

## Drinks

### Cocktail

Golden Dream	\$14
Fluffy Duck	\$14
Grasshopper	\$14
Margarita	\$14
Rocket Fuel (strong)	\$16

### Sparkling Wine

Chandon Brut	\$55
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### White Wine

KWV Chardonnay South Africa	\$35
Robert Oatley Chardonnay NSW	\$35
Moondah Brook Verdelho WA	\$35
Cradle Bay Sauvignon Blanc NZ	\$35
Eden Vale Riesling	\$39

### Red Wine

Wirra Wirra Church Block (half bottle) SA	\$28
Koonunga Hill Shiraz Cabernet	\$35
Robert Oatley Shiraz NSW	\$38
Robert Oatley Cabernet Sauvignon SA	\$39
Wirra Wirra Church Block SA	\$45

### House Wine

Lindemans Chardonnay VIC	\$21
per glass	\$7
Liaclemans Bin45	\$21
per glass	\$7
Cradle Bay Sauvignon Blanc NZ	\$35
per glass	\$8

### Beer

Cascade Premium Light	\$8
Crown Lager	\$9
TsingTao (Chinese)	\$9
Tiger	\$9
Pure Blonde	\$9
V.B.	\$9
Heineken (Dutch)	\$9
Kirin (Japanese)	\$9

No split bills please

\*\*\*Corkage \$3 per person

B.Y.O. WINE ONLY

All prices include G.S.T

Pictures are for illustration only  
Prices are subject to change without notice

### VEGETABLE

Mixed Vegetables	\$19
Bok Choy in Garlic Sauce	\$19
Szechuan Chilli Mixed Vegetables	\$19
Stir Fried Chinese Broccoli	\$19
Steamed Chinese Broccoli in Oyster Sauce	\$19
Curry Mixed Vegetables with Bean Curd	\$21
Chinese Mushroom with Mixed Vegetables	\$21
Eggplant with Minced Pork in Hot Garlic Sauce	\$23
Stir Fried Minced Pork with Snake Beans	\$24

### BEAN CURD

Salt and Pepper Bean Curd	\$19
Ma Po Bean Curd	\$20
Snow Peas and Chinese Mushroom Bean Curd	\$21
Steamed Fish Fillet with Bean Curd	\$26

### NOODLE

Chicken Chow Mein	\$20
Beef Chow Mein	\$20
Dry Fried Beef with Flat Rice Noodles	\$20
Singapore Noodles	\$20
Shanghai La Mein Noodles	\$20
XO Chilli Sauce Pork Fillet La Mein Noodles	\$20
Chow Kuay Teow	\$20
Combination Chow Mein	\$22
King Prawn Chow Mein	\$24
Seafood Chow Mein	\$24

### RICE

Fried Rice	Small \$ 14	Large \$16
Special Fried Rice	Small \$ 16	Large \$18
<i>We serve sliced BBQ pork, chicken, mini prawns and bean sprouts in rice</i>		
Chicken Fried Rice	Small \$ 16	Large \$18
Beef Fried Rice	Small \$ 17	Large \$19
Chicken Pineapple Fried Rice	Small \$ 17	Large \$19
Salty Fish and Chicken Fried Rice	Small \$ 19	Large \$21
Hokkien Fried Rice	\$23	
Boiled Rice (Per Person)	\$ 4	



### PARADISE BANQUET (A)

\$38 PER PERSON  
(MINIMUM 6 PERSONS)

#### ENTRÉE

Spring Rolls & Dim Sim

#### MAIN MEAL

Spicy Salt & Pepper King Prawn  
Mongolian Lamb  
Satay Chicken  
Sweet & Sour Pork  
Mixed Vegetables  
Fried Rice  
Boiled Rice

#### BEVERAGE

Chinese Tea

### PARADISE BANQUET (B)

\$45 PER PERSON  
(MINIMUM 6 PERSONS)

#### ENTRÉE

Mixed Entree

#### MAIN MEAL

Spicy Salt & Pepper King Prawn  
Mongolian Lamb  
Lemon Chicken  
Black Pepper Fillet Steak  
Mixed Vegetables  
Special Fried Rice  
Boiled Rice

