

**Banquet starting from 6 people (\$38 per person)**

Sang Chow Bow (Entrée)  
Satay Chicken  
Chilli Pepper Squid  
Szechuan Chilli Beef  
Pork with Peking Sauce  
Chinese Vegetable in Oyster Sauce  
King Prawn with Ginger & Spring Onion  
Cantonese Fried Rice  
Steamed Rice

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**Banquet starting from 6 people (\$38 per person)**

Vegetarian Spring Rolls  
Sizzling Garlic King Prawns  
Sweet and Sour Fish with Pine Nuts  
Boneless Lemon Chicken  
Chilli Pepper Soft Shell Crab  
Beef with Black Bean Sauce  
Chinese Vegetable in Oyster Sauce  
Cantonese Fried Rice  
Steamed Rice

**Banquet starting from 6 people (\$43 per person)**

Sang Chow Bow (Entrée)  
Chilli Pepper Squid  
Szechuan Chilli Chicken  
Duck with Bean Sprout (spicy)  
Stir Fried Beef with Asparagus  
Stir Fried Broccolini, Snow Peas with Ginger and Sliced Almonds  
King Prawns with Ginger and Spring Onion  
Seafood Fried Rice  
Steamed Rice

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**Banquet starting from 4 people (\$43 per person)**

Combination Entrée  
*(Vegetarian Spring Rolls, Fried Won Tons, Prawns on Toast)*  
Sizzling Garlic King Prawns  
Sweet and Sour Fish with Pine Nuts  
Sizzling Mongolian Lamb  
Szechuan Chilli Chicken  
Stir Fried Asparagus with Sugar Peas and Pine Nuts  
Cantonese Fried Rice  
Steamed Rice

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**Banquet starting from 4 people (\$43 per person)**

Combination Entrée

*(Vegetarian Spring Rolls, Fried Won Tons, Prawns on Toast)*

Stir Fried Beansprout with Shredded Duck (Spicy)

Boneless Lemon Chicken Breast

Chinese Roast Pork Belly with Mushrooms

Sizzling Black Pepper Beef

Stir Fried Broccolini, Snow Peas with Ginger and Sliced Almonds

Cantonese Fried Rice

Steamed Rice

## 小食 Entrée

1. Vegetarian Spring Rolls (3 Pieces) \$8.50  
素春卷
2. Seafood Spring Rolls (3 Pieces) \$11.50  
海鮮春卷
3. Steamed Prawn Dumplings (5 Pieces) \$10.00  
蝦餃
4. Steamed Chicken Dumplings (5 Pieces) \$10.00  
雞肉餃
5. Prawns On Toast (4 Pieces) \$13.50  
(Deep Fried Sliced Prawns on Toast with Sesame Seeds)  
炸芝麻蝦
6. Satay Stick Chicken (4 Pieces) \$13.50  
(Served with Satay Sauce)  
雞肉沙爹串
7. Sang Chow Bow (4 Pieces) \$16.50  
(Chicken Mince and Vegetables served in Lettuce Leaf)  
生菜包
8. Combination Entrée Small (for 4) \$ 23.50  
(Vegetarian Spring Rolls, Fried Won Tons, Prawns on Toast) Large (for 6) \$ 31.50  
什會拼盤
9. Duck Crepe (4 Pieces) \$22.50  
(Duck Crepe with Hoisin Sauce served with Roast Duck Meat and Bean Sprouts)  
北京鴨片

\* Gluten Free

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## 湯類 Soup

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|--|---------|
| *1. Chicken and Sweet Corn Soup<br>粟米湯         | \$8.50  |
| *2. Local Crab Meat and Sweet Corn Soup<br>蟹肉湯 | \$10.50 |
| 3. Won Ton Soup<br>雲吞湯                         | \$8.50  |
| 4. Prawn Dumplings Soup<br>蝦餃湯                 | \$10.50 |

## 豬肉類 Pork

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|--|---------|
| *1. Pork with Peking Sauce<br><i>(Home Style Sweet and Sour)</i><br>京都豬肉 | \$20.50 |
| 2. Honey Roast Spare Ribs<br>蜜椒排骨  | \$20.50 |
| 3. Sizzling Spicy Spare Ribs<br>鐵板排骨                                     | \$24.50 |
| 4. Chinese Roast Pork Belly with Mushrooms<br>干炒烧肉                       | \$25.50 |

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## 羊肉類 Lamb

1. Sizzling Mongolian Lamb \$27.50  
鐵板蒙古羊肉
2. Szechuan Chilli Lamb with Cashew Nuts \$25.50  
四川羊肉
3. Sizzling Garlic Black Pepper Lamb \$27.50  
鐵板黑椒羊肉

## 鴨類 Duck

1. Duck Breast with Plum Sauce \$27.50  
(*Light Batter, Deep Fried*)  
酸梅鴨
2. Stir Fried Bean Sprouts with Shredded Duck Meat \$26.50  
鴨絲炒芽菜

## 牛肉類 Beef

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|----|---|---------|
| 1. | Szechuan Chilli Beef with Cashew Nuts<br>四川牛肉 | \$21.50 |
| 2. | Beef with Black Bean Sauce<br>豆豉牛肉            | \$21.50 |
| 3. | Beef with Ginger and Spring Onion<br>薑蔥牛肉     | \$21.50 |
| 4. | Sizzling Black Pepper Beef<br>鐵板黑椒牛肉          | \$25.50 |
| 5. | Stir Fried Beef with Asparagus<br>蘆筍炒牛肉       | \$25.50 |

