

廚師推薦 CHEF'S SPECIALS

Code		
101	Peking Duck (2 courses) 北京鴨 Succulent Roast Duck	\$62.80 Whole 全隻
	1st Course: Renowned Northern Chinese emperor's delight! Ducks are roasted to create a tender crispy layer of skin which is served at your table with shallots, cucumber & hoi sin sauce & wrapped in delicate Peking Style pancakes.	
	2nd Course: Shredded succulent duck pieces, lightly stir-fried with vegetables and served in a fresh & crisp lettuce cup.	
102	Peking Duck, 2 courses as above 北京鴨	\$34.80 Half serve 半隻
103	Canada Clam Sashimi with Szechuan Sauce  麻辣北極貝 A refreshing, cold entrée of imported fresh Canadian Clams served with an authentic spicy szechuan sauce.	\$23.80
104	King Prawns with White Bait in Spicy Salt  椒鹽雙脆 Juicy king prawns seasoned with the perfect mix of spicy salt & pepper with delicious white bait.	\$26.80
105	Braised Scallops with Snow Peas & Black Fungus 荷豆雲耳炒帶子 Fresh scallops from the market, braised to perfection and tossed with a mix of snowpeas and black fungus.	\$20.80
106	Stir-fried Farm Abalone with XO Chilli Sauce  XO醬爆鮑魚花球 A delicious dish of tender abalone stir-fried with a chilli mouth-watering scallop-based sauce.	\$28.80
107	Deep-fried King Prawns with Taro 金絲鳳尾蝦球 Fresh king prawns specially prepared with a Chinese-style taro paste.	Market Price
		\$32.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

頭盆 ENTRÉE

Code		
151	Deep-fried Mixed Entrée Trio 三色炸盆	\$5.00
152	Mini Spring Rolls (4 pieces) 春卷 Minced pork, bamboo shoots & vegetables in a thin pastry & deep-fried.	\$6.00
153	King Prawn Cutlets (4 pieces) 吉列蝦 King prawns, butterfly cut, freshly crumbed & deep-fried, served with sweet & sour sauce.	\$14.00
154	Salt & Pepper Calamari 🍤 椒鹽鮮魷 Lightly battered calamari, deep-fried, crispy & tender, tossed with spicy fine salt, red chilli & chopped scallion.	\$20.80
155	San Choy Bow (2 pieces) 生菜包 Delicious Cantonese dish. A fine mix of minced pork, carrot, bamboo shoots, cooked in special spices, topped with sesame seeds, then served in a crispy, fresh lettuce cup.	\$10.80
156	Tingha Dim Sum or Gow Gee (4 pieces) 水晶蝦餃或燒賣 Hand made dumplings steamed or fried to perfection, served with soya or sweet & sour sauce.	\$8.00
157	Baked Seafood Cake in Portuguese Sauce 葡汁海鮮盒	\$10.80
158	King Prawns Wrapped in Bean Curd Pastry 鮮蝦腐皮卷 Succulent marinated king prawns, encased in a thin layer of bean curd pastry, deep-fried to perfection.	\$12.00
159	Deep-fried Stuffed Crab Claw 百花釀蟹鉗 Light and fluffy crab and shrimp croquette encasing a whole crab claw, deep-fried until golden brown.	\$10.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

冷盤燒味 COLD CUTS & BBQ DISHES

Code		
201	Tingha Cold Cuts & BBQ Combination Platter 香滿樓大拼盤	L \$52.80
		M \$40.80
		S \$30.80
202	Roast Duck (Half) 明爐燒鴨	\$20.80
203	Honey BBQ Pork 蜜汁叉燒	\$16.80
204	Roast Duck with BBQ Pork 燒鴨叉燒拼盤	\$22.80
205	Shredded Chicken with Jelly Fish 海蜇手撕鷄	\$18.80
206	Smoked Pig Trotter with Jelly Fish 海蜇熏蹄	\$18.80
207	Boneless Duck Web Grandpa Style 麻辣仙掌	\$18.80
208	Marinated Shin Beef in Chinese Wine 汾酒牛腩	\$16.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

