



Eating at Plume Chinese Restaurant is a unique experience. It offers an elegant dining experience with superb Chinese cuisine, complete with a lavish environment. The variety of fresh and cooked food is always prepared with some expert culinary skills.

Plume Chinese Restaurant offers a vast range of tasty dishes made from fresh foods and ingredients, each distinctive flavour brought out via the variety of cooking techniques (steaming, stir-frying, braising, deep frying, decoction and roasting and so much more...).

Beautifully arranged and adorned with aromatic spices or flavoursome sauces to enhance your eating experience, feel free to order a few of our quality dishes to share with your loved ones. And don't forget to enquire about our special slow-cooked traditional soups and broths, using a slow simmer to release the hidden flavour and aroma of ingredients, a great way to start a meal and excite the taste buds before the main course!

Plume Chinese Restaurant will delightfully serve you with the best of all.



Chinese Cuisine





# TASTING MENU

## CLASSIC

\$53.00 per person [minimum 2 persons]

Crispy Spring Roll, Sesame Prawn and Wonton  
Satay Chicken and Beef Skewers  
Chicken Sweet Corn Soup  
Garlic King Prawns and vegetables  
Beef with Dough Chips in Oyster Sauce  
Special Fried Rice  
Deep Fried Ice Cream  
Coffee or Tea

## DELUXE

\$63.00 per person [minimum 2 persons]

Steamed Homemade Dim Sims  
Salted & Garlic Chilli Squid  
Chicken San Choy Bow  
Peking Duck  
Prawns & Vegetables in Birds Nest  
Cantonese Steak  
Special Fried Rice  
Banana Fritter  
Coffee or Tea

## INDULGENCE

\$75.00 per person [minimum 2 persons]

Crunchy Prawn Rolls with Sweet Chilli Dip  
Sautced Scallops with Black Truffle Paste  
Seafood Spinach Soup  
Peking Duck  
Grilled Fish Fillet and Vegetables in Herbs Spices Sauce  
Honey Pepper Steak  
Braised Chicken with Chestnuts in Oyster Sauce  
Special Fried Rice  
Chinese Pancake with Ice Cream  
Coffee or Tea

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.

# PLUME'S SPECIALTY

采 | 蝶 | 軒  
推介



## **Peking Duck Supreme**

*Carefully sliced meat and skin from the whole duck wrapped in a mandarin pancake, served with spring onion, cucumber and specially prepared sauce*

北京片皮鴨

\$75.00

## **Braised Superior Abalone in a Brown Sauce**

*Thinly-sliced fresh abalone is served over garden fresh vegetables with an oyster-based sauce*

蠔皇鮮鮑片

\$65.00

## **Sautéed King Prawns with Mayonnaise Sauce**

*Succulent king prawns stir-fried with house special mayonnaise garnished with caramelized walnuts*

琥珀沙律蝦

\$34.00

## **Beggar's Chicken (24 hours Notice required)**

*A whole chicken is partially de-boned, rubbed with spice and stuffed with vegetables and wrapped in lotus leaves, dough, and baked in an oven*

采蝶富貴雞 (預訂)

\$75.00

## **Plume Combination Platter**

*Assorted cold cuts platter prepared by our talented barbecue chef*

燒味拼盤

\$40.00

## **Sautéed Shredded Beef with Chilli**

*Dry beef fillet deep-fried, then cooked in a spicy vinegar and chilli sauce*

乾燒牛柳絲

\$32.00

## **King Prawns on Golden Sand**

*Crispy golden fried king prawns in the shell then tossed in wok with mashed salted duck egg's yolk*

黃金脆蝦球

\$36.00

## **Crispy Skin Squab**

*Marinated pigeon with our chef's recipe then skillfully roasted until tender, served with spicy salt*

紅燒頂鴿

\$35.00

## **Pan-Fried Fresh Calamari on Sizzling Plate**

*Lovely tender calamari served on sizzling plate with gravy*

鐵板魷魚筒

\$32.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.



