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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.

Food Allergy Notice

Please be advised that our products may contain Milk, Eggs, Wheat, Soybeans, Peanuts, Tree nuts, Fish, Shellfish and other allergens. Our kitchen and production process is not allergen free and cross contamination may occur. We cannot 100% guarantee that our products are nuts, gluten and allergen free. PLEASE ASK a member of staff about the ingredients in your meal before placing your order. Please understand that Bamboo House is not liable for any adverse reactions from consumption.

食物過敏通知

請注意，本店食材在準備過程中，可能含有您的食物過敏元。其中包含：奶製品、蛋、小麥、大豆、花生、堅果、魚類、貝類魚種或其他過敏源。本店無法保證提供的餐點完全不含過敏源或麩質食材。若您對任何食物過敏，為了你的安全著想本店將無法接受您的訂單！在未告知情況下，食用本店產餐點所產生的任何過敏反應，翠竹閣將無法承擔相關責任，如有疑問請諮詢本店服務員。謝謝！

SEAFOOD COUNTRY OF ORIGIN LABELLING

- Ⓐ – AUSTRALIAN 澳洲本地
- Ⓘ – IMPORTED 進口
- Ⓜ – MIXED ORIGIN 混合



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)

海鮮小食

Seafood Appetisers

炒蛋白鮮奶(龍蝦或蟹肉)
Fluffy Egg White &
Cream Omelette (for 2 ppl)
Choice of Lobster ^(A)/Crab ^(I)

(Lobster) 52.00
(Crab) 38.00

椒鹽魷魚
Salt & Pepper Calamari ^(A)

(S) 27.00
(L) 54.00

海鮮芙蓉卷
Seafood Roll (for 2 ppl)
With Scallops and Fish
Served with Mermaid's Tresses ^(M)

28.00

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

19.50

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

19.50

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

36.00

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

17.00

吉列明蝦
Prawn Cutlets (2 Pieces) ^(I)

16.00

香脆芝麻蝦
Sesame Prawn Toasts (2 Pieces) ^(I)

16.00

小食 Appetisers

生菜包	(Pork) 15.00
Lettuce Delight	(Seafood) 18.00
Choice of Pork/Seafood [Ⓜ] /	(Lobster) 26.00
Lobster [Ⓐ]	

香脆春卷	9.00
Pork Spring Roll (1 per serve)	

蜜汁叉燒	16.00
Barbecue Pork Tenderloin	

美味香腸	12.00
Chinese Sausage	

黃金炸雲吞	12.00
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	18.00
Pan-Fried Eye Fillet Pot Stickers (4 Pieces)	

紅油抄手	24.00
Poached Pork Wonton with Homemade Chilli Oil (6 Pieces)	

三色點心	15.00
Trio Steamed Cantonese Dim Sim [Ⓜ] (Prawn, Scallop, Pork and Prawn Siu Mai)	

燒餅肉末	28.00
Sesame Puff with Minced Pork (2 Pieces)	

灌湯小籠包	13.50
Shanghainese Pork Dumplings (3 Pieces)	

素餃	13.50
Steamed Vegetarian Dumplings (3 Pieces)	

蒸牛肉餃	13.50
Steamed Beef Dumplings (3 Pieces)	

蔥油餅	10.80
Spring Onion Pancake	

冷盤 Cold Dish

太白花雕雞 Drunken Chicken	(M) 38.00
口水雞 Mouth Watering Chicken (Spicy)	(M) 38.00
虎皮煙素鵝 "Vegetarian" Goose	(S) 18.00 (M) 34.00
蔥油拌海蜆 Jelly Fish in Spring Onion and Sesame Dressing ①	(S) 18.00 (M) 34.00
京城辣白菜 Peking Pickle Cabbage	(S) 12.00 (M) 18.00
豆瓣小青瓜 Soya Bean Paste Cucumber	(M) 24.00

湯類 Soups

瑤柱鴨絲羹 Shredded Duck with Dried Scallop Soup ①	18.00
蟹肉粟米羹 Crab Meat Sweet Corn Soup ①	18.00
雲吞湯 Wonton Soup	14.00
雞茸粟米羹 Chicken Sweet Corn Soup (Vegetarian Available)	14.00
雞茸冬菇羹 Chicken Mushroom Soup	14.00
酸辣湯 Hot and Sour Soup (Vegetarian Available)	14.00