湯羹 SOUP

Code		
221	Hot & Sour Soup Peking Style 🍴 京式酸辣湯	\$6.50
222	Seafood Bean Curd Soup 海鮮豆腐羹 Seafood with bean curd, bamboo shoots in a supreme stock.	\$6.50
223	Dried Scallops with Fish Maw Soup 瑤柱魚肚羹	\$9.80
224	Chicken & Sweet Corn Soup 鷄蓉粟米羹 Diced fillet of chicken, velvet corn and egg soup.	\$5.50
225	Crab Meat & Sweet Corn Soup 蟹肉粟米羹 Crab meat, velvet corn and egg-white soup.	\$6.50
226	Minced Beef in Egg Flower Soup 西湖牛肉羹	\$5.50
227	Short Soup 上湯雲吞 Traditional Chinese Soup, minced pork & prawns, wrapped in egg-flour pastry.	\$6.50
228	Long Soup 上湯淨面	\$5.50
229	Combination Short Soup 什會雲吞	\$12.80
230	Combination Long Soup 什會湯麵	\$12.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

魚翅 SHARK FIN

The quality of Shark Fin is defined by the character of its needles which need to be thick, long, golden & translucent, with a smooth soft texture that exhibits slight resistance as you bite into it. The preparation of shark fin involves hours of intense labour by our chefs in which they must repeat the cycle of soaking & cleaning before boiling, double boiling & braising in our meticulously selected ham, chicken & pork stock.

Shark fin is not only rich in protein & collagen, it is believed to have nourishing effects for your complexion.

Code		
251	Superior Shark Fin Soup 金湯大鮑翅 Braised Shark Fin in Supreme broth.	\$108.00 per person
252	Double Boiled Shark Fin in Master Consommé 清湯大散翅	\$98.00 per person
253	Shark Fin & Crab Meat Soup 紅燒蟹肉生翅 Braised Shark Fin in velvet Crab Meat soup.	\$28.80 per person
254	Shark Fin & Chicken Soup 紅燒雞絲生翅 Diced fillet of chicken with Shark Fin, a very special soup.	\$26.80 per person

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

鮑魚 ABALONE

One of the most expensive dried ingredients in Chinese cuisine; we use only premium grade abalone. Handpicked by our head chef, the abalone is carefully stored & allowed to age so its flavour & colour can intensify.

Good quality abalone should have an intensely unique taste - sticky & chewy at its core. The most popular method is to braise it in its own rich sauce before being accompanied by braised fish maw or sea cucumber. Abalone is known to have nourishing and anti-aging effects. It is also believed that abalone can help to balance the blood pressure and brighten the eyes.

Code		
255	Sliced Green-Lipped Abalone with Supreme Soup 堂灼游水青邊鮑	Market Price
256	Braised Sliced Abalone with Oyster Sauce 蠔皇鮮鮑片	\$46.80
257	Braised Abalone & Sea Cucumber with Oyster Sauce 海參鮑片	\$46.80
258	Braised Lotus Root & Black Fungus with Sliced Sea Cucumber 鮮藕雲耳扒海參片	\$30.80
259	Braised Whole Abalone with Oyster Sauce (each) 窩燒原隻鮑(每隻)	\$36.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

是日海鮮 CATCH OF THE DAY

Code		
301	Live Lobster 龍蝦	Market Price
302	Live Mud Crab 蟹	Market Price
303	Live King Crab 皇帝蟹	Market Price
304	Live Golden Lucky Crab 太子蟹	Market Price
305	Live Coral Trout 星斑	Market Price
306	Live Parrot Fish 青衣	Market Price
307	Live Red Morwong 三刀	Market Price
308	Live Silver Perch 銀鱸	Market Price
309	Live Barramundi 盲鱈	Market Price
310	Live Pippies 無沙蜆	Market Price
311	Live Prawns 游水蝦	Market Price
312	Live Scallops 游水帶子	Market Price
313	Fresh Oysters 新鮮生蠔	Market Price

