

Degustation Menus

Through our chefs extensive culinary skills, carefully selected dishes have been placed together in order to provide you with the utter most dining experience the banquet menu has to offer.

THE "DUO" 雙重奏

(5 courses)

FOR TWO OR MORE \$42 PER PERSON

Pan Tossed Calamari in Spicy Salt * 椒鹽鮮魷

Diced Chicken & Sweet Corn Soup * 雞茸粟米羹

Hong Kong Curry Chicken * 香港咖哩雞

BBQ Roast Pork in Plum Sauce * 梅子叉燒

Special Fried Rice * 特式炒飯

Banana Fritter* or Lychee with Ice Cream 炸香蕉或荔枝冰淇淋

Or Tea / Coffee 或茉莉茶或咖啡

"GOLDRUSH" 黃金潮

(6 courses)

FOR THREE OR MORE \$40 PER PERSON

Spring Rolls & Fried Dim Sim 特式春捲, 炸點心

Chicken & Sweet Corn Soup * 雞茸粟米羹

Breast Fillet Chicken in Lemon Sauce * 檸檬炸雞排

Sliced Beef with Black Bean Sauce * 土汁牛肉

Sweet 'n' Sour Pork in Batter * 甜酸咕嚕肉

Special Fried Rice * 特式炒飯

Pineapple or Banana Fritter with Ice Cream * 炸鳳梨或炸香蕉

Or Tea / Coffee 或茉莉茶或咖啡

Prices include GST

Please kindly advise staff of any dietary requirements

(*) denotes gluten free option (GFO)

(n) denotes dishes contains nuts

(🌶️) denotes level of chilli

“My doctor told me to stop having intimate dinners for four. Unless there are three other people.” ~ Orson Welles

“HERBS n SPICES” 南洋風味宴
(6 courses)

FOR THREE OR MORE \$45 PER PERSON

Curry Puff & Wasabi Panko Ebi 炸咖哩餃, 日式炸蝦

Tom Kha Chicken Soup * 冬蔭椰汁雞湯

Pan-Tossed Calamari in Spicy Salt * 椒鹽鮮魷

Beef in Lemongrass & Chilli * 辣炒檸檬草牛肉

Thai Basil Chicken * 泰式打拋雞球

Singapore Noodles * 星洲米粉

Banana Fritter* or Lychee with Ice Cream 炸香蕉或荔枝冰淇淋
Or Tea / Coffee 或茉莉茶或咖啡

“HEALTHY CHOICE” 延年益壽席
(6 courses)

FOR THREE OR MORE \$45 PER PERSON

Chicken San Choi Bao *(n) 雞生菜包

Short Soup (wonton soup) 雲吞湯

Garlic Tiger King Prawns * 蒜蓉蝦球

Chicken w Cashew Nuts & Vegetables * 腰果炒雞球

Sliced Fish w Ginger & Shallots * 蔥薑爆魚塊

Steamed Rice * 白飯

Lychees with Ice Cream * 荔枝冰淇淋

Green Tea 綠茶

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“GINSENG LOVE” 主廚推薦

(6 courses)

FOR THREE OR MORE \$48 PER PERSON

Wasabi King Prawns * 日式芥末炸蝦

Chicken & Sweet Corn Soup * 雞茸粟米羹

Pan-Tossed Calamari in Spicy Salt * 椒鹽鮮魷

Caramelised Chilli Soy Chicken Ribs 🌶️ 炙燒辣椒雞扒

Thai Basil Beef * 🌶️🌶️ 泰式打拋牛肉

Special Fried Rice * 特式炒飯

Banana Fritter* or Lychee with Ice Cream 炸香蕉或荔枝冰淇淋

Or Tea / Coffee 或茉莉茶或咖啡

“TRADITIONAL CHINESE” 全漢宴

(7 courses)

FOR FOUR OR MORE \$45 PER PERSON

Chicken San Choi Bao *(n) 雞生菜包

Chicken & Mushroom Soup * 雞茸香菇羹

Pan-Tossed Calamari in Spicy Salt * 椒鹽鮮魷

Sliced Fish with Ginger & Shallots * 蔥薑爆魚塊

Mandarin Pork Ribs in Batter * 京都排骨

Ma Po Tofu * 🌶️ 麻婆豆腐

Salted Fish & Chicken Fried Rice * 鹹魚雞粒炒飯

Lychee with Ice Cream 荔枝冰淇淋

Jasmine Tea 茉莉茶

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“WE LOVE SPICY” 無辣不歡宴

(7 courses)

FOR FOUR OR MORE \$46 PER PERSON

Korean Fried Chicken Ribs * 韓式炸雞

Tom Yum Prawn Soup * 冬蔭蝦湯

Pan Tossed Calamari in Spicy Salt * 椒鹽鮮魷

Malaysian Sambal Chilli Fish * 馬來辣椒魚塊

Kung Bo Chicken *(n) 宮保雞球

Red Curry Beef * 紅咖哩牛肉

Nasi Goreng Fried Rice * 印尼炒飯

Banana Fritter* or Lychee with Ice Cream 炸香蕉或荔枝冰淇淋

Or Tea / Coffee 或茉莉茶或咖啡

“ASIAN PACIFIC” 環亞宴

(7 courses)

