



Meal Box

快餐系列

车市活店
CHATSWOOD SHOP

- 悉尼 -

Cold Dishes

凉菜



黑椒牛肉饭

\$14.8

Stir Fired Beef With Black Pepper Sauce & Steamed Rice



蒙古牛肉饭

\$14.8

Mongolian Beef & Steamed Rice



柠香蜂蜜鸡饭

\$13.8

Honey Chicken & Steamed Rice



溜肉段饭

\$14.8

Soy Sauce Pork With Capsicum & Steamed Rice



白油肝尖饭

\$13.8

Stir Fried Pork Liver With Asparagus Lettuce And Preserved Chilli & Steamed Rice



回锅肉饭

\$13.8

Double Cooked Pork Belly Slices With Green Chilli And Leek & Steamed Rice



番茄鸡蛋饭

\$12.8

Stir Fried Tomato And Egg & Steamed Rice



鱼香肉丝饭

\$13.8

Stir Fried Pork Shreds With Hot Garlic Sauce & Steamed Rice



宫保鸡丁饭

\$13.8

Kung Pao Chicken & Steam Rice
(Stir Fried Chicken Dices With Capsicums And Peanuts & Steamed Rice)

麻婆豆腐饭

\$11.8

Mapo Tofu & Steam Rice
(Hot And Spicy Tofu With Pork Mince And Sichuan Pepper & Steamed Rice)

土豆丝饭

\$11.8

Potato Shreds

口味:青椒/酸辣/醋溜

Stir Fried Potato Shreds With Green Capsicum & Steamed Rice
Stir Fried Potato Shreds With Vinegar And Chilli & Steamed Rice
Stir Fried Potato Shreds With Vinegar & Steamed Rice

红焖黑椒牛肉饭

\$13.8

Braised Beef With Black Pepper Sauce & Steamed Rice

沾水牛肉

\$13

Sliced Beef With Chopped Chilli & Soy Sauce

凉拌猪头肉

\$12

Sliced Bath Chap, Peanut, Shallot With Spicy Sauce

捞拌海蜇头

\$18.5

Jelly Fish With Cucumber Shreds,
Fresh Chilli in Special Sauce

麻辣牛肉丝

\$16

Cold Spicy Dried Beef Shreds

钵钵鸡

\$15

Boiled Chicken Slices With Bamboo Shoots

豆花口水鸡

\$15

Boiled Chicken Slices With Tofu And Chilli Oil

夫妻肺片

\$14.5

Sliced Beef, Beef Tongue And Tripe With Chilli Sauce

香芹豆干

\$11.5

Celery And Dried Bean curd Slices Salad

川北凉粉

\$10

Sichuan Bean Jelly Dressed With Sour And Spicy Sauce

山椒野木耳

\$10

Cold Fungus With Hot Green Peppers

葱香莴笋丝

\$15

Cold Asparagus Lettuce Shred Salad

钵钵鸭掌

\$15.5

Cold Boneless Duck Feet With Lotus Root Slices
In Special Spicy Oil

炆香鲜毛肚

\$18

Beef Omasum Tripe With Sour And Spicy Sauce



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柠香蜂蜜鸡
Honey Chicken

\$24

藤椒牛肉

Stir Fried Beef Slices With Chilli
And Sichuan Peppercorn

\$26

黑椒红焖牛肉

Stewed Beef Slices With Black Pepper Sauce

\$26

酥椒脆牛柳

Deep Fried Beef With Crispy Peanut
Chilli And Sichuan Peppercorn

\$24

农家回锅猪头肉

Double Cooked Bath Chap Slices With
Green Chilli And Leek

\$19

小唐菜炒猪脸肉

Stir Fried Bath Chap With Bok Choy

\$19

山药烩软骨

Stewed Chinese Yam and Pork Soft Ribs

\$19.8

风味鸭掌

Stir Fried Boneless Duck Feet With
Special Chilli Sauce

\$32

石锅啤酒鸭掌

Braised Boneless Duck Feet With Beer
In Stone Bowl

\$28

溜肉段

Soy Sauce Pork With Capsicum

\$19

酸汤肥牛

Stewed Beef And Vermicelli In Special
Sour soup

\$32.5

双椒豆花牛柳

Stewed Beef Slices With Red And
Green Chilli And Tofu

\$29

水煮牛肉

Hot pot Beef

\$28猪肉 \$25
Pork

黑椒牛柳

Stir Fried Beef With Black Pepper Sauce

\$28.5

乡村小羊排

Stir Fried Lamb Ribs With Cumin

\$28.5

川厨孜香牛/羊

Stir Fried Cumin Beef/Lamb With Cashew Nut

\$26

秘制酱鸭 (半份)