烹調方式 FRESH SEAFOOD COOKING STYLES

Stir-fried with Chilli Sauce 
川椒

Pan-fried with Spicy Salt 
椒鹽

Stir-fried in XO Chilli Sauce 
XO醬爆

Braised with Special Soup Sauce
上湯焗

Stir-fried with Ginger and Shallots
薑蔥焗

Stir-fried in Black Bean Sauce
豉汁炒

Steamed with Ginger & Shallots
清蒸

Fried Whole Fish
油浸

Braised with Soya Sauce
干煎

Baked with Special 3-cup Sauce
三杯汁

Grilled Whole with Soya Sauce
煎封

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

海鮮 SEAFOOD

Code		
331	Combination Seafood in Bird's Nest  雀巢海鮮 Combination of delicious succulent seafood stir-fried in a yummy, crunchy shape of a bird's nest.	\$28.80
332	Curried Seafood in Clay Pot 咖喱海鮮煲	\$28.80
333	Braised Scallops with Honey Peas & Black Fungus 蜜豆雲耳炒帶子	\$28.80
334	Deep-fried Scallops with Spicy Salt  椒鹽脆帶子 Fresh scallops, deep-fried, crispy & tender, tossed with spicy fine salt, red chilli & chopped scallion.	\$28.80
335	Pan-fried Stuffed Scallops with Minced Prawn 百花煎釀帶子	\$30.80
336	Deep-fried Squid with Spicy Salt  椒鹽鮮魷 Lightly battered squid, deep-fried, crispy & tender, tossed with spicy fine salt, red chilli and chopped scallion.	\$20.80
337	Garlic King Prawns 蒜子蝦球 Braised king prawns cooked with garlic & onion.	\$25.80
338	Honey King Prawns 蜜糖蝦球 Lightly battered king prawns, deep-fried & crispy, quickly tossed in a juicy and tasty pure honey sauce.	\$25.80
339	Kung Pao King Prawns  宮保蝦球 Braised king prawns with Chilli & Wine Sauce.	\$25.80
340	Combination Seafood Omelette 八珍芙蓉	\$23.80
341	Braised King Prawns with Cashew Nuts 腰果蝦球 King prawns with finely chopped bamboo shoots, carrot, onions & cashew nuts.	\$25.80
342	Sizzling Szechuan King Prawns  鐵板魚香蝦球 Succulent, juicy & perfectly cooked king prawns in hot & tasty Szechuan sauce with onion and capsicum.	\$25.80
343	Deep-fried King Prawns with Spicy Salt  椒鹽蝦球 Juicy king prawns, deep-fried and tossed with spicy fine salt, red chilli and chopped scallion. Simply divine.	\$25.80
344	Satay Prawns Flambe  火盤沙嗲蝦球 Spicy cooked prawns in a peanut satay sauce, with a delicate hint of chilli.	\$25.80
345	Braised Fish Fillet with Seasonal Vegetables 時菜斑片 Braised fish fillet & garden fresh vegetables in a supreme sauce.	\$20.80
346	Steamed Bean Curd with Fish Fillets 魚片蒸滑豆腐	\$20.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

豬、牛、羊 PORK, BEEF & LAMB

Code		
401	Peking Pork Spare Ribs 京都骨	\$16.80
402	Sweet & Sour Pork 咕嚕肉 Finely chopped pork in batter, deep-fried & cooked with pineapple & capsicum in a sweet & sour sauce.	\$16.80
403	Steamed Minced Pork with Salty Fish 咸魚蒸肉餅	\$18.80
404	BBQ Pork with Scrambled Eggs 滑蛋叉燒	\$16.80
405	Szechuan Pork Fillet  四川肉柳 Fillet of pork braised with garlic, onion & capsicum in Szechuan spicy sauce.	\$16.80
406	Pork Spare Ribs with Sweet Vinegar Sauce 鎮江肉排	\$16.80
407	Double Cooked Pork Spare Ribs with BBQ Sauce 宮庭醬烤骨 Oven roasted de-boned ribs, slow cooked twice over in a tangy dark barbecue sauce.	\$18.80
408	Peking Dry-fried Shredded Fillet Steak 干燒牛柳絲	\$19.80
409	Cantonese Fillet Steak 中式牛柳 Stir-fried fillet steak in special sauce.	\$21.80
410	Braised Black Pepper Diced Steak 黑椒牛柳粒	\$21.80
411	Braised Scotch Fillet with Honey Peas & Black Fungus 蜜豆雲耳炒肥牛	\$21.80
412	Sizzling Szechuan Steak  鐵板魚香牛柳	\$19.80
413	Beef with Scrambled Eggs 滑蛋牛肉 Sauteed beef served on a bed of light eggs.	\$16.80
414	Braised Beef with Satay Sauce 沙嗲牛肉 A tasty beef dish with a mild satay peanut sauce.	\$16.80
415	Sizzling Mongolian Lamb 蒙古羊肉 Unique Mongolian dish of tender fillets of lamb and succulent shallots served on a sizzling hot plate.	\$18.80
416	Baked Lamb Chops with Special Herbs 香草羊扒(每份)	\$6.80 each
417	Braised Mince Pork with Vermicelli  螞蟻上樹 The Szechuans visualised that the marinated minced pork over a bed of vermicelli resembled "Ants climbing up a fallen tree". Cooked in a spicy sauce, you'll need to decide for yourself.	\$18.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