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 Prawns with Chinese Mushroom & Greens [Ⓘ]	54.00
XO蝦球 Jumbo Prawns in XO Sauce [Ⓘ]	54.00
蒜子蝦球 Jumbo Prawns in Garlic Sauce [Ⓘ]	54.00
乾燒蝦球 Jumbo Prawns in Shanghainese Chilli Sauce [Ⓘ]	54.00
宮保蝦球 Jumbo Prawns [Ⓘ] in Sichuan Chilli Sauce (Battered) or Numbing Chilli Sauce (Not battered)	54.00
芥末蝦球 Jumbo Prawns in Wasabi Sauce (Battered) [Ⓘ]	54.00
椒鹽蝦球 Jumbo Prawns Tossed with Salt and Pepper (Battered) [Ⓘ]	54.00
黃金蝦球 Jumbo Prawns in Salted Egg Yolk (Battered) [Ⓘ]	54.00

翠竹 海鮮 Bamboo Seafood

XO帶子 54.00
Scallop in XO Sauce ①

蒜子帶子 54.00
Scallop in Garlic Sauce ①

西蘭花伴帶子 54.00
Scallop with Broccoli ①

清蒸魚片 49.00
Steamed Rockling Fillets
with Ginger and Spring Onion ①

鼓汁蒸魚片 49.00
Steamed Rockling Fillets
with Black Bean Sauce ①

XO醬蒸魚片 49.00
Steamed Rockling Fillets
with XO Sauce ①

時菜魚片 49.00
Sauté Rockling Fillets
with Seasonal Greens ①

宮保魚片 49.00
Rockling Fillets
in Sichuan Chilli Sauce (Battered) ①

清蒸/煎封野盲曹 Seasonal Price
Barramundi Fillets
Steamed/Wok Seared ①

清蒸/煎封銀鱈魚 Seasonal Price
Patagonian Toothfish
Steamed/Wok Seared ①

雞鴨類

Poultry

冬菇扒鴨 Steamed Duck with Chinese Mushroom	44.00
時菜雞柳 Chicken Fillets with Seasonal Greens	39.00
醬爆核桃雞丁 Chicken Fillets with Walnut in Soya Bean Paste	39.00
宮保雞柳 Chicken Fillets in Sichuan Chilli Sauce or Numbing Chilli Sauce	39.00
黑椒雞柳 Chicken Fillets in Black Pepper Sauce	39.00
檸檬雞 Lemon Chicken	39.00
煎雞雞 Seared Boned Chicken with Shallots and Garlic Sauce	39.00
脆皮炸子雞 Crispy Skin Chicken	39.00

羊肉類

Lamb

蒙古式炮羊肉 Sliced Lamb Fillets with Shallots Mongolian Style	48.00
小茴香羊架 Wok Seared Spicy Lamb Cutlets (4 Pieces)	52.00

牛肉類 Beef

金蒜澳洲M9和牛粒 (340g)
Seared Australian M9 Wagyu
with Air-Dried Garlic and Chilli 128.00

黑松露牛柳
Wok Seared Eye Fillet
in Black Truffle Pate 58.00

時菜牛肉
Sliced Beef Tenderloin
with Seasonal Greens 45.00

鼓汁牛肉
Sliced Beef Tenderloin
in Black Bean Sauce 45.00

沙爹牛肉
Sliced Beef Tenderloin
in Satay Sauce (Peanut and Spices) 45.00

鐵板香牛肉
Sizzling Sichuan Beef Tenderloin
(with Sweetness) 45.00
or
Numbing Chilli Sauce

乾炒牛柳絲
Sichuan Dry-Fried Beef 45.00

中式牛柳
Wok Seared Eye Fillet
in Cantonese Sauce 52.00

燒汁牛柳
Wok Seared Eye Fillet
in BBQ Sauce 52.00

芥末牛柳
Wok Seared Eye Fillet
in Wasabi Sauce 52.00

XO牛柳
Wok Seared Eye Fillet
in XO Sauce 52.00

黑椒牛柳
Wok Seared Eye Fillet
in Black Pepper Sauce 52.00

豬肉類

Pork

椒鹽排骨	39.00
Deep-Fried Pork Ribs in Spicy Salt	
京汁排骨	39.00
Mandarin Style Pork Ribs	
鎮江排骨	39.00
Pork Ribs in Chinese Vinegar Sauce	
咕嚕肉	39.00
Fresh Sweet and Sour Pork	
京汁豬柳絲	39.00
Dry-Fried Strips of Pork Tenderloin