

## DIM SUM 點心

CHICKEN & MUSHROOM SHUI MAI (3) 冬菇雞肉燒賣	8.5
PORK SHUI MAI (3) 豬肉燒賣	8.5
GYOZA (3) pan-fried, with Japanese soy sauce 日式煎餃子	8.5
PRAWN DUMPLING (3) 蝦餃	9.6
SCALLOP DUMPLING (3) 帶子燒賣	9.6
DIM SUM PLATTER (4) various type of dumplings 精選點心	12.5
PRAWN & PORK WONTON with chilli oil (5) 紅油抄手	14.0

## TASMANIAN OYSTERS 塔斯馬尼亞大蠔 每隻 each 5.0

- cucumber , chilli & onion vinaigrette ( natural ) 青瓜辣椒油醋	
- sweet chilli sauce ( natural ) 甜辣醬	
- ginger & spring onion ( steamed ) 薑蔥蒸	
- black bean sauce ( steamed ) 豉汁蒸	
- five spiced salt ( deep fried ) 酥炸	
- XO sauce ( steamed )	each 5.9

## VEGETARIAN ENTREE 素小吃

VEG. CURRY PUFF (2) 齋咖哩角	8.0
VEG. SPRING ROLL (4) 齋春卷	8.0
VEG. GYOZA (3) 齋餃子	8.5
VEG. LETTUCE DELIGHT (sang choi bao min. 2 pcs) each 齋生菜包	8.5
VEG. CORN SOUP 齋粟米羹	8.5
VEG. HOT & SOUR SOUP 齋酸辣湯	9.5

## ENTREE 餐前小吃

PAN FRIED SCALLOP with black truffle & flying fish roe 飛魚子黑松露煎帶子	7.8
SPRING ROLL (4) 炸春卷	8.4
WON TON (5) deep fried, sweet & sour sauce 炸餛飩	9.0
CHAR SIU bbq roast pork, cucumber, plum sauce 小叉燒	9.5
LETTUCE DELIGHT (sang choi bao) CHICKEN 雞粒 each 9.2 生菜包 (每位) SEAFOOD 海鮮粒 each 13.9 diced chicken or seafood, water chestnuts, onions, peanuts, sesame seeds, plum sauce (minimum 2 pieces)	
SCALLOP SHELL crumbed curry-flavoured, onions, champignons, baked 焗咖喱帶子殼	11.0
BOW TIE PRAWNS (2) wrapped in pastry fried, chilli plum sauce 炸蝴蝶蝦	11.6
DUCK BAO (2 BUNS) shredded duck, pickles, plum sauce 梅子醬鴨絲夾包	13.2
SPICY SALT & PEPPER QUAIL fried, chilli spicy salt & pepper dust 椒鹽鶉鶉	13.9
RICE PAPER PRAWNS (2) fried with mustard mayo 紙包蝦	14.0
BLUE SWIMMER CRAB CLAW with sweet & sour sauce 炸蟹鉗	14.5
SALMON 'DRAGON' BALL (2) minced salmon prawn ball, deep fried with mustard mayo 炸三文魚球	14.6
TEA-SMOKED QUAIL chilli, garlic & herb salsa 香辣鶉鶉	15.0
FRIED SOFT SHELL CRAB BAO (2 BUNS) with chilli mayo 炸軟殼蟹夾包	16.0
SMOKED KING PRAWNS (3) marinated & smoked with garlic, chilli, herb salsa with mustard mayo 煙熏蝦球	16.5

## SOUP 湯類

CHICKEN SWEET CORN 雞肉粟米羹	9.5
WON TON 餛飩湯	9.5
HOT & SOUR 酸辣湯 prawns, wood ear mushroom, bbq pork	11.5
DUCK & MUSHROOM SOUP 鴨絲羹	11.5
SEAFOOD EGG FLOWER 海鮮豆腐羹 seafood, tofu, egg	12.9
MELON SOUP 瑤柱, 花蟹肉, 海鮮節瓜盅 blue swimmer crab, seafood, dry scallop & mushroom	18.5