FOR FOUR OR MORE \$52 PER PERSON

Wasabi Panko Ebi & Prawn Vietnamese Spring Rolls

日式炸蝦, 越南蝦春捲

Crab & Tofu Soup * 蟹肉豆腐羹

Pan-Tossed Calamari in Spicy Salt * 椒鹽鮮魷

Clams in Garlic Black Bean * 蒜蓉土汁炒蛤蜊

Singapore Chilli King Prawns * 星洲辣椒蝦

Sliced Fish in Batter w Cream Corn Sauce * 粟米魚球

Cantonese Shrimp & Egg Fried Rice * 蝦仁蛋炒飯

Choose Dessert from Menu 甜點

Complimentary Chinese Tea 茉莉茶

Prices include GST

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“The More... the Merrier.”

“Asian Tapas”

Choose 2 top & 2 bottom for \$ 27 per person

Choose 3 top & 2 bottom for \$ 32 per person

Choose 3 top & 3 bottom for \$ 40 per person

Choose 4 top & 3 bottom for \$ 45 per person

Stuffed Mushrooms with King Prawns *

Wasabi Khaki Fry

Curry Puff & Fried Wontons

Special Spring Roll & Fried Dim Sim

Pan-Tossed Calamari in Spicy Salt *

Almond King Prawns

Stuffed Chicken Wing *

Wasabi King Prawns *

Pork Vietnamese Spring Rolls

Ginseng Fried Chicken Ribs (GFC) *  

BBQ Pork (Char Siew) *

Sesame Scallops

Stuffed Crab Claw *

Spicy Soft Shelled Crab *

Chicken San Choi Bao (*min. 2 orders*) *(n)

The Ginseng Quail *


4 Kinds of Yum Cha Dumplings

Prices include GST

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“THE GINSENGS DEGUSTATION MENU”

“**THE BILLIONAIRE**” 億萬富翁宴

- 10 Courses -

(Please prepare 3 hours for this banquet)

ONLY FOR FOUR OR MORE \$128 PER PERSON

Glass of NV Moët & Chandon Brut

法國香檳酒

Almond King Prawn & Stuffed Mushroom *

杏仁炸蝦, 釀蘑菇

Chicken San Choi Bao *(n)

雞生菜包

The Ginseng Quail *

紅參招牌鷓鴣

Crab Meat & Shark's Fin Soup *

魚翅蟹肉羹

Wasabi King Prawns & Korean Fried Chicken *(n)

日式芥末炸蝦, 韓式炸雞

Peking Duck

北京片皮鴨

Pan-Tossed Calamari in Spicy Salt *

椒鹽鮮魷

Cantonese Eye Fillet Steak

廣式牛柳

Choice of Dessert from Menu

甜點

Penfolds Grandfathers Port

Penfolds 波特酒

Tea or Coffee

茉莉茶或咖啡

Prices include GST

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Entrée 頭盤

“(In Canton) the Chinese fondness for snacks and small eats reaches a kind of apotheosis.” ~ E.N. Anderson

Home Made Dim Sims (Steamed or Fried 2 pieces / 蒸或炸 2 件)	點心	\$4.50
Special Spring Rolls (2 rolls / 2 件) <i>pork mince marinated in a light curry spice with chopped vegetables and wrapped in a thin spring roll pastry, served with sweet n sour sauce</i>	特式春捲	\$6.50
Chinese Sausage (2 pieces / 2 件)	粵式臘腸	\$6.50
Roti Bread with Satay Sauce (n)	印度煎餅佐沙嗲醬	\$7.00
Fried Won Tons (6 pieces / 6 件) <i>minced pork w chopped tiger king prawns seasoned, wrapped in wonton pastry & deep fried</i>	炸餛飩	\$7.50
Satay Chicken or Beef Skewers *(n) (2 skewers / 2 串)	沙嗲雞或牛肉串	\$8.00
Vegetarian Croquettes (2 pieces / 2 件) <i>mashed potatoes, peas, carrots and onions served with Thai chilli sauce</i>	素可樂餅	\$7.00
Chicken “Sang Choi Bao” *n (1 pce per serve, min. 2 orders / 1 件) <i>minced marinated chicken presented on a crisp iceberg lettuce leave and topped with crushed peanuts</i>	雞生菜包	\$7.50
Curry Puffs (3 pieces / 3 件) <i>mashed potatoes & peas seasoned in a curry spice and wrapped in puff pastry</i>	炸咖哩餃	\$7.50
Char Siew * (BBQ Pork)	叉燒	\$8.50
Sesame Seed Prawn (2 pieces / 2 件)	芝麻蝦	\$8.00
Four Kinds of Yum Cha Dumplings <i>a selection of yum cha dumplings of the day (please allow a minimum 15 minute cooking time)</i>	四式飲茶	\$9.50
Steamed Won Tons (7 pieces / 7 件) <i>wontons made from minced pork & chopped prawns, steamed and topped with an oyster gravy sauce</i>	蒸餛飩	\$9.00
Stuffed Crab Claw * (1 piece / 每隻)	百花釀蟹鉗	\$9.80