Braised Duck (Half)

\$24.5

整只

Whole Duck \$46.5

\$46.5

糖醋里脊

Sweet And Sour Pork

\$26

肉沫蒸嫩蛋

Steamed Egg Custard With Pork Mince

\$22

干辣鸡丁

Deep Fried Chicken Dices With Hot Dry Chilli

\$24.5

白油滑肝尖

Stir Fried Pork Liver With Asparagus Lettuce
And Preserved Chilli

\$23

蒙古牛肉/羊肉

Mongolian Beef/Lamb

\$23.5

虎皮牛仔肉

Stir Fried Beef Slices With Sweet And Sour Sauce

\$24

京酱肉丝

Stir Fried Pork Shreds With Peking Sauce
Served With Five Pancake

\$22.5

湘式小炒肉

Stir Fried Pork Belly With Long Green
And Red Chilli

\$22

御膳豆花

Braised Tofu With Egg Yolk And Ham,
Peas on the Top

\$21



回锅肉

Double Cooked Pork Belly Slices With Green
Chilli And Leek

\$20.5

鱼香肉丝

Stir Fried Pork Shreds With Hot Garlic Sauce

\$20.5

宫保鸡丁

Kung Pao Chicken (Stir Fried Chicken Dices
With Capsicums and Peanuts)

\$20.5

麻婆豆腐

Mapo Tofu (Hot And Spicy Tofu With Pork
Mince And Sichuan Pepper)

\$17

锅包肉

Deep Fried Crispy Pork In Sweet And Sour Sauce

\$24

酸菜白肉炖粉丝

Stewed Pork Belly With Pickled Cabbage And Vermicelli

\$22

锅巴里脊

Pork Tenderloin With Sizzling Rice Crust

\$25

尖椒煸肥肠

Stir Fried Pork Intestine With Chilli

\$26

回味留香鸡

Stewed Chicken With Dried Chilli In Special Sauce

\$28.5

巴蜀藤椒鸡

Stewed Chicken With Fresh Chilli And
Sichuan Peppercorn

\$28.5

鲜菇椒盐鸡

Salt And Pepper Chicken & Mushroom

\$21

川味炸鸡

Special Deep Fried Chicken

\$18





香辣/姜葱花蛤 🌶️🌶️ \$22

Stir Fried Pipi With Hot And Spicy Sauce
Stir Fried Pipi With Gingers And Shallots

精致毛血旺 🌶️🌶️🌶️ \$47(猪血/鸭血+\$8)

Special Mao Xue Wang(Pork Blood/Duck Blood + \$8)
(Braised Blood Jelly, Beef Tripe, Luchon Meat, Calamari,
Prawns, Fish Fillets And
Sea Cucumber In Spicy Soup)

川式茶树菇爆海参 🌶️ \$28

Sichuan Special Tee Tree Mushroom With
Sea Cucumber

干烧海参 🌶️🌶️ \$39

Stir Fried Sea Cucumber With Pickled Chilli
And Pork Mince

浓汤鲜菌烩海参 \$35

Stewed Sea Cucumber With Mushroom
In Thick Soup

葱烧海参 \$38

Braised Sea Cucumber With Shallots

沸腾鱼 🌶️🌶️🌶️ \$39.5

Red Chilli Chef's Special Fish Fillets

山椒酸菜鱼 🌶️🌶️ \$28.5

Stews Fish Fillets With Pickled Chilli And Cabbages

水煮鱼 🌶️🌶️🌶️ \$28.5

Hot pot Fish Fillets

玉米虾球 \$31

Stir Fried Kings Prawn With Sweet Corn And
Salted Egg Yolk

香辣虾球 🌶️🌶️🌶️ \$31

Stir Fried King Prawns With Hot And Spicy Sauce

椒盐虾球 🌶️ \$31

Stir Fried King Prawns With Salt And Pepper

椒盐鱿鱼 🌶️ \$26.5

Salt And Pepper Calamari

蒜蓉蒸龙虾尾 \$88

Steamed Lobster Tail With Garlic Sauce

铜锅龙虾尾 🌶️🌶️🌶️ \$89

Stir Fried Lobster Tail With Garlic Choy And
Tea Tree Mushrooms In Dry Pot Sauce

双色剁椒鱼头 \$32

Steamed Fish Head With Chopped Green And
Red Pickled Chilli

蒜蓉/豉汁/剁椒(+ \$2)蒸扇贝(6个) \$29

Steamed Scallops (6) With Garlic/
Black Bean Sauce/Preserved Chilli(extra \$2)