# 餐 | 前 | 小 | 食

## TO WHET YOUR APPETITE



### MEAT, POULTRY AND VEGETABLE ENTREE 頭盤

---

**Home Made Dim Sim (3 pieces)**

*Steamed finely chopped pork, prawns, and mushroom wrapped in egg pastry*

北菇燒賣 (3件)

\$9.00

**Spring Roll (2 pieces)**

*Deep-fried julienne of vegetable, pork, chicken, and shrimps wrapped in spring roll pastry*

春卷 (2件)

\$8.00

**Vegetable Dumpling (2 pieces)**

*Shallow fried chopped vegetables in Cantonese dumpling wrap*

炸齋角 (2件)

\$8.00

**Vegetable Tempura (2 pieces)**

*Deep-fried assorted vegetables wrapped with seaweed in light crispy batter*

炸紫菜素卷 (2件)

\$8.00

**BBQ Roast Pork**

*Honey glazed roast pork loin marinated with char-siu sauce*

蜜汁叉燒

\$9.00

**Satay Beef or Chicken on Skewer (2 pieces)**

*Marinated beef or chicken fillet in Malaysian spices, broiled on skewer, served with satay peanut sauce*

沙爹牛肉或雞肉串 (2串)

\$9.00

**Peking Duck (2 pieces)**

*Sampler of the world famous great duck dish*

北京片皮鴨 (2件)

\$15.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.

## SEAFOOD ENTREE 海鮮頭盤

---

### Seafood San Choy Bow

*Sautéed ocean catches with bamboo shoots,  
served on a crispy lettuce leaf with crunchy rice vermicelli*

海鮮生菜包 \$12.00

### Deep-Fried Crab Claw (each)

*Crunchy fried crab claw stuffed with prawn mousse,  
served with sweet & sour sauce*

百花釀蟹鉗 (每隻) \$10.00

### Sesame Prawn (2 pieces)

*Deep-fried prawn mousse spread on toast, topped with  
butterfly-cut King prawn, coated with sesame seeds,  
served with sweet & sour sauce*

窩貼芝麻蝦 (2件) \$11.00

### Deep-Fried Squid

*Crispy golden brown in light batter  
dusted with garlic and chilli*

蒜椒炸魷魚 \$8.00

### Spicy Scallop in Batter

*Tossed battered scallops with chilli and five spices*

椒鹽脆帶子 \$11.00

### Baked Crab Meat in Shell

*Crumbed tasty crabmeat in vegetables stuffed in shell*

焗釀蟹蓋 \$13.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.



# 湯羹類

## FROM OUR CHEF'S MAGIC POT

---

### West Lake Beef Soup

*Finely chopped beef broth with julienne of spring onions thickened with egg white*

西湖牛肉羹

\$9.50

### Silky Fish Soup

*With fish flake, mushrooms and silky tofu, thickened with egg batter*

玉子魚茸羹

\$9.50

### Hot & Sour Soup with Seafood

*Recipe from famed China's hot and spicy province-Szechuan*

海鮮酸辣湯

\$9.50

### Vegetarian Tofu Soup

*Assorted vegetables and bean curd in clear soup*

素菜豆腐湯

\$9.50

### Dried Scallop & Shredded Duckling Soup

*A thick duck broth with shredded duckling meat and sun-dried scallop*

瑤柱鴨絲羹

\$9.50

### Seafood Broth with Spinach

*Seafood broth with puree of spinach, thickened with egg white*

菠菜海皇羹

\$9.50

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.



---

**Chicken & Sweet Corn Soup**

雞茸粟米羹

\$9.00

**Wonton Soup***Pork dumplings in a clear chicken stock*

西式雲吞湯

\$9.00

**Double-boiled Silky Chicken and American Ginseng Soup***Traditionally believed to be beneficial for blood-replenishing properties (Please allow 20 minutes)*

花旗參燉竹絲雞湯

\$15.00

**Double-boiled Pigeon, Codonopsis pilosula Root and Atragalus Soup***Traditionally believed to be beneficial to the immune system (Please allow 20 minutes)*

北芪黨參燉老鴿湯

\$15.00

**Double-boiled Crocodile Fillet, Adenophora stricta and Polygonatum odoratum Soup***Traditionally believed to be beneficial to the respiratory system beneficial to the Lung, Spleen and Stomach function (Please allow 20 minutes)*

沙參玉竹燉鱷魚湯

\$15.00



Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.

