

## ENTREE 風味小吃

- G1.  Salt & Chilli Pepper Soft Shell Crab 椒鹽軟殼蟹 14.8
- G2.  Crispy Skin Roast Pork 脆皮燒肉 14.8
- G3.  Sesame Oil Shredded Chicken with Jelly Fish 海蜇手撕雞 13.8
- G4.  Poached Pork Trotter Slices with Jelly Fish 海蜇拼薰蹄 13.8
- G5.  Roast Duck 明爐燒鴨 13.8
- G6.  Stir Fried Radish Cake with XO Sauce XO醬炒蘿蔔糕 K1
- G7.  Stir Fried Flour Rolls with XO Sauce XO醬炒腸粉 K1
- G8.  Jelly Fish with Sesame Oil 麻香淨海蜇 K2
- G9.  Cucumber Salad 手拍蒜青瓜 K1

## PORRIDGE & RICE 粥、飯

- H1.  Dried Scallop Fried Rice 玉蘭帶子粒瑤柱炒飯 20.8
- H2.  Fujian Fried Rice 福建炒飯 18.8
- H3.  Seafood Porridge 海鮮粥 16.8
- H4.  Fish Fillet Porridge 斑片粥 14.8
- H5.  Pine Nuts Vegetarian Fried Rice 松子齋炒飯 K2
- H6.  Minced Beef Fried Rice 美極牛崙炒飯 K2
- H7.  Salted Fish Chicken Fried Rice 咸魚雞粒炒飯 K2
- H8.  Yangzhou Fried Rice 揚州炒飯 K2
- H9.  Stir Fried Vegetables 清炒時菜 K2
- H10.  Chicken Salted & Preserved Egg Porridge 雙雞雞蓉粥 K2
- H11.  Ground Beef Porridge 碎牛粥 K2
- H12.  Pork & Century Egg Porridge 皮蛋瘦肉粥 Large 大 K2  
Small 小 S
- H13.  Vegetables with Oyster Sauce 郊外油菜 K1
- H14.  Crispy Dough Stick 油條 S
- H15.  Steamed Rice 絲苗白飯 (Bowl 碗) 2

## DESSERT 甜品

- J1.  Durian Mochi (3pcs) 冰雪榴蓮糯米糍 K1
- J2.  Jelly with Sago 西米啫喱 M
- J3.  Malaysian Sponge Cake 古法蒸馬拉糕 M
- J4.  Assorted Pudding 各款布丁 S
- J5.  Chinese Herbal Jelly 杞子桂花啫喱 S
- J6.  Jelly 三色啫喱 S
- J7.  Peanut Mochi 花生糯米糍 S
- J8.  Bean Curd Jelly 香滑豆腐花 S

## DRINK 飲品

### Soft Drinks (Canned)

- K1.  Sprit 3
- K2.  Coke 3
- K3.  Coke No Sugar 3
- K4.  Diet Coke 3
- K5.  Fanta 3
- K6.  Soy Bean 3
- K7.  Chrysanthemum Tea 3
- K8.  Lemon Lime & Bitter 5.5
- K9.  Ginger Beer 5.5

### Water

- K10.  Soda Water (300ml) 3.5
- K11.  Still Water (500ml) 2.5
- K12.  Still Water (1.5L) 5
- K13.  Sparkling Water (1L) 6

### Iced Tea

- K14.  Iced Tea - Peach 4.5
- K15.  Iced Tea - Lemon 4.5

### Juice

- K16.  Orange Juice 橙汁 S
- K17.  Apple Juice 蘋果汁 S
- K18.  Watermelon Juice 西瓜汁 S

### Hot Drink

- K19.  Chinese Tea (Per Person) 1.5
- K20.  Hot Water (Per Person) 1.5

Special Order						
<b>Total</b>			經手人			T/D
Name			PH			

GST Included, Public Holiday Surcharge 10%  
Takeaway Container 50c each  
Corkage Charge \$2

<b>S</b>	<b>M</b>	<b>L</b>	<b>XL</b>	<b>R</b>	<b>K1</b>	<b>K2</b>
4.9	5.9	6.8	7.5	7.9	8.8	12.8

# 旺寶

The Wang's Treasure House  
海鮮酒家

### Trading Hours :

#### LUNCH

<b>Mon - Fri</b>	10:30am - 3:00pm
<b>Sat - Sun</b>	10:00am - 3:00pm
<b>Public Holiday</b>	

