

A painting of a young child, possibly a girl, standing against a red brick wall. The child is wearing a vibrant red traditional Chinese jacket with gold embroidery on the collar and cuffs, and a long, flowing green skirt. The child's hands are clasped in front of them, holding a small, dark object. The background is a textured red brick wall. The overall style is that of a classic oil painting.

祿記

LUCKEE

BY SUSUR LEE

SOUP 湯

SZECHUAN HOT & SOUR SOUP

with seafood

**vegetarian available*

酸辣羹

10

SEAFOOD 海

SALT & PEPPER SPICED CRISPY SQUID

with "golden sand"

椒鹽鮮魷

16

SZECHUAN KUNG PAO SHRIMP

with cashew nuts

四川宮保蝦

21

QUICK SAUTEED SCALLOPS

with sweet soya glaze

豉油皇帶子

21

CANTONESE STYLE SPICY BLACK BEAN LOBSTER

辣味豉汁鮮龍蝦

45

FISH 魚

BAKED MARINATED FILLET OF COD

crab & sauteed egg white, vinegar ginger reduction

醬汁烤鱈

22

HONG KONG STYLE STEAMED WHOLE SEA BASS

with leeks, ginger, & sweet soya juice

** deboned*

港式清蒸西槽

28

MEAT 肉

DUCK 鴨

LUCKEE DUCK

with chinese pancake, apple, cucumber, leek & cranberry relish

祿記烤鴨

for two 22 for four 42

with 5 spice torchon of foie gras

五香鵝肝片

10

PORK & CHICKEN 猪、雞

WUXI BRAISED PORK RIB

puree of butternut squash & sauteed apples

無錫肉排

23

SWEET & SOUR CHICKEN

with oven baked pineapple

橙醋咕嚕雞

22

TWO WAY SHANGHAI HAM

with osmanthus honey, steamed whole wheat buns,

mustard & crispy tofu skin

滬式桂花蜜糖火腿

21

HOT POT TAIWANESE STYLE 3-CUP CHICKEN

summer vegetables

台灣三杯雞

22

WOK SEARED CHICKEN & SHRIMP

with green onion, ginger & sweet bean sauce

香煎百花雞

24

CRISPY FRIED 5 SPICE CHICKEN

leeks & sweet basil and roasted garlic

五香脆酥雞

21

SPICY WOK FRIED BANG BANG CHICKEN
steamed chinese pancakes, celery, lap cheung, king mushroom,
preserved radish, jicama, tofu & green beans
八寶雞丁包餅
22

BEEF 牛

BLACK PEPPER FILET OF BEEF TENDERLOIN
lily bulb & baby spinach salad, malay chino garlic sauce
馬拉黑椒牛柳
29

CHAR SIU BEEF BRISKET
蜜汁叉燒牛排
22

GENERAL TAO CRISPY SESAME BEEF
左宗牛肉
22

VEGETARIAN 素

**SPICY HUNAN STYLE FRIED LOTUS ROOT
& CHINESE CELERY**
湖南炒蓮藕
12

SALT & PEPPER CRISPY TOFU
with "golden sand"
椒鹽脆豆腐
12

WOK FRIED GREEN BEANS
with preserved olive vegetable
乾煸四季豆
13

CRISPY HOUSE MADE SPINACH TOFU
with shimeji mushrooms
自製菠菜豆腐野菇
14

BABY SPINACH & CHRYSANTHEMUM LEAF
with tofu skin & sesame peanut dressing
麻醬菠菜茼蒿腐皮沙律
12

SZECHUAN SPICY MA PO TOFU
四川麻婆豆腐
12

WOK FRIED GARLIC BROCCOLI
ginger and golden slivered almonds
蒜炒杏仁西蘭花
10

RICE & NOODLES 飯、麵

CANTONESE STYLE GINGER FRIED RICE
with egg white, dried conpoy scallop, asparagus & bacon
干貝薑味蘆筍蛋白炒麵
16

YUNNAN FRIED GARLIC RICE NOODLES
with crab meat, black pepper & egg
雲南黑椒蟹肉炒新竹米
16

YUNNAN FRIED GARLIC VERMECILLI
with black pepper & egg
雲南黑椒炒新竹米
14

HONG KONG STYLE GINGER CHOW FAN
with egg white, asparagus & green onion
薑味蘆筍蛋白炒飯
14

Inquire about our private dining experience.