# MAIN EVENT 主 | 菜 | 類



## PRAWN 大蝦

### King Prawns with Seasonal Vegetables

*Sautéed succulent king prawns with garden fresh vegetables*

時蔬炒蝦球

\$34.00

### King Prawns with Singaporean Spicy Sauce

*In a chilli tomato sauce, thickened with egg yolk*

星州蝦球

\$34.00

### Honey King Prawns

*Crunchy deep-fried, glazed with pure honey topped with roasted cashews*

蜜汁脆蝦球

\$34.00

### Garlic King Prawns

*With garden fresh vegetables in garlic sauce*

蒜茸炒蝦球

\$34.00

### King Prawns in Sweet and Sour Sauce

*Crunchy deep-fried, well-coated in sweet and sour sauce*

甜酸脆蝦球

\$34.00

### Sizzling Mekong Prawns

*Sautéed king prawns with Julienne of vegetables in Vietnamese fish sauce served on sizzling plate*

鐵板香露蝦

\$34.00

### Chilli and Spice King Prawns

*Crispy golden brown, tossed with spicy chilli salt*

椒鹽脆蝦球

\$34.00

### XO Chilli Prawns

*Sautéed king prawns and snaps in a tasty hot sauce made of shredded sundried scallops and bacon*

XO醬炒蝦球

\$36.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.



## SCALLOP 帶子類

### Kung Po Scallops

*Sautéed fresh juicy scallops with dry chilli and roasted cashews*

宮保帶子 \$34.00

### Scallops with Ginger and Spring Onion

*In a casual Cantonese way*

薑蔥炒帶子 \$34.00

### Scallops with Snow Peas and Celery

荷芹炒帶子 \$34.00

### Garlic Chilli Egg Plant with Scallops

*Braised egg plant and scallops in a garlic chilli hot sauce*

魚香玉帶茄子 \$36.00

### Sautéed Scallops with Black Truffle Paste

*Succulent scallops and garden greens in an aromatic black truffle mushroom sauce*

黑松露醬炒帶子 \$36.00

## FISH 魚類

### Fish Fillet with Seasonal Vegetables

*Sautéed fresh ocean catch fish fillet with garden greens*

時蔬炒魚片 \$32.00

### Sautéed Fish Fillet in Black Bean Sauce

豉汁炒魚片 \$32.00

### Fish Fillet in Chinese Pickle Sauce

*Crispy golden brown, well-coated in Chinese sweet and sour pickle sauce*

五柳甜酸魚片 \$32.00

### Sea Perch Fillet in Chilli Vegetable Stock

*Sea perch fillet coddled in chilli Chinese cabbage and black fungus stock*

辣白菜水煮魚 \$35.00

### Salt and Chilli Flounder

*Filletted, lightly battered then wok-tossed with garlic, chilli and sea salt, served on a Fish Bone Basket*

椒鹽左口巢 \$35.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.



# MISCELLANEOUS SEAFOOD DISHES 特式海鮮小菜

---

## Plume's Superior Hot Pot

*Sliced abalone, prawns, scallops, chicken, pork,  
Chinese mushrooms and vegetables in a sea moss sauce*

采蝶一品煲

\$55.00

## Seafood Ensemble in Bird's Nest

*Sautéed fresh sea catches with snow peas and celery,  
served on a crispy potato basket*

雀巢海鮮

\$38.00

## Deep-Fried Calamari with Prawn Mousse in Spicy Chilli Mousse

*Crunchy deep-fried calamari tube stuffed with prawn mousse  
tossed with spicy chilli salt and garlic*

椒鹽百花鮮魷

\$36.00

## Honey Glazed Eel

*Fresh eel filler deep-fried in light batter, then tossed  
with cassia infused honey*

桂花蜜燒鱔

\$32.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.





# LIVE SEAFOOD FROM OUR FISH TANK

## 游水 | 活海鮮

【SEASONAL PRICE 時價】

### Snow Crab

*Steamed with Hua Diao Wine or Braised with French Foie Gras Paté (extra cost)*

雪花蟹

### Lobster

*Braised with Ginger and Spring Onion or Steamed  
or Sashimi- 2 courses (extra cost)*

龍蝦

### Mud Crab

*Deep-fried with Spicy Chilli Salt or Braised with Ginger and Spring Onion*

泥蟹

### King Crab

*Share it with your friends, prepared to your liking*

皇帝蟹

### Green Lip Abalone

*Thinly-sliced, stir -fried with Vegetable or blanched in Supreme Stock*

青邊鮑魚

### Steamed Whole Fish with Ginger & Spring Onion

**served with our Fish Soy Sauce**

*Sea Fish: Coral Trout, Morwong*

*Fresh Water: Murray Cod, Barramundi*

清蒸原條魚

野生海魚：東星斑，三刀

塘殖淡水魚：花鱸，盲鰱

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.