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Entrée 頭盤

*"I am not a glutton – I am an explorer of food."
~ Erma Bombeck*

- Vietnamese Spring Rolls** (6 rolls / 6 件) 越南春捲 (蝦,豬或素) \$9.90
choice of minced prawns, pork or vegetables spring rolls served with fresh lettuce and sweet chilli sauce
- Panko Ebi** (3 pieces / 3 件) 日式炸蝦 \$9.90
Japanese shrimps coated in a bread flake batter, deep fried golden & served w mild wasabi mayonnaise.
- Rice Paper Prawns** (2 pieces / 2 件) 紙包蝦 \$10.50
seasoned minced prawns & onions w chopped bamboo shoots wrapped in rice paper, deep fried and served with Thai sweet chilli sauce.
- The Ginseng Quail *** (2 halves / 每隻) 紅參招牌鵪鶉 \$10.50
BBQ quail tossed with spicy herbs in mandarin sauce
- Korean Fried Chicken** (3 piece / 3 件) *(n) 韓式炸雞 \$10.50
Chicken ribs lightly marinated in a curry spice, battered & deep fried, then tossed in a Spicy Sweet Korean bean sauce topped with crushed peanuts
- Calamari in Five Spice Salt *** (小) 椒鹽鮮魷 \$11.80
pieces of calamari lightly batter, deep fried golden and pan tossed in 5 spice seasoning salt with chopped garlic, onion, capsicum and chillies.
- Stuffed Mushrooms w Minced King Prawns *** (2 pces/2 件) 釀蘑菇 \$11.80
mushrooms stuffed with minced tiger king prawns & drizzled with thai sweet chilli sauce
- Stuffed Chicken Wings *** (2 pieces / 2 件) 釀雞翼 \$11.20
chicken wings stuffed with prawn, Chinese sausage, shallot in a light batter & deep fried
- Wasabi Vegetarian Rolls *** (3 pieces / 3 件) 日本芥末炸齋春卷 \$10.50
seasoned vermicelli, carrot, mushroom, turnip & spices wrapped into small rolls with a soy sheets, then deep fried, drizzled with mild tangy wasabi mayonnaise sauce
- Wasabi King Prawns *** (4 pieces / 4 件) 日式芥末炸蝦 \$12.00
deep fried king prawns in light batter coated in a sauce of wasabi mayonnaise
- Sesame Crusted Scallops** (4 pieces / 4 件) 芝麻帶子 \$13.80
scallops coated in sesame deep fried and served with sweet n sour sauce
- Spicy Soft Shell Crab *** (2 crabs / 2 隻) 椒鹽軟殼蟹 \$16.80
soft shelled crab lightly battered, deep fried & pan-tossed in spicy seasoning salt

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Soups 湯品

Throughout the centuries, soup has played many different roles in Chinese cuisine. While China's dynastic families feasted on gastronomic luxuries such as shark's fin soup, designed to stimulate their palate for the next banquet course, rural Chinese had to make a meal of a watery mixture flavored with bean curd and whatever local vegetables were available.

We at Ginseng present you our selection of soups.


Chicken & Sweet Corn Soup *	雞茸粟米羹	\$6.50
Chicken & Mushroom Soup *	雞茸香菇羹	\$6.50
Short Soup (<i>wonton soup</i>)	雲吞湯	\$6.50
Long Soup (<i>fresh egg noodle soup</i>)	清湯麵	\$6.50
Cantonese Hot & Sour Soup * 	廣式酸辣羹	\$7.50
<i>a thick glair broth with shrimps, fresh cut chillies, sliced bamboo shoots, sliced BBQ pork, diced fresh beancurd, and touch of Cantonese vinegar</i>		
Combination Soup * (<i>clear soup</i>)	三鮮湯	\$7.50
<i>king prawn, chicken, sliced BBQ pork & seasonal vegetables in a clear broth</i>		
West Lake Beef Soup *	西湖牛肉羹	\$7.50
<i>a thick glair broth with minced beef, fresh tofu & peas</i>		
Tom Kha Chicken Soup *	冬蔭椰汁雞湯	\$7.50
<i>chicken broth cooked with sweet coconut milk & lemongrass</i>		
Miso Tofu Soup *	味噌豆腐湯	\$7.00
<i>miso soup with fresh diced tofu and spring onions</i>		
Shredded Duck Soup *	鴨絲羹	\$7.80
<i>a thick broth with sliced shitake mushrooms, sliced bamboo shoots and shredded duck</i>		
Seafood Bean Curd Soup *	海鮮豆腐羹	\$7.80
<i>diced tiger king prawns, calamari & rockling fish cooked in a thick glare broth with tofu and peas</i>		
Tom Yum Prawn Soup * 	冬蔭蝦湯	\$9.50
Crab Meat & Shark's Fin Soup *	魚翅蟹肉羹	\$12.50