#### DESSERT

Deep Fried Ice Cream

#### BEVERAGES

Chinese Tea or Coffee



# 萬豪酒家

# PARADISE

## Chinese Restaurant



## MENU





### SEAFOOD CATCH OF THE DAY

We can prepare just the way you like it upon request (3 days before booking). Lobster, Crab and Whole Fish (steamed)



### CHOICE OF:

Ginger and Shallot, Salt and Pepper, Garlic Butter Chilli, Hong Kong Harbour, Szechuan Chilli, Black Bean

### CHEF'S SPECIAL

**Spicy Salt and Pepper Soft Shell Crab** \$35  
*Juicy and tender soft shell crab drenched in flour then deep fried*

*in salt and pepper spice until golden brown*

<b>XO Seafood Bean Curd Hot Pot</b>	<b>\$32</b>
<b>Sizzling King Prawns</b>	<b>\$29</b>
<b>Wasabi Fillet Steak</b>	<b>\$28</b>
<b>Fish Fillet with Ginger &amp; Shallots</b>	<b>\$26</b>
<b>Preserved Olive Leaf Snake Beans</b>	<b>\$25</b>
<b>Stir Fried Chinese Broccoli with Salted Fish Taste</b>	<b>\$24</b>
<b>3 Cups Sauce Chicken</b>	<b>\$22</b>

### ENTRÉE

<b>Shallot Pan Cake</b>	<b>\$11</b>
<b>Vegetarian Spring Rolls (4 pieces)</b>	<b>\$12</b>
<b>Dim Sim (4 pieces)</b> <i>Fried or steamed Pork dumplings</i>	<b>\$12</b>
<b>Mixed Entrée</b> <i>Spring roll, dim sim, prawn dumpling and prawn toast</i>	<b>\$13</b>
<b>Har Gow (4 pieces)</b> <i>Fried or steamed Prawn dumplings</i>	<b>\$14</b>
<b>Prawn Toast (4 pieces)</b>	<b>\$15</b>
<b>Sang Choy Bow (4 pieces)</b>	<b>\$22</b>
<b>Peking Duck Wrap (4 pieces)</b>	<b>\$22</b>
<b>Lamb Pancakes (4 pieces)</b>	<b>\$22</b>

### SOUP

<b>Wonton Soup</b>	<b>\$11</b>
<b>Chicken &amp; Sweet Corn Soup</b>	<b>\$11</b>
<b>Hot &amp; Sour Soup</b>	<b>\$11</b>
<b>Wonton &amp; Noodle Soup</b>	<b>\$13</b>
<b>Combination Wonton Soup</b>	<b>\$20</b>
<b>Combination Noodle Soup</b>	<b>\$20</b>
<b>Combination Flat Rice Noodle Soup</b>	<b>\$20</b>
<b>Combination Wonton &amp; Noodle Soup</b>	<b>\$22</b>



### CHICKEN

<b>Chicken with Seasonal Vegetable</b>	<b>\$21</b>
<b>Chicken with Kung Bo Sauce</b> <i>Marinated Chicken with hot chilli, celery, carrot, corn, mushroom, onion with rice wine, soy sauce, honey and peanuts</i>	<b>\$21</b>
<b>Chicken with Black Bean Sauce</b>	<b>\$21</b>
<b>Sweet and Sour Chicken</b>	<b>\$21</b>
<b>Szechuan Chilli Chicken</b>	<b>\$21</b>
<b>Satay Chicken</b> <i>Contains peanut butter</i>	<b>\$21</b>
<b>Chicken Broccoli and Baby Corn</b>	<b>\$21</b>
<b>Crispy Skin Chicken</b>	<b>\$21</b>
<b>Honey Chicken</b>	<b>\$21</b>
<b>Lemon Chicken</b>	<b>\$21</b>
<b>Chicken Omelette</b>	<b>\$21</b>
<b>XO Chicken</b> <i>Marinated chicken cooked with home made special chilli sauce and vegetable</i>	<b>\$22</b>
<b>Chicken Fillet with 3 Cups Sauce</b> <i>Marinated chicken cooked with soy sauce, sesame oil, Chinese cooking wine and selected herbs</i>	<b>\$22</b>
<b>Sang Tong Chicken</b> <i>Half deep-fried chicken served with vinegar, soy sauce, garlic, chilli, shallot and ginger</i>	<b>\$22</b>