# PASTORAL CHOICES

## 田 | 野 | 風 | 味



### POULTRY 家禽

**Crispy Skin Chicken**

*Half bird marinated with five spices, then roasted to form a brilliant crispy, golden skin*

脆皮炸子雞

\$26.00

**Chicken and Seasonal Vegetables**

*Sautéed fresh chicken fillet with garden fresh vegetables*

時菜炒雞球

\$26.00

**Chicken and Cashews**

*Enhanced with a crunchy feeling*

腰果炒雞球

\$26.00

**Braised Chicken Breast with Chestnuts**

*Succulent chicken breast fillet with chestnuts and mushrooms in Oyster Sauce*

栗子炆雞球

\$28.00

**Lemon Chicken**

*Crispy battered chicken fillet in a tangy yet sweet citric sauce*

檸檬雞

\$26.00

**West Lake Duck**

*Deep-fried duck fillet in batter, well-coated in a sweet & sour sauce*

甜酸香酥鴨

\$29.00

**Steamed Duck with Mushrooms and Vegetables**

*Steamed marinated duck fillet topped with Chinese mushrooms and vegetables in oyster sauce*

雙冬扒大鴨

\$29.00

**Roast Duck served with Plum Sauce**

*In a Cantonese heritage recipe*

脆皮燒鴨

\$29.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.



## PORK 豬肉

### Pork Ribs in Peking Sauce

*Shallow-fried meaty ribs coated with Peking Sauce*

京都肉排骨

\$26.00

### Pork Ribs with Chilli and Rock Salt

*Crispy golden-brown tossed with chilli and rock salt*

椒鹽脆肉排

\$26.00

### Pork Ribs in Champagne Sauce

*Golden-brown meaty ribs simmered in special champagne sauce*

香檳焗肉排

\$26.00

### Sweet and Sour Pork

*A world famous Cantonese dish*

酸甜咕嚕肉

\$26.00

## BEEF 牛肉

### Beef with Dough Chips in Oyster Sauce

*Sliced fillet of beef & Chinese dough stick, stir-fried with vegetables and Chinese sliced stick dough in Oyster Sauce*

鬼馬牛肉

\$26.00

### Beef with Spicy Plum Sauce

*In a mild hot & spicy sauce*

醬爆牛肉

\$26.00

### Beef in Black Bean Sauce

*An all-time favourite*

豉汁牛肉

\$26.00

### Mongolian Beef

*In a Tartarian hot & spicy sauce*

蒙古牛肉

\$26.00

### Cantonese Fillet Steak

*Pan-fried sliced eye fillet in Cantonese steak sauce, with onion and snow peas*

中式牛柳

\$32.00

### Honey Pepper Steak

*Served in our unique black pepper sauce, with an influence of honey*

蜜椒牛柳

\$32.00

### Diced Fillet Steak and Tofu in Satay Sauce

*Wok-seared diced eye fillet with bean curd, in Malaysian satay sauce*

沙茶牛柳粒豆腐

\$32.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.

## AUSTRALIAN FARM BRED GAME

### 澳洲野味類



#### Emu Delight

*Sliced Emu fillet stir-fried with our own spicy peanut sauce*

醬燒鸕鶿肉

\$38.00

#### Crocodile Appeal

*Crocodile fillet and snaps stir-fried with Garlic*

蒜蓉鱷魚肉

\$38.00

#### Kangaroo Bliss

*Kangaroo fillet stir-fried with Chiu Chau fleur pepper sauce*

川椒袋鼠柳

\$38.00

#### Venison Charm

*Grilled marinated venison fillet slices with mushrooms*

鮮菌燒鹿肉

\$38.00

## VEGETABLES 蔬菜



#### Sautéed Mixed Seasonal Vegetables

清炒五色蔬

\$24.00

#### Sautéed Vegetables with Bean Curd in Mandarin Sauce

*A vegetarian delight*

京汁雜菜豆腐

\$26.00

#### Sautéed Chinese Broccoli in Oyster Sauce

蠔油芥蘭

\$24.00

#### Braised Seasonal Vegetables in Crab Meat Sauce

*Braised garden fresh vegetables topped with tasty crab meat and egg white sauce*

