

菜单

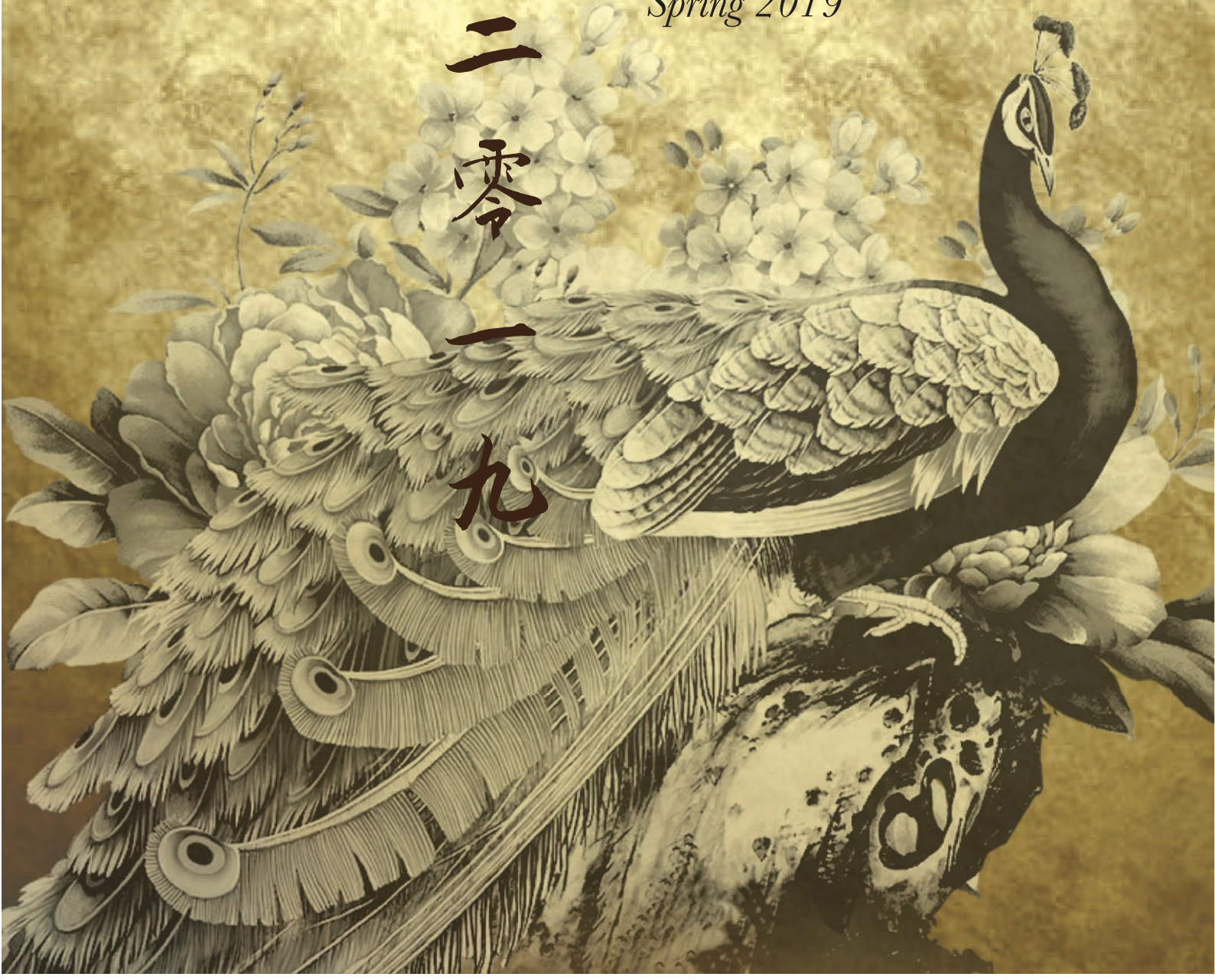
春季

二零一九



Menu

Spring 2019





Our Story

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Cantonese cuisine, also known as Yue cuisine refers to the dishes of China's Guangdong (Kwangtung) Province, particularly the provincial capital Guangzhou (Canton). It is one of the Eight Culinary Traditions of Chinese cuisine.