#### DINNER

<b>Sun, Mon, Thu</b>	5:00pm - 10:00pm
<b>Fri - Sat</b>	5:00pm - 10:30pm

### Lunch Special 午市特價 (Mon - Fri 星期一至五)

**All Serve with Steamed Rice / Fried Rice**  
配白飯或炒飯

**All Price \$13.8**

Honey Chicken 蜜糖雞球  
Spare Ribs with Peking Sauce 京都骨  
Sweet & Sour Pork 咕嚕肉

\* Extra \$5 for changing King Prawn or Seafood  
轉蝦球或海鮮加5元

Beef or Chicken with 牛肉或雞柳 配	Chilli Sauce 辣椒汁 Satay Sauce 沙嗲汁 Mongolian Sauce 蒙古醬汁 Black Bean Sauce 豆豉汁 Vegetables 蔬菜
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Tel : 9275 4020 / 9275 4023  
Add : 4 Wellington Road, Morley

## STEAMED DIM SUM 蒸點

- A1.  Prawn Dumplings 招牌鮮蝦餃王 R
- A2.  Scallop Dumplings 澳洲帶子餃 R
- A3.  Prawn & Scallop Siu Mai 鮮蝦帶子燒賣 R
- A4.  Crab Meat & Prawn Dumplings 蟹肉蟹膏餃 R
- A5.  Sticky Rice Chicken Parcel 珍珠糯米雞 R  
Add Fried Egg \$2 Extra 煎蛋加2元
- A6.  Steamed Egg Yolk Buns 流沙奶皇包 XL
- A7.  Shanghai Dumplings (4pcs) 上海小籠包 XL
- A8.  T-Bone Beef Ribs with Black Pepper Sauce 黑椒牛仔骨 XL
- A9.  XO Prawns Tofu XO醬蒸鮮蝦王子豆腐 XL
- A10.  Siu Mai - Pork Dumplings 蟹子燒賣王 XL
- A11.  Spinach Dumplings 金蒜菠菜餃 XL
- A12.  Prawn & Chives Dumplings 碧綠韭菜餃 XL
- A13.  Prawn & Shark Fin Dumplings 鳳眼魚翅餃 XL
- A14.  Prawn & Coriander Dumplings 香茜餃 XL
- A15.  Stuffed Eggplant Black Bean Sauce 豉汁煎釀茄子 XL
- A16.  Teochew Dumplings 潮州蒸粉菓 XL
- A17.  Bean Sheet Rolls 蠔皇鮮竹卷 L
- A18.  Curry Fish Balls 咖喱魚蛋 L
- A19.  Sticky Rice Rolls 臘味糯米卷 L
- A20.  Beef Balls 鮮竹蒸牛肉丸 L
- A21.  Pork Spare Ribs 香蒜豉汁排骨 L
- A22.  Steamed Chicken Bundles 香滑雞扎 L
- A23.  Steamed Custard Buns 奶皇包 L
- A24.  Vegetarian Rolls 羅漢齋竹卷 M
- A25.  Chicken Feet 百味醬鳳爪 M
- A26.  Beef Honeycombe Tripe 柱侯金錢肚 M
- A27.  Beef Tripe with Ginger & Shallot 姜蔥牛柏葉 M
- A28.  Beef Tendon 百搭醬扣牛筋 M
- A29.  BBQ Pork Buns 蠔皇叉燒包 M
- A30.  Steamed Chicken & Prawn Buns 薑汁雞包仔 M

## PAN/DEEP FRIED DISHES 煎炸點

- B1.  Salt & Chilli Pepper Squid Tentacles 椒鹽魷魚鬚 K2
- B2.  Deep Fried Prawn Dumplings with Mayo 沙律鮮蝦角 R
- B3.  Deep Fried Crab Claws 百花炸蟹鉗 R
- B4.  Pan Fried Prawn & Chive Cake 韭菜煎蝦餅 R
- B5.  Deep Fried Carb Meat Ball 鮮蝦蟹球 R
- B6.  Seafood Rolls 沙律海皇卷 R
- B7.  Cheese & Prawn Balls 芝士蝦球 R
- B8.  Vegetarian Spring Rolls (4pcs) 素炸春卷 XL
- B9.  Seaweed Prawn Fritters Rolls 紫菜鮮蝦卷 XL
- B10.  Radish Puff Pastry 千層羅卜絲酥 XL
- B11.  Grand Sesame Ball 大煎堆 L
- B12.  Salted Egg Yolk & Yam Puff Pastry 蛋黃芋蓉酥 L
- B13.  Pan Fried Shanghai Pork Dumplings 香煎鍋貼餃 L
- B14.  Pan Fried Vegetarian Bean Sheet Skin 香煎腐皮齋卷 L
- B15.  Pan Fried Buns 香蔥生煎包 M
- B16.  Football-Fried Chicken & Dried Shrimp Dumplings 金衣咸水角 M
- B17.  Deep Fried Yam Dumplings 椰香蜂巢炸芋角 M
- B18.  Pan Fried Radish Cake 臘味蘿蔔糕 M
- B19.  Sesame Seed Ball with Red Bean Paste 荳沙煎堆仔 M
- B20.  Black Sesame Ball with Custard Paste 黑芝麻搗沙煎堆仔 M