蟹肉扒時令菜

\$36.00

#### Braised Seasonal Vegetables in Sun-Dried Scallop Sauce

*A delicious alternative to the previous dish*

瑤柱扒時令菜

\$36.00

#### Law Hon Jai

*A mixture of dry bean curd stick, black fungus, mushroom & vegetables (a traditional dish from the Chinese monasteries)*

羅漢上素

\$32.00

#### Chinese Mushroom in Oyster Sauce

*Chinese black mushrooms on a bed of garden vegetables in a tasty oyster sauce*

蠔皇三寶蔬

\$30.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.





# RICE AND NOODLES

## 飯 | 麵

### Special Combination Fried Rice

西式炒飯

Large \$18.00  
Small \$13.00

### Vegetarian Fried Rice

菜粒蛋炒飯

Large \$18.00  
Small \$13.00

### Steamed Rice (per person)

絲苗白飯

每位 \$3.00

### Special Combination Fried Noodles

*Sautéed mixture of prawn, scallops, pork, chicken & vegetables on a bed of Cantonese crispy golden brown noodle*

雜燴炒麵

\$35.00

### Seafood Combination Fried Noodles

*Sautéed mixture of prawns, scallops, fish, squid & vegetables on a bed of Cantonese crispy golden brown noodle*

海鮮炒麵

\$36.00

### Spicy Singapore Noodles

*Stir-fried rice vermicelli with shrimp, pork, bean sprouts, capsicum & onion, with a touch of curry*

星州炒米

\$26.00

### Braised Noodles and Roast Pork with Ginger and Spring Onion

*Braised fine egg noodles with shredded char-siu pork, ginger and spring onion with a touch of oyster sauce*

薑蔥叉燒撈麵

\$26.00

### Fried Ribbon Noodles with Beef

*Slices of beef stir-fried with Rice Ribbon Noodles with onions and bean sprouts in supreme soy sauce*

乾炒牛河

\$26.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.

# DESSERTS 甜品

<b>Cherry Jubilee (minimum for 2)</b> <i>Pitted cherries cooked in Cherry Brandy flamed with Kirsch, served with ice-cream, prepared at your tableside</i>	美酒煮櫻桃 (兩位起)	per person 每位	\$15.00
<b>Banana Flambé (minimum for 2)</b> <i>An alternative with banana &amp; Crème de Banané</i>	火焰醉香蕉 (兩位起)	per person 每位	\$15.00
<b>Strawberry Flambé (minimum for 2)</b> <i>An alternative with fresh strawberries and Strawberry Liqueur</i>	火焰燒草莓 (兩位起)	per person 每位	\$15.00
<b>Chinese Pancake with Ice Cream</b> <i>Crispy golden brown crepe filled with mashed red bean served with vanilla ice cream</i>	豆沙窩餅伴雪糕		\$8.00
<b>Banana Fritter</b>	脆皮香蕉伴雪糕		\$8.00
<b>Mango Pudding</b>	芒果凍布甸		\$8.00
<b>Deep-Fried Ice Cream</b> <i>Vanilla ice cream coated in Madeira cake, desiccated coconut and peanuts, then deep-fried, served with golden syrup</i>	炸雪糕		\$8.00
<b>Fresh Fruit Platter (For 2 people)</b>	水果拼盤 (兩位用)		\$16.00
<b>Baked Tropical Pudding with Mashed Taro</b>	芋茸西米露布甸		\$8.00
<b>Double Boiled Egg White and Fresh Milk Pudding with Ginger Juice</b>	薑汁雙皮奶		\$8.00

# BEVERAGES 熱飲

<b>Cappuccino or Caffè Latte</b>	泡沫咖啡 / 拿鐵	\$4.00
<b>Coffee, Espresso or Decaffeinated</b>	咖啡	\$3.50
<b>English Tea</b>	英式茶	\$3.50
<b>Chinese Tea (per person)</b>	中國茶	每位 \$3.00
<b>Corkage (per person)</b>	開瓶費	每位 \$6.00

Please inform us if you have any food allergies.

如閣下對任何食物有敏感，請於落單時通知我們。

All Prices Include GST.