Many cooking methods are used, with steaming and stir-frying being the most favoured due to their convenience and rapidity. Other techniques include shallow frying, double steaming and braising.

For many traditional Cantonese cooks, the flavours of a dish should be well balanced. Spices should be used in modest amounts to avoid overwhelming the flavours of the primary ingredients, and these ingredients, in turn, should be at the peak of their freshness and quality.

Canton!Canton! aims to present Cantonese-style cuisine in an authentic and traditional fashion while offering modern, fresh perspectives on the cuisine when appropriate.

At the helm is our Executive Chef Jacky Chan, who brings his many years of experience and creativity to the kitchen. Our crowd favourites are, without doubt, our bestselling Baked BBQ Pork Buns, our unforgettable Dumplings, offered in our sizeable array of Yum Cha dishes and our daily, freshly roasted Hong Kong Style Roast Meats.

With intimate seating for 80 in a dining room reminiscent of the night markets of 1930's Canton, suffused with mood lighting and a selection of music from that era, we aim to transport our guests back to a time of romance and culture.

Now presenting up to 80 dishes, and complimented by a hand-picked selection of great Australian and French wines, let us offer you an unforgettable dining experience...

前菜



Appetizers and Double-boiled Soups

Something to whet the appetite...

心思炖汤

*

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S1



S3



S2



Lotus Rhizomes and Peanuts Soup

With Pork and Dried Squid

10.90

S1

Traditional Chinese Herbal Chicken Soup

Served with Solomon's Seal, Cinnamon Vine and Wolfberries

10.90

S2

Watercress and Red Dates Soup

With Pork and Dried Squid

10.90

S3

花生
蓮藕
章魚
干
赤肉
湯

玉竹
寧神
清
雞
湯

西洋菜
紅
棗
章魚
干
赤肉
湯

皇
牌
點
心
拼
盤

The Birdcage

Our Signature Dim Sum

Combination Platter (9 pieces)

27.90

A1 overleaf



花
雕
糟
鹵
醉
雞

Drunken Chicken

Cold-cut Chicken soaked in Shaoxing Rice Wine

10.90

A2 overleaf

皮
蛋
酸
姜

Century Preserved Egg

Served with Pickled Ginger Slices

8.90

A3 overleaf

香
脆
魚
絲

Deep-Fried Crispy Fish Fries

6.80

A5 overleaf

香
炯
花
生

Stewed Peanuts

4.90

A6 overleaf



A1

A2



A3



A6



A5



巧
手
点
心

Dim Sum

Fresh Premium Ingredients...handmade to perfection



D10



D9



D7

D11



D1



Dragon's Breath Dumplings

*Dumplings stuffed with Pork and Prawns,
dressed in Chilli Oil
(6 pieces)*

D7



10.90

紅
油
辣
餃
子

金
牌
叉
燒
包

Our Signature Baked BBQ Pork Buns

*Crunchy on the outside and stuffed
with savoury caramelised Pork
(2 pieces)*

7.90 D1



Phoenix Claws

*Braised Chicken Feet served on a bed of
Beancurd Skin with Abalone Sauce*

8.90

鮑
汁
焗
鳳
爪

腊
味
萝
卜
糕

Pan-Fried Radish Cakes

*With Chinese Sausages and Dried Shrimps
(3 pieces)*

8.90 D10

Steamed Beancurd Skin Folds

*Stuffed with Pork, Water Chestnuts,
Black Fungus and Carrots.
Served with Abalone Sauce
(3 pieces)*

D9

9.90

鮑
汁
鮮
竹
卷

香
芒
炸
蝦
筒

Deep-Fried Mango Prawn Rolls*

*Stuffed with Fresh Mango and Prawns
*Seasonal Item
(3 pieces)*

10.90 D11



D2



D12



D3



D5



D6



D13



Pan-Fried Beancurd Skin Rolls

Stuffed with Prawns and with just a hint of Cheese
(3 pieces)



D12 10.90

Crispy Spring Rolls

Crunchy on the outside...stuffed with tender Roasted Duck and Egg White
(3 pieces)



