



	Chicken Sweet Corn Soup\$9.50 鶏肉粟米羹 Diced fillet of chicken, creamed corn and egg, thick and tasty soup.
	Crab Meat Sweet Corn Soup\$9.50 蟹肉粟米羹 Crab meat, creamed corn and egg thick soup.
W	Szechuan Hot & Sour Soup\$9.50 酸辣湯 From the province of Szechuan, famous for its chilli hot food, shredded duck, tofu, bamboo shoots, chilli and vinegar in supreme stock.
	Vegetarian Sweet Corn Soup\$9.50 素粟米羹 Creamed corn and egg thick soup.
	Seafood Tofu Soup
	Vegetarian Hot & Sour Soup\$9.50 素酸辣湯 Snow peas, carrot, fungus, bamboo shoots and thick soup.

The Picture is only for reference. Price GST inclusive. 圖片僅供參考,請以實物爲準 Surcharge of \$1.00 per person on Sunday and Public Holiday.

Entrée

Peking Duck (6 pancakes per serve).......\$30.00 北京鴨

Renowned Northern Chinese emperor's delight!

Ducks are roasted to create a tender crispy layer of skin which is served with shallots, cucumber and hoi sin sauce and wrapped in delicate Peking style pancakes.

San Choi Bow (2 pieces per serve)\$12.00 生菜包

This Cantonese style entrée has become a favorite Chinese dish. Mixture of minced pork, carrot, bamboo shoots, cooked in special spices, topped with sesame seeds, then wrapped in crisp fresh lettuce.

Vegetarian Tofu Roll\$15.00 素鵝

Carrot, black mushroom, pickled vegetable with vegetarian oyster sauce, wrapped in thin tofu skin, fried till golden.

Sesame Prawns (4 per serve)......\$13.50 芝麻蝦

Prawns toast topped with sesame seeds, crispy and tasty.

Stuffed Eggplant (4 per serve)\$13.50 日式釀茄子 Eggplant stuffed with fish meat, Japanese soy souce and fish flakes.

> 芝麻蝦 芝麻蝦



Entrée

Spring Rolls (3 per serve)	\$10.00
春卷	
Minced pork, bamboo shoots and vegetables	s wrapped

Minced pork, bamboo shoots and vegetables wrapped in a thin pastry and deep fried.

Vegetarian Spring Roll (3 per serve)....\$10.00 素春卷

Cabbage, carrot, black fungus wrapped in a thin pastry and deep fried.

Crispy Shallot Bun (3 per serve)......\$12.00 葱油餅

A well-known Northern China style bun with shallots in the middle, very tasty.

Chicken Satay on Sticks (3 per serve)...\$12.00 沙爹鷄串

Satay chicken on sticks served with Malaysian curried peanut sauce.

Traditional pork dim sims, steamed, served with soya sauce.

Dumplings Trio (6 per serve for 2 people)....\$22.00 三色蒸餃

Prawn dumplings, scallop dumplings, chives dumplings - three most famous yum cha dishes.





Entrée

Prawn Dumplings (3 per serve) \$12.00 蝦餃

Steamed prawn dumplings, a famous yum cha dish. Prawns wrapped with thin rice pastry.

Scallop Dumplings (3 per serve) \$12.00 带子餃

Scallop and prawn dumplings, a famous yum cha dish.

Chives Dumplings (3 per serve)\$12.00 韭菜餃

Prawn and chives dumplings.

Spinach Dumplings (3 per serve)......\$12.00 菠菜餃

Prawn and spinach dumplings.



Duck

Peking Duck (2 courses) \$72.00 北京鴨

Renowned Northern Chinese emperor's delight! Ducks are roasted to create a crispy layer of skin which is served with shallots, cucumber and hoi sin sauce and wrapped in delicate Peking style pancakes. Shredded duck meat off the bone can be stir fried with bean sprouts, carrots and snow peas, (other options are duck meat fried rice or noodles) served as the second course.

Crispy Duck\$68.00 香酥鴨

Chef's special duck fried to golden and crispy, served with cucumber, shallot and hoi sin sauce, wrapped in delicate Peking style pancakes.

Citi Zen Special Roast Duck......\$32.00

一品軒燒鴨

Duckling marinated, roasted brilliant brown and chopped nice small pieces.