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Ginseng Recommendations 主廚推薦

"Preserve the old, but know the new." ~ (Chinese Proverb)

Peking Duck	Half (8 pieces / 8 件)	北京片皮鴨	\$36.00
	Whole (16 pieces / 16 件)		\$65.00
<i>delicate crepes enveloping Peking duck with shallots, cucumber & peking sauce condiments</i>			
Red Duck Curry *		紅咖哩鴨	\$27.90
<i>sliced breast of roast duck in a red gravy of coconut, fresh pineapple, kaffir lime and sweet basil</i>			
Roast Duck in Spicy Salt *		椒鹽炸燒鴨	\$28.90
<i>Pieces of boneless roast duck, lightly battered, deep fried golden and tossed in a five spice seasoning salt</i>			
Seafood Combination w Tofu & Ginger Hot Pot*		薑蔥海鮮豆腐煲	\$30.80
<i>assorted seafood with tofu & seasonal vegetables braised in a ginger and shallot hot pot</i>			
Pan-Tossed Calamari with Spicy Salt *		椒鹽鮮魷	\$23.90
<i>calamari in batter deep fried golden then pan tossed in spicy salt</i>			
Singapore Style Chilli King Prawns * 🍴		星洲辣椒蝦	\$28.90
<i>tiger king prawns cooked in a smooth tangy chilli sauce</i>			
Honey Pepper Stuffed King Prawns *		蜜糖胡椒釀帶子蝦	\$32.80
<i>tiger king prawns stuffed with scallops, steamed and drizzled with honey pepper sauce (please allow 20 mins)</i>			
The Ginseng "Fisherman's Catch" in Bird's Nest*		紅蔘海鮮炒什菜	\$28.90
<i>tiger king prawns, scallops, fish fillets & calamari stir fried with seasonal vegetables in potatoes birds nest</i>			
Sizzling Mongolian Combination		炙燒鐵板蒙古海陸三鮮	\$26.80
<i>a selection of meats and seafood with vegetables cooked in mongolian sauce & served on a sizzling plate</i>			
Supreme Combination *		極品海陸總匯	\$24.90
<i>stir fry comprising of prawns, calamari, chicken, pork, beef & vegetables in a light oyster sauce</i>			
Caramelised Chilli Soy Chicken Ribs 🍴		炙燒辣椒雞扒	\$23.80
<i>Marinated chicken ribs lightly battered, then caramelized in a sweet chilli soy (Please allow 15 mins)</i>			
XO Beef with Gai Lan * 🍴🍴		XO 芥蘭炒牛肉	\$24.90
<i>sliced beef with gai lan stir fried in a XO chilli sauce</i>			
Tai Chi Eye Fillet Steak * 🍴		太極牛柳炒什菜	\$29.80
<i>sliced eye fillet steak sautéed with a sauce of chilli black bean, touch of ginger, shallot & coriander</i>			
Almond Fillet Steak with Vegetables (please allow 20 mins)		杏仁牛柳	\$36.80
<i>pieces of eye fillet of steak coated with crispy almonds served with vegetables with sweet & sour sauce</i>			

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Seafood 海鮮

“Cooking is like love. It should be entered into with abandon or not at all.”

~Harriet van Horne

Tai Chi Sliced Fish & Vegetables *🌶️ <i>sliced fish fillets sautéed with a sauce of chilli black bean, touch of ginger, shallot & coriander</i>	太極魚片炒什菜	\$23.80
Malaysian Sambal Chilli Fish *🌶️🌶️ <i>sliced fish fillets with mixed seasonal vegetables cooked in a Malaysian sambal chilli sauce</i>	馬來辣椒魚塊	\$23.80
Sweet & Sour Fish in Batter *	甜酸咕咾魚塊	\$23.80
Fish Fillet with Ginger & Shallots *	蔥薑爆魚塊	\$23.80
Singapore Chilli Fish Fillets *🌶️	星洲魚片	\$24.80
Wok Fried Barramundi with Honey Soy * <i>barramundi fillet wok fried & drizzled in honey soy with ginger & shallots</i>	紅燒魚菲力	\$31.80
Wok Fried Barramundi with Garlic Soy * <i>barramundi fillet wok fried & served in garlic soy sauce</i>	醬爆蒜蓉魚菲力	\$31.80
Malaysian Sambal Calamari *🌶️🌶️	大馬辣椒炒鮮魷	\$23.90
Calamari w Black Bean & Chilli Sauce *🌶️	士汁辣椒炒魷魚	\$23.90
Sliced Calamari with XO Chilli Sauce *🌶️🌶️ <i>Sliced calamari wok tossed with seasonal vegetables in our rich X.O chilli sauce</i>	XO 醬爆鮮魷	\$24.80
King Prawns with Saigon Tamarind Sauce * <i>tiger king prawns cooked with mixed seasonal vegetables in a Tamarind sauce, using the grounded peas within the tamarind pods producing a sour and tangy flavor</i>	西貢酸子蝦	\$27.90
King Prawns w Lemongrass & Chilli *🌶️ <i>tiger king prawns stir fried with julienne vegetables with minced lemongrass and fresh chillis</i>	辣炒檸檬草蝦球	\$27.90
King Prawns with Mushroom & Vegetables *	蘑菇炒蝦球	\$27.90
Malaysian Sambal Chilli King Prawns *🌶️🌶️	大馬辣醬爆蝦球	\$27.90

