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**Bamboo
House
Chinese
Restaurant**

Bamboo House is synonymous with Northern Chinese cuisine in Australia since 1984 as being the first to launch a comprehensive Northern Chinese menu.

Our aim is to ensure that everyone who dines with us, whether for business or pleasure, always has a memorable food and wine experience in pleasant surroundings.

Whilst we encourage you to explore the distinctive flavours of Northern Chinese cuisine and our house specialties, we also have an excellent Cantonese repertoire that is sure to please. Our culinary team will take every possible effort to meet your special dietary requirements.

翠竹

名菜

Bamboo

House

Special

北京鴨

Peking Duck

Peking duck is prepared with centuries old recipe where it is air pumped, scalded and roasted in specially made 'hung oven'. The meat is served with house made steamed pancakes, spring onion, cucumber and peking duck sauce.

Half
52.00

Whole
96.00

(8 Pieces) (16 Pieces)

樟茶鴨

Sichuan Tea
Smoked Duck

This is a renowned dish from the Sichuan Province of China. The duck is prepared in several stages (Marinated in spices, steamed, smoked with tea leaves and then deep fried). It is served in a lotus bun with sauce and finely sliced spring onion.

Half
52.00

Whole
96.00

(8 Pieces) (16 Pieces)

If you have any food allergies or dietary requirements, kindly inform us prior to ordering as some food allergens (peanuts, MSG & etc) might be present in some of our sauces. Thank you.

如果您有任何食物過敏或者特殊飲食要求，請在點餐前告知我們，因為我們使用的一些醬料中可能含有花生或味精成分。謝謝。

海鮮小食

Seafood Appetisers

三色粉絲蒸帶子 18.00
Fresh Scallops (3 Pieces)
Steamed with Ginger &
Spring Onion/Chilli &
Black Bean/XO Sauce

三色蒸生蠔 18.00
Fresh Tasmanian Oysters (3 Pieces)
Steamed with Ginger &
Spring Onion/Chilli &
Black Bean/XO Sauce

蒜蓉蒸海蜆 33.60
Scampi (2 Pieces)
Steamed with Garlic

炒蛋白鮮奶(龍蝦或蟹肉) (Lobster) 42.00
Fluffy Egg White & (Crab) 32.00
Cream Omelette (2 Orders)
Choice of Lobster/Crab

海鮮芙蓉卷 22.00
Seafood Roll
With Scallops and Fish
Served with Mermaid's Tresses

椒鹽魷魚 (S)27.00
Salt & Pepper Calamari (M)54.00

薑蔥帶子 15.50
Stir-Fried Ginger Scallops (3 Pieces)

吉列明蝦 16.00
Prawn Cutlets (2 Pieces)

香脆芝麻蝦 16.00
Sesame Prawn Toasts (2 Pieces)

小食 Appetisers

生菜包	(Pork) 12.00
Lettuce Delight	(Seafood) 14.00
Choice of Pork/Seafood/Lobster	(Lobster) 22.00
香脆春卷	9.00
Pork Spring Roll	
蜜汁叉燒	16.00
Barbecue Pork Tenderloin	
美味香腸	9.00
Chinese Sausage	
黃金炸雲吞	9.00
Crispy Fried Wonton (6 Pieces)	
香酥紙包雞	16.00
Rice Paper Chicken (2 Pieces)	

點心餃子 Dumplings /Pastry

生煎鍋貼	16.00
Pan-Fried Eye Fillet Pot Stickers (4 Pieces)	
灌湯小籠包	10.50
Shanghainese Pork Dumplings (3 Pieces)	
紅油抄手	22.00
Poached Pork Wonton with Homemade Chilli Oil (6 Pieces)	
蒸牛肉餃	10.50
Steamed Beef Dumplings (3 Pieces)	
素餃	10.50
Steamed Vegetarian Dumplings (3 Pieces)	
三色點心	12.00
Trio Steamed Cantonese Dim Sim (Prawn, Scallop, Pork Siu Mai)	
蔥油餅	9.50
Spring Onion Pancake	
燒餅肉末	22.00
Sesame Puff with Minced Pork (2 Pieces)	

