearl barley in chicken broth	\$26

汤品 Soup choices

虫草花老鸭汤 Stewed duck soup with Cep mushrooms	\$12 per
与鸡花旗参汤 Slow cooked black boned chicken soup with ginseng	\$12 per
山珍花胶汤 Fish maw soup with mixed vegetables and mushrooms	\$28 per

精美小吃点心 Yum Cha & Sichuan Street Eats

净素春卷 Vegetarian springrolls	\$9
墨汁馒头 (蒸/炸) (6个) Squid ink buns (steamed/fried) (6 pcs)	\$12
鸭肉莴笋春卷 (3个) Fried duck and celtuce springrolls (3 pcs)	\$12
钟水饺 (6个) 🖊 Boiled dumplings with Sichuan sauce (6 pcs)	\$15
红油抄手 (6个) 🖊 Boiled wontons in hot chilli sauce(6 pcs)	\$15
虾仁猪肉锅贴 (6个) Pan fried pork and prawn dumplings(6 pcs)	\$16
担担面 🖊 Dan Dan noodles	\$16

米饭 Rice selections

四川腊味炒饭 Sichuan style fried rice with cure pork	\$26
桂花蛋炒饭 Stir fried rice with eggs	\$20
樟茶鸭炒饭 Tea smoked duck fried rice	\$28
辽参捞饭 Braised sea cucumber with rice	\$28 per
鲍鱼捞饭 Braised baby abalone with rice	\$28 per
花胶捞饭 Braised Þsh maw with rice	\$28 per

中式甜点 Sweets to finish

红糖蜂巢糕 (3个) Brown sugar honeycomb cake (3 pcs)	\$9
清凉桂花糕 (3个) Osmanthus flower scented jelly (3 pcs)	\$9
丝滑冰淇淋 (绿茶,芒果,香草或芒果) Ice cream selections (Green tea, Mango, vanilla or rainbow)	\$12
炸香蕉配冰淇淋 Battered banana with vanilla ice cream	\$12
红糖糍粑(6个) Deep fried rice cake with brown sugar syrup (6 pcs)	\$13