



海鮮大酒樓

IRONCHEF

CHINESE SEAFOOD RESTAURANT



品味人生



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生猛海鮮

SEAFOOD



海鮮大酒樓

生猛海鮮

LIVE SEAFOOD

A15
龍蝦
Lobster

海鮮不但味道鮮美，而且含有豐富的营养成分为人们所喜爱。：海鮮其富含蛋白质、钙、牛磺酸、磷、维生素B1等多种人体所需的营养成分，且含量极高。此外，脂肪含量极低。胆固醇含量较高。海鮮含有人体不可缺少的二十碳五烯酸(EPA)、二十二碳六烯酸(DHA)等不饱和脂肪酸。EPA、DHA有抑制高血压、心肌梗塞、动脉硬化化的作用。



温馨提示：菜谱图片仅供参考，出品请以实物为准。Photos provided in the menu may not represent the exact dishes.



A9 XO pipi 煎米底
PIPI WITH XO SAUCE AND RICE NOODLES

生猛海鮮

SEAFOOD



A8 脆炸蝦枣
DEEP FRIED PRAWN DATE

稻香

海鮮大酒樓



A10 星斑
CORAL TROUT



A12 帶子粉絲

STEAM SCALLOP WITH XO SAUCE AND VERMICELLI



陶然共忘機。

我醉君復樂，

曲盡河星稀。

長歌吟鬆風，

美酒聊共揮。

歡言得所憩，

青蘿拂行衣。

綠竹入幽徑，

童稚開荆扉。

相携及田家，

蒼蒼橫翠微。

却顧所來徑，

山月隨人歸。

暮從碧山下，



A13 清蒸生蠔

STEAMED OYSTERS

生猛海鮮

SEAFOOD



A14 剁椒蒸魚

STEAMED FISH WITH DOUBLE CHILLI SAUCE

稻香

海鮮大酒樓



A16 金衣龍蝦

LOBSTER WITH SALTED EGG YOLK

温馨提示：菜谱图片仅供参考，出品请以实物为准。Photos provided in the menu may not represent the exact dishes.

海鮮

SEAFOOD

- | | |
|---|-------|
| A1. SATAY KING PRAWNS | 38.80 |
| 沙爹蝦球 | |
| A2. WOK FRIED KING PRAWNS COATED WITH DUCK EGG YOLK | 39.80 |
| 金衣蝦球 | |
| A3. HONEY KING PRAWNS | 38.80 |
| 蜜糖蝦球 | |
| A4. GARLIC KING PRAWNS WITH SNOW PEAS | 38.80 |
| 荷豆蒜蓉蝦球 | |
| A5. SALT AND PEPPER KING PRAWNS | 38.80 |
| 椒鹽蝦球 | |
| A6. SALT AND PEPPER SQUID | 32.80 |
| 椒鹽鮮魷 | |
| A7. SALT AND PEPPER WHITE BAIT | 32.80 |
| 椒鹽白飯魚 | |
| A8. DEEP FRIED PRAWN DATE | 35.80 |
| 脆炸蝦枣 | |



海鮮系列

SEAFOOD

稻香

海鮮大酒樓

生猛海鮮

LIVE SEAFOOD

生
猛
海
鮮

SEAFOOD

稻
香

海
鮮
大
酒
樓

A9. PIPI WITH XO SAUCE AND RICE NOODLES

时价 market price

XO pipi 煎米底

A10. CORAL TROUT

时价 market price

星斑

A11. MUD CRAB

时价 market price

泥蟹

A12. STEAM SCALLOP WITH XO SAUCE AND VERMICELLI

时价 market price

帶子粉絲

A13. STEAMED OYSTERS

时价 market price

清蒸生蠔

A14. STEAMED FISH WITH DOUBLE CHILLI SAUCE

时价 market price

剁椒蒸魚

A15. LOBSTER

时价 market price

龍蝦

A16. LOBSTER WITH SALTED EGG YOLK

时价 market price

金衣龍蝦







稻香精選

IRON CHEF SPECIALS

层层绽放的美味，徐徐上扬的各色香气，
引你来到一个惊喜不断的味觉新世界，
让你欲罢不能：滋味层出不穷，食物不止是味觉的享受，
健康好心情，全都离不开它，
试试吧，从此让生活美妙起来。



