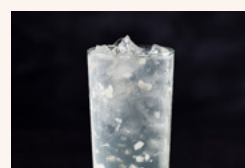
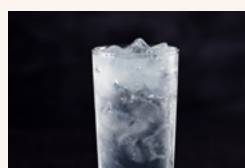


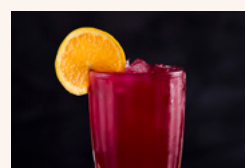
## 特选饮品 | FEATURED BEVERAGES



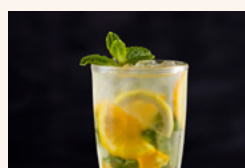
清凉椰汁  
Coconut  
Juice and  
Pulp  
**\$7**



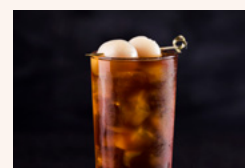
葡萄芦荟汁  
Grape  
Aloe Vera  
Drink  
**\$7**



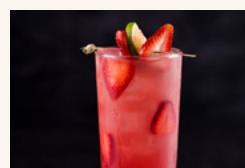
蔓越莓汁  
Cranberry  
Cooler  
mocktail  
**\$10**



柑橘莫吉托  
Citrus Mojito  
mocktail  
**\$10**



荔枝长岛冰茶  
Lychee Long  
Island Iced  
Tea cocktail



上海之夏  
Summer in  
Shanghai  
cocktail

## 饮品 | ICED TEA

奶茶 Milk Tea

**\$6.5**

芋香奶茶 Taro milk

**\$6.5**

荔枝红茶 Lychee black tea

**\$6.5**

香芒红茶 Mango black tea

**\$6.5**

## 非酒精饮品 | NON-ALCOHOLIC

### Soft Drink

Mount Franklin

**\$4**

Coca-Cola, Coca-Cola No Sugar, Sprite, Lift

**\$5.5**

Lemon, Lime and Bitters

**\$6**

Santa Vittoria Sparkling 500ml

**\$6.5**

Santa Vittoria Still 500ml

**\$6.5**

Juice Bottle (Orange)

**\$6.5**

Bundaberg Ginger Beer

**\$7**

Cranberry Juice

**\$7**

Red Bull

**\$9.5**

### Selection of Hot Tea

**\$3pp**

Green, jasmine, pu-erh, oolong  
or lemon ginger

## 啤酒 | BEER

### LOCAL BEER AND CIDER

Hahn Premium Light

XXXX Gold

5 Seeds Crisp Apple Cider

Stone & Wood Pacific Ale

James Squire One Fifty Lashes

### IMPORT

Kirin Ichiban (Japan)

Corona (Mexico)

Tiger (Singapore)

Tsing Tao (China)

Asahi (Japan)

Singha (Thailand)

## 预调酒 | ALCOHOL READY TO DRINK

Jack Daniels & Cola

Bundaberg & Cola

Jim Beam & Cola

## 酒类 | WINE

### WHITE

Talking Point Sauvignon Blanc  
Yarra Valley VIC

821 South Sauvignon Blanc  
Marborough NZ

Leftfield Pinot Gris  
Hawkes Bay, NZ

Mount Adam 550 Chardonnay  
Eden Valley, SA

Soul Growers Eden Valley Riesling  
Eden Valley, SA

### ROSE

Leftfield Rosé  
Hawkes Bay, NZ

### RED

Talking Point Shiraz Cabernet  
Yarra Valley, VIC

Wynns The Gables Cabernet Sauvignon  
Coonawarra SA

St Hallet Garden of Eden Shiraz  
Barossa Valley, SA

Fickle Mistress Pinot Noir  
Marborough, NZ

### SPARKLING

Talking Point Sparkling  
Yarra Valley, VIC

T'Gallant Pink Moscato  
Mornington Peninsula, VIC

Dal Zotto Prosecco  
King Valley, VIC

## 烈酒 | SPIRITS

Gordons Gin

Bundaberg UP

Jack Daniels

Skyy Vodka

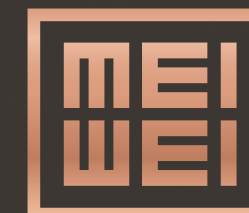
Bacardi White Rum

Herradura Silver Tequila

Johnnie Walker Red Label

The Star Club Member discounts apply. Menu is subject to availability and change. Please be aware that our products contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your cashier. Please note some plates arrive at slightly different times. 15% surcharge applies on public holidays. A 0.8% service fee will apply to all Visa, Mastercard and American Express transactions. A 1.85% service fee will apply to all UnionPay transactions. MEIWB07874/121023

Treasury Brisbane practises the responsible service of alcohol.



DUMPLINGS





开胃小菜 | APPETISERS



素春卷  
VEGETABLE  
SPRING ROLLS  
With sweet  
and sour sauce  
(3pcs)  
**\$12**



椒盐炸排条  
GARLIC AND  
PEPPER FRIED  
PORK With  
Capsicum salad  
**\$17**



酥炸鲜虾猪肉云吞  
FRIED PORK  
AND PRAWN  
WONTON With  
Thai sweet  
Chilli sauce 🌶️  
**\$17**



川式口水鸡  
SICHUAN STYLE  
SPICY CHICKEN  
SALAD  
🌶️🌶️  
**\$18**



蒜香虾球  
PRAWNS  
WITH CHILLI  
GARLIC CRUMB  
With prawn  
crackers 🌶️  
**\$18**

汤及汤面 | SOUP & SOUP NOODLES



番茄牛肉汤  
BEEF AND  
TOMATO SOUP  
**\$14**



滋补鸡汤  
CHICKEN  
SOUP  
With dates  
and lily  
**\$12**



鲜虾猪肉云吞汤  
PRAWN AND  
PORK WONTON  
SOUP **\$22**  
With egg noodles  
配面 **\$24**