Fried Duckling 'Orange Blossom'\$30.00 香橙鴨

Fried, lightly battered boneless duckling in orange sauce enriched with orange liqueur.





Szechuan Lamb\$28.50

四川羊肉

Lamb fillet braised with cucumber, onion and capsicum in Szechuan chilli sauce.

Sizzling Mongolian Lamb\$28.50

蒙古羊肉

Unique Mongolian dish of tender fillets of lamb and succulent shallots served on a sizzling hot plate.

Double Cooked Lamb\$28.50

回鍋羊肉

Fillet of lamb stir-fried with Chinese cabbage, capsicum in a spicy hoi sin sauce, a very popular authentic Peking dish.

Lamb with Ginger Shallot.....\$28.50

姜葱爆羊肉

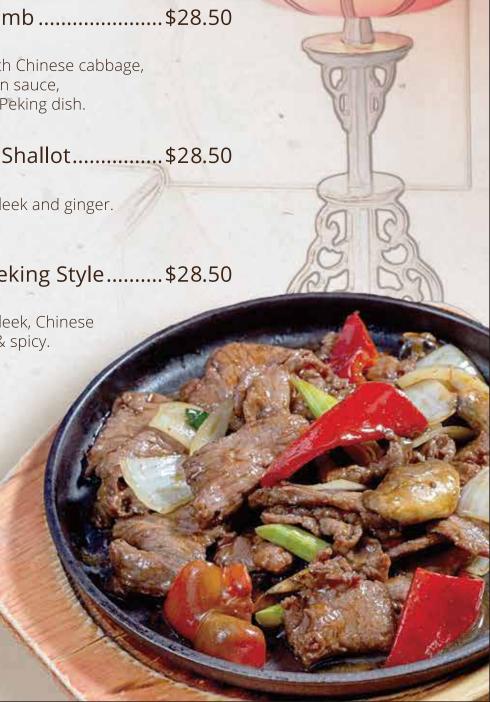
Lamb fillet stir-fried with leek and ginger.

Shredded Lamb Peking Style......\$28.50

京醬羊肉

Lamb fillet stir-fried with leek, Chinese black mushroom, sweet & spicy.

Sizzling Mongolian amb



Pork

Double Cooked Pork	\$26.50
回鍋肉 Sliced pork stir-fried with Chinese cabbage, lee capsicum in a spicy hoi sin sauce, a very popul authentic Peking dish.	
Sweet and Sour Pork	\$26.50
(with Bone / Boneless)	
咕噜肉/生炒骨	
Finely chopped pork in batter, deep-fried and	
with pineapple, onion capsicum in sweet and s	sour sauce.
Minced Pork with Long Beans 干煸四季豆 Minced pork with fresh long beans.	\$26.50
Pork Ribs Plum Sauce	\$26.50
梅子排骨	
Finely chopped pork spare ribs cooked in plun	n sauce.
Spicy Pork Ribs	¢26.50
ね鹽排骨	\$20.30
似盟作用 Golden pork spare ribs with spiced salt and re	d chilli.



Pork

Citi Zen Special Pork Ribs京都排骨 Pork spare ribs in a fruity vinegar sauce.	.\$26.50
Spicy Garlic Pork Ribs 蒜辣金沙骨 Golden pork ribs tossed with spicy salt, ginger a scallion, black beans.	
Shredded Pork with Spicy Garlic Sauce 魚香肉絲	.\$26.50
Shredded Pork Peking Style(4 Buns Included) 言樂肉丝(另加/换餅)	.\$28.00

回编权 Double Cooked Pork

Beef

Beef with Gai Lan	\$25.50
芥蘭牛肉	3
Thinky cliend prime heaf Chinasa brassali	

Thinly sliced prime beef, Chinese broccoli.

Beef with Satay Sauce.....\$27.50 沙爹牛肉

Marinated beef sautéed with a mild herb satay sauce.

Spicy Beef Szechuan Style......\$27.50 四川牛肉

Braised, thinly-sliced beef with cucumber, onion and capsicum mushroom in Szechuan chilli sauce.

Beef with Black Bean Sauce......\$27.50 豉汁牛肉

Thinly sliced prime beef with onion, capsicum and garlic, braised in a tasty black bean sauce.