B1

富贵金菠萝

SEAFOOD TOM YUM GOONG SERVED IN PUMPKIN



燒味

IN-HOUSE BBQ



燒味菜看

IN-HOUSE BBQ



海鮮大酒樓

- E1. WHOLE PEKING DUCK (2COURSES) 一隻 W: 69.80
 京式烤鴨 (兩食)
 FIRST COURSE, CARVED DUCK SLICES WRAPPED IN A THIN PANCAKE WITH CUCUMBER, SHALLOTS AND HOI SIN (SWEET) SAUCE
 SECOND COURSE, SANG CHOY BOW WITH SHREDDED DUCK MEAT SERVED WITH LETTUCE CUPS
- HALF PEKING DUCK (2COURSES) 半隻 W: 36.80
 FIRST COURSE, CARVED DUCK SLICES WRAPPED IN A THIN PANCAKE WITH CUCUMBER, SHALLOTS AND HOI SIN (SWEET) SAUCE
 SECOND COURSE ONLY SERVED IN CHOPPING PIECES
- E2. CRISPY SKIN SUCKLING PIG WITH BBQ PORK, ROAST DUCK, SOY SAUCE CHICKEN AND JELLY FISH L: 96.00 M: 72.00 S: 48.00
 鴻圖乳豬拼盤
- E3. IRON CHEF BBQ PLATTER WITH BBQ PORK, ROAST DUCK, SOY SAUCE CHICKEN AND JELLY FISH L: 60.00 M: 50.00 S: 36.00
 稻香燒味大拼盤
- E4. SUCKLING PIG PLATTER L: 98.00 M: 78.00 S: 58.00
 大紅乳豬件拼盤
- E5. STEAMED FREE RANGE CHICKEN W: 58.80 H: 32.80
 稻香第一雞
- E6. IRON CHEF DUCK ROASTED WITH HOI SIN SAUCE W: 62.80 H: 32.80
 稻香醬燒琵琶鴨
- E7. SOY SAUCE CHICKEN FLAVOURED WITH CHINESE ROSE WINE H: 24.80
 玫瑰豉油雞
- E8. GARLIC ROAST CHICKEN H: 24.80
 金牌蒜香雞
- E9. HONEY GLAZED BBQ PORK 28.80
 招牌老媽肥叉燒
- E10. CANTONESE STYLE ROAST DUCK W: 53.80 H: 28.80
 明爐燒鴨



精心烹制的精装菜肴，每一个都是传统、技术、智慧的结晶。经过长期的锤炼的独门秘方，加上适时的创新改良，使得特色美味鲜活呈现。或炸、或炒、或炖、或煮，都浓郁醇厚，秘香诱人，别有一番独特风味……



B5 一桶金

A POT OF GOLD - TOFU STEAMED WITH MASH PUMPKIN AND SEAFOOD



《江亭夕望》——唐·白居易

凭高望远思悠哉。
晚上江亭夜未回。
日欲没时红浪沸。
月初生处白烟开。
辞枝雪蕊将春去。
满镊霜毛送老来。
争敢三年作归计。
心知不及贾生才。

美食**诱惑**从这里开始……

口齿留香 回味无穷 玉盘珍馐 秀色可餐
色味俱佳 垂涎欲滴 八珍玉食 其味无穷



B2
XO 干爆海參
WOK FRIED SEA CUCUMBER
WITH XO SAUCE

稻香精選

IRON CHEF SPECIALS



B3
紅燒蝦子海參
WOK FRIED SEA CUCUMBER
WITH DRY PRAWN ROE



海鮮大酒樓

稻香精選

IRON CHEF SPECIALS

稻香

海鮮大酒樓



B7

夏日翠塘豆腐

SAUTEED HOME MADE TOFU WITH DICES OF ASSORTED SEAFOOD FISH ROE AND SNOW PEAS



B6 招牌小炒皇

IRON CHEF STYLE STIR FRIED WITH PORK, BEAN SPROUTS, DRIED BEAN CURD, AND DRIED SHREDDED SCALLOPS



B4 稻香特色秘製羊扒

LAMB CUTLET PAN FRIED IN HOMEMADE SPICES (4 pieces)