## CHICKEN 雞

SOUTHEAST CHICKEN CURRY 咖哩雞煲 with potatoes & veg	29.0
SZECHUAN 'CHILLI OIL' CHICKEN 四川雞 wok-tossed, red chilli oil, onions, capsicum, veg.	29.0
LEMON CHICKEN 檸檬炸雞 breast fillets fried, lemon sauce	29.0
CRISPY SKIN CHICKEN 炸子雞 1/2 roasted chicken, spicy salt	29.5
QILIN CHICKEN CLAYPOT 麒麟雞煲 ginger chicken with onions, dried chilli & shaoxing wine	30.0
HONEY CHICKEN 蜜糖炸雞 fried, honey sauce, topped with cashews & sesame seeds	30.5
KUNG PO CHICKEN 宮寶雞 dried chilli, capsicum, onions & cashews	31.5
'GOLDEN EGG YOLK' CHICKEN SPARE RIBS 黃金雞扒 fried, coated with salted egg yolk	33.0
FOIE GRAS CHICKEN SPARE RIBS 法國鵝肝醬雞扒 fried, coated with goose liver pate	39.0

## DUCK 鴨

ROAST DUCK (half) 燒鴨半隻	33.0
ORANGE COINTREAU DUCK 橙汁燒鴨 half roast duck, orange cointreau sauce, snow peas	38.0
PEKING DUCK 北京填鴨 (half) 6 pieces 半隻	42.0
(whole) 12 pieces 全隻	70.0
extra duck & crêpe (each) 另加鴨肉和皮 每件	6.0
ROAST PIGEON (whole) 紅燒乳鴿	46.0

## PORK 豬

BBQ PORK with PLUM SAUCE 梅子叉燒 onions, capsicum, veg	29.0
CANTON PORK RIBS 京汁豬扒 with cantonese sauce	29.0
SPICY SALT & PEPPER PORK RIBS 椒鹽豬扒 fried, fresh chilli	29.0
SWEET & SOUR PORK 港式生炒骨 hong kong style, (light batter) capsicum, onions & pineapple	29.0
TWICE-COOKED PORK BELLY 特色腩肉 pork belly, lean pork, leeks, ginger, garlic, black bean	32.0
'GOLDEN EGG YOLK' PORK SPARE RIBS 黃金香骨 fried, coated with salted egg yolk	33.0
PORK BELLY & MUSHROOM CLAYPOT 燒肉冬菇豆腐煲 with fried tofu and veg	35.0

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## B E E F 牛

BEEF with BLACK BEAN SAUCE 豉汁牛肉 onions, capsicum, veg	29.0
SZECHUAN 'CHILLI OIL' BEEF 四川牛肉 chilli oil, onions, capsicum, veg	29.0
HONEY PEPPER STEAK 蜜椒牛肉 with veg. & sesame seeds	34.0
CANTONESE STEAK 中式牛柳 wok-tossed, onions, bbq sauce	34.0
SESAME STEAK 芝麻醬牛柳 chargrilled, roasted sesame sauce, veg	35.0
BUTTER & PEPPER STEAK 黑椒牛柳球 wok-tossed, butter, cracked pepper, snow peas	35.0
BLACK TRUFFLE STEAK 意大利黑松露牛柳球 fillet steak cubes, onions & veg with truffle oil	49.9

## W A G Y U ( 5+ marbling ) 和牛

TERIYAKI WAGYU 照燒汁和牛球 wagyu cubes, onions & snow peas, teriyaki sauce	48.0
MUSTARD PEPPER WAGYU 芥辣黑椒汁和牛球 wagyu cubes, onions & veg, mustard peppercorn sauce	48.0
BLACK TRUFFLE WAGYU 意大利黑松露和牛球 wagyu cubes, onions & veg with truffle oil	58.0

## VEAL / LAMB 牛仔肉 / 羊柳

GINGER VEAL 薑蔥牛仔肉 sliced fillets, ginger & shallots, sugar snap peas	36.0
XO VEAL XO 醬牛仔肉 sliced fillets, our spicy dry scallop sauce & selected veg	39.0
MONGOLIAN LAMB 蒙古羊柳 with onions, leeks, veg & pepper sauce	36.0

