



JASMINE ROOM  
- 百莉軒 -

Our menu is designed to be shared

Dishes will be served once they are cooked to ensure its freshness

We cannot guarantee any dish is completely free of nut or shellfish

Please let us know if you have any special dietary requirements

No MSG added in any dishes

15% Public Holiday Surcharge Applies



## BANQUETS

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HOME MADE SPRING ROLLS PRAWN TOASTS JASMINE ROOM'S SIU MAI XIAO LONG BAO  SWEET & SOUR PORK BLACK BEAN BEEF GARLIC PRAWNS STIR-FRIED SEASONAL VEGETABLES YANGZHOU FRIED RICE (ADD HONEY CHICKEN IF >6 PERSON)	炸春卷 鳳尾蝦多士 燒賣王 小籠包  咕嚕肉 豉椒炒牛肉 蒜香蝦 蒜蓉炒時菜 揚州炒飯 (>六位加蜜糖雞)
\$40 PER PERSON (MIN. 2 PERSON)	每位\$ 40 (兩位起)

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HOME MADE SPRING ROLLS JASMINE ROOM'S SIU MAI PEKING DUCK PANCAKES DUCK SAN CHOI BAO  BEIJING BEEF CHAR SIU WITH HONEY (BBQ PORK) SICHUAN PRAWNS CRISPY SKIN CHICKEN STIR-FRIED SEASONAL VEGETABLES YANGZHOU FRIED RICE	炸春卷 燒賣王 北京片皮鴨 鴨肉生菜包  京都牛柳絲 蜜汁叉燒 四川蝦球 蒜香雞 蒜蓉炒時菜 揚州炒飯
\$55 PER PERSON (MIN. 4 PERSON)	每位\$ 55 (四位起)

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HOME MADE SPRING ROLLS JASMINE ROOM'S SIU MAI XIAO LONG BAO PEKING DUCK PANCAKES DUCK SAN CHOI BAO  PEPPER & BUTTER LOBSTER SWEET & SOUR PORK MONGOLIAN LAMB GARLIC PRAWNS STIR-FRIED SEASONAL VEGETABLES SALT AND PEPPER CALAMARI SEAFOOD FRIED RICE	炸春卷 燒賣王 小籠包 北京片皮鴨 鴨肉生菜包  黑椒牛油龍蝦 咕嚕肉 蒙古羊肉 蒜蓉蝦球 蒜蓉炒時菜 椒鹽魷魚 海鮮炒飯
\$70 PER PERSON (MIN. 6 PERSON)	每位\$ 70 (六位起)

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## 涼菜

## COLD DISH

- 手拍小黃瓜 PICKLED CUCUMBER (V) 15  
cucumber strips pickled with black vinegar, sesame oil and garlic
- 麻辣雲耳 SICHUAN SPICY BLACK FUNGUS (S)(V) 16  
black fungus marinated with sichuan chili oil
- 口水雞 “MOUTHWATERING” CHICKEN (S) 16  
sichuan style chicken with chili oil and peanut
- 涼拌海蜇 CRUNCHY SEA BLUBBER 19  
sliced sea blubber marinated in sesame oil and vinegar
- 陳醋花生 SWEET AND TANGY PEANUTS 16  
roasted peanuts tossed in vinaigrette dressing



Assorted dumplings

## 餃子

## DUMPLINGS

- 點心拼盤 DIM SUM PLATTER 22  
4 types of assorted dumplings (2 each)
- 燒賣王 JASMINE ROOM SIU MAI (5) 15  
signature pork and prawn dim sums topped with fish roe
- 紅油炒手 SPICY WONTONS (5) (S) 12  
steamed pork and ginger wontons, spicy vinaigrette
- 煎韭菜餃 PAN-FRIED PORK AND CHIVES DUMPLINGS (5) 13  
pan-fried pork and chive dumplings, black vinaigrette
- 小籠包 XIAO LONG BAO (6) 16  
steamed pork dumpling with broth inside, vinegar on side