稻香精選

IRON CHEF SPECIALS



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|--|-------|
| B1. SEAFOOD TOM YUM GOONG SERVED IN PUMPKIN | 42.80 |
| 富貴金菠蘿 | |
| B2. WOK FRIED SEA CUCUMBER WITH XO SAUCE | 42.80 |
| XO 干爆海參 | |
| B3. WOK FRIED SEA CUCUMBER WITH DRY PRAWN ROE | 42.80 |
| 紅燒蝦子海參 | |
| B4. LAMB CUTLET PAN FRIED IN HOMEMADE SPICES (4 pieces) | 36.00 |
| 稻香特色秘製羊扒 | |
| B5. A POT OF GOLD --TOFU STEAMED WITH MASH PUMPKIN AND SEAFOOD | 28.80 |
| 一桶金 | |
| B6. IRON CHEF STYLE STIR FRIED WITH PORK, BEAN SPROUTS, DRIED BEAN CURD, AND DRIED SHREDDED SCALLOPS | 32.80 |
| 招牌小炒皇 | |
| B7. SAUTEED HOME MADE TOFU WITH DICES OF ASSORTED SEAFOOD, FISH ROE AND SNOW PEAS | 28.80 |
| 夏日翠塘豆腐 | |
| B8. PORK MINCE AND LONG BEANS WOK FRIED WITH SHRIMP PASTE | 26.80 |
| 馬拉盞西季豆 | |
| B9. PORK COLLAR BUTT FILLET WITH LONG BEAN AND DRY SHRIMPS | 32.80 |
| 四季豆蝦乾炒豬爽肉 | |

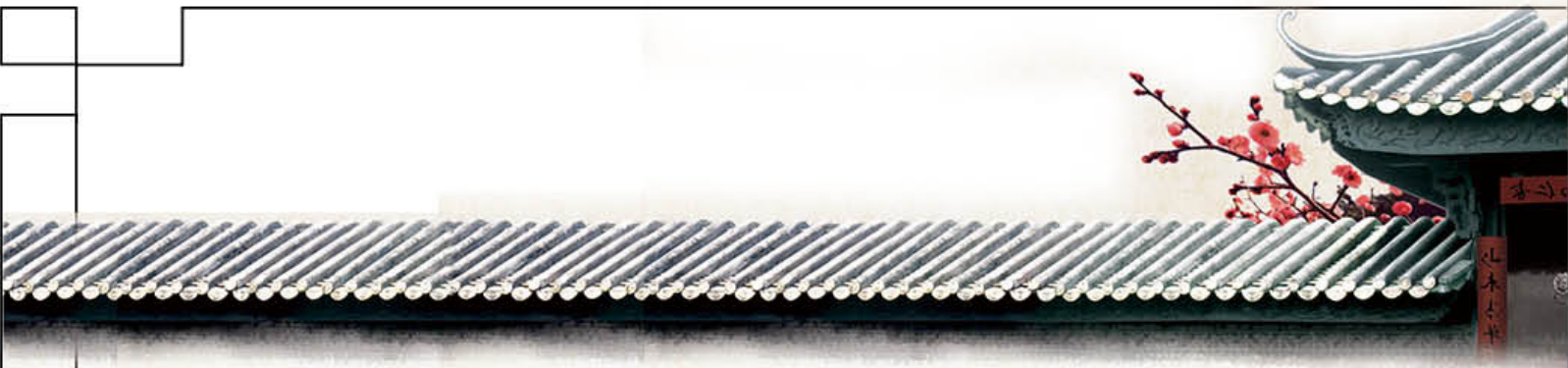


稻香精選

IRON CHEF SPECIALS



海鮮大酒樓



頭盤類 ENTREES

頭盤類

ENTREES

稻香

海鮮大酒樓

- | | |
|--|-------|
| C1. MIX ENTREE WITH SPING ROLL, DIM SIM AND PRAWN TOAST | 12.80 |
| 三色炸盤 | |
| C2. PRAWN DUMPLINGS (4 PIECES) | 13.80 |
| 水晶蝦餃皇 | |
| C3. PORK DIM SIM (4 PIECES) | 12.80 |
| 燒賣 | |
| C4. SANG CHOY BOW WITH LETTUCE CUP (4 CUPS)
(VEGETABLES, CHICKEN MINCE OR PORK MINCE) | 25.80 |
| 生菜包 (上素 / 雞茸 / 豬肉) | |
| C5. SANG CHOY BOW WITH SEAFOOD (4 CUPS) | 28.80 |
| 海鮮生菜包 | |
| C6. CHICKEN SPRING ROLL (4 PIECES) | 12.80 |
| 雞肉春卷 | |
| C7. VEGETABLES SPRING ROLL (4 PIECES) | 12.80 |
| 齋春卷 | |
| C8. SATAY BEEF SKEWERS (3 PIECES) | 13.80 |
| 沙爹牛肉串 (3 串) | |
| C9. SATAY CHICKEN SKEWERS (3 PIECES) | 13.80 |
| 沙爹雞肉串 (3 串) | |