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Seafood 海鮮

Curry King Prawns *	咖哩蝦球	\$27.90
<i>tiger king prawns simmered with vegetables in a yellow curry masaman sauce</i>		
King Prawn with Satay Sauce (n)	沙嗲蝦球	\$27.90
Sichuan King Prawns *🌶️	四川蝦球	\$27.90
<i>tiger king prawns wok tossed with vegetables in a Sichuan chilli sauce</i>		
Pan Tossed King Prawns with Spicy Salt *	椒鹽蝦球	\$27.90
<i>tiger king prawns lightly battered, deep fried and pan tossed in spicy seasoned salt</i>		
Tai Chi King Prawns *🌶️	太極蝦球	\$27.90
<i>tiger king prawns sautéed with a sauce of chilli black bean, touch of ginger, shallot & coriander</i>		
Garlic King Prawns *	蒜蓉蝦球	\$27.90
Honey Glazed King Prawns w Cashew Nuts *(n)	蜜糖炸蝦球	\$28.90
<i>tiger king prawns lightly battered, deep fried and tossed with honey sauce and cashew nuts</i>		
King Prawns with Cashew Nuts *	腰果蝦球	\$28.90
Scallops with Satay Sauce	沙嗲帶子	\$30.80
Scallop & King Prawns w Ginger & Shallots *	蔥薑爆帶子蝦球	\$30.80
“Kung Bo” Scallops with Dried Chilli *(n)🌶️🌶️	宮保帶子	\$30.80
<i>scallops without roe sautéed with vegetables in a Kung Bo Chilli sauce</i>		
Scallops with Cashew Nuts & Vegetables *	腰果帶子炒什菜	\$30.80
Scallops with XO Chilli Sauce *🌶️🌶️	XO 炒帶子	\$32.80
<i>scallops without roe sautéed with rich X.O. chilli sauce served with seasonal vegetables</i>		
Mud Crab (Please order in advance)	泥蟹	Market
Lobster Tail (Please order in advance)	龍蝦尾	Market

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

~ Luciano Pavarotti and William Wright

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Poultry 雞肉

“If God had intended us to follow recipes,
He wouldn't have given us grandmothers.” ~ Linda Henley

Sliced Chicken with Vegetables in Oyster Sauce* 蠔油雞球炒什菜	\$21.30
Sweet & Sour Chicken in Batter * 甜酸咕佬雞球	\$21.30
Thai Green Curry Chicken * 綠咖哩雞	\$21.90
Teriyaki Chicken * 照燒雞球	\$21.90
<i>sliced chicken breast fillets cooked in sweet teriyaki soy with mixed seasonal vegetables</i>	
Honey Glazed Chicken in Batter * (n) 蜜糖炸雞球	\$21.90
Fillets of Chicken in Lemon Sauce * 檸檬炸雞排	\$21.90
Sliced Chicken in Satay Sauce (n) 沙嗲雞球	\$21.90
<i>sliced chicken breast fillets with vegetables in a semi-spicy peanut satay sauce</i>	
Hong Kong Style Curry Chicken * 香港咖哩雞	\$21.90
<i>sliced chicken breast fillets braised in a sweet yellow curry sauce</i>	
Sliced Chicken w Lemongrass & Chilli * 辣炒檸檬草雞球	\$21.90
<i>sliced chicken breast fillets stir fried with julienne vegetables with minced lemongrass and fresh chillis</i>	
Marinated Chicken Ribs in Spicy Salt * 椒鹽雞肋	\$23.80
<i>chicken ribs marinated in a light curry spice and pan tossed in spicy salt</i>	
“Kung Bo” Chicken * (n) 宮保雞球	\$23.80
<i>tender chicken fillets pieces sautéed with dried chilli vegetables and roasted cashew nuts</i>	
Braised Chicken with Cashew Nuts * 腰果炒雞球	\$23.80
Ma Po Tofu * 麻婆豆腐	\$23.80
<i>chicken mince with diced tofu and shallots braised in a spicy bean sauce</i>	
Sizzling Mongolian Chicken 炙燒鐵板蒙古雞	\$24.80
Sizzling Champagne Chicken * 炙燒鐵板紹興雞	\$24.80
<i>sliced chicken stir fried with vegetables in Chinese wine served on a sizzling plate</i>	
Spicy Eggplant & Chicken Mince Hot Pot * 魚香茄子雞蓉煲	\$25.80
<i>chicken mince with sliced eggplant braised in a spicy Sichuan bean sauce</i>	
Chicken Ginger Hot Pot * 薑燒雞煲	\$25.80
<i>Sliced chicken breast fillet with seasonal vegetables braised in a ginger and shallot hot pot</i>	

