



Daily Roasted Peking Duck 每日燒北京填鴨

- Whole (12 pieces) \$58
- Half (6 pieces) \$30

Daily roasted Peking duck wrapped up in pancake scallion cucumber and plum sauce

- + Extra Pancake 加北京鴨皮 \$0.50
(Only for ordering whole duck) 只用於訂購全鴨
- + Stir-fried duck noodles 加鴨絲炒麵 \$8.00
- + Tofu vegetables duck soup 加紹菜豆腐湯 \$8.00

L1 Kitchen Chefs Special 一劉廚師推介

1. **Nyonya Style Crispy Chicken Fillet 馬來娘惹雞** \$22.80
Crispy chicken served with nyonya sauce (lemon grass, ginger, orange, chilli)
2. **Batung Scallops 巴東帶子** \$26.80
Grilled scallops with herbs cooked in cream sauce
3. **Coconut Crispy Golden Prawn's 黃金椰香蝦** \$26.80
Crispy prawns marinated with coconut sauce
4. **L1 Chicken 一劉香爆雞** \$22.80
Chicken cooked with black bean, onion, garlic, ginger and parsley.
5. **Chef Lao Dumpling 3 pieces 劉家包** \$8.80
Steamed Lao Braised Pork Dumpling
6. **Laksa Xiao Long Bao (6 pieces) 喇沙小龍包** \$15.80
Steamed juicy laksa pork Dumpling with spice's, herbs and chicken soup

7. **Grilled Eye Fillet Steak 燒牛柳** \$25.80
Grilled eye fillet steak with mayonnaise, wasabi sauce & mixed salad
8. **Cantonese Eye Fillet Steak 中式牛柳** \$25.80
Grilled eye fillet steak with mandarin sauce

Hand-made Dumplings 手工點心

9. **L1 Dim Sum Basket (3 pieces) 一劉點心籃** \$7.80
Lao Dumpling, chicken Siu Mai and Jade vegetarian Dumpling
10. **Shanghai Juicy Pork Dumpling (6 pieces) 上湯小籠包** \$13.80
Steamed mince pork Dumpling with chicken soup
11. **Steamed Prawn Dumpling (3 pieces) 蒸蝦餃** \$8.80
Prawn with bamboo shoot wrapped in crystal pastry
12. **Jade Vegetarian Dumpling (3 pieces) 翡翠素蒸餃** \$7.80
Spinach juice wrapped with jade pastry and mixed vegetables
13. **Seafood Chicken Siu Mai 3 pieces 雞肉海鮮燒賣** \$7.80
Prawn and chicken mince wrapped with golden pastry
14. **Red Hot Chilli Fingers (6 pieces) 紅油抄手** \$15.80
Pork mince dumpling with Szechuan chilli sauce
15. **Steamed or Pan Fried Pork Dumpling (6 pieces) 蒸或煎豬肉餃** \$15.80
Pork belly mince mixed with baby bok choy wrapped with flour pastry
16. **Steamed or Pan Fried Beef Dumpling (6 pieces) 蒸或煎牛肉餃** \$15.80
Minced beef and chives wrapped with flour pastry

Soup 湯

17. **Wonton Soup 海鮮云吞湯** \$6.50
Soup on seafood and mince chicken wrapped with golden pastry
18. **Szechuan Hot and Sour Soup 四川酸辣湯** \$6.50
Soup on shredded mushroom, bean shoot, tofu and fungus with egg
19. **Chicken Cream Corn Soup 忌廉雞茸粟米羹** \$6.50
Corn soup cooked with chicken and egg
20. **Duck Soup 鴨絲湯** \$6.50
Shredded duck with mushrooms, bamboo shoot and eggs

Entrée 頭盤

21. **Spring Onion cake (1piece) 蔥油餅** \$6.50
Deep-fried Chinese spring onion pancake
22. **Spring Roll 2 pieces (meat or vegetables) 春卷 (肉或素)** \$6.00
Chicken meat with celery, carrot, Chinese cabbage and onion
23. **Lobak (1 piece) 馬來雞卷** \$7.50
Chicken roll with water chestnut, carrot celery onion, parsley and bean curd skin
24. **Grilled Eggplant (Half) 四川汁烤茄子** \$7.50
Grilled eggplant with Szechuan spicy sauce
25. **Roti With Curry Sauce 咖哩汁印度烤餅** \$6.00
Malaysian roti served with curry sauce
26. **Chicken or Veggies San Choy Bao (1 piece) 雞或素生菜包** \$7.50
Mince chicken, water chestnut, bamboo shoot, carrot, celery, onion, plum sauce
27. **Duck San Choy Bao (1 piece) 鴨生菜包** \$8.50
Mince duck, water chestnut, bamboo shoot, carrot, celery, onion, plum sauce
28. **Seafood San Choy Bao (1 piece) 海鮮生菜包** \$9.50
Diced mix seafood with water chestnut, bamboo shoot, carrot, celery, onion, plum sauce
29. **Dragon Prawns (2 pieces) 龍須蝦** \$9.50
Marinated king Prawn coated with golden fried shredded pastry
30. **Salt and Pepper Calamari 椒鹽鮮魷** \$13.50
Deep-fried light batter calamari with salt and pepper