湯羹類

SOUP



- | | |
|--|-------|
| D1. IRON CHEF TOFU SOUP WITH SEAFOOD AND EGG WHITE | 15.00 |
| 海皇豆腐羹 | |
| D2. TRADITIONAL DRIED SCALLOP AND FISH MAW SOUP | 15.00 |
| 瑤柱魚肚羹 | |
| D3. BEIJING STYLE HOT AND SOUR SOUP | 10.00 |
| 京式酸辣湯 | |
| D4. BEEF MINCE AND SHREDDED EGG WHITE SOUP | 10.00 |
| 西湖牛肉羹 | |
| D5. CRAB MEAT AND CREAMY SWEET CORN SOUP | 10.00 |
| 蟹肉玉米羹 | |
| D6. DICED CHICKEN AND CREAMY SWEET CORN SOUP | 10.00 |
| 雞肉玉米羹 | |
| D7. PRAWN WONTON (SHORT) SOUP (6 PIECES) | 15.80 |
| 鮮蝦雲吞湯 | |
| D8. WONTON (SHORT) SOUP WITH MEATS AND SEAFOOD | 26.80 |
| 雜燴海鮮雲吞湯 | |

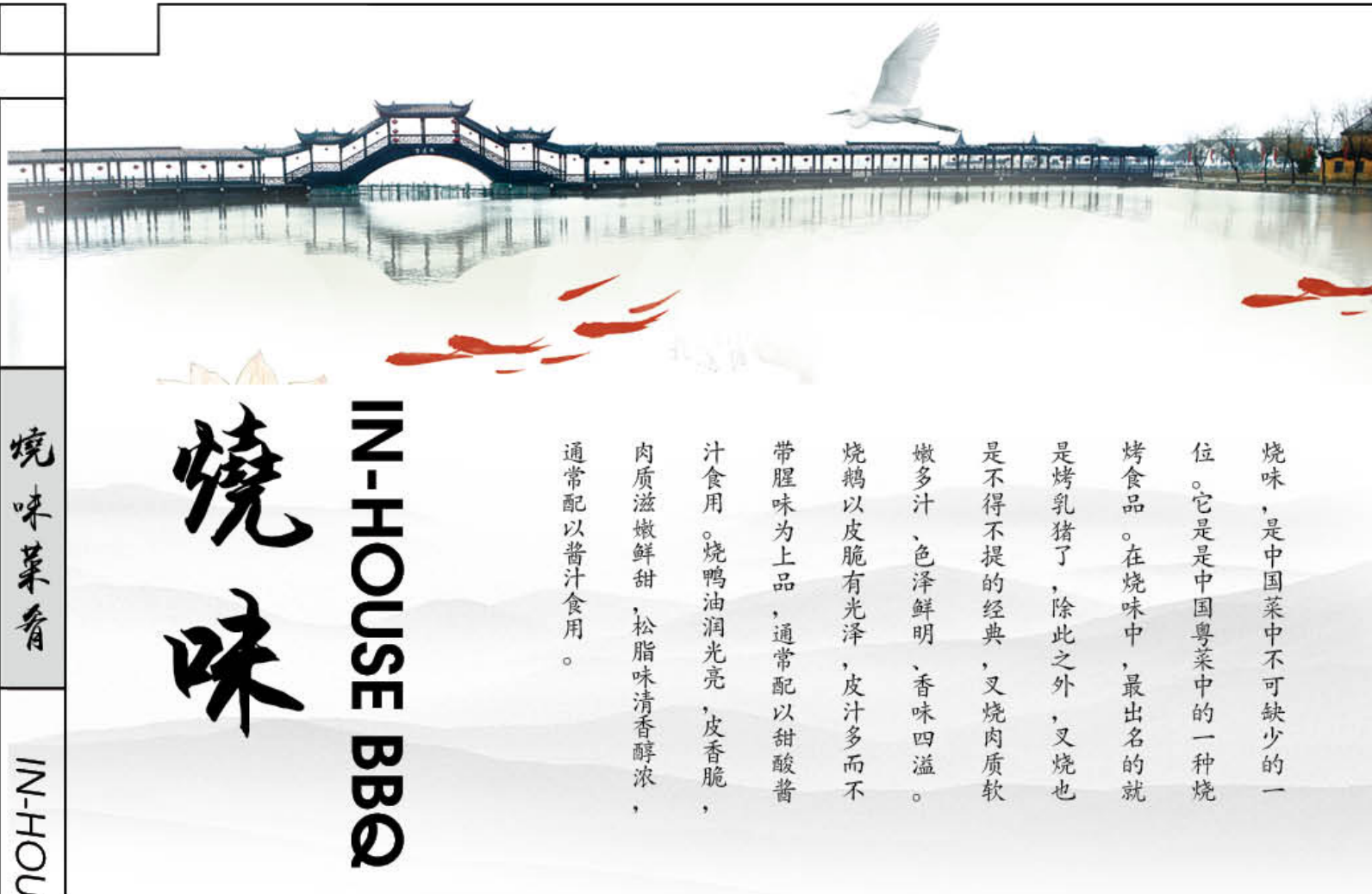
湯羹類

SOUP



海鮮大酒樓





烧味

IN-HOUSE BBQ

烧味，是中国菜中不可缺少的一位。它是中国粤菜中的一种烧烤食品。在烧味中，最出名的就是烤乳猪了，除此之外，又烧也是不得不提的经典，又烧肉质软嫩多汁、色泽鲜明、香味四溢。烧鹅以皮脆有光泽，皮汁多而不带腥味为上品，通常配以甜酸酱汁食用。烧鸭油润光亮，皮香脆，肉质滋嫩鲜甜，松脂味清香醇浓，通常配以酱汁食用。



稻香第一雞

STEAMED FREE RANGE CHICKEN

燒味菜肴

IN-HOUSE BBQ

稻香

海鮮大酒樓



E1

招牌北京烤鴨

PEKING DUCK

烤鴨是具有世界聲譽的北京著名菜式，起源於中國南北朝時期，《食珍錄》中已記有炙鴨，在當時是宮廷食品。用料為優質肉食鴨北京鴨，果木炭火烤制，色澤紅潤，肉質肥而不膩，外脆里嫩。味道醇厚，被譽為：天下美味。



溫馨提示：菜譜圖片僅供參考，出品請以實物為準。Photos provided in the menu may not represent the exact dishes.

燒味菜肴

IN-HOUSE BBQ



江山如畫