冷盤 Cold Dish

京城辣白菜	(S) 12.00
Peking Pickle Cabbage	(M) 18.00
豆瓣小青瓜	(S) 16.00
Soya Bean Paste Cucumber	(M) 24.00
太白花雕雞	(S) 18.00
Drunken Chicken	(M) 33.00
口水雞	(S) 18.00
Mouth Watering Chicken (Spicy)	(M) 33.00
虎皮煙素鵝	(S) 18.00
"Vegetarian" Goose	(M) 34.00
蔥油拌海蜆	(S) 18.00
Jelly Fish in Spring Onion and Sesame Dressing	(M) 34.00

湯類 Soups

雲吞湯	10.50
Wonton Soup	
雞茸粟米羹	10.50
Chicken Sweet Corn Soup (Vegetarian Available)	
雞茸冬菇羹	10.50
Chicken Mushroom Soup	
酸辣湯	10.50
Hot and Sour Soup (Vegetarian Available)	
瑤柱鴨絲羹	14.00
Shredded Duck with Dried Scallop Soup	
蟹肉粟米羹	14.00
Crab Meat Sweet Corn Soup	

翠竹 海鮮 Bamboo Seafood

生猛澳洲龍蝦 Live Australian Lobster from Tank	Seasonal Price
生猛泥蟹 Live Mud Crab from Tank (Subject to Availability)	Seasonal Price
新鮮澳洲龍蝦 Fresh Australian Lobster Tail (650g – 700g)	168.00
蠔油燜鮑魚 Braised Abalone with Oyster Sauce (2 Pieces)	84.00
蔥燒海參 Braised Sea Cucumber with Spring Onion	92.00
冬菇蝦球 Jumbo Prawn with Chinese Mushroom & Greens	48.00
XO蝦球 Jumbo Prawn in XO Sauce	48.00
蒜子蝦球 Jumbo Prawn in Garlic Sauce	48.00
乾燒蝦球 Jumbo Prawn in Shanghainese Chilli Sauce	48.00
宮保蝦球 Jumbo Prawn in Sichuan Chilli Sauce (Battered) or Numbing Chilli Sauce (Not battered)	48.00
芥末蝦球 Jumbo Prawn in Wasabi Sauce (Battered)	48.00
椒鹽蝦球 Jumbo Prawn Tossed with Salt and Pepper (Battered)	48.00
黃金蝦球 Jumbo Prawn in Salted Egg Yolk (Battered)	48.00

翠竹 海鮮

Bamboo Seafood

XO帶子 48.00
Scallop in XO Sauce

蒜子帶子 48.00
Scallop in Garlic Sauce

西蘭花伴帶子 48.00
Scallop with Broccoli

清蒸魚片 45.00
Steamed Rockling Fillets
with Ginger and Spring Onion

鼓汁蒸魚片 45.00
Steamed Rockling Fillets
with Black Bean Sauce

XO醬蒸魚片 45.00
Steamed Rockling Fillets
with XO Sauce

時菜魚片 45.00
Sauté Rockling Fillets
with Seasonal Greens

宮保魚片 45.00
Rockling Fillets
in Sichuan Chilli Sauce (Battered)

清蒸/煎封野盲曹 Seasonal Price
Barramundi Fillets
Steamed/Wok Seared

清蒸/煎封銀鱈魚 Seasonal Price
Patagonian Toothfish
Steamed/Wok Seared

雞鴨類

Poultry

冬菇扒鴨 Steamed Duck with Chinese Mushroom	39.00
時菜雞柳 Chicken Fillets with Seasonal Greens	38.00
醬爆核桃雞丁 Chicken Fillets with Walnut in Soya Bean Paste	38.00
宮保雞柳 Chicken Fillets in Sichuan Chilli Sauce or Numbing Chilli Sauce	38.00
黑椒雞柳 Chicken Fillets in Black Pepper Sauce	38.00
檸檬雞 Lemon Chicken	38.00
煎雞雞 Seared Boned Chicken with Shallots and Garlic Sauce	38.00
脆皮炸子雞 Crispy Skin Chicken	38.00

羊肉類

Lamb

小茴香羊架 Wok Seared Spicy Lamb Cutlets (4 Pieces)	44.00
蒙古式炮羊肉 Sliced Lamb Fillets with Shallots Mongolian Style	45.00