30. **13 Flavour Lamb Loin** 十三香羊柳 \$13.50
Crispy lamb loin coated with 13 aromatic flavours
31. **Crispy Soft Shell Crab** 酥炸軟殼蟹 \$15.50
Crispy deep fried soft shell crab with mayonnaise and wasabi sauce

Hot Pot 火鍋

32. **Crystal Noodle Fish** 粉皮明爐魚 \$38.00
Fresh Rockling Fillet with crystal noodle, wood ear, mushroom and lettuce on fire
33. **Szechuan Rockling** 四川水煮魚 \$38.00
Slow cooked rockling fish stew in Szechuan traditional spicy ingredients on fire

Chicken, Beef, Pork and Lamb 雞牛豬羊類

34. **Tasty Asian Basil Chicken** 香葉三杯雞 \$20.80
Chicken cooked in Asian basil, ginger, garlic, spring onion, soy sauce in clay pot
35. **Kung Po Chicken** 宮保雞球 \$20.80
Diced chicken cooked with green and red capsicum, spicy sauce
36. **Sambal Chicken** 馬來三巴雞球 \$20.80
Diced chicken cooked with Malaysian style Sabal spicy sauce
37. **Chicken with Cashew Nuts** 腰果雞球 \$20.80
Diced chicken cooked with vegetables and cashew nuts
38. **Sweet and Sour Chicken** 甜酸雞球 \$20.80
Deep-fried chicken with batter sweet and sour sauce
39. **Beef with Black Bean Sauce** 豉汁牛肉 \$20.80
Sliced Skirt beef with red and green capsicum onion
40. **Sambal Beef** 馬來三巴牛肉 \$20.80
Slice skirt beef cooked with Malaysian steal sambal spicy sauce
41. **Beef with Black Pepper Sauce** 黑椒牛肉 \$20.80
Pan fired sliced skirt beef on a bed of lettuce
42. **Sweet and Sour Pork** 甜酸咕嚕肉 \$20.80
Diced pork loin with deep fried batter

43. **BBQ Pork in Honey Glazed Plum Sauce** 梅汁叉燒 \$20.80
Roasted pork loin sliced and cooked with honey glazed plum sauce
44. **Aromatic 13 Spices Lamb Loin** 十三香羊柳 \$25.80
Crispy sliced lamb loin coated with 13 aromatic herbs
45. **Black Pepper Lamb Loin** 黑椒羊柳 \$25.80
Wok Lamb loin with black pepper sauce served with lettuce
46. **Lamb Loin with Leek and Shallot** 葱爆羊柳 \$25.80
Wok Lamb loin with leek, shallot and a touch of parsley

Seafood 海鮮類

47. **Kung Po Prawns** 宮保大蝦球 \$26.80
Fried Prawns with light batter, dried red & green capsicum with Szechuan sauce
48. **Singapore Style Chilli Prawns** 星洲辣椒蝦球 \$26.80
Fried Prawns with Blended tomato sauce with mild chilli sauce, touch of egg
49. **Salt and Pepper Scallops** 椒鹽帶子 \$26.80
Deep-fried light batter scallops with salt and pepper
50. **Salt and Pepper Calamari** 椒鹽鮮魷 \$25.80
Deep-fried light batter calamari with salt and pepper
51. **Tasty Asian Basil Calamari** 三杯鮮魷 \$25.80
Calamari cooked with Asian basil, ginger, garlic, spring onion in clay pot
52. **Steamed Rockling Fillet** 清蒸 Rockling 魚塊 \$26.80
Steamed Rockling fillet with light soy sauce
53. **Grilled Rockling Fillet** 燒 Rockling 魚塊 \$26.80
Light soy sauce with fresh mushrooms, garlic, ginger and a touch of spice

Vegetables 菜類

54. **Stir Fried Kai Lan** 豉汁蠔油芥蘭 \$18.50
Stir fried Chinese broccoli with ginger and oyster sauce
55. **Bean with Minced Pork** 干煸四季豆 \$18.50
Szechuan string bean with minced pork and dried shrimp

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| 56. Sambal Bean 三巴四季豆 | \$18.50 |
| Malaysian style string bean cooked with sambal spicy sauce | |
| 57. Ma Po Tofu 四川麻婆豆腐 | \$18.50 |
| Tofu cooked with mince beef mushroom and spicy sauce | |
| 58. Szechuan Eggplant 四川魚香茄子 | \$18.50 |
| Szechuan style eggplant cooked with shredded mushroom, bamboo shoot and spicy sauce | |