## RICE FLOUR ROLLS 腸粉類

- C1.  Prawn Stuffed Crispy Dough Stick Rice Flour Rolls 鮮蝦得意腸 R
- C2.  Scallop Rice Flour Rolls 鮮帶子腸粉 R
- C3.  King Prawns Rice Flour Rolls 鮮蝦腸粉 XL
- C4.  Crispy Dough Stick Rice Flour Rolls 金鈎炸兩腸 XL
- C5.  Vegetarian Rice Flour Rolls 羅漢齋腸粉 L
- C6.  Pan Fried Dried Shrimp Rice Flour Rolls 香煎蔥花蝦米腸粉 L
- C7.  BBQ Pork Rice Flour Rolls 叉燒腸粉 L
- C8.  Minced Beef & Coriander Rice Flour Rolls 牛肉腸粉 L
- C9.  Plain Rice Flour Rolls 混醬齋腸粉 M

## BAKED DIM SUM 焗點

- D1.  Baked Spinach & Scallop/Oyster 菠菜焗生蠔 K2
- D2.  Baked Salted Egg Yolk Buns 金牌流沙包 XL
- D3.  Durian Puff Pastry 香杏榴蓮酥 L
- D4.  Chicken Pie 酥皮焗雞肚 L
- D5.  BBQ Pork Puff Pastry 蜜汁叉燒酥 M
- D6.  Baked Pineapple Buns 酥皮菠蘿包 M
- D7.  Egg Tarts 港式酥皮蛋撻 M
- D8.  Baked B.B.Q. Pork Buns 叉燒餐包 M
- D9.  雞尾包 Baked Sliced Coconut Buns M

## NOODLES SOUP 湯粉、麵

- |   | Bowl 碗 | Big Bowl 窩 |
|---|--------|------------|
| E1. <input type="checkbox"/> Seafood E-Fu Noodles Soup 海鮮湯伊麵                                | 20.8   | 30.8       |
| E2. <input type="checkbox"/> Century Egg & Fish Fillet with Coriander Noodles Soup 芫茜皮蛋魚片湯米 | 18.8   | 28.8       |
| E3. <input type="checkbox"/> Combination E-Fu Noodles Soup 什錦湯伊麵                            | 16.8   | 26.8       |
| E4. <input type="checkbox"/> Preserved Vege & Duck Meat Rice Noodles Soup 雪菜鴨絲湯米            | 16.8   | 26.8       |
| E5. <input type="checkbox"/> Beef Tendon & Brisket Rice Noodles Soup 牛筋腩湯米/麵                | 14.8   | 24.8       |

## NOODLES 粉、麵

- F1.  Crab Meat E-Fu Noodles 蟹肉燴伊面 23.8
- F2.  Stir Fried Seafood with Egg Noodles 海鮮炒麵 20.8
- F3.  Stir Fried Combination with Egg Noodles 什錦炒麵 16.8
- F4.  Preserved Vegetable & Duck Meat Noodles 雪菜鴨絲炒麵 16.8
- F5.  Stir Fried Bitter Melon and Spare Ribs Egg Noodles 涼瓜排骨炒麵 16.8
- F6.  Singapore Style Fried Mei Fun 星州炒米 14.8
- F7.  Stir Fried Noodles with Mixed Vegetables 什菜炒麵 14.8
- F8.  Stir Fried Chicken/Beef Egg Noodles 雞柳或牛肉炒麵 14.8
- F9.  Stew E-Fu Noodles 乾燒伊面 14.8
- F10.  Fried Soft Noodles with Soya Sauce 豉油皇炒麵 K1

Choice of : Egg Noodles/Rice Noodles/Ho Fan  
Egg Sauce Extra \$3.  
可選河粉、米粉乾炒或濕炒或滑蛋加3元