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Beef 牛肉

"The way you cut your meat reflects the way you live." ~ Confucius


Sliced Beef with Mushroom & Vegetables *	蘑菇牛肉炒什菜	\$21.30
Sliced Beef with Black Bean Sauce *	士汁牛肉	\$21.30
Thai Style Beef Basil *  	泰式打拋牛肉	\$21.90
<i>sliced beef fillets stir-fried with traditional Thai sweet basil and mixed seasonal vegetables</i>		
Curry Beef Masaman *	馬沙文咖哩	\$21.90
<i>extra creamy beef casserole with tamarind & spices</i>		
Sliced Beef w Lemon Grass & Chilli * 	辣炒檸檬草牛肉	\$21.90
<i>sliced beef stir fried with julienne vegetables with minced lemongrass and fresh chillis</i>		
Sichuan Beef *	四川牛肉	\$21.90
Beef Rendang *	巴東牛肉	\$23.90
<i>diced beef chuck slowly cooked in rendang sauce presented on crisp lettuce iceberg leaves</i>		
Rainbow Crispy Beef *	彩虹牛肉絲	\$23.90
<i>strips of beef in light batter, deep fried & wok tossed with red and green capsicum in mandarin sauce</i>		
Sliced Beef with Cashew Nuts *	腰果燴牛肉	\$23.90
Sizzling Garlic Sesame & Ginger Beef * 炙燒鐵板薑蒜麻油牛肉		\$24.80
<i>Sliced beef with julienne vegetables tossed in garlic, sesame & ginger.</i>		
Sizzling Mongolian Beef	炙燒鐵板蒙古牛肉	\$24.80
<i>sliced beef fillets wok tossed with spicy rich Mongolian sauce</i>		
Cantonese Eye Fillet Steak	廣式牛柳	\$29.80
<i>wok seared medallions of eye fillet served with Cantonese sauce</i>		
Honey Glazed Pepper Eye Fillet Steak *	蜜糖胡椒牛柳	\$29.80
Wasabi Eye Fillet Steak *	芥末牛柳	\$29.80
<i>sliced eye fillet stir fried with a mild wasabi and sweet dark mushroom soy sauce</i>		
Eye Fillet Steak w Garlic & Soy *	醬爆蒜蓉牛柳	\$29.80
<i>Sliced eye fillet steak stir fried in garlic & soy and served with seasonal vegetables</i>		
Black Pepper Chilli Eye Fillet Steak * 	辣炒胡椒牛菲力	\$29.80
<i>wok seared medallions of eye fillet stir fried with black peppercorns and fresh chillis</i>		

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Pork 豬肉

Sweet & Sour Pork in Batter *	甜酸咕嚕肉	\$20.80
Pork Ribs with Mandarin Sauce * <i>spare ribs in light batter, deep fried till golden and tossed in the wok with mandarin sauce</i>	京都排骨	\$22.80
Spicy Pork Ribs with Spicy Salt *	椒鹽排骨	\$22.80
BBQ Roast Pork with Plum Sauce	梅子叉燒	\$22.80
BBQ Roast Pork with Tofu, Mushroom & Veges* 叉燒燴豆腐蘑菇		\$22.80
Tangy Vinegar Pork Ribs * <i>pork ribs, lightly battered, deep fried & tossed in the wok w onions in a rich, tangy vinegar sauce</i>	鎮江排骨	\$24.80
Flaming Pork Ribs * <i>pork ribs in light batter deep fried with cashew nuts in a homemade sweet and tangy sauce</i>	火山豬	\$24.80

Duck 鴨肉

Flower Duck Delight * <i>steamed boneless duck served with glair sauce and Chinese baby bok choy</i>	蟹肉白花鴨	\$28.90
Cantonese Roast Duck * <i>Succulent duck stuffed with ginger, spring onions, star anise and five spice seasoning then roasted and chopped in pieces and served with a drizzle of sweet dark soy</i>	(half) 半隻	廣式燒鴨 \$27.00
	(whole) 全鴨	\$49.80
Roast Duck with Plum Sauce	梅子燒鴨	\$27.90
West Lake Duck * <i>deboned breast of duck in light batter deep fried golden served with pineapple and sweet & sour sauce</i>	西湖鴨	\$27.90
Duck with Lemon or Mango Sauce * <i>deboned breast of duck in light batter, deep fried golden served with lemon or mango sauce</i>	檸檬鴨/芒果鴨	\$27.90
Steamed Duck with Mushrooms * <i>sliced breast of steamed duck served with mushrooms & oyster gravy</i>	白花鴨扒蘑菇	\$27.90
Honey Glazed Duck * <i>boneless roast duck with Chinese broccoli & drizzled with honey duck sauce</i>	蜜糖封燒鴨	\$27.90