Rice and Noodles 飯麵類

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| 59. Special Fried Rice 楊洲炒飯 | \$15.00 |
| Stir-fried rice with shrimp, diced BBQ pork and snow beans | |
| 60. Nasi Goreng 印尼炒飯 | \$15.00 |
| Stir-fried rice with shrimp, chicken, fried tofu and bean shoot | |
| 61. Mee Goreng 印尼炒麵 | \$15.00 |
| Stir-fried egg noodles with shrimp, chicken, fried tofu, tomatoes and bean shoot | |
| 62. Singapore Noodles 星洲炒米 | \$15.00 |
| Stir fried rice noodles with shrimp, BBQ pork, capsicum, onion and bean shoot | |
| 63. Shanghai Style Fried Noodle 上海炒麵 | \$15.00 |
| Stir fried noodle with shredded pork, mushroom and bok choy | |
| 64. Char Kueh Teaw 炒貴刁 | \$15.00 |
| Stir-fried crystal noodle with shrimp, chicken, onion, chives and bean shoot | |
| 65. Seafood Curry Laska 海鮮咖哩叻沙 | \$17.00 |
| Double boiled curry laska noodles soup with shrimp, scallop, fried tofu, fish and vegetables | |
| 66. Szechuan Tan Tan Noodles 四川担担麵 | \$13.00 |
| Noodles with peanut sauce, dark bean shoot and house made chilli oil | |
| 67. Har Mee 馬來蝦麵湯 | \$17.00 |
| Double boiled shrimp soup with rice noodles & egg noodles, shrimp, egg and vegetables | |
| 68. Steam Rice | \$2.50 |
| Jasmine steam rice | |

Dessert 甜品

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| 69. Toffee (Apple or Banana) 6 pieces 拔絲蘋果或香蕉 | \$18.00 |
| Choice of Apple or Banana deep fried in batter and coated sugar | |
| 70. Kueh Dah Dah with Ice Cream 1 piece 香蘭椰絲卷 | \$10.00 |
| Coconut cooked with sugarcane wrapped in pan tan pastry served with a scoop of vanilla ice cream | |
| 71. Pan Fried Red Bean Pancake 豆沙鍋餅 | \$12.00 |
| Sweet red bean wrapped with egg pastry | |
| 72. Sago with Ice Cream 椰汁西米糕 | \$10.00 |
| Coconut juice with pan tan, sugarcane, sago & scoop of vanilla ice cream | |
| 73. Banana Fritters with Ice Cream 炸香蕉雪糕 | \$9.00 |
| Deep fried banana with a scoop of vanilla ice cream | |



LUNCH MENU 特價午餐

1. **Choice of Hand Make Dumpling (3 pieces): 特價手工點心** \$6.80
Juicy Xiao Long Bao 小籠包 / Jade vegetarian Dumpling 素蒸餃 / Prawn chicken Siu Mai 海鮮雞肉燒賣 /
Steamed Pork or beef Dumpling 菜肉或葷菜牛肉蒸餃 / Red hot chilli 四川紅油抄手
2. **Special Fried Rice 楊洲炒飯** \$12.50
Stir-fried rice with shrimp, diced BBQ pork & snow beans
3. **Nasi Goreng 印尼炒飯** \$12.50
Stir-fried rice with shrimp, chicken, fried tofu & bean shoot
4. **Mee Goreng 印尼炒麵** \$12.50
Stir-fried egg noodles with shrimp, chicken, fried tofu, tomatoes & bean shoot
5. **Singapore Noodles 星洲炒米** \$12.50
Stir-fried rice noodles with shrimp, BBQ pork, capsicum, onion & bean shoot
6. **Shanghai Fried Noodle 上海炒麵** \$12.50
Stir-fried noodle with shredded pork, mushroom & bok choy
7. **Char Kueh Teaw 炒貴刁** \$12.50
Crystal noodle stir-fried with shrimp, chicken, onion, chives & bean shoot
8. **Black Bean Beef with Rice 豉汁炒牛肉飯** \$12.50
Sliced beef with sliced red with green capsicum on rice
9. **Sambal Chicken with Rice 三巴雞球飯** \$12.50
Sliced chicken, onion stir fried with sambal sauce on rice
10. **Tofu and Veggies with Rice 什菜炒豆腐飯** \$12.50
Mixed vegetables and fried tofu oyster sauce with rice
11. **Chicken Laksa 雞肉咖哩叻沙** \$12.50
Double boiled curry laksa noodle soup with sliced chicken, tofu and mixed vegetables
12. **Har Mee 馬來蝦麵湯** \$12.50
Double boiled shrimp soup with rice & egg noodles, shrimp, egg, vegetables
13. **Szechuan Tan Tan Noodles 四川担担麵** \$12.50
Noodles with peanut sauce, dark bean shoot & house made chilli oil