DIM SUM 點心

STEAMED 蒸

- 1 **HAR GOW** (4pc)
薑味蝦餃 shrimp dumplings, 9
- 2 **YU GOW** (2pc)
魚餃 fish dumplings, 6
- 3 **LONG XIA GOW** (2pc)
龍蝦餃 lobster & asparagus dumplings, 9
- 4 **SUI MAI** (4pc)
鮮蝦雞肉燒賣 chicken & shrimp dumplings with scallop, 9
- 5 **CHAR SIU BAO** (3pc)
叉燒包 bbq chinese pork, 9
- 6 **XIAO LONG BAO** (4pc)
老北京小籠包 pork soup dumplings, 8
- 7 **CHICKEN & TOFU SKIN DUMPLING** (3pc)
雞肉釀豆泡 ginger, chinese chives & oyster sauce, 8
- 8 **SCALLOP, PEASHOOT & KING MUSHROOM DUMPLING** (3pc)
帶子豆苗王子菇餃, 8
- 9 **SHRIMP CHEUNG FUN – RICE ROLL** (8pc)
香脆米紙蝦腸 with soya juice, 12
- 10 **CHICKEN CHEUNG FUN – RICE ROLL** (8pc)
脆米豆腐雞肉腸 with tofu, ginger, green onion & soya juice, 12

CRISPY 炸

- 11 **CRAB & TOFU CAKE** (4pc)
脆香螃蟹蝦肉豆腐餅 with shrimp & mushrooms, 7
- 12 **CURRY SHRIMP SPRING ROLL** (2pc)
咖喱蝦春卷, 7
- 13 **BRAISED BLACK PEPPER BEEF BAO** (3pc)
黑椒牛肉包, 9
- 14 **CURRY CHICKEN MUNG BEAN DUMPLING** (2pc)
蜂巢咖喱雞角 with mushrooms, 5
- 15 **SAVOURY CRISPY RICE DONUT** (2pc)
脆皮鹹水角 filled with chicken, choy po, chinese chives, jimica & shrimp, 6
- 16 **SHRIMP WITH TOFU SKIN DUMPLING** (3pc)
蝦釀豆泡 sweet & sour sauce, 8
- 17 **CHICKEN POT STICKER** (4pc)
雞肉鍋貼 chives, cabbage, black vinegar ginger dip, 8

VEGETARIAN 素

- 18 **STEAMED STICKY RICE WRAPPED IN LOTUS LEAF** (2pc)
荷葉素米雞 with mixed mushrooms & soya bean, 9
- 19 **STEAMED SPINACH & CHINESE CELERY DUMPLINGS** (2pc)
水晶上素餃 mushrooms, jimica, preserved olive vegetable, 6
- 20 **CRISPY TARO & TURNIP CAKE** (4pc)
脆口芋絲蘿蔔糕, 7
- 21 **CRISPY VEGETABLE SPRING ROLLS** (4pc)
上素炸春卷, 6
- 22 **SPINACH & MIXED VEGETABLES CHEUNG FUN – RICE ROLL** (8pc)
菠菜素腸粉 with soya juice, 8

DESSERT

RICE DONUT

with egg custard & sesame

流沙芝麻煎堆

4

PASSIONFRUIT & PINEAPPLE COCONUT MANGO PUDDING

with coconut mousse

百香菠蘿芒果布丁

7

CHOCOLATE CUSTARD STEAMED SPONGE ROLL

with chocolate sauce

朱古力馬拉卷

5

BLOOD ORANGE & LEMON CURD TART

whipped cream, dried lemon

鮮紅檸檬撻

4

WARM GINGER CUSTARD TART

薑汁蛋撻

4

“Chef Susur Lee’s Authentic Chinese Chopsticks”

available for purchase \$20 for two pairs

BAR MENU

SALT & PEPPER SPICED CRISPY SQUID

with 'golden sand'

椒鹽鮮魷

16

BACON WRAPPED SHRIMP

with spicy aioli

煙肉蝦卷

14

CRAB & TOFU CAKE

with shrimp & mushrooms

脆香螃蟹蝦肉豆腐餅

12

MINI BEEF BURGERS

stuffed with goat cheese

迷你漢堡

19

CURRY SHRIMP SPRING ROLLS

咖哩蝦春卷

12

CRISPY VEGETABLE SPRING ROLLS

上素炸春卷

12

KUNG PAO CHICKEN WINGS

宮保雞翼

12

TRUFFLE FRIES

with parmesan cheese

松露薯條

12