朦朧的遠山，籠罩着一層輕紗，倒影伴伴，
在飄渺的雲烟中忽遠忽近，若即若離，
就像是几筆淡墨，抹在藍色的天邊。

€3

稻香燒味拼盤

IRON CHEF BBQ PLATTER WITH BBQ PORK, ROAST DUCK, SOY SAUCE CHICKEN AND JELLY FISH

稻香

海鮮大酒樓



€10 明爐燒鴨

CANTONESE STYLE ROAST DUCK

温馨提示：菜谱图片仅供参考，出品请以实物为准。Photos provided in the menu may not represent the exact dishes.

冷盆小食

COLD APPETISERS

鮑參翅肚

ABALONE, SEA CUCUMBER, SHARK FIN AND FISH MAW

特色冷盆小食 COLD APPETISERS

F1. IRON CHEF MARINATED COLD APPETISERS L: 58.80 M: 46.80 S: 32:80

稻香鹵水拼盤

F2. SPICY DOUBLE COOKED BEEF SLICES 24.80

辣味鹵牛展

F3. FMARINATED PORK KNUCKLE SLICES AND JELLYFISH 24.80

鹵水燻蹄

F4. MARINATED SPICY DUCK ' S FEET DEBONED 32.80

麻辣鮮掌

F5. MARINATED SPICY JELLY FISH 24.80

涼拌海蜇



鮑參翅肚 ABALONE, SEA CUCUMBER, SHARK FIN AND FISH MAW

G1. BRAISED SHARK ' S FIN SOUP WITH CRAB MEAT 50.80

紅燒蟹肉翅

G2. BRAISED SHARK ' S FIN SOUP WITH SHREDDED CHICKEN 48.80

紅燒雞絲翅

G3. BRAISED SLICED ABALONE WITH GREEN VEGETABLE 62.80

碧綠蠔皇鮑片



G4. BRAISED WHOLE ABALONE WITH OYSTER SAUCE 時價

原只蠔皇鮑魚

market price



G4 原只蠔皇鮑魚
BRAISED WHOLE ABALONE
WITH OYSTER SAUCE



家禽 POULTRY

家禽犀利

POULTRY



稻香

海鮮大酒樓

H1 招牌紅燒乳鴿

ROAST YOUNG PIGEON (ORDER IN ADVANCE)