### DUCK

<b>Two Course Peking Duck</b> <i>Specially prepared whole duck baked in the oven. Two courses are prepared with this dish. Firstly, the crispy skin of the duck is served with 12 pieces thin pancakes, hoi sin sauce, shallots and cucumber. The rest of the duck is cooked with noodles or served as 6 pieces sang choy bow</i>	<b>\$72</b>
<b>Half Roast Duck</b>	<b>\$26</b>
<b>Duck with Plum Sauce</b>	<b>\$26</b>
<b>Duck with Lemon Sauce</b>	<b>\$26</b>
<b>Combination Steam Duck</b>	<b>\$35</b>

### STEAK

<b>Beef with Seasonal Vegetable</b>	<b>\$21</b>
<b>Beef with Black Bean Sauce</b>	<b>\$21</b>
<b>Beef with Cashews</b>	<b>\$21</b>
<b>Chinese Style Fillet Steak</b>	<b>\$26</b>
<b>Honey and Black Pepper Fillet Steak</b> <i>Steak pieces with onion marinated with honey and black pepper sauce</i>	<b>\$26</b>
<b>Hot Garlic Chilli Fillet Steak</b> <i>Fillet steak cooked with chilli bean, garlic, shallots, celery, red vinegar and honey</i>	<b>\$26</b>
<b>Pekinese Shredded Steak</b> <i>deep fried shredded steak with carrots and shallots, cooked with Pekinese sauce</i>	<b>\$26</b>
<b>Flaming Fillet Steak</b> <i>Fillet steak with ginger, shallots and onion, cooked with a special sauce then wrapped in foil</i>	<b>\$26</b>
<b>Satay Fillet Steak</b> <i>Contains peanut butter</i>	<b>\$26</b>

### PORK

<b>BBQ Pork with Plum Sauce</b>	<b>\$22</b>
<b>Sweet and Sour Pork</b>	<b>\$22</b>
<b>Szechuan Chilli Pork</b>	<b>\$22</b>
<b>Pekinese Shredded Pork</b>	<b>\$22</b>
<b>Fillet Pork with Ginger and Shallots</b>	<b>\$22</b>
<b>Satay Pork Fillet</b> <i>Contains peanut butter</i>	<b>\$22</b>
<b>BBQ Pork Omelette</b>	<b>\$22</b>
<b>Salt and Pepper Pork Rib</b>	<b>\$23</b>
<b>Pekinese Pork Rib</b>	<b>\$23</b>
<b>Honey and Black Pepper Pork Rib</b>	<b>\$23</b>
<b>Flaming Pork Rib</b>	<b>\$23</b>

### LAMB

<b>Sizzling Mongolian Lamb</b> <i>Sliced lamb fillet cooked with chilli, hoi sin sauce, onion, leek and served on a sizzling hot plate</i>	<b>\$27</b>
<b>Kung Bo Lamb</b> <i>with peanuts</i>	<b>\$27</b>
<b>Curry Lamb</b>	<b>\$27</b>
<b>Szechuan Chilli Lamb</b>	<b>\$27</b>
<b>Honey Sliced Lamb</b>	<b>\$27</b>
<b>Lamb with Seasonal Vegetable</b>	<b>\$27</b>
<b>Stir Fried Lamb with Ginger and Shallots</b>	<b>\$27</b>
<b>Satay Lamb</b> <i>Contains peanut butter</i>	<b>\$27</b>

### SEAFOOD (COMBINATION)

<b>Sizzling Seafood</b> <i>Braised seafood with ginger, shallots, garlic, onion, carrot and snow peas. Served on a sizzling hot plate</i>	<b>\$27</b>
<b>Salt and Pepper Seafood</b>	<b>\$27</b>
<b>Chilli Seafood</b>	<b>\$27</b>
<b>Curry Seafood</b>	<b>\$27</b>
<b>Garlic Seafood</b>	<b>\$27</b>
<b>Braised Seafood in Hot Garlic Sauce</b>	<b>\$27</b>
<b>Stir Fried Seafood with Ginger and Shallot</b>	<b>\$27</b>
<b>XO Chilli Seafood</b>	<b>\$27</b>
<b>Satay Seafood</b> <i>Contains peanut butter</i>	<b>\$27</b>