## 雞類 Chicken

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|-----|--|---------|
| 1.  | Szechuan Chilli Chicken Breast with Cashew Nuts<br>四川雞丁                                      | \$21.50 |
| 2.  | Sizzling Japanese Beancurd with Chicken and Egg<br>铁板日本豆腐                                    | \$25.50 |
| 3.  | Boneless Lemon Chicken Breast<br><i>(Light Batter, Deep Fried)</i><br>檸檬雞                    | \$21.50 |
| *4. | Satay Chicken Breast<br>沙爹雞  | \$21.50 |
| 5.  | Shanghai Style Chicken (Half)<br><i>(Crispy Skin Chicken with Authentic Sauce)</i><br>上海雞    | \$23.50 |
| *6. | Crispy Skin Chicken with Plum Sauce (Half)<br>脆皮炸子雞  | \$23.50 |
| *7. | Country Fu Shan Chicken (Half)<br><i>(Crispy Skin Chicken with Garlic and Ginger)</i><br>佛山雞 | \$23.50 |



## 海鮮類 Seafood

1. Szechuan Chilli King Prawns (Local) with Cashew Nuts  
四川蝦球 \$28.50
2. King Prawns (Local) with Ginger and Spring Onion  
薑蔥蝦球 \$28.50
3. Honey King Prawns (Local) (*Light Batter, Deep Fried*)  
蜜汁蝦球 \$28.50
4. Sizzling Garlic King Prawns (Local)  
鐵板蒜蓉蝦球 \$28.50
5. Combination Seafood (*Prawns, Scallops, Fish, Vegetables*)  
雜會海鮮 \$29.50
6. Chilli Pepper Squid  
椒鹽魷魚 \$24.50
7. Steamed Fresh Local Fish Fillets  
(*With Ginger and Spring Onion*)  
清蒸魚 \$31.50
8. Fish Cooked Two Ways  
(*Orange Roughy, NZ with Chilli Pepper and Ginger Spring Onion*)  
一魚兩味 \$29.50
9. Sweet and Sour Fish with Pine Nuts (Orange Roughy, NZ)  
酸甜魚塊 \$28.50
10. Szechuan Chilli Fish with Cashew Nuts (Orange Roughy, NZ)  
四川魚塊 \$28.50
- \*11. Stir Fried Scallops (Local) with Cashew Nuts & Sugar Peas  
蜜豆炒帶子 \$32.50
12. Szechuan Chilli Scallops (Local) With Broccolini  
四川帶子 \$32.50
13. Chilli Pepper Soft Shell Crab  
椒鹽軟殼蟹 \$28.50

## 豆腐、菜類 Beancurd and Vegetable

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| 1.  | Chinese Vegetable Kai Lan in Oyster Sauce<br>蠔油時菜  | \$13.50 |
| 2.  | Stir Fried Beancurd with Broccoli and Mushrooms<br>紅燒豆腐                                      | \$19.50 |
| 3.  | Szechuan Chilli Beancurd with Cashew Nuts<br>四川豆腐  | \$19.50 |
| *4. | Spinach and Broccoli with Garlic<br>蒜炒菠菜和西兰花   | \$16.50 |
| 5.  | Stir Fried Five Spiced Beancurd<br><i>(With Asparagus, Mushrooms and Cashew Nuts)</i><br>素三寶 | \$18.50 |
| *6. | Stir Fried Asparagus with Sugar Peas and Pine Nuts in Garlic Sauce<br>蒜炒蜜豆和蘆筍                | \$18.50 |
| *7. | Stir Fried Broccolini, Snow Peas with Ginger and Sliced Almonds<br>姜炒西兰花和荷豆                  | \$18.50 |

## 飯、麵類 Rice and Noodle

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|------|--|--------------------------------|
| 1.   | Cantonese Fried Rice<br><i>(BBQ Pork, Egg and Vegetables)</i><br>廣府炒飯                | \$14.50<br>Extra Large \$19.50 |
| *2.  | Salted Fish and Chicken Fried Rice<br>鹹魚雞粒炒飯   | \$16.50                        |
| 3.   | Black Pepper Fried Rice<br><i>(Chicken, Egg, Lettuce and Black Pepper)</i><br>黑椒炒飯   | \$16.50                        |
| *4.  | Seafood Fried Rice<br><i>(Prawns, Squids, Scallops, Egg and Lettuce)</i><br>海鮮炒飯     | \$19.50                        |
| *5.  | Singapore Fried Rice Noodle (Spicy)<br><i>(Chicken, Egg and Vegetables)</i><br>星洲炒米粉 | \$16.50                        |
| 6.   | Home Style Rice Noodle with Roast Duck Meat (Mild)<br>鴨絲炒米粉                          | \$18.50                        |
| 7.   | Chicken / Beef Fried Ho Fun (Mild)<br><i>(Flat Rice Noodle)</i><br>雞/牛肉炒河粉           | \$18.50                        |
| 8.   | Chicken Udon Noodle<br><i>(Japanese Noodle)</i><br>雞肉炒烏冬                             | \$16.50                        |
| *10. | Steamed Rice (per serve)<br>白飯   | \$2.50                         |