家禽 POULTRY

Code		
451	Tingha Chicken Marinated in Herb Sauce 招牌藥膳走地雞	\$26.80
452	Deep-fried Crispy Skin Chicken 生炸脆皮雞	\$17.80
453	Fried Chicken with Ginger & Shallots 蔥油淋子雞	\$17.80
454	Shantung Chicken  山東雞	\$18.80
455	Boneless Lemon Chicken 香檸炸軟雞 Chicken fillets, marinated and slowly pan-fried with a final touch of golden lemon sauce.	\$17.80
456	Fillet chicken served in a supreme satay sauce 沙爹雞柳	\$16.80
457	Braised Chicken Fillet with Oyster Sauce 蠔皇骨香雞	\$22.80
458	Braised Chicken with Tingha's 3-Cup Sauce in Clay Pot 招牌三杯雞	\$17.80
459	Chicken Omelette 雞柳芙蓉	\$17.80
460	Roast Young Pigeon 金牌紅燒乳鴿	\$18.80
461	Deep-fried Duck with Minced Taro 荔芋香酥鴨	\$23.80
462	Steamed Duck with Combination Treasures 八珍扒鴨	\$22.80
463	Deep-fried Duck with Lemon Sauce 香檸炸酥鴨	\$22.80
464	Duck Tongue with Spicy Salt & Pepper  椒鹽鴨舌	\$23.80
465	Kung Pao Chicken  宮保雞丁 Diced Chicken with Chilli & Wine Sauce.	\$17.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

煲仔, 豆腐, 時菜

HOT POT, BEAN CURD & SEASONAL VEGETABLES

Code		
501	Bean Curd with Salty Fish & Diced Chicken in Hot Pot 咸魚鷄粒豆腐煲	\$19.80
502	Mixed Vegetables with Bean Curd Sauce in Hot Pot 南乳素齋煲	\$17.80
503	Seafood Bean Curd Hot Pot 海鮮豆腐煲 A delicious combination of freshly cooked seafood & bean curd in a steaming pot.	\$17.80
504	Abalone with Sea Cucumber in Hot Pot 海參鮑魚煲 Tender abalone cooked to perfection with sea cucumber.	\$46.80
505	Hakka Pan-fried Stuffed Bean Curd in Hot Pot 客家煎釀豆腐	\$17.80
506	Deep-fried Bean Curd with Spicy Salt & Pepper 🍴 椒鹽豆腐	\$17.80
507	Deep-fried Crispy Stuffed Bean Curd 酥炸琵琶豆腐 Soft bean curd hand-stuffed with a meat centre.	\$18.80
508	Grandma Bean Curd 🍴 麻婆豆腐 A slightly spicy dish cooked with diced pieces of soft bean curd and pork mince.	\$17.80
509	Braised Seasonal Vegetables with Oyster Sauce 蠔皇郊外時菜	\$14.80
510	Stir-fried Mixed Vegetables 清炒什菜 Mixture of garden fresh vegetables stir-fried.	\$16.80
511	Braised Preserved Vegetables with Bamboo Piths 竹筴鼎湖上素	\$17.80
512	Braised Mixed Vegetables with Crystal Bean Curd 玉子豆腐	\$24.80
513	Light-fried Stuffed Eggplant with Mince Prawn Aberdeen Style 避風塘乾爆銀茄子	\$18.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