### SQUID

<b>Salt and Pepper Squid</b>	<b>\$24</b>
<b>Szechuan Chilli Squid</b>	<b>\$24</b>
<b>Garlic Squid</b>	<b>\$24</b>
<b>Stir Fried Squid with Ginger and Shallots</b>	<b>\$24</b>
<b>Braised Squid in Hot Garlic Sauce</b>	<b>\$24</b>
<b>XO Chilli Squid</b>	<b>\$24</b>



### SCALLOP

<b>Steamed Scallop with Tofu in Soy sauce</b>	<b>\$37</b>
<b>Sizzling Scallop</b> <i>Braised scallop with ginger, shallots, garlic, onion, carrot and snow peas. Served on a sizzling hot plate</i>	<b>\$37</b>
<b>Salt and Pepper Scallop</b>	<b>\$37</b>
<b>Szechuan Chilli Scallop</b>	<b>\$37</b>
<b>Curry Scallop</b>	<b>\$37</b>
<b>Garlic Scallop</b>	<b>\$37</b>
<b>Stir Fried Scallop with Ginger and Shallot</b>	<b>\$37</b>
<b>XO Chilli Scallop</b>	<b>\$37</b>
<b>Satay Scallop</b> <i>Contains peanut butter</i>	<b>\$37</b>
<b>Steamed Scallop in Shell (1 dozen)(Pre Order)</b> <i>Steamed scallop in shell with ginger, shallots and soy sauce</i>	<b>\$42</b>

### PRAWN

<b>Sizzling King Prawn</b> <i>Braised king prawn with ginger, shallots, garlic, onion, carrot and snow peas. Served on a sizzling hot plate</i>	<b>\$29</b>
<b>Salt and Pepper King Prawn</b>	<b>\$29</b>
<b>Szechuan Chilli King Prawn</b>	<b>\$29</b>
<b>Curry King Prawn</b>	<b>\$29</b>
<b>Garlic King Prawn</b>	<b>\$29</b>
<b>XO Chilli King Prawn</b>	<b>\$29</b>
<b>Satay King Prawn</b> <i>Contains peanut butter</i>	<b>\$29</b>
<b>Honey King Prawn</b>	<b>\$29</b>
<b>King Prawn Omelette</b>	<b>\$29</b>

### FISH

<b>Sizzling Fish</b> <i>Braised fish fillet with ginger, shallots, garlic, onion, carrot and snow peas. Served on a sizzling hot plate</i>	<b>\$26</b>
<b>Salt and Pepper Fish</b>	<b>\$26</b>
<b>Szechuan Chilli Fish</b>	<b>\$26</b>
<b>Curry Fish</b>	<b>\$26</b>
<b>Garlic Fish</b>	<b>\$26</b>
<b>XO Chilli Fish</b>	<b>\$26</b>
<b>Satay Fish Fillet</b> <i>Contains peanut butter</i>	<b>\$26</b>
<b>Steamed Fish Fillet with Tofu in Soy Sauce</b>	<b>\$26</b>
<b>Stir Fried Fish Fillet with Ginger and Shallots</b>	<b>\$26</b>
<b>Deep Fried Fish Fillet with Sweet Corn Sauce</b>	<b>\$26</b>
<b>Deep Fried Fish Fillet with Sweet and Sour Sauce</b>	<b>\$26</b>



## Drinks

### Spirits

Jim Bean	\$9
Gordon's Gin	\$9
Jack Daniel's	\$9
Bacardi	\$9
Johnny Walker (Red Label) Whisky	\$9
Vodka	\$9
Midori	\$9
Brandy	\$9

### Liqueur

Tia Maria	\$9
Bailey's	\$9
Cointreau	\$9
Galliano	\$9

### Port

Galway Pipe	\$9
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### Soft Drink (Cans)

Coke Zero or Diet, Lift, Sprite, Fanta, Coke	\$5
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### Other Drinks

Orange or Apple Juice	\$6
Lemon Lime and Bitters	\$6
Sparkling Mineral Water	\$6
Tonic Water	\$5
Soda Water	\$5
Dry Ginger Ale	\$5

### Chinese Tea (Per Person)

Jasmine Green Tea	\$3
Tiekuanyin Tea	\$3

### Liqueur Coffee

Irish Coffee (Whisky)	\$14
Jamaican Coffee (Tia Maria)	\$14
Mexican Coffee (Kahlua)	\$14
Roman Coffee (Galliano)	\$14