牛肉類 Beef

時菜牛肉 Sliced Beef Tenderloin with Seasonal Greens	42.00
鼓汁牛肉 Sliced Beef Tenderloin in Black Bean Sauce	42.00
沙爹牛肉 Sliced Beef Tenderloin in Satay Sauce (Peanut and Spices)	42.00
鐵板香牛肉 Sizzling Sichuan Beef Tenderloin (with Sweetness) or Numbing Chilli Sauce	42.00
乾炒牛柳絲 Sichuan Dry-Fried Beef	42.00
中式牛柳 Wok Seared Eye Fillet in Cantonese Sauce	48.00
燒汁牛柳 Wok Seared Eye Fillet in BBQ Sauce	48.00
芥末牛柳 Wok Seared Eye Fillet in Wasabi Sauce	48.00
XO牛柳 Wok Seared Eye Fillet in XO Sauce	48.00
黑椒牛柳 Wok Seared Eye Fillet in Black Pepper Sauce	48.00
黑松露牛柳 Wok Seared Eye Fillet in Black Truffle Pate	53.00
金蒜和牛粒 Seared Australian M9 Wagyu with Air-Dried Garlic and Chilli	118.00

豬肉類

Pork

椒鹽排骨	38.00
Deep-Fried Pork Ribs in Spicy Salt	
京汁排骨	38.00
Mandarin Style Pork Ribs	
鎮江排骨	38.00
Pork Ribs in Chinese Vinegar Sauce	
咕嚕肉	38.00
Fresh Sweet and Sour Pork	
京汁豬柳絲	38.00
Dry-Fried Strips of Pork Tenderloin Glazed in Mandarin Sauce	

芙蓉

Omelette

翠竹奄列	38.00
Combination Omelette (Meat/Vegetarian)	
蝦球奄列	42.00
Prawn Omelette	
賽螃蟹	45.00
Fluffy Egg White Omelette with Dried Scallops and Fish	

家常小菜

Rustic Home Dishes

乾燒二鬆 36.00
Mermaid's Tresses

乾煸四季豆 36.00
Pan Fried Beans
with Minced Pork and Preserved Turnip

麻婆豆腐 36.00
Grandma's Bean Curd (Spicy)

魚香茄子 36.00
Eggplant Sichuan Style

時令蔬菜 36.00
Sauté Fresh Greens

清炒芥蘭 36.00
Sauté Chinese Broccoli

蒜蓉菠菜 36.00
Sauté Spinach with Garlic

鼓汁茄子四季豆 36.00
Eggplant and String Beans
in Black Bean Sauce

麵飯

Noodles & Rice

翠竹煎麵 Pan Fried Egg Noodles with Combination of Seafood and Meat	38.00
雞柳/叉燒/牛肉/什菜煎麵 Pan Fried Egg Noodles with Meat or Vegetables	36.00
海鮮煎麵 Pan Fried Egg Noodles with Seafood	45.00
海鮮炒拉麵 Peking Pull Noodles with Seafood (Stir-Fried)	45.00
肉絲冬菇炒拉麵 Peking Pull Noodles with Shredded Pork and Mushroom (Stir-Fried)	36.00
鴨絲炒拉麵 Peking Pull Noodles with Shredded Duck (Stir-Fried)	36.00
星洲炒米粉 Singapore Stir-Fried Noodles	36.00
翠竹炒飯 Bamboo House Fried Rice (Vegetarian Available)	(S) 12.00 (L) 22.00
絲苗白飯 Steamed Rice (Per Person)	3.50
銀絲卷 Silver Thread Bread (Steamed or Fried)	8.00

素食 Vegetarian

香脆春卷 Spring Roll	9.00
蔥油餅 Spring Onion Pancake	9.50
香酥紙包卷 Rice Paper Roll (2 Pieces)	16.00
生菜包 Lettuce Delight	12.00
素餃 Vegetarian Dumplings (3 Pieces)	10.50
椒鹽豆腐 Salt and Pepper Bean Curd	(S) 18.00 (L) 30.00
鼓汁茄子四季豆 Eggplant and String Beans in Black Bean Sauce	36.00
豆腐冬菇時蔬 Mixed Vegetable with Bean Curd & Chinese Mushroom	36.00
什菜煎麵/炒拉麵 Vegetarian Noodles (Pan Fried Egg Noodles or Peking Pull Noodle)	36.00