精緻前菜・Appetizers





數量 QTY	加單 EXTRA		
☐	☐	福祿紅酒鵝肝 Foie Gras Poached in Aged Red Wine	38.8
☐	☐	紅油海釣火箭魷魚 Line-Caught Rocket Squid with House Chili Oil	38.8
☐	☐	魚子醬雲石山藥 Marbled-Patterned Chinese Yam Terrine with Premium Caviar	28.8

數量 QTY	加單 EXTRA		
☐	☐	香辣茴香頭 Fennel Bulb with Fragrant Chili Dressing	19.8
☐	☐	梅汁浸有機番茄 Cherry Tomatoes Marinated in Sweet Plum Syrup	13.8
☐	☐	泡椒凤爪 Pickled Pepper chicken feet	10.8

養生燉湯・Soup

數量 QTY	加單 EXTRA		
☐	☐	滋補燉花膠湯 Fish Maw Double-Boiled in Superior Broth	36.8 / 位 Per Guest
☐	☐	菌皇燉遮參湯 Sea Cucumber,Wild Mushrooms Double-Boiled Essence Soup	32.8 / 位 Per Guest
☐	☐	廣東三寶扎燉肉汁湯 Pork Broth Slow-Simmered with "Guangdong Three Treasures"	16.8 / 位 Per Guest
☐	☐	陳皮雞湯燉鮮鮑 Fresh Abalone & Chicken Soup with Aged Tangerine Peel Double-Boiled in Superior Broth	19.8 / 位 Per Guest



精品粵菜(午)・Premium Cantoness Cuisine (Lunch)

數量 QTY	加單 EXTRA		
☐	☐	玻璃乳鴿 Signature Crispy "Glass-Skin" Roasted Squab	55.8 / 隻 Whole
☐	☐	油淋紅葱頭走地鷄 Poached free-range chicken with shallot oil	32.8 / 半隻 Half
☐	☐	蜜汁黑豚叉燒 Honey-Glazed Berkshire Cantonese Style Barbecue Pork "Char Siu"	23.8
☐	☐	鳳梨鮮果咕嚕肉 Sweet & Sour Pork with Fresh Pineapple	32.8
☐	☐	宮保黑虎蝦球 Wok-Tossed Black Tiger Prawns "Kung Pao"Style	48.8
☐	☐	經典蒜香骨 Classic Signature Garlic Pork Spare Ribs	33.8
☐	☐	僑苑小炒皇 Jade Swallow Cantonese Stir-fry	45.8
☐	☐	臘味炒有機花菜 Wok-Tossed Organic Cauliflower with Artisanal Preserved Meats	38.8







甜意綿綿・Exquisite Desserts

數量 QTY	加單 EXTRA		
☐	☐	香芒凍布丁 Chilled Mango Pudding	10.8
☐	☐	楊枝甘露 Classic Mango Sago with Pomelo	12.8
☐	☐	紅豆雙皮奶 Double-Skin Milk Custard with Sweet Red Bean	10.8
☐	☐	雪糕(香草/芒果) Ice-cream(vanilla/mango)	10.8



圖片僅供參考，出品以實物為準。
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僑苑 Jade Swallow

僑苑
Jade Swallow

Jade Swallow

CHINESE CUISINE



臺號 Table No. _____ 茶位 Tea Seats _____ 日期 Date _____ 時間 Time _____ 經手人 Attendant _____

PH : (03) 7503 7675 | (03) 7503 7674
MOBILE : 0456 604 536
ADD : LV2 / 54 MONTCLAIR AVE, GLEN WAVERLEY 3150 VIC

蒸蒸日上 · Steamed Dim Sim








數量 QTY	加單 EXTRA		
☐	☐	醬汁蒸汁鳳爪 Steamed Chicken Feet with Black Bean Sauce	13.6
☐	☐	豉汁蒸排骨 Steamed Spare Rib with Black Bean Sauce	13.6
☐	☐	沙爹金錢肚 OX Honeycomb Tripes with Satay Sauce	13.6
☐	☐	沙爹牛百葉 OX Tripes with Satay Sauce	13.6
☐	☐	和味牛雜 Braised Beef Offal with Turnip	16.8
☐	☐	柱侯牛仔筋 OX Tendon with Chu Hou Sauce	12.8
☐	☐	山竹牛肉丸 Steamed Beef Ball	13.6
☐	☐	黑椒牛仔骨 Steamed Beef Rib with Black Pepper Sauce	13.8
☐	☐	蠔皇鮮竹卷 Steamed Combination Roll with Oyster Sauce	12.8
☐	☐	山藥花菇蒸滑鷄 Steamed chicken with mushroom & Chinese Yam	11.8
☐	☐	百花釀豆腐 "Hundred Flowers"Stuffed Tofu with Prawn Paste	15.8
☐	☐	僑苑蝦餃皇 Jade Swallow Steamed Prawn Dumpling	13.8
☐	☐	鮮蝦韭菜餃 Steamed Chives Prawn Dumpling	13.6