粉麵飯 NOODLES & RICE

Code		
551	Tingha Fried Rice with Diced Seafood & Egg White 招牌炒飯(瑤柱, 海鮮, 鮑魚, 蘭粒, 蛋白炒飯)	\$26.80
552	Yeung Chow Fried Rice 揚州炒飯 House fried rice served with BBQ pork.	\$12.80
553	King Prawns & Preserved Meat Fried Rice 鮮蝦蘭粒臘味炒飯	\$19.80
554	Stir-fried Sticky Rice with Preserved Meat 生炒糯米飯	\$19.80
555	Special Fried Rice 特別炒飯	\$15.80
556	Steamed Jasmine Rice 絲苗白飯 Fragrant white rice best accompanied with traditional asian dishes.	\$2.50 per person
557	E-Fu Noodles with Shredded Mushrooms 乾燒伊麵	\$15.80
558	Seafood Fried Noodles 海鮮炒麵	\$18.80
559	Fried Rice Noodles with Beef Fillet and Soy Sauce 乾炒牛河	\$15.80
560	Chicken Fried Noodles 鷄球炒麵	\$15.80

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

甜品 DESSERT

Code		
581	Bombe Alaska (Serves 4, 30 minutes preparation time) 火山雪糕 (四位用, 需要三十分鐘準備)	\$30.00
582	Mango Pudding 芒果布甸 A creamy, sweet pudding with mango pieces.	\$6.00
583	Ice Cream with Lychees 荔枝雪糕 A refreshing and tropical dessert.	\$6.00
584	Ice Cream with Topping 各式雪糕 Smooth vanilla ice-cream with a choice of strawberry, chocolate or caramel sauce.	\$5.00
585	Deep-fried Ice Cream 炸雪糕 A delicious ice cream centre contained in a lightly battered shell.	\$6.00
586	Coconut Jelly 椰汁糕 A soft and sweet jelly with luscious coconut slivers.	\$6.00
587	Red Bean Pancake 豆沙鍋餅 Warm red bean encased in a delicate crepe.	\$10.80
588	Banana Fritters 香蕉船 Lightly battered sweet bananas served with smooth vanilla ice cream.	\$8.00

茶, 咖啡 TEA, COFFEE

Code		
589	Chinese Tea 中國茶	\$2.50
590	English Tea 西茶	\$3.50
591	Coffee 咖啡	\$3.50

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.

套餐 BANQUETS

Code

B1

Entrée

King Prawn Cutlets
Crab Meat & Sweet Corn Soup

Main

Scallops with Snow Peas & Pine Nuts
Diced Fillet Steak with Black Pepper Sauce
Chicken in Bird's Nest
Salt & Pepper King Prawns
King Prawn Fried Rice

Desert

Deep-fried Ice Cream
Chinese Tea

\$42.00 per person
Minimum 6 persons

B2

Entrée

Deep-fried Stuffed Crab Claws
Hot & Sour Soup Peking Style

Main

Lobster with Spicy Salt & Pepper
Shangtung Chicken
Chilli Steak
Scallops in Bird's Nest
Pineapple Seafood Fried Rice

Desert

Mango Pudding & Ice Cream
Chinese Tea

\$55.00 per person
Minimum 6 persons

B3

Entrée

Salt & Pepper Seafood Platter
Shark Fin in Crab Meat Soup

Main

Peking Duck
San Choy Bow
Lobster with Spicy Salt & Pepper
Braised Diced Steak in Japanese Style
Deep-fried Whole Fish in Soya Sauce
Stir-fried Selected Seasonal Vegetables
Hokkien Fried Rice

Desert

Bombe Alaska
Chinese Tea

\$70.00 per person
Minimum 6 persons

Forms of Payment: We only accept cash, PLC payments and major credit cards with sales total over \$40.00.

Extra 3% Credit Card Service Fee will be applied to the amount paid by American Express card.

Public holiday surcharge: Adults \$2.00 each, 12 years & under \$1.00 each

All prices are inclusive of 10% GST.

© 2007 Copyright Catering Central (Parramatta) Pty Ltd (ABN 52 125 696 684)

All rights reserved.