前  
菜

APPETIZER

鳳尾蝦多士	PRAWN TOASTS (2) whole fresh ocean prawns on crispy toast	10
炸春卷	HOME-MADE SPRING ROLLS (4) pork and assorted vegetables, sweet chili sauce	12
素春卷	VEGETARIAN SPRING ROLLS (4)(V) assorted Chinese vegetables, sweet chili sauce	10
椒鹽鶴鶉	FIVE SPICES QUAIL quail wok tossed with five spices, served in two halves	10
酥炸生蠔	CRISPY JUMBO OYSTERS (4) jumbo Tasmanian oysters, lightly battered and deep fried, wok tossed with spicy salt (15-20 min preparation time)	18
沙爹雞串	SATAY CHICKEN SKEWERS (3)	12
生菜包	SAN CHOY BAO (4) wok fried fillings served in lettuce leaf	
	- 雞肉 CHICKEN (G)	16
	- 海鮮 SEAFOOD	20

湯  
羹

SOUP

酸辣湯	HOT & SOUR SOUP (S) classic spicy sichuan soup with shredded pork and tofu	9
雞/蟹肉粟米羹	SWEET CORN SOUP with Chicken or Spanner Crab Meat	8 / 12
雲吞湯	WONTON SOUP	9
海鮮豆腐羹	SEAFOOD & TOFU SOUP	12
原盅響螺花膠燉烏雞	DOUBLE BOILED SEA WHELK SOUP (per person) deluxe double boiled soup with sea whelk, fish maw & silky chicken	28
佛跳牆	BUDDHA JUMP OVER THE WALL (per person) double boiled soup with abalone, fish maw, sea cucumber, imitation shark fin, Chinese mushrooms, dried scallops, clam meat, silky chicken and pork, preorder 2 days prior	98

正宗

北  
京  
片  
皮  
鴨



## 【 PEKING DUCK 】

2 COURSES \$72

Our signature Peking Duck is freshly prepared in-house daily, seasoned with traditional spices and roasted to crisp perfection. Carved before our guests, each portion is presented with the flavorful crispy duck skin, together with spring onions, cucumber and special sauce, wrapped in soft pancake.

### COURSE 1

#### PEKING DUCK PANCAKES (10)

wrapped with duck skin, cucumber, shallot and peking duck sauce

### COURSE 2

#### 鴨生菜包 DUCK SAN CHOY BAO (4)

with roast duck meat, onion, capsicum, lettuce leaf, extra serve at \$3 each

~ or ~

#### 鴨炒飯/麵 DUCK FRIED RICE / NOODLE

燒鴨脾 ROAST DUCK THIGHS (2) add \$10



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味

## BARBECUED SPECIALTIES

- |      |   |    |
|------|---|----|
| 化皮燒肉 | <b>CRISPY ROASTED PORK BELLY</b><br>seasoned pork belly roasted to perfection with crispy crackling and succulent meat, served with mustard | 33 |
| 明爐燒鴨 | <b>ROASTED DUCK</b><br>half duck, marinated and slow roasted in our special oven  | 29 |
| 蜜汁叉燒 | <b>CHAR SIU (HONEY BBQ PORK)</b><br>pork shoulder cut marinated and roasted, with maltose glaze   | 27 |
| 紅燒乳鴿 | <b>CRISPY ROASTED BABY PIGEON</b><br>roasted baby pigeon served in two halves   | 48 |
| 炸子雞  | <b>CRISPY SKIN CHICKEN</b><br>half chicken, roasted until crispy  | 25 |

活海鮮

【 LIVE SEAFOOD 】 market price

We have a wide range of live seafood from all over Australia. They are kept in our dedicated tanks to maintain their freshness. They can be cooked in different styles depending on the type of seafood and your palate. We also carry a lot of seasonal seafood that isn't listed on the menu so please consult with our managers for recommendations.

