

特选饮品 | FEATURED BEVERAGES



清凉椰汁
Coconut Juice
and Pulp
\$7



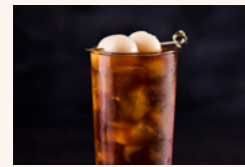
葡萄芦荟汁
Grape
Aloe Vera
Drink
\$7



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, Fanta, 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, Pineapple, Apple Juice	\$7
Red Bull	\$9.5

Selection of Hot Tea

Green, Jasmine, Oolong or Lemon Ginger	\$3pp
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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

Heineken 0.0 (Holland)
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

Mount Adam 550 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. MEIWB08838/190324

Treasury Brisbane practises the responsible service of alcohol.



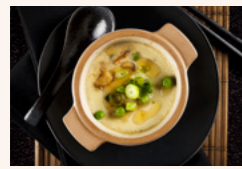
开胃小菜 | APPETISERS



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



芝麻蜜糖虾
HONEY PRAWNS
With prawn
crackers and
sesame seeds
\$18



海鲜茶碗蒸
STEAMED EGG
With mixed
seafood
\$14



椒盐香酥鸡柳
DEEP FRIED
CHICKEN With
salt and pepper
\$16

汤及汤面 | SOUP & SOUP NOODLES



番茄牛肉汤
BEEF AND
TOMATO SOUP
\$14



玉米海鲜羹
CORN AND
SEAFOOD
CHOWDER
\$14



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



川式担担面
SICHUAN DAN
DAN NOODLES
With pork mince
and soy egg
\$20



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
\$22



白粥
PLAIN RICE
CONGEE
\$10



时蔬海鲜粥
SEAFOOD
CONGEE
\$24



白饭
STEAMED RICE
\$5

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)
\$14



小笼包 (3只)
XIAO LONG BAO
Mini soup buns
(3pcs)
\$14



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**



炒什菜
STIR-FRY
MIXED
VEGETABLES
\$20



干煸四季豆
SAUTEED GREEN
BEANS
With Pork mince
\$19



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
\$30

饭类 | RICE DISHES



腊肠炒饭
LUP CHEONG
FRIED RICE
\$23



麻婆豆腐配饭
MAPO TOFU
With beef
mince and
steamed rice
\$20



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
\$32



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



炸整条盲曹鱼伴五
花肉, 红油孜然汁
DEEP FRIED
WHOLE
BARRAMUNDI
With pork belly,
fried tofu and
chilli cumin
sauce **\$40**

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 for



APPETISER 开胃前菜

虾饺、牛肉蒸饺、
素春卷、玉米海鲜羹
Prawn dumplings (2pcs)
Beef dumplings (2pcs)
Vegetable spring rolls (2pcs)
Seafood and corn soup

MAIN 主菜

XO酱炒鸡肉、
西兰花南瓜炒海鲜、腊肠炒饭
Stir-fried chicken with XO paste
Stir-fry mixed seafood, broccolini
and pumpkin
Lup cheong fried rice

DESSERT 甜点

蛋挞、抹茶焦糖布丁
Egg tarts (2pcs)
Green tea brûlée