

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

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

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

Joykitchen
快活林

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 Broccoli, Snow Peas with Ginger and Sliced Almonds

Cantonese Fried Rice

Steamed Rice

小食 Entrée

- | | | |
|-----|--|--|
| Δ1. | Vegetarian Spring Rolls (3 Pieces)
素春卷 | \$8.50 |
| 2. | Seafood Spring Rolls (3 Pieces)
海鮮春卷 | \$11.50 |
| 3. | Steamed Prawn Dumplings (5 Pieces)
蝦餃 | \$10.00 |
| 4. | Steamed Chicken Dumplings (5 Pieces)
雞肉餃 | \$10.00 |
| 5. | Prawns On Toast (4 Pieces)
(Deep Fried Sliced Prawns on Toast with Sesame Seeds)
炸芝麻蝦 | \$14.50 |
| 6. | Satay Stick Chicken (4 Pieces)
(Served with Satay Sauce) (Contains Nuts)
雞肉沙爹串 | \$14.50 |
| 7. | Sang Chow Bow (4 Pieces)
(Chicken Mince and Vegetables served in Lettuce Leaf)
生菜包 | \$16.50 |
| 8. | Combination Entrée
(Vegetarian Spring Rolls, Fried Won Tons, Prawns on Toast)
什會拼盤 | Small (for 4) \$ 23.50
Large (for 6) \$ 31.50 |
| 9. | Duck Crepe (4 Pieces)
(Duck Crepe with Hoisin Sauce served with Roast Duck Meat and Bean Sprouts)
北京鴨片 | \$22.50 |

All dim sum are made in house

* Gluten Free

Δ Vegan

Joykitchen
快活林

湯類 Soup

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

豬肉類 Pork

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

Joykitchen
快活林

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

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

雞類 Chicken

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

- | | | |
|------|--|---------|
| Δ1. | Combination Vegetables with Five-Spiced Beancurd in Garlic Sauce
雜會時菜 | \$16.50 |
| 2. | Stir Fried Beancurd with Broccoli and Mushrooms
紅燒豆腐 | \$19.50 |
| 3. | Szechuan Chilli Beancurd with Cashew Nuts
四川豆腐 | \$19.50 |
| Δ*4. | Spinach and Broccoli with Garlic
蒜炒菠菜和西兰花 | \$16.50 |
| 5. | Stir Fried Five Spiced Beancurd
<i>(With Asparagus, Mushrooms and Cashew Nuts)</i>
素三寶 | \$18.50 |
| Δ*6. | Stir Fried Asparagus with Sugar Peas and Pine Nuts in Garlic Sauce
蒜炒蜜豆和蘆筍 | \$18.50 |
| Δ*7. | Stir Fried Broccolini, Snow Peas with Ginger and Sliced Almonds
姜炒西兰花和荷豆 | \$18.50 |

飯、麵類 Rice and Noodle

- | | | |
|------|---|--------------------------------|
| 1. | Cantonese Fried Rice
(<i>BBQ Pork, Egg and Vegetables</i>)
廣府炒飯 | \$14.50
Extra Large \$19.50 |
| *2. | Salted Fish and Chicken Fried Rice
鹹魚雞粒炒飯 | \$17.50 |
| 3. | Black Pepper Fried Rice
(<i>Chicken, Egg, Lettuce and Black Pepper</i>)
黑椒炒飯 | \$17.50 |
| *4. | Seafood Fried Rice
(<i>Prawns, Squids, Scallops, Egg and Lettuce</i>)
海鮮炒飯 | \$19.50 |
| *5. | Singapore Fried Noodle (Spicy, Rice Noodles)
(<i>Chicken, Egg and Vegetables</i>)
星洲炒米粉 | \$17.50 |
| 6. | Home Style Noodle with Roast Duck Meat (Spicy, Rice Noodles)
鴨絲炒米粉 | \$19.50 |
| 7. | Chicken / Beef Fried Ho Fun (Mild)
(<i>Flat Rice Noodle</i>)
雞/牛肉炒河粉 | \$18.50 |
| 8. | Chicken Udon Noodle
(<i>Japanese Noodle</i>)
雞肉炒烏冬 | \$17.50 |
| *10. | Steamed Rice (per serve)
白飯 | \$2.50 |