龍蝦

LOBSTER



上湯 SAUTÉED  
in supreme broth with ginger and shallot

刺身 SASHIMI  
raw lobster sliced and served on a bed of ice

避風塘 TYPHOON SHELTER (S)  
wok fried with garlic, onion and dried chilli

蒜蓉牛油 GARLIC BUTTER  
wok fried with diced garlic and butter

香辣黃金 GOLDEN SPICY  
wok fried with egg yolk and chilli

東星斑

CORAL TROUT



清蒸 STEAMED  
with ginger and shallot, served on bed of soy sauce

炒斑球 WOK FRIED  
fish filleted and sliced, wok fried with snow peas

銀鱸

SILVER PERCH



清蒸 STEAMED  
with ginger and shallot, served on bed of soy sauce

雙東蒸 STEAMED WITH MUSHROOMS  
and preserved vegetables



## 鮑魚

ABALONE



清蒸水晶 STEAMED  
thinly sliced and steamed in shell

堂灼 POACHED  
sliced and lightly poached in broth

油泡 WOK FRIED

## 肉蟹

MUD CRAB



薑蔥 GINGER AND SHALLOT

星洲 SINGAPOREAN (S)  
sweet and spicy sauce

椒鹽 SALT AND PEPPER

避風塘 TYPHOON SHELTER STYLE (S)  
wok fried with garlic, onion and dried chilli

清蒸 STEAMED  
served with Chinese vinegar

## 皇帝蟹

KING CRAB



黑椒牛油 BLACK PEPPER AND BUTTER

椒鹽 SALT AND PEPPER

避風塘 TYPHOON SHELTER STYLE (S)  
wok fried with garlic, onion and dried chilli

黃金 WOK FRIED WITH EGG YORK

金沙粉絲 EGG YORK AND VERMICELLI

花雕蛋白蒸 STEAMED WITH HUA DIAO  
hua diao Chinese wine and egg white

## 雪蟹

SNOW CRAB



花雕蛋白蒸 STEAMED WITH HUA DIAO  
hua diao Chinese wine and egg white

黑椒牛油 BLACK PEPPER AND BUTTER

鵝肝 WOK FRIED WITH FOIE GRAS  
(extra cost)



Supreme Seafood

海鮮

## DELUXE SEAFOOD

海鮮至尊	<b>SUPREME SEAFOOD (G)</b> stir fried scallop, prawn, fish fillet, calamari, broccoli, pine nuts	<b>33</b>
百莉軒小炒王	<b>JASMINE ROOM SIGNATURE STIR FRY</b> diced prawn and scallops, celery, capsicum, dried shrimp, pickled vegetable, cashew	<b>32</b>
夏果炒蝦球	<b>NUTTY PRAWNS (G)</b> sautéed king prawns with macadamia nut and seasonal vegetables	<b>33</b>
四川蝦球	<b>SICHUAN PRAWNS (G)(S)</b> king prawns wok fried with garlic, chilli, sichuan style, spicy	<b>33</b>
XO/荷豆炒帶子	<b>WOK FRIED SCALLOPS (G)</b> ocean scallops, snow peas, ginger & shallot or XO sauce	<b>38</b>
薑蔥/豉汁蒸魚片	<b>STEAMED FISH FILLET (G)</b> NZ orange roughie fillet, ginger & shallot or black bean	<b>29</b>
清蒸帶子	<b>STEAMED LOCAL SCALLOPS (6)(G)</b> local scallops in half shell steamed with the choice of: XO sauce, sichuan, black bean, ginger & shallot	<b>24</b>
蠔皇燉原隻鮑魚	<b>BRAISED WHOLE ABALONE (each)</b> fresh Australian abalone braised in supreme oyster sauce	
	- 中 MEDIUM	<b>108</b>
	- 大 LARGE	<b>138</b>
北菇蠔王扒海參	<b>BRAISED SEA CUCUMBER</b> sea cucumber braised in supreme oyster sauce with Chinese mushrooms	<b>48</b>