民间一直有：一
 鸽胜九鸡：的说
 法，红烧的乳鸽
 外酥里嫩，吃红
 烧乳鸽，大部分
 人是连骨头也不
 放过，因为经过
 卤煮再油炸的乳
 鸽的是香到骨子
 里的。特点是皮
 脆、肉滑、骨嫩、
 多汁。鸽肉营养
 丰富易于消化。
 味咸性平，具有
 滋肾益气、祛风
 解毒之功效，主
 治病后虚羸、消
 渴、久症、肠风
 下血等症；

H4 川味辣子雞丁

SICHUAN STYLE DICED CHICKEN
WOK FRIED WITH DRY CHILLI



予独爱莲之出於泥而不染，
濯清涟而不妖，
中通外直，
不蔓不枝，香远益清，
亭亭静植，
可远观而不可亵玩焉。



家禽犀利

POULTRY



H2 椒鹽鶴鶉

SALT AND PEPPER QUAIL (min 3 pieces)

稻香

海鮮大酒樓

家禽 POULTRY

H1. ROAST YOUNG PIGEON (ORDER IN ADVANCE) 38.80/each

招牌紅燒乳鴿

H2. SALT AND PEPPER QUAIL (MIN 3 PIECES) 12.00/each

椒鹽鷓鴣

H3. SHANGDONG STYLE CHICKEN WITH VINEGAR, GARLIC, CHILLI AND SOYA SAUCE H: 25.80