猪排捞面  
LOMEIN NOODLE  
AND PORK  
SCHNITZEL  
With bean  
sprouts, bok choy  
and long soup **\$22**



川味牛肉面  
BEEF  
NOODLE SOUP  
With chilli and  
Sichuan pepper  
oil 🌶️ **\$26**

生滚白粥 | RICE CONGEE



油条  
CHINESE  
DOUGHNUT  
**\$5**



皮蛋瘦肉粥  
PORK AND  
PRESERVED  
EGG CONGEE  
**\$20**



白粥  
PLAIN RICE  
CONGEE  
**\$12**



时蔬海鲜粥  
SEAFOOD  
CONGEE  
**\$24**



白饭  
STEAMED RICE  
**\$6**

点心 | DIM SUM



韭菜鲜虾饺 (3只)  
GARLIC  
CHIVE PRAWN  
DUMPLINGS  
(3pcs)  
**\$14**



虾饺 (3只)  
PRAWN  
DUMPLINGS  
(3pcs)  
**\$14**



素菜饺 (4只)  
VEGETABLE  
DUMPLINGS  
(4pcs)  
**\$12**



蒸饺—可选猪肉、  
牛肉或鸡肉 (4只)  
STEAMED  
DUMPLINGS  
Pork, beef or  
chicken (4pcs)  
**\$12**



蜜汁叉烧包 (3只)  
BBQ PORK  
BUNS (3pcs)  
**\$12**



小笼包 (3只)  
XIAO LONG BAO  
Mini soup buns  
(3pcs)  
**\$12**



猪肉烧卖 (3只)  
SHAO MAI  
Pork and  
vegetable  
dumplings (3pcs)  
**\$14**

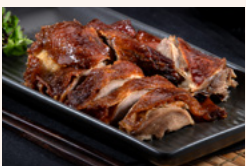
烧味 | BBQ & ROASTED



蜜汁叉烧  
CHAR-SIU  
PORK **\$26**



脆皮烧肉  
CRISPY  
PORK BELLY  
**\$28**



明炉烧鸭  
CANTONESE  
ROASTED  
DUCK  
In plum sauce  
**\$26**



烧味双拼  
BARBECUE  
COMBINATION  
Tasting of crispy  
pork belly and  
Cantonese roast  
duck **\$42**

炒菜 | FROM THE WOK



干炒河粉  
WOK FRIED  
HOFUN NOODLE  
With Beef 牛肉 **\$24**  
Chicken 鸡肉 **\$24**  
Seafood 海鲜 **\$29**



菌菇炒青菜  
WOK FRIED  
BOK CHOY  
With mushroom  
and vegetarian  
oyster sauce  
**\$18**



干煸四季豆  
SAUTEED GREEN  
BEANS  
With Pork mince  
**\$18**



星洲炒米粉  
SINGAPORE STYLE  
STIR-FRY RICE  
NOODLES  
With char siu pork  
and prawns 🌶️  
**\$28**



西兰花南瓜炒海鲜  
STIR-FRY MIXED  
SEAFOOD  
With broccolini  
and pumpkin  
**\$31**

饭类 | RICE DISHES



腊肠炒饭  
LUP CHEONG  
FRIED RICE  
**\$23**



五香鸭腿腊味饭  
FIVE SPICE DUCK  
MARYLAND  
With lup cheong,  
pork mince gravy,  
and steamed rice  
**\$32**



扬州炒饭  
PORK AND  
PRAWN  
FRIED RICE  
(Yang Zhou) 🌶️  
**\$28**



蔬菜炒饭  
VEGETABLE  
FRIED RICE  
**\$20**



黑椒牛柳饭  
BLACK PEPPER  
BEEF With king  
oyster mushroom,  
broccolini and  
steamed rice  
**\$34**



宫保鸡丁配饭  
KUNG PAO  
CHICKEN With  
steamed rice  
🌶️🌶️🌶️  
**\$28**



酸甜虾配饭  
SWEET AND  
SOUR  
PRAWNS With  
steamed rice  
**\$30**



炸豆腐鱼柳烧肉配饭  
STIR-FRY  
BARRAMUNDI  
With Pork Belly,  
steamed rice  
and fried tofu  
**\$30**

甜点 | DESSERT



蛋挞 (2只)  
EGG CUSTARD  
TARTS (2pcs)  
**\$12**



黄金包  
GOLDEN  
CUSTARD  
BUNS (3pcs)  
**\$13**



椰香芒果麻球  
DEEP FRIED RICE  
BALL With mango  
sago and coconut  
condensed milk  
ice-cream  
**\$12**



抹茶焦糖布丁  
配鲜果  
GREEN TEA  
BRÛLÉE With  
fresh fruit salad  
**\$12**

宴席套餐 | BANQUET

**\$120 - FOR TWO PEOPLE TO SHARE**  
Add a bottle of house wine



**APPETISER 开胃前菜**  
Prawn dumplings (2pcs)  
Chicken dumplings (2pcs)  
Vegetable spring rolls (2pcs)  
Beef and tomato soup

**MAIN 主菜**  
Stir fried mixed seafood  
with tofu and sliced bamboo

Black pepper beef with  
oyster mushroom and broccolini  
Pork and prawn fried rice  
(Yang Zhou)

**DESSERT 甜点**  
Egg tarts (2pcs)  
Green tea brûlée