椒鹽	SALT & PEPPER	
- 蝦球	KING PRAWNS	33
- 魷魚	CALAMARI	24
- 排骨	PORK RIBS	23
- 白飯魚	WHITE BAIT	26
京都牛柳絲	BEIJING BEEF	26
	crispy beef julienne with oriental sauce	
豉椒炒牛肉	BLACK BEAN BEEF (G)	23
	beef fillet, onion, capsicum, black bean sauce	
黑椒牛仔粒	BLACK PEPPER EYE FILLET (G)	36
	diced eye fillet, mushrooms, black pepper sauce	
京都排骨	PEKING PORK RIBS	23
	pork ribs with oriental sauce	
京蔥爆羊肉	WOK FRIED LAMB WITH SHALLOT (G)	28
	lamb fillet, shallot, onion and garlic	
蜜糖蝦球/雞	HONEY KING PRAWNS / CHICKEN	33 / 23
咕嚕肉/雞	SWEET & SOUR PORK / CHICKEN (G)	23
沙爹牛/雞	SATAY BEEF / CHICKEN	23
檸檬雞	LEMON CHICKEN	23
腰果雞	STIR FRY CHICKEN WITH CASHEW (G)	23
芙蓉奄列	FU YUNG OMELETTE	23
	omlette with prawn, bbq pork, topped with gravey,	
蝦仁奄列/炒蛋	PRAWN OMELETTE (G) / SCRAMBLED EGGS (G)	32
	omlette topped with gravey, no gravey on scrambled egg	
鴨肉炒三絲	DUCK STIR FRY	23
	roast duck meat, bean sprouts, shallots, Chinese chives	

**鐵板****TEPPAN** (SIZZLING HOT PLATE)

蒙古羊肉	<b>MONGOLIAN LAMB</b> premium lamb fillet with capsicum, Mongolian sauce	29
蒜香/薑蔥蝦	<b>GARLIC / GINGER &amp; SHALLOT KING PRAWNS (G)</b>	34.5
黑椒雞	<b>BLACK PEPPER CHICKEN (G)</b> tender chicken fillets with mushroom, black pepper sauce	23
中式牛柳	<b>PEKING EYE FILLET (G)</b> stir-fry eye fillet with oriental sauce	36
黑椒牛柳	<b>BLACK PEPPER EYE FILLET (G)</b> stir-fry eye fillet with onion, in black pepper sauce	36
鐵板美極杏鮑菇	<b>KING OYSTER MUSHROOMS (V)</b> with supreme soy	26

**煲仔****CLAY POT**

魚香茄子煲	<b>SALTED FISH EGGPLANT IN CLAY POT</b> eggplant braised with salted fish flakes and minced pork	25
梅菜扣肉煲	<b>BRAISED PORK BELLY IN CLAY POT</b> slow cooked pork belly with preserved vegetables	25
鹹魚雞粒豆腐煲	<b>CHICKEN &amp; TOFU IN CLAY POT</b> diced chicken, tofu, and Chinese salted fish	23
豆腐火腩煲	<b>ROAST PORK BELLY TOFU IN CLAY POT</b> roasted pork belly, tofu, Chinese mushrooms	28
紅炆牛腩煲	<b>BRAISED BEEF BRISKET IN CLAY POT</b> slow cooked beef brisket & tendon in chu hou sauce	26
紅燒班腩豆腐煲	<b>FISH FILLET TOFU IN CLAY POT</b> deep fried orange roughie fillets braised with tofu in clay pot	34

傳  
統

## TRADITIONAL

百莉一品窩	<b>JASMINE ROOM DELUXE POT</b> deluxe Chinese delicacies: scallop, prawn, Chinese mushroom, sea cucumber, fish maw and abalone	50
東坡肉	<b>DONGPO PORK BELLY</b> a famous traditional Hangzhou specialty, red braised pork belly cubes (cut thick, consist equally of fat and lean meat) with wine, slowly stewed over an hour, fragrant with wine	29
鮑魚豬仔腳煲	<b>BRAISED TROTTER WITH ABALONE</b> slow cooked abalone and trotter in supreme sauce	88