## FISH 魚

ROCKLING 時菜炒魚塊 stir-fry, selected veg. & ginger	33.0
TEA & HICKORY SMOKED SALMON 煙燻三文魚 teriyaki sauce	35.0
SEA PERCH 煎封海鱸魚塊 lightly fried, soy & snow peas	36.0
SOUTHEAST CURRY SEA PERCH 咖哩海鱸魚塊 lightly fried, curry sauce & veg	37.0
XO ROCKLING XO醬炒魚塊 stir-fry, our spicy dry scallop sauce & selected veg	38.0
BARRAMUNDI (whole) 酸辣炸盲鱧 deep fried, hot & sour veg, chilli	57.0
PATAGONIAN TOOTHFISH 西京燒銀鱈魚 pan fried, miso crust & sugar snap peas	62.0

### LIVE FROM THE TANK 游水海鮮

LOBSTER 龍蝦	SNOW CRAB 雪花蟹
MORWONG 三刀魚	MURRAY COD 花鱸
PARROT FISH 彩衣	BARRAMUNDI 盲鱧

**all live seafood seasonal prices (due to availability)**

## CALAMARI 鮮魷

SPICY SALT & PEPPER CALAMARI 香脆椒鹽鮮魷 fried, fresh chilli, salt & pepper dust	35.0
SZECHUAN 'CHILLI OIL' CALAMARI 四川鮮魷 wok-tossed, red chilli oil, onions, capsicum, veg	35.0

## PRAWN 蝦球

GARLIC PRAWNS 蒜香蝦球	37.0
ginger, garlic shoots, snow peas & spring onion	
SPICY SALT & PEPPER PRAWNS 香脆椒鹽蝦球	37.0
fried, fresh chilli, salt & pepper dust	
SZECHUAN 'CHILLI OIL' PRAWNS 四川蝦球	37.0
wok-tossed, red chilli oil, onions, capsicum, veg	
TEA SMOKED PRAWNS 香茶煙燻蝦	37.0
smoked with garlic, chilli, herb salsa & mustard mayonnaise	
PRAWNS WITH VEG & CASHEW 時菜腰果蝦球	38.5
stir fry with selected vegetables	
HONEY PRAWNS 蜜糖蝦球	38.5
fried, honey sauce, cashew & sesame seeds	
KUNG PO PRAWNS 宮保蝦球	38.5
fried, chilli & red vinegar, onions, capsicum, snow peas, cashews	
'GOLDEN EGG YOLK' PRAWNS 黃金蝦球	39.9
fried , coated with salted egg yolk	
XO PRAWNS XO醬蝦球	39.9
stir-fry, our spicy dry scallop sauce & selected veg	
SEAFOOD AND TOFU CLAYPOT 海鮮豆腐煲	38.0
prawns, scallops, fish, fried tofu & veg	
SEA CUCUMBER CLAYPOT 冬菇海蔘煲	45.0
with mushroom & oyster sauce	
BLACK TRUFFLE PRAWNS & SCALLOPS	55.0
意大利黑松露炒蝦球帶子	
with onions, veg, truffle pieces & oil	

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## SCALLOP 帶子

SCALLOP VEGETABLES 時菜炒帶子	37.0
stir-fry with selected veg	
GINGER SCALLOPS 薑蔥炒帶子	37.0
with ginger, garlic shoots & veg	
SPICY SALT & PEPPER SCALLOPS 椒鹽帶子	37.0
fried, fresh chilli, salt & pepper dust	
XO SCALLOPS XO醬炒帶子	39.9
stir-fry, our spicy dry scallop sauce & selected veg	
STUFFED SCALLOPS 豉椒汁煎釀帶子	43.0
hong kong style, topped with prawn meat, chilli black bean sauce and veg	

## VEGETABLE 蔬菜

STIR-FRY MIXED VEGETABLES 清炒時蔬	16.0
SPICY SALT & PEPPER TOFU 椒鹽豆腐	18.0
GAI LAN (CHINESE BROCCOLI) 薑汁紹酒炒芥蘭	21.0
with ginger, shaoxing wine	
GARLIC BABY SPINACH 蒜蓉菠菜苗	21.0
MA PO TOFU 麻婆豆腐	24.0
grandma-style, tofu, preserved veg, brown sauce, chilli	
SHIITAKE MUSHROOMS & BOK CHOY 蠔油冬菇白菜	25.0
ASSORTED MUSHROOM TRIO ( shimeji, oyster & shiitake ) 什菌	
- stir fry 清炒	28.0
- with selected veg 時菜	28.0
- with black truffle 意大利黑松露	36.0
BABY SPINACH WITH DRY SCALLOP SAUCE	35.0
瑤柱扒菠菜苗	