山東燒雞

H4. SICHUN STYLE DICED CHICKEN WOK FRIED WITH DRY CHILLI 25.80

川味辣子雞丁

H5. LEMON CHICKEN 25.80

檸檬煎軟雞

H6. HONEY CHICKEN 25.80

蜜糖鸡球

H7. DEEP FRIED ROAST DUCK DEBONED AND COATED WITH MINCED TARO 32.80

荔芋香酥鴨

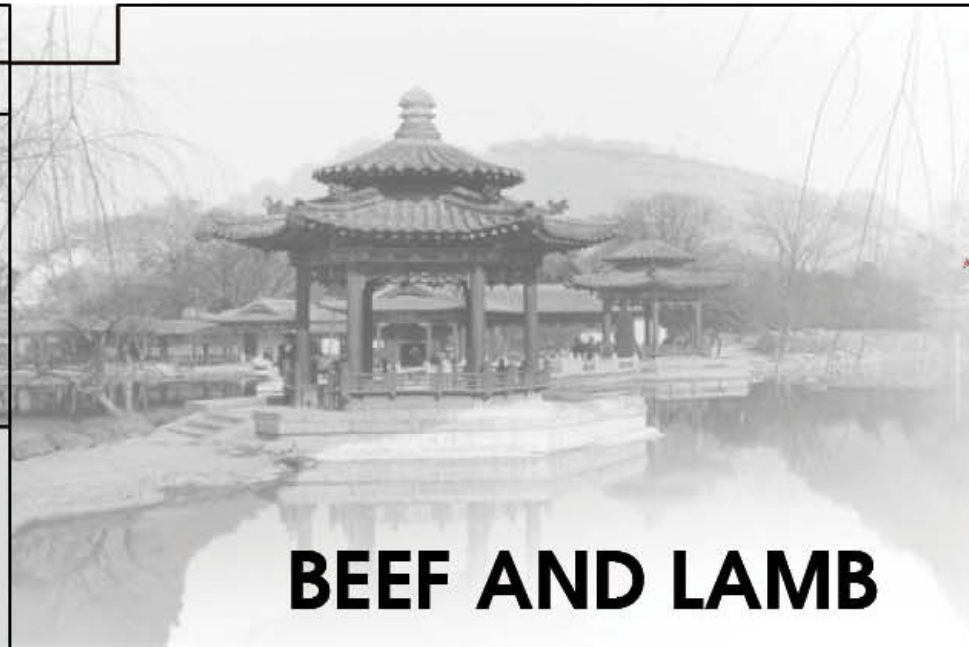
家禽犀利

POULTRY

稻香

海鮮大酒樓

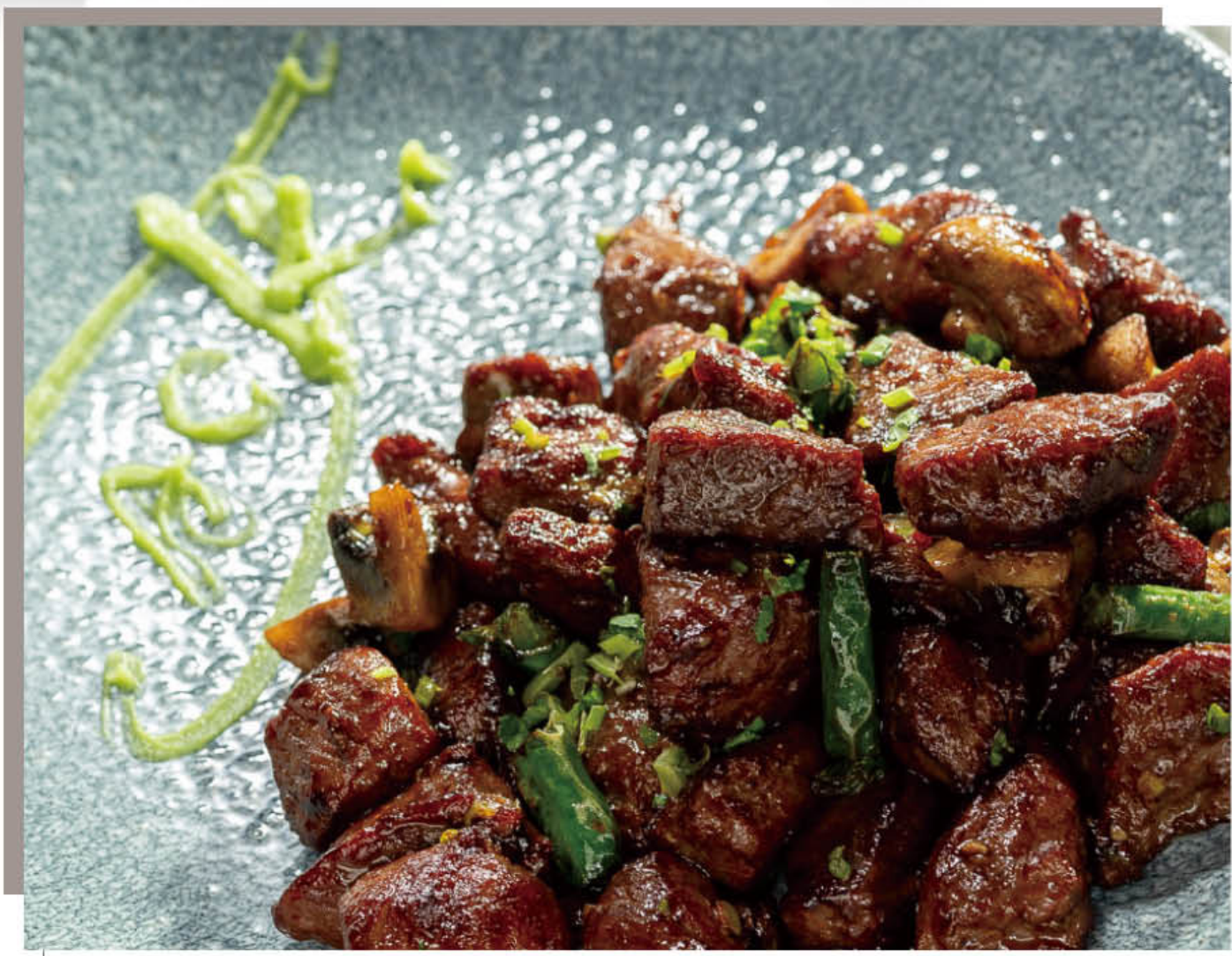




BEEF AND LAMB 牛羊

牛羊系列

BEEF AND LAMB



海鮮大酒樓

01 秘製牛柳粒

IRON CHEF WASABI DICED FILLET STEAK

《将进酒·君不见》

唐·李白

君不见，
 黄河之水天上来，
 奔流到海不复回。
 君不见，
 高堂明镜悲白发，
 朝如青丝暮成雪。
 人生得意须尽欢，
 莫使金樽空对月。
 天生我材必有用，
 千金散尽还复来。
 烹羊宰牛且为乐，
 会须一饮三百杯。