D13 9.90

Steamed Traditional Pork Ribs

Served with Fermented Black Bean Sauce
9.90

芝士腐皮卷

火鴨蛋白春卷

豉汁蒸肉排

魚子燒賣皇

晶瑩鮮蝦餃

黑蒜菠菜汁蝦餃

香蒜金菇菠菜餃

Shiu Mai

Traditional Pork and Prawn Dumplings topped with Flying Fish Roe
(4 pieces)

10.90 D2

Har Gao

Crystal Prawn Dumplings...fresh Prawns in a Delicate Translucent Wrap
(4 pieces)

10.90 D3



Phoenix Eyes

Succulent Prawns topped with Black Garlic in a Delicate Jade-Green Wrap
(3 pieces)

10.90 D5



Spinach Dumplings

Stuffed with Garlic and Enoki Mushrooms
(3 pieces)

10.90 D6



港 式 燒 味

From the Roast Station

Hong Kong Style BBQ

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R3



R2



Crispy Roast Pork Belly
Individual Serve
R2 13.90

Premium Platter of Roast
Duck, Char Siew and
Crispy Roast Pork Belly



29.90

Traditional Char Siew
Honey Glazed BBQ Pork served with our
Signature Sauce
Individual Serve
R3 13.90

脆皮烧肉 / 例牌

至尊烧腊大拼盘

蜜汁叉烧 / 例牌

港式烧鸭

Traditional Hong Kong
Style Roast Duck

Served with Plum Sauce

例 Quarter Duck

牌 18.90

半 Half Duck

只 33.90



蜜汁叉烧拼港式烧鸭

Combination Char Siew and
Roast Duck Platter

22.90

脆皮烧肉拼港式烧鸭

Combination Crispy Roast
Pork Belly and Roast
Duck Platter

22.90

蜜汁叉烧拼脆皮烧肉

Combination Char Siew and
Crispy Roast Pork Belly
Platter

22.90



CONGEE

Treasures of the Sea Congee

*Served with Prawns, Scallops,
and Fish Slices*

15.90

Wild Prawns Congee

*Sweet Wild Prawns,
delicately simmered in hot Congee*

15.90

Chicken and Mushroom Congee

14.90

Traditional Fisherman's Bowl Congee

Served with Tender Fish Slices

15.90

广东海皇粥

爽滑虾球粥

北菇滑鸡粥

香滑鱼片粥

招牌艇仔粥

皮蛋瘦肉粥

炸油条(附加)

Hong Kong Boat Congee

*Served with Fish Fillets, Jellyfish,
Pork Rinds and Peanuts*

15.90

Traditional Century and Salted Egg with Pork Congee

A Classic...

Beloved the World Over

14.90



Deep-Fried Dough Fritters (Add-on)

Served in a Dim Sum Basket

4.90

厨 师 精 选

Mains | Share Plates

Chef's Selection

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M3



M9



M5



Singapore Hainan Chicken

(available for Dinner only)

Served with Homemade Chilli, Sweet Dark Soy and Ginger and Shallot Sauces



Half Chicken 半

25.90 只

新加坡海南鸡

Braised Pork Belly with Preserved Vegetables

Rich tender Pork Belly perfectly contrasted with salty Mustard Greens



M9

24.90

甜梅菜扣肉

当归药材鸭

'Ten Wonder' Herbal Duck

From a recipe handed down through the generations, a perfectly roasted duck is dressed in a broth made from traditional Chinese herbs and spices.

半 **Half Duck**

只 39.80



酸姜蜜抽鸡

Honey Soy Chicken

Served with Pickled Ginger Slices

22.90

M5

柠檬脆鸡排

Deep-Fried Crispy Chicken

Served with a Tangy Lemon Dipping Sauce

22.90

M3





M8

M7

M6

Short Soup with
Prawn Wontons

5 pieces

12.90

鲜
虾
云
吞

Braised Pork Knuckles
with Sweetened Vinegar

A Traditional Classic

M8

24.90

寻
味
陈
醋
猪
手

Kung Pao Chicken
Nanyang-Style

*A Crowd Favourite reinvented with
Dried Chillies and Cashews*

M6

22.90

南
洋
宫
保
鸡
丁

金
薯
黑
椒
鸡

Black Pepper Chicken

Our love letter to Szechuan...

served with potatoes in a rich, smoky sauce.