蒜蓉/豉汁/剁椒(+ \$2)蒸开边虾 \$32

Steamed Butterfly Prawns With Garlic/
Black Bean Sauce/With preserved Chilli(extra \$2)

鱼香茄子虾堡 🌶️ \$29

Stewed Eggplant With King Prawn In Hot Garlic Sauce

海鲜锅巴 \$26.5

Seafood Combination With Sizzling Rice Crust

碧绿韭香鱼 🌶️🌶️ \$26

Braised Fish Fillets In Chives Green Soup

Live Seafood 游水海鲜

龙虾 (时价)

Lobster (MP)

做法:

香辣



Stir Fried With Hot And Spicy Sauce

姜葱

Stir Fried With Gingers And Shallots

椒盐



Stir Fried With Salt And Pepper

刺身

Sashimi (Extra \$20)



雪蟹/泥蟹 (时价)

Snow Crab(MP)

做法:

香辣



Stir Fried With Hot And Spicy Sauce

姜葱

Stir Fried With Gingers And Shallots

椒盐



Stir Fried With Salt And Pepper

四川风味



Stir Fried With Pickled And Ham Sausage

金沙

Stir Fried With Salted Egg Yolk

芙蓉蒸

Steamed With Egg custard



星班/三刀/青衣 (时价)

Coral Trout/Red Morwong/Parrot Fish (MP)

做法:

沸腾 辣度



Chef's Special Hot Pot

特色豆花鱼 (Extra \$15)

Special Spicy Live Fish Pot With Tofu



菌汤养生鱼 (Extra \$15)

Special Live Fish Pot With Mushroom

清蒸

Steamed With Gingers And Shallots

双椒淋



Steamed With Red And Green Chilli

葱香



Steamed With Shallots And Chopped Chilli In Special Sauce

干烧



Deep Fried With Pork Mince And Chilli

酸菜



Stewed With Pickled Cabbage In Sour Soup

豆瓣



Steamed With Thick Chilli Bean Sauce

糖醋

Stewed With Sweet And Sour Sauce



盲曹 (时价)

Barramundi (MP)

做法:

清蒸

Steamed With Gingers And Shallots

干烧



Deep Fried With Pork Mince And Chilli

双椒淋



Steamed With Red And Green Chilli

豆瓣



Steamed With Thick Chilli Bean Sauce

糖醋

Stewed With Sweet And Sour Sauce

大鲍鱼 (时价)

Abalone (MP)

做法:

青椒淋鲜鲍



Stew Abalone Slices Topped With Fresh Chilli

双笋溜鲍片



Stir Fried Abalone Slices With Asparagus Lettuce And Bamboo Shoots

小米鲍片 (Extra \$10)

Stewed Abalone Slices In Millet Congee

三鲜鲍片汤 (Extra \$10)

Fresh Abalone Slices With Vegetable In Thick Soup

鲍鱼仔 (时价)

Baby Abalone (MP)

做法:

香辣 (6只起)



Stir Fried With Chilli (Minimum Order 6)

石锅啤酒鲍鱼仔 (6只起)

Braised Baby Abalone With Konjak And Beer In Stone Bowl (Minimum Order 6)



清蒸 (4只起)

Steamed With Gingers And Shallots (Minimum Order 4)

蒜蓉蒸 (4只起)

Steamed With Mashed Garlic (Minimum Order 4)

剁椒蒸 (4只起)



Steamed With Preserved Chilli (Minimum Order 4)

小龙虾 (时价)

Yabbies (MP)