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Vegetables 蔬菜

“My mothers menu consisted of two choices:
Take it or Leave it.” ~ Buddy Hackett


Vegetarian “Sang Choi Bao” ^{*(n)} (2 pieces/2 件)	齋生菜包	\$15.00
Wok Tossed Greens * <i>fresh seasonal vegetables served with a touch of soy sauce</i>	炒什菜	\$17.00
Chinese Mushroom with Bok Choi *	香菇扒青江菜	\$18.00
Deep Fried Tofu with Spicy Salt *	椒鹽豆腐	\$18.00
Buddha’s Choice (Lo Hon Jai) * <i>mixed Asian vegetables & bean curd braised in light soy</i>	羅漢菜	\$19.00
Black Bean Tofu with Vegetables *	士汁豆腐	\$19.00
Gado Gado ⁽ⁿ⁾ <i>fresh seasonal vegetables served with satay sauce and topped with crushed prawn crackers</i>	加多加多	\$19.00
Red Curry Tofu with Vegetables *	紅咖哩燒豆腐	\$19.00
Sichuan Tofu with Vegetables * 	四川豆腐炒什菜(微辣)	\$19.00
Gai Lan with Oyster Sauce *	蠔油炒芥蘭	\$19.50
Wok Tossed Spinach in Garlic Sauce *	蒜蓉炒菠菜	\$19.50
Sizzling Garlic Vegetables w Braised Tofu* 炙燒鐵板蒜蓉豆腐什菜		\$19.50
Cantonese Curry Eggplant Stew * <i>Sliced eggplant with tofu and beans slowly cooked in a Cantonese style curry stew</i>	香港咖哩煨茄子	\$21.50
Eggplant chips in Spicy Salt *	椒鹽炸茄片	\$22.80

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Omelettes 芙蓉蛋

(Cantonese Style 粵式)

Vegetarian Omelette *	齋芙蓉蛋	\$19.90
Chicken Omelette *	雞肉芙蓉蛋	\$19.90
Roast Pork Omelette *	燒豬芙蓉蛋	\$19.90
Combination Omelette *	什錦芙蓉蛋	\$23.90
King Prawn Omelette *	蝦球芙蓉蛋	\$26.90

Noodles 麵

Vegetarian Singapore Noodles * <i>julienne vegetables tossed with rice vermicelli in curry spices</i>	星洲齋米粉	\$17.80
Thai Curry Hokkein Noodles (n) <i>stir fried hokkein noodles with julienne vegetables in Thai curry sauce & topped with crushed peanuts</i>	泰式咖哩福建麵	\$17.80
Singapore Noodles * <i>rice vermicelli tossed with shrimps, shredded BBQ pork, vegetables with egg & mild curry spice</i>	星洲米粉	\$19.50
Mee Goreng 🍴 <i>Australia's most favorite thick egg noodles tossed with seafood, BBQ pork, chicken & spicy tomato soy sauce</i>	印度炒麵	\$19.50
Beef or Chicken Noodles (crispy, fried or soft) * <i>fresh egg noodles with vegetables and choice of beef or chicken</i>	牛/雞炒麵 (脆麵/炸麵/軟麵)	\$21.50
Chicken Udon Noodles <i>chicken fillet pieces stir fried with oyster sauce & udon noodles</i>	雞肉炒烏冬麵	\$21.50
Char Kway Teow * 🍴 <i>stir fried hor fun rice noodles with seafood, pork & chicken in dark chilli soy</i>	炒粿條	\$21.50
Beef Hor Fun (cooked wet or dry) * <i>sliced beef with stir fried hor fun rice noodles cooked wet with a broth sauce or dry with dark soy</i>	牛肉河粉(乾/湯)	\$21.50
Combination Chow Mein * <i>combination of meat & seafood tossed with seasonal vegetables, with soft egg noodles</i>	總匯炒麵	\$24.90
Seafood Chow Mein *	海鮮炒麵	\$27.90

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Rice 飯

“I like rice. Rice is great if you're hungry and want 2000 of something.” ~ Mitch Hedberg