數量 QTY	加單 EXTRA		
☐	☐	水晶菠菜餃 Crystal Spinash and Prawn Dumpling	12.8
☐	☐	黑鬆露帶子餃 Black Truffle and Scallop Dumpling	15.8
☐	☐	蟹子燒賣皇 Steamed Pork & Prawn "Sui Mai"with Roe	13.6
☐	☐	麻辣燒賣 Spicy Pork and Prawn "Sui Mai"	12.8
☐	☐	鮮肉墨魚燒賣 Cuttlefish and Pork "Sui Mai"	13.6
☐	☐	潮洲粉果(含花生) Teochew steamed Dumpling (with peanut)	13.6
☐	☐	京蔥小籠包 "Xiao Long Bao"with Scallions	12.8
☐	☐	蜜汁叉燒包 Honey-Glazed BBQ Pork Bun	11.8
☐	☐	黃金流沙包 Golden Salted Egg Lava Bun	13.6
☐	☐	蓮蓉包 Steamed lotus Bun	11.8
☐	☐	古法馬拉糕 Traditional Sponge Cake	10.8
☐	☐	瑤柱珍珠雞 Sticky Rice with Dried Scallops & Chicken in Lotus Leaf	13.6




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煎 | 炸 | 焗 · Pan Seared | Fried | Baked






數量 QTY	加單 EXTRA		
☐	☐	炸魷魚須 Crispy Fried Squid Tentacles	19.8
☐	☐	椒鹽白飯魚 Salt and Pepper Whitebait	19.8
☐	☐	千層榴蓮酥 Mille-feuille Flaky Durian Pastry	16.8
☐	☐	家鄉鹹水角 Savory Glutinous Rice Dumpling	10.8
☐	☐	荔浦香芋角 Deep-fried Croquettes with Lipu Taro	10.8
☐	☐	雞絲炸春卷 Crispy Spring Rolls with Shredded Chicken	10.8
☐	☐	香蔥腐皮蝦 Deep-fried Bean Curd Skin Roll with Prawn & Scallion	13.8

數量 QTY	加單 EXTRA		
☐	☐	臘味蘿蔔糕 Pan-fried Radish Cake with Cured Meats	10.8
☐	☐	芝士紫薯煎堆 Sesame ball with sweet potato & cheese	12.8
☐	☐	排骨滑腸粉 Pork Ribs Rice Noodle Rolls	19.8
☐	☐	蜜汁叉燒酥 Honey-glazed BBQ Pork Flaky Pastry	11.8
☐	☐	酥皮蛋撻 Flaky Crust Egg Tart	11.8
☐	☐	酥皮叉燒焗餐包 Baked BBQ Pork Bun with Crispy Crust	13.6

長勝長有 · Rice Noodle Rolls



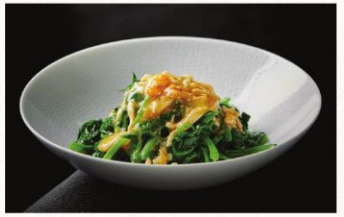

數量 QTY	加單 EXTRA		
☐	☐	金沙海蝦紅米腸 Crispy Red Rice Rolls with King Prawn & "Golden Sand"	18.8
☐	☐	香滑牛肉腸 Velvety Beef Rice Noodle Rolls	12.8

數量 QTY	加單 EXTRA		
☐	☐	原隻鮮蝦腸 Succulent Whole Prawn Rice Noodle Rolls	15.8
☐	☐	蜜汁叉燒腸 Honey-Glazed BBQ Pork Rice Noodle Rolls	12.8

一匙鄉愁 半盞匠心
SPOON OF NOSTALGIA CUP OF CRAFT

時令青蔬 · Seasonal Vegetables

數量 QTY	加單 EXTRA		
☐	☐	方魚炒芥蘭 Wok-Tossed Gai lan with Savory Dried Flatfish	23.8
☐	☐	白灼生菜 Blanched Lettuce	20.8
☐	☐	上湯泡菠菜 Poached Spinach in Superior Broth	20.8



粉 | 麵 | 飯 · Noodles | Rice



數量 QTY	加單 EXTRA		
☐	☐	乾炒牛河 Wok-Tossed Rice Noodles with Beef	24.8
☐	☐	星洲炒米 Singapore Style Vermicelli with Prawns & BBQ Pork	26.8
☐	☐	海鮮煎麵 Seafood Crispy Egg Noodles	28.8
☐	☐	海鮮湯元貝泡飯 Scallop & Seafood Soup with Crispy Puffed Rice	16.8 / 位 Per Guest

數量 QTY	加單 EXTRA		
☐	☐	濃湯雲勝爽肉泡米線 Pork Neck & Black Fungus Vermicelli in Rich Bone Broth	15.8 / 位 Per Guest
☐	☐	菜脯和牛粒炒飯 Wagyu Beef Fried Rice with Preserved Radish & Scallions	26.8
☐	☐	蛋白瑤柱鮮蝦炒飯 Egg White Fried Rice with Dried Scallops & Prawns	28.8

豐衣粥食 · Artisanal Congee

數量 QTY	加單 EXTRA		
☐	☐	游水花鱸粥（窩） Murray cod fish congee	時價 Market Price
☐	☐	鮑魚滑雞粥 Abalone and Tender Chicken Congee	19.8
☐	☐	牛肉山藥粥 Beef and Chinese Yam Congee	14.8
☐	☐	皮蛋瘦肉粥 Classic Century Egg and Minced Pork Congee	12.8



僑苑
Jade Swallow