香辣



Stir Fried With Dry Chilli

鱼香



Hot Garlic Sauce

蒜香

Stir Fried With Garlic Sauce

Vegetable 蔬菜&素菜



金沙/蜜汁南瓜

Stir Fried Pumpkin With Egg Yolk/
Honey Pumpkin

\$21

香烤魔芋

BBQ Konjak With Spicy Sauce

\$16

金沙玉米

Stir Fried Corn Kernels With Egg Yolk

\$21

四季小炒

Stir Fried Prawns, Sweet Broad Peas,
Lotus Root Slices And Gingko

\$29

美味汁茄子

Deep Fried Eggplant With Pork Mince
In Special Sweet And Chopped Chilli

\$26.5

干锅花菜

Dry Pot Cauliflower With Preserved Pork

\$23

干煸四季豆

Stir Fried Green Beans With Pork Mince

\$18

双菇扒菜心

Stir Fried Mushroom With Bok Choy

\$18.5

山药烩银杏

Stewed Chinese Yam And Gingko
With Tomato Sauce

\$24

干锅莲花白

Dry Pot Cabbage With Smoked Pork Slices

\$18.5

土豆丝

醋溜

Stir Fried Potato Shred With Vinegar

酸辣

Stir Fried Potato Shred With Vinegar And Chilli

青椒

Stir Fried Potato Shred With Green Capsicum

\$18.5

清炒莴笋

Stir Fried Asparagus Lettuce

\$18.5

回锅蚕豆

Double Cooked Broad Beans

\$18

油麦菜

清炒/蒜蓉/炆炒

Stir Fried Yok Mai Choy/With Garlic/Dry Chilli

\$15

清炒/蒜蓉菠菜

Stir Fried Spinach/Stir Fried Spinach With Garlic

\$15

清炒/蒜蓉西兰花

Stir Fried Broccoli/Stir Fried Broccoli With Garlic

\$18

Rice&Noodle&Dumpling 主食



炒饭

Fried Rice

\$16

四川炒饭

Sichuan Fried Rice With Eggs And Shrimps

泡菜炒饭

Sichuan Fried Rice With Eggs And Preserved Vegetable

猪/鸡/牛/海鲜炒面

Stir Fried Noodle With Pork/Chicken/Beef/Seafood

\$15

四川凉面

Sichuan Style Cold Noodle

\$11.5

钟水饺 (6个)

Boiled Dumpling With Sweet And Spicy Sauce(6 Pieces)

\$9

担担面

Dan Dan Noodle With Pork Mince

\$8

白菜水饺(12个)

Boiled Dumping Filled With Cabbage And Pork(12 pieces)

\$12.5

三鲜水饺(12个)

Prawn & Pork, Chives Boiling Dumpling (12 pieces)

\$15.5

Soup 汤类



天府牛肉羹 \$18
Sichuan Style Beef Soup(Beef, Tofu,Egg And Coriander)

青菜豆腐汤 \$15
Green Vegetable And Tofu Soup

西红柿蛋花汤 \$15
Tomato And Egg Soup

茶树菇煨排骨 \$23
Tea Tree Mushroom With Pork Soft Ribs Soup

玉米排骨汤 \$23
Pork Ribs With Sweet Corn Soup

鸭血粉丝汤 \$19
Duck Blood Soup With Vermicelli And Pickled Cabbage

Snack&Dessert 小吃&甜品



冰糖红枣南瓜 \$4
Sweet Pumpkin Soup

葱油饼 \$9
Deep Fried Green Onion Pancake

川式春卷 (4个) \$6
Spring Roll (4 pieces)

金银馒头 (8个) \$8
Steamed And Deep Fried Chinese Bun Served With Condensed Milk(8 Pieces)

猪仔奶黄包 (3个) \$6
Steamed Custard Bun(3 Pieces)

窝窝头 (8个) \$10
Sweet Corn Bread (8 Pieces)

小笼包 (8个) \$8
Steamed Pork Bun (8 Pieces)

金酥拼盘 \$19.5
Gold Crispy Platter(Taro roll, Bean Ball, Pumpkin Pancake, Coconut milk roll)

黑沙麻圆 (4个) \$5.5
Deep Fried Sesame Ball(4 Pieces)

金丝椰奶卷 (5个) \$10
Deep Fried Coconut Milk Rolls(5 Pieces)

红糖糍粑 (10个) \$13.5
Deep Fried Glutinous Rice Cake With Brown Sugar

奶香芋卷 (6个) \$12.5
Taro Roll(6 Pieces)

南瓜饼 (6个) \$12.5
Mashed Sweet Pumpkin Pancake (6 Pieces)

冰粉 \$5
Icy Jelly Top With Haw Flakes, Sultanas And Dressed With Brown Sugar

四川/醪糟汤圆 (6个) \$5
Boiled Rice Balls/Rice Ball In Glutinous Rice Soup (6 Pieces)

炸汤圆 (8个) \$9.5
Deep Fried Rice Ball With Brown Sugar

龟苓膏 \$5
Chinese Herbal Jelly