Steam Rice (per head) *	白飯	\$3.00
Steam Coconut Rice (per head) *	椰子飯	\$4.00
Roti Bread <i>crisp, grilled flat bread ideal with all dishes</i>	印度煎餅	\$5.00
Vegetarian Fried Rice *	齋炒飯	\$12.50
Special Fried Rice *	特式炒飯	Small 小份 \$9.80 Large 大份 \$13.80
Nasi Goreng Fried Rice *  <i>A combination of scrambled eggs, shrimp, diced BBQ pork & chicken, calamari and peas with cooked jasmine rice in a spicy sambal tomato sauce</i>	印尼炒飯	\$16.80
Beef Fried Rice * <i>finely chopped beef tossed in the wok with scrambled eggs, chopped lettuce, peas, spring onions and fresh cooked rice</i>	牛肉炒飯	\$17.80
Salted Fish & Chicken Fried Rice * <i>Freshly cooked rice wok tossed with seasoned & minced salted fish, scrambled eggs, diced chicken, chopped lettuce and spring onions</i>	鹹魚雞粒炒飯	\$20.80

“And I find chopsticks frankly distressing.


Am I alone in thinking it odd that a people ingenious enough to invent paper, gunpowder, kites and any number of other useful objects, and who have a noble history extending back 3,000 years haven't yet worked out that a pair of knitting needles is no way to capture food?” ~ Bill Bryson

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Desserts 甜點

"Life is uncertain. Eat dessert first." ~ Ernestine Ulmer

Vanilla Ice Cream w Topping (2 scoops/2 球) * 香草冰淇淋配淋醬	\$4.50
Banana Fritter with Ice Cream * 炸香蕉	\$7.20
Pineapple Fritter with Ice Cream * 炸鳳梨	\$7.20
Lychees with Ice Cream * 荔枝冰淇淋	\$7.80
Ice Cream Sundae *(n) 冰淇淋聖代	\$7.80
Deep Fried Ice Cream 炸冰淇淋	\$8.20
Banana Split with Ice Cream *(n) 香蕉船	\$8.50
Candy Apple with Ice Cream (min. 2 orders/最少兩份) 蘋果糖	\$9.50
Candy Banana with Ice Cream (min. 2 orders/最少兩份) 香蕉糖	\$9.50
Dessert of the Day	\$
<i>Please ask your waiter</i>	

Hot Drinks 熱飲

"After dinner sit a while, and after supper walk a mile." ~ English Saying

Espresso 義式濃縮	\$3.20
Café selection of your choice 自選花式咖啡	\$3.80
Affagato 雪糕咖啡	\$5.80
Liqueur Café selection of your choice 自選咖啡調酒	\$10.20
Hot chocolate 熱巧克力	\$5.80
Ginseng Tea 蔘茶	\$6.00
Jasmine, Oolong, Green, Bo Le or Chrysanthemum 茉莉/烏龍/綠茶/普洱/菊花茶	\$2.20
English Breakfast, Earl Grey, Peppermint or Chamomile 早餐茶/伯爵茶/薄荷茶/洋甘菊茶	\$3.80

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Children's Menu 兒童餐

For Children 12 y.o and under 十二歲以下孩童適用

Toddler Rice *	兒童飯餐(配雞胸肉、胡蘿蔔、花椰菜)	\$5.00
<i>Steamed chicken breast, carrots and broccoli diced finely on top of bowl of steam jasmine rice.</i>		
Mixed Kids Entrée	小菜組合(炸春捲、炸點心、沙嗲雞肉串)	\$9.00
<i>Mixed entrée consisting of a piece of special spring roll, a fried dim sim and a chicken skewer. (contains nuts)</i>		
Steamed Rice *	白飯	\$3.00
Small Special Fried Rice *	小份特式炒飯	\$9.80
<i>scrambled eggs, shrimp, diced chicken & BBQ pork, peas with fresh cooked jasmine rice</i>		
Bowl of Udon Noodles	炒烏龍麵	\$7.00
<i>thick wheat based noodles tossed in the wok with light soy and oyster sauce.</i>		
Bowl of Cantonese Egg Noodles	粵式炒麵	\$7.00
<i>thin egg noodles tossed in the wok with light soy and oyster sauce.</i>		
Bowl of Hokkein Noodles	福建炒麵	\$7.00
<i>thick egg noodles tossed in the wok with light soy and oyster sauce.</i>		
Chicken and Sweet Corn Soup *	雞蓉粟米羹	\$6.00
Sweet n Sour Chicken in batter w steam rice *	甜酸咕嚕雞	\$12.50
Lemon Chicken in batter w steam rice *	檸檬雞	\$12.50
Honey Glazed Chicken in batter w steam rice ^{*(n)}	甜酸咕嚕雞	\$13.50
Sliced Chicken or Beef & Vegetables w steam rice *	牛肉炒什菜	\$13.00
Teriyaki Chicken & Vegetables w steam rice *	照燒雞肉	\$13.00
Vanilla Ice Cream w Topping (1 scoop) *	香草冰淇淋一球配淋醬	\$2.20

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**On behalf of our executive chefs & staff,
We would like to give you a warm welcome and
To an experience, what one would expect
At the Ginseng Restaurant.**

*“There is no love sincerer than the love of food.”
~ George Bernard Shaw*

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