





1980 CHINESE RESTAURANT

MENU

符号注释



V—Vegetarian

CD—Contains Dairy Product

CN—Contains Nuts Product

CE—Contains Egg Product

GF—Gluten Free

┌—Mild

┌┌—Medium

┌┌┌—Hot Available



SEAFOOD

海鲜类





刺身拼盘
Sashimi platter

- 澳洲龙虾(Lobster)** **\$Market Price**
(姜葱 *Ginger & Shallots* / 椒盐 *Spicy Salt* / 刺身 *Sashimi*)

- 澳洲螃蟹(Crab)** **\$Market Price**
(姜葱 *Ginger & Shallots* / 椒盐 *Spicy Salt* / 金沙 *Salted Egg Yolk*)

- 游水活鱼(Fresh Fish)** **\$Market Price**
(清蒸 *Steamed*)

招牌

香辣烤鱼 \$66

Whole Barramundi with Spicy Soup



□ 蒜子虾球 (Garlic King Prawns)

GF \$33

□ 椒盐虾球 (Salt & Pepper King Prawns)

GF \$33



香葱虾球 \$33

Shallot King Prawns   GF



点心

DUMPLINGS

玖零
壹捌



招牌

小笼包 \$16/8PCs
Shanghai Style Pork Dumplings

Steamed Prawn Chives Pork Dumplings (Purple)
三鲜蒸饺 (紫色) \$22 / 15PCs

Steamed Beef Dumplings (Orange)
牛肉蒸饺 (橙色) \$20 / 15PCs

Steamed Pork Dumplings (Pink)
猪肉蒸饺 (红色) \$19 / 15PCs

Steamed Chicken Dumplings (White)
鸡肉蒸饺 (白色) \$18 / 15PCs

Steamed Vegetable Dumplings (Green)
素蒸饺 (绿色) ✓ \$17 / 15PCs

Steamed Mixed Dumplings (Rainbow)
五色蒸饺 \$25

招牌

玖零壹捌





头盘

ENTRÉE

招牌

鸡粒生菜包 \$22

Chicken Sang Choy Bao (4PCS)





椒盐鹌鹑 \$12 **GF**
Salt & Pepper Quail



- 素春卷 *Vegetable Spring Rolls (2PCs)* **V** \$6

- 烤鸭卷 *Peking Duck Rolls (2PCs)* \$8

- 鸡茸粟米汤 *Chicken & Sweet Corn Soup* \$7

- 酸辣汤 *Hot & Sour Soup (V Available)* \$7



蕃茄牛肉汤 \$9
Beef & Tomato Soup

玖零
壹捌

凉菜

小

吃

招牌

羊肉串 (6串) \$15

Lamb Skewers

(6 Skewers) GF





蒜泥白肉 \$28

Sliced Pork Belly Salad with Garlic Sauce

□ **凉拌土豆丝 (Potato Strips Salad)**

\$22



凉拌芥末木耳 \$28

Fungus Salad with Wasabi Sauce



口水鸡 \$25

Mouthwatering Chicken  CN

什锦泡菜 Assorted Preserved Vegetables   GF \$18

油炸花生米 Fried Peanuts   CN \$15



凉粉 \$22

Bean Jelly

  CN





素菜



麻婆豆腐 \$25
Mapo Tofu  

VEGETARIAN



招牌

干煸四季豆 \$28

Chili Beans (V, GF Available)

□ 炒什蔬 *Stir Fried Mixed Vegetables*
(V, GF Available)

\$22

□ 土豆丝 (清炒, 酸辣, 醋溜)
Stir Fried Potato Strips V

\$22



招牌

地三鲜 \$28

Stir Fried Eggplant Potato & Capsicum

V



蚝油芥兰 *Chinese Broccoli with Oyster Sauce* V \$22



□ 醋溜白菜 (*Stir Fried Viengary Chinese Cabbage*) V \$22

□ 蒜蓉西兰花 (*Stir Fried Broccoli with Garlic Sauce*) GF V \$22

□ 西红柿炒鸡蛋 (*Stir Fried Egg with Tomato*) V \$22



家常豆腐 \$28

Stewed Tofu in Home Style

V



牛羊 肉

LAMB
& BEEF



萝卜牛腩煲 \$33

Stewed Beef Brisket With White Radish



招牌

水煮牛肉 \$38
Sliced Beef in Hot
Spicy Soup

招牌

蒜香羊排 \$35
Lamb Cutlets in Garlic Flavor (4PCs)





铁板黑椒牛肉粒 \$35
*Diced Beef Eye
Fillet With Black
Pepper Sauce*




- **铁板蒙古羊 *Mongolian Lamb*** **\$30**

- **西兰花炒牛肉 *Stir Fried Beef With Broccoli*** **\$28**

- **沙爹牛 *Satay Beef*** CD CN **\$28**

- **豆豉牛 *Black Bean Beef*** **\$28**

- **野山椒炒牛肉 *Stir Fried Beef with Pickled Chilis***  **\$28**



孜然羊肉 \$33
Cumin Lamb



鸡 鴨

CHICKEN & DUCK

招牌

大盘鸡

*Special Braised Chicken
With Hand Made Flat Noodles
(Contains Bones)*

半份 *Half Serve* \$33

整份 *Full Serve* \$66





招牌 干煸辣子鸡 \$33
Dry Chili Chicken ㄣ ㄣ CN

□ 沙爹鸡 Satay Chicken ㄣ CD CN \$28

□ 豆豉鸡 Black Bean Chicken \$28

□ 腰果鸡 Chicken with Cashew nuts GF CN \$28

- 宫保鸡丁 (GongBao Chicken) ㄣ \$28

- 小炒走地鸡 (Stir Fried Chopped Free Range Chicken) ㄣ \$45

- 蜜糖鸡 (Honey Chicken) \$28

- 香酥鸭 (Deep Fried Crispy Duck with Plum Sauce) \$33



招牌

啤酒鴨 \$33
Beer Drunken Duck

猪肉

PORK



农家小炒肉 \$28

Stir Fried Marinated Pork With Chili 





回锅肉 \$28

Twice Cooked Pork Belly



锅包肉 \$28 GF
Authentic
Sweet Sour Pork



京酱肉丝 \$30
Shredded Pork With Peking Sauce



鱼香肉丝 \$28

Yuxiang Shredded Pork 

- 糖醋排骨** **\$33**
(Slow Cooked Pork Ribs with Sweet Sour Sauce)

- 红烧排骨炖土豆** *(Red Braised Pork Ribs with Potatos)* **\$33**

- 青椒肉丝** *(Stir Fried Shredded Pork with Capsicum)* **\$28**

- 泡菜小炒肉** **\$28**
(Stir Fried Marinated Pork with Pickled Vegetables) 

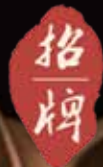
面饭

RICE & NOODLES



扬州炒饭 \$16
Yangzhou Fried Rice **CE**

- 白米饭 *Plain Jasmine Rice* \$3/person
- 素炒饭 *Vegetable Fried Rice* **CE** \$16
- 新洲炒米粉 *Singapore Noodles* **GF** \$16
- 宽面炒面 *Stir Fried Hand Made Flat Noodles* **CE** \$16



豉椒鸡粒炒饭 \$16
Spicy Diced Chicken Fried Rice **CE**