川  
辣

## SPICY

宮保雞丁	<b>KUNG PAO CHICKEN (S)</b> diced chicken breasts, dried chili, peanuts	25
咖喱雞/牛	<b>CURRY CHICKEN OR BEEF (S)(G)</b> curry prawns add \$10	25
麻婆豆腐	<b>MA PO TOFU (S)</b> soft tofu, pork mince, spice, garlic	23
四川蝦球/牛	<b>SICHUAN PRAWN (G) / BEEF (S)</b> king prawns / beef fillet, dried chili, spice, sichuan style	34 / 24
孜然羊肉	<b>CUMIN LAMB (S)</b> stir fried lamb fillet with cumin spice	29
水煮魚/牛	<b>SICHUAN POACHED FISH / BEEF (S)</b> poached orange roughie fillet/beef fillet in hot sichuan chili oil	35 / 28
酸辣土豆絲	<b>SPICY AND SOUR POTATO JULIENNE (S)(G)</b>	22
回鍋肉	<b>SICHUAN DOUBLE COOKED PORK (S)</b> double cooked pork belly, simmered in spices, sliced, then stir fried with snow peas and dried tofu, sichuan style	25
辣子雞丁	<b>SPICY CHICKEN (S)</b> diced chicken breast wok fried with dried chilli	26

(S) Spicy (V) Vegetarian (G) Gluten Free on Request

揚州炒飯	YANGZHOU FRIED RICE classic fried rice with BBQ pork & prawns	16
雞粒炒飯	CHICKEN FRIED RICE (G)	17
蔬菜炒飯	VEGETABLE FRIED RICE (V)(G)	16
生炒牛肉飯	MINCE BEEF FRIED RICE (G)	17
鹹魚雞粒炒飯	SALTED FISH & CHICKEN FRIED RICE	20
福建炒飯	FUJIAN FRIED RICE egg fried rice topped with assorted seafood, meat & vegetables gravy	28
什會炒麵	COMBINATION NOODLE chicken, beef, bbq pork, calamari, on crispy noodle	21
海鮮炒麵	SEAFOOD NOODLE prawns, scallop, fish fillet, calamari, crispy noodle	26
雞球炒麵	CHICKEN NOODLE	18
星洲炒米粉	SINGAPORE NOODLE (S) BBQ pork, prawns, onion, vermicelli, curry powder, sesame	18
乾炒牛河	BEEF HO FUN beef fillet, onion, bean sprouts, flat rice noodle, sesame	18
雪菜鴨絲炆/窩米	DUCK AND PRESERVED VEGETABLE NOODLE braised rice noodle or rice noodle soup with shredded roast duck meat and pickled mustard green	21 / 28
豉油王炒麵	SOYA SAUCE FRIED NOODLE (V)	16
干燒伊麵	STIR FRIED E-FU NOODLE	19
魚片粥	FISH FILLET CONGEE	15
皮蛋瘦肉粥	PRESERVED EGG AND PORK CONGEE	15
白飯/粥	JASMINE RICE / CONGEE (V)(G)	3 / 10



## VEGETABLES

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紅燒豆腐	BRAISED TOFU WITH VEGETABLES	23
椒鹽豆腐	SALT & PEPPER TOFU (V)(S) deep fried tofu, five spice salt	21
乾煸四季豆	FOUR SEASONS BEANS chicken mince, onion, green beans	25
蒜蓉炒什菜	STIR FRIED MIXED VEGETABLES (G)(V) seasonal Chinese vegetables, garlic	19
蠔油時菜	VEGETABLES WITH OYSTER SAUCE (G) choice of kai lan, choy sum, bok choy	16
北菇扒菜膽	BRAISED MUSHROOMS WITH BOK CHOY	26
上湯菠菜苗	BABY SPINACH IN SUPREME BROTH (G)	28
瑤柱扒豆苗	PEA SHOOTS TOPPED WITH DRIED SCALLOPS (G)	39
上湯豆苗	PEA SHOOTS IN SUPREME BROTH	29
蟹肉扒西蘭花	BROCCOLI TOPPED WITH CRAB MEAT	30
金銀蛋浸時菜	PRESERVED EGG WITH VEGETABLES	23