牛羊

BEEF AND LAMB



- | | |
|---|-------|
| 11. IRON CHEF WASABI DICED FILLET STEAK | 32.80 |
| 秘製牛柳粒 | |
| 12. RAINBOW SHREDDED BEEF | 30.80 |
| 干燒牛柳絲 | |
| 13. CHINESE STYLE BEEF FILLET WITH OYSTER SAUCE | 30.80 |
| 中式牛柳 | |
| 14. WESTERN STYLE BEEF FILLET WITH TOMATO AND
WATERSHIRE SAUCE | 30.80 |
| 西式牛柳 | |
| 15. WOK FRIED DICED BEEF FILLET WITH BLACK PEPPER SAUCE | 30.80 |
| 黑椒牛柳粒 | |
| 16. WOK FRIED BEEF SLICE WITH VEGETABLES IN OYSTER SAUCE | 26.80 |
| 碧綠蠔皇牛肉 | |
| 17. MONGOLIAN LAMB WITH HOI SIN SAUCE | 30.80 |
| 蒙古羊肉 | |
| 18. MANGOLIAN BEFF WITH HOI SIN SAUCE | 30.80 |
| 蒙古牛肉 | |

牛羊系列

BEEF AND LAMB



海鮮大酒樓



猪 PORK

J1. PORK RIBS WITH THOUSAND ISLAND SAUCES 26.80

千島火焰骨排

J2. SLOW COOKED PORK BELLY WITH PRESERVED MUSTARD VEGETABLES 26.80

梅菜扣肉

J3. BEIJING STYLE PORK RIBS WITH SPICY AND SWEET SAUCE 26.80

京都焗排骨

J4. PORK RIBS WITH ZHENGJING VINEGAR SAUCE 26.80

鎮江焗排骨

J5. SALT AND PEPPER PORK SPARE RIBS 26.80

椒鹽焗排骨

J6. HONG KONG STYLE SWEET AND SOUR PORK 26.80

港式咕嚕肉

猪肉系列

PORK

稻香

海鮮大酒樓



N3 芒果班戟
MANGO PANCAKE



甜品系列

DESSERT



海鮮大酒樓

甜品 DESSERT

- | | |
|-------------------------------------|------|
| N1. IRON CHEF'S STEAMED VOLCANO BUN | 8.80 |
| 稻香流沙飽 | |
| N2. MANGO PUDDING | 8.80 |
| 芒果布甸 | |
| N3. MANGO PANCAKE | 8.80 |
| 芒果班戟 | |
| N4. DEEP FRIED ICE CREAM | 8.80 |
| 炸雪糕 | |
| N5. CHINESE TEA | 2.00 |
| 中國茶 | |



山不在高有仙則
名不以不遠有龍
則靈斯是陋室唯
吾德馨者名遠上
階倚坐色入空為
清曠有鴻儒往來
無白丁可以調素琴
無金鐘石絲竹之
聲耳且案牘之
勞形南陽諸葛廬
西蜀子云亭孔子
云何陋之有
劉永協謹書
辛卯年夏月

菜 & 豆腐

VEGETABLES AND TOFU

菜
&
豆腐

VEGETABLES AND TOFU

稻香

海鮮大酒樓

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|--|-------|
| L1. WOK FRIED EGGPLANT WITH CHILLI AND GARLIC | 24.80 |
| 避風塘茄子條 | |
| L2. BRAISED PRESERVED VEGETABLES AND BAMBOO PITHS | 28.80 |
| 竹筴鼎湖上素 | |
| L3. STEAMED MIXED VEGETABLES IN BAMBOO BASKET | 26.80 |
| 籠仔荷香四寶蔬 | |
| L4. GOLD AND SILVER EGGS WITH MIXED VEGETABLES
IN MASTER STOCK | 26.80 |
| 金銀蛋浸時蔬 | |
| L5. VEGETABLE WITH OYSTER SAUCE | 20.80 |
| 蠔油郊外油菜 | |
| L6. BRAISED TOFU WITH MUSHROOM AND VEGETABLE | 23.80 |
| 紅燒豆腐 | |
| L7. STEAMED CHINESE BROCCOLI TOPPED WITH PORK MINCE AND
PRESERVED VEGETABLE | 28.80 |
| 梅菜肉松扒芥蘭 | |
| L8. FRESH MUSHROOM WITH VEGETABLE | 28.80 |
| 鮮雜菌扒時蔬 | |
| L9. BRAISED KING OYSTER MUSHROOM WITH ABALONE SAUCE | 28.80 |
| 干燒雞腿菇 | |
| L10. FRY BEAN CURD SHEET WITH MIX MUSHROOM | 28.80 |
| 脆竹扒雜菌 | |
| L11. DEEP FRIED GREEN BEANS AND MINCED PORK WITH XO SAUCE | 26.80 |
| XO 乾煸四季豆 | |