Mongolian Beef.....\$27.50 蒙古牛肉

Unique Mongolian dish of prime beef and succulent shallots onion cucumber capsicum served on a sizzling hot plate, spicy and tasty.

Hot & Spicy Beef.....\$27.50

水煮牛肉

Sliced beef and bean spouts cooked in hot spicy sauce



Beef

Salt & Pepper Beef	
a touch of red chilli and chopped scallions. XO Beef with Long Beans	
XO四季豆牛柳 Prime tenderloin cooked with fresh long beans	
Peking Beef	
Cantonese Sizzling Steak 中式牛柳 Prime tenderloin cooked in our special Canton served on a sizzling plate with onion.	
Garlic Pepper Steak 蒜香牛柳粒 Prime tenderloin with garlic pepper sauce.	\$30.00
Wasabi Steak 青芥末牛柳粒 Prime tenderloin tossed with wasabi sauce.	\$30.00
Steak with Pineapple & Sweet Ginger 子蘿牛柳粒	\$30.00
Wagyu Cubes with Garlic Flakes	\$75.00

X O 四季豆牛柳 K Beans

Chicken

Citi Zen Crispy Chicken (GF)\$36.00 一品脆皮鶏

Flattened de-boned whole chicken marinated with our chef's special spices, golden and crispy, a chicken lover's must try dish.

Lemon Chicken.....\$25.50

檸檬鷄

Boneless chicken, marinated and slowly pan fried with a final touch of golden lemon sauce.

Honey Chicken.....\$25.50

蜜糖鶏

Boneless chicken, marinated and slowly pan fried with a final touch of golden honey sauce.

Sizzling Black Pepper Chicken \$25.50

黑椒鷄柳

Tender fillet of chicken with creamy pepper sauce, served on sizzling hot plate.

Chicken with Cashew Nuts (GF) \$25.50

腰果鷄柳

Fillet of chicken with carrots, onion and cashew nuts.



Citi Zen Crispy Chicken

Chicken

Szechuan Chilli Chicken	
Spicy Garlic Chicken金沙鶏柳 Fillet of chicken lightly battered, deep fried till g with spicy salt, garlic, dry chilli, ginger and scallie	olden tossed
Kong Po Chicken宫保鶏柳 Tender fillet of chicken with ginger, onion, dry cashews, sweet and spicy.	
Sizzling Basil Chicken 香葉鷄	\$25.50
Governor Tso's Chicken左宗棠鷄 Fillet of chicken in a tomato chilli sauce with gar and capsicum.	
Satay Chicken沙爹鷄柳 Fillet of chicken in a supreme satay peanut sau	





Vegetarian Delight

Sweet Corn Pine Nuts (GF)\$18.00 松子玉米 Sweet corn, carrot, celery and pine nuts. Very healthy and tasty.		
Vegetarian BBC		
Mixed Vegetables Tofu\$19.50 with Vermicelli Hot Pot 雜菜粉絲豆腐煲		
Long Bean Soy Sauce	雪菜毛豆豆 Vegetarian E	
Seasonal Chinese Vegetables (GF)\$19.50 各式時菜 Green Chinese vegetables with garlic or oyster sauce.	BBC	
Mixed Vegetables (GF)\$19.50 炒雜菜 Mixed garden vegetables.		
Salt & Pepper Tofu		THE PARTY NAMED IN



Seafood

Sizzling Garlic King Prawns (GF) \$29.50 蒜子蝦球

Braised king prawns, cooked in garlic and onions and served on a hot sizzling plate to really bring out the garlic flavor.

Kong Po King Prawns.....\$29.50 宫保蝦球

King prawns with ginger, shallot, onion, dry chilli and cashews, sweet and tasty.

Szechuan King Prawns\$29.50

四川蝦球

Thick, juicy, perfectly - cooked king prawns in Szechuan chilli sauce, with onion and capsicum cucumber, hot and tasty.

Black Pepper King Prawns \$29.50 黑椒蝦球

King prawns with onion in a creamy black pepper sauce, served on hot plate.

Salt & Pepper King Prawns (GF) \$29.50

椒鹽蝦球 Selected king prawns, deep fried with fine salt and red



Seafood

Salt & Pepper Fish Fillets......\$29.50 椒鹽魚塊

Fish fillets lightly battered, deep fried until golden brown. Tossed with red chilli and pepper salt.