Not for the faint-hearted!

22.90



M7



萝
卜
炯
牛
腩

Stewed Beef with
White Radish

*Tender chunks of Beef stewed in a rich broth
with Daikon Radish*

24.90





M21

M22

M19

Deep-Fried Seven-Spiced Flowered Calamari

Our take on the beloved Salt & Pepper Squid - a 'beer-fect' accompaniment to our house beers!

13.90

七
味
魷
魚
花

Wok-Fried Prawns with Asparagus

in your choice of



M27
overleaf

XO Sauce
19.90

Garlic Sauce
19.90

X
O
醬
蒜
茸

芦
笋
炒
虾
球

蒸鱼件

Steamed Barramundi
With your Choice of

清蒸 *Canton Soy Sauce*
25.90 M19

醬蒸 *Signature House Sauce*
25.90 M21

豉汁 *Black Bean Sauce*
25.90



維
吉
麥
蜜
汁
炸
魚
件

Deep -Fried Barramundi in Vegemite Sauce

A Traditional Classic with an Ozzie Twist!

25.90

M22



甜
酸
魚
片

Sweet and Sour Ling Fish

25.90

M12



M16



M27



**Braised Shiitake Mushrooms
with Broccoli**

Dressed in Oyster Sauce

M12

16.90

冬菇西兰花

肉松金砖豆腐

**Deep - Fried Crispy
Tofu Cubes**

With optional topping of Chinese Pork Floss

12.90

M11 overleaf



Wok-Fried Asparagus

in your choice of



XO Sauce XO 醬
17.90

Garlic Sauce 蒜茸
17.90

M15 overleaf

澳洲芦笋

脆鱼丝干煸

Wok-Fried Green Beans

Topped with Crispy Fish Fries

14.90

M17 overleaf



Baby Bok Choy

Dressed in Oyster and Garlic Sauce

M16

13.90

金蒜上海白菜

四季豆

金蒜西兰花

Broccoli

Dressed in Oyster and Garlic Sauce

13.90

M11

M15

M17

飯 面 類

Rice and Noodles

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N5



N2



N3



Fried Rice

A Traditional Classic with Roast Duck

14.90

火鴨炒飯

咸蛋王鮮蝦炒飯

Salted Egg Yolk Fried Rice with Prawns

17.90



Yangzhou Fried Rice

A Regional Specialty served with BBQ Pork and Prawns

N2

14.90

揚州炒飯



XO

X.O. Sauce Fried Rice

Premium Fried Rice with Prawns

17.90

N3



Vegetarian Fried Rice

With Shredded Egg and Assorted Vegetables

N5

12.90

素菜粒炒飯

醬鮮蝦炒飯

Steamed Jasmine Rice

Per Serve

2.90

絲苗(白飯)每位

N9



N8



N11



Noodles with Braised
Chicken Feet and
Abalone Sauce

Served Dry
14.90

鮑
汁
凤
爪
捞
面

X
O

酱
肉
丝

X.O. Sauce Fried
Noodles

Served with Shredded Pork
14.90

N8



Fried Noodles

With BBQ Pork and Soy Sauce

N11 12.90



叉
烧
豉
油
皇
炒
面

炒
面

鲜
虾

Prawn Wontons
Noodle Soup

17.90 N9



汤
面
/
捞
面

云
吞
汤
面

Noodles in a Soup Base or Dry

Per Serve
5.90

完美句点

Dessert

*

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Q1



Q5



Q7



Q6



Q2



Q3



无花果冻

Chilled Fig Jelly

Served on our Signature Chess Board

9.90

Q1



怀旧马来糕

Steamed Malay Cake

A fluffy confection of Eggs and Brown Sugar

Q5

6.90

杨枝甘露(冷)

Chilled Mango Puree

With Pomelo and Sago Pearls

8.90

Q2



流沙芝麻枣

Deep-Fried Sesame Balls

With Salted Egg Yolk Filling

3 pieces

Q6

8.90



香滑豆腐花

Chilled Silky Soy Pudding

7.90

Q3

竹炭鲜忌廉蛋挞

Fresh Crème Tarts in a Charcoal Shell

3 pieces

Q7

8.90



*

All prices are inclusive of GST