## NOODLES 麵

PLAIN EGG NOODLE 蠔油撈麵 with light oyster sauce	8.5
VEGETARIAN SINGAPORE NOODLES 齋星州炒米 rice vermicelli, curry, sliced veg & sesame seeds	20.9
VEGETABLE WITH EGG NOODLES / RICE NOODLES 時菜炒麵或河粉	20.9
SINGAPORE FRIED NOODLES 星洲炒米 rice vermicelli, curry, bbq. pork, prawn, onions, capsicum & sesame seeds	25.0
MUSHROOMS TRIO WITH EGG NOODLES 什菌炒麵	28.0
COMBINATION NOODLES 什會炒麵或河粉 prawns, chicken, bbq pork, veg with egg noodles or rice noodles	31.0
SEAFOOD COMBINATION NOODLES 海鮮什會炒麵或河粉 prawns, scallop, fish, veg with egg noodles or rice noodles	37.0

## RICE 飯

STEAMED RICE 白飯 ( 每位 )	per person	3.9
VEGETARIAN FRIED RICE 素炒飯 with egg, veg & spring onions		12.5
SPECIAL FRIED RICE 揚州炒飯 with egg, bbq pork, shrimps & spring onions		15.0
KING PRAWNS FRIED RICE 魚子蝦球炒飯 prawns, bbq pork, egg, spring onions & flying fish roe		27.0
CONPOY FRIED RICE 瑤柱蛋白炒飯 dried scallop, egg white, spring onion		31.0
BLACK TRUFFLE FRIED RICE 意大利黑松露海鮮粒炒飯 seafood cubes with truffle oil, fried rice		41.0

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## BANQUET (A) 套餐

\$ 55.0 per person ( minimum 2 person ) 2人以上

spring roll	春卷
chicken sang choi bao	雞粒生菜包
duck meat bao (bun)	鴨絲夾包
spicy salt & pepper prawns	椒鹽蝦球
cantonese steak / steamed rice	中式牛柳跟白飯
lemon chicken	檸檬雞
special fried rice	揚州炒飯
choice of desserts ( banana fritter, pineapple fritter, lychees or chocolate icecream )	甜品

## BANQUET (B) 套餐

\$ 65.0 per person ( minimum 2 person ) 2人以上

curry-flavoured scallop shell	焗咖哩帶子殼
chicken lettuce sang choi bao	雞粒生菜包
Peking duck	北京填鴨
spicy salt & pepper prawns	椒鹽蝦球
butter & pepper steak / steamed rice	黑椒牛柳球跟白飯
kung po chicken	宮保雞
special fried rice	揚州炒飯
choice of desserts ( banana fritter, pineapple fritter, lychees or chocolate icecream )	甜品

## BANQUET (C) 套餐

\$ 95.0 per person ( minimum 2 person ) 2人以上

spicy salt & pepper prawns	椒鹽蝦球
chicken lettuce sang choi bao	雞粒生菜包
Peking duck	北京填鴨
ginger lobster tail with egg noodles	薑蔥龍蝦跟麵底
eye fillet steak with black pepper sauce with steamed rice	黑椒汁牛柳跟白飯
teriyaki chicken	照燒雞
special fried rice	揚州炒飯
choice of desserts ( banana fritter, pineapple fritter, lychees, fried icecream or chocolate icecream )	甜品



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The Qilin (pronounced chi lin) (formerly East Empress established since 1990) is a mythical hooved chimerical creature, known to bring good omen, prosperity and serenity. One of the 'four spirits' (other being the phoenix, turtle and dragon)

Serving Cantonese cuisine with our contemporary twists, using the freshest produce & ingredients, with different cooking methods. Our wine list is carefully chosen to complement our food, please enjoy.

BYO wine ( \$6 per bottle )

Please let our staff know if you have any food intolerance or allergies, however we cannot guarantee against traces of allergens.