Salt & Pepper Squid (GF).....\$29.50

椒鹽鮮魷

Lightly battered squid, deep fried, crispy and tender tossed with spicy fine salt, red chilli and chopped scallion.

Salt & Pepper Prawn and Squid (GF). \$31.00 椒鹽雙脆

King prawns and squid deep fried, tossed with spicy salt and red chilli and chopped scallion.

Salt & Pepper Soft Shell Crab \$35.00

椒鹽軟殼蟹

Lightly floured soft shell crab, deep fried till golden crisp, tossed with salt, pepper, red chilli and chopped scallions.

Spicy Lobster Tails (400g)......\$88.00 避風塘龍蝦尾

Lobster tails fried till golden, tossed with salt & pepper, red chilli and chopped scallion.



极鹽鮮魷 Squid

Seafood

Lightly floured, deep fried till golden crisp, tossed with a mixture of spicy salt, pepper and red chilli.

Steamed Murray Cod with Ginger.. \$78.00 Shallots & Soy Sauce 清蒸馬利河花鱸

Steamed Oysters with XO Sauce XO醬蒸蚝 1/2 Doz \$28.00 1 Doz \$48.00

Steamed Oysters with Ginger Shallots & Soy Sauce 姜葱蒸蚝 1/2 Doz \$28.00 1 Doz \$48.00

Salt & Pepper Oysters

椒鹽炸蚝

Deep fried till golden, with salt & pepper, red chilli.

1/2 Doz \$28.00 1 Doz \$48.00

Steamed Scallops with Ginger Shallots / Garlic / XO 清蒸帶子 / 葱姜 / 蒜蓉 / XO醬 1/2 Doz \$28.00 1 Doz \$48.00



Rice and Noodles

Special Fried Rice	\$18.00
揚州炒飯	

Salted Fish Chicken Fried Rice (GF)..\$22.00 咸魚鷄粒炒飯

Vegetarian Fried Rice (with egg) (GF)..\$18.00 素炒飯

Steamed Rice (per person) (GF)....... \$3.00 白飯

Singapore Rice Noodle\$18.50 星洲炒米

Shredded Pork Noodle......\$18.50 肉絲炒米

Shredded Duck Noodle......\$18.50 鴨絲炒面

Roast Pork Fried Rice......\$19.00 叉燒炒飯

Beef Rice Noodle......\$19.50 幹炒牛河

> 叉燒炒飯 Fried Rice







\$70.00 per person (Min. 6 persons)

Crab Meat Sweet Corn Soup

Dumplings & Dim Sims

(Prawn Dumplings, Chives Dumplings & Steamed Dim Sims)

————

Salt & Pepper Lobster Tails

Scallops Snowpeas and Celery

Citi Zen Crispy Chicken

Pork Ribs with Plum Sauce

Sizzling Mongolian Lamb

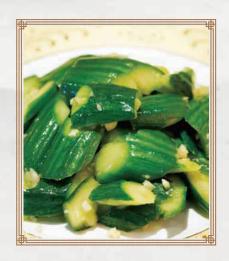
Mixed Garden Vegetables

Special Fried Rice

Mango Puddings

Chinese Tea

Appetizers



拍黄瓜 **\$15.00** Garlic Cucumber



錦绣大拼盤 \$58(大) \$40(小) Combination Entrée Platter



花雕醉鷄 **\$15.00** Drunken Chicken



口水鶏 **\$15.00** Spicy Chicken Peanut Sauce



Appetizers









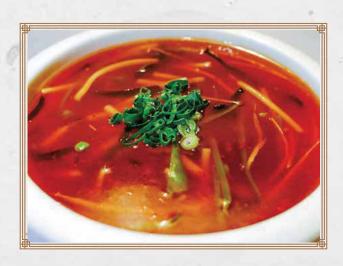
上海熏魚 \$15.00 Smoked Fish

脆皮素鶇 \$15.00 麻油海螯 \$15.00 Vegetarian Tofu Roll

Jelly Fish

Soup





薺菜魚蓉羹 Minced Fish Soup (GF) **\$38.00** (4-6) **\$55.00** (10-12)

素酸辣湯 \$45.00 Vegetarian Hot and Sour Soup

主菜 Main Dishes





游水龍蝦 Live Lobsters Market Price

姜葱龍蝦 / 椒鹽龍蝦 / 芝士焗龍蝦 Lobster Ginger Shallot Salt & Pepper Lobster Lobster with Cheese

龍蝦兩食(刺身;頭爪姜葱或椒鹽) Lobster 2 courses Lobster Sashimi, Ginger Shallot or Salt & Pepper







松子魚 **\$70.00** Sweet & Sour Barramundi Pine Nuts (GF)

玄菜 Main Dishes



椒鹽大蝦 **\$36.50** Salt & Pepper Jumbo Prawns (GF)



XO醬焗大蝦 **\$36.50** Jumbo Prawns with XO Sauce (GF)



咸蛋黄大蝦 **\$36.50** Salty Egg Yolk Jumbo Prawns (GF)



蒜蓉蒸開邊蝦 **\$38.00** Steamed Jumbo Prawns with Garlic (GF)

玄菜 Main Dishes



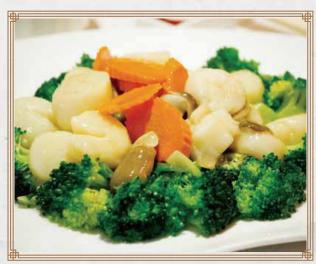
冬菇鮑魚 **\$88.00** Abalone with Mushrooms



冬菇海參鮑魚 **\$110.00**Abalone Sea Cucumber with Mushrooms



冬菇海参 **\$42.00** Sea Cucumber with Mushrooms



西蘭花帶子 **\$35.00** Scallops with Broccoli (GF)

主菜 Main Dishes



京醬肉絲 (另加4塊餅) **\$28.00**Pork Peking Style
(4 Buns Included)



一品脆皮鶏 **\$36.00** Citi Zen Crispy Chicken (GF)



梅菜和肉 **\$26.50** Stewed Pork Cantonese Style



宫保鷄柳 **\$25.50** Kong Po Chicken

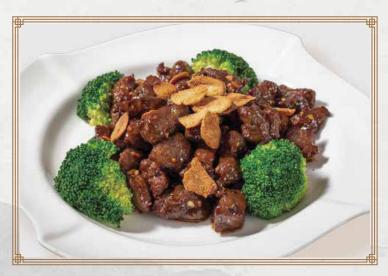
主菜 Main Dishes



蒜片和牛 **\$75.00** Wagyu Cubes with Garlic Flakes



子蘿牛柳粒 **\$30.00** Steak with Pineapple and Sweet Ginger



蒜香牛柳粒 **\$30.00** Garlic Pepper Steak



水煮牛肉 **\$27.50** Hot & Spicy Beef

玄菜 Main Dishes



XO帶子蒸豆腐 **\$35.00** Steamed Tofu Scallops XO Sauce



琵琶豆腐 **\$30.00** Pipa Tofu



蒸釀豆腐 **\$30.00** Steamed Stuffed Tofu



麻婆豆腐 **\$26.50** Mapo Tofu

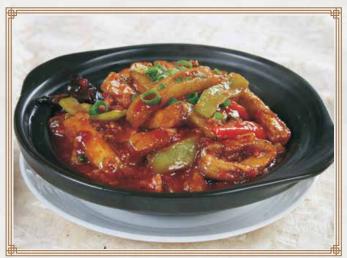


煎釀豆腐 **\$30.00** Fried Stuffed Tofu

主菜 Main Dishes



螞蟻上樹 **\$26.50** Minced Seafood Vermicelli



川式魚香茄子煲 **\$26.50** Spicy Eggplant Hot Pot



日式釀茄子 (10粒) **\$29.50** Stuffed Eggplant (10 per serve)



松子玉米 **\$18.00** Sweet Corn Pine Nuts (GF)

主菜 Main Dishes





馬拉糕
Sponge Cakes
1/2 Doz **\$15.00** 1 Doz **\$28.00**

叉燒包 BBQ Pork Buns 1/2 Doz **\$18.00**



水晶豆沙西米餃 Red Bean Sago Dumplings 1/2 Doz **\$18.00** 1 Doz **\$32.00**



蒸饅頭仔 Steamed Buns 1/2 Doz **\$15.00**



炸饅頭仔 Fried Buns 1/2 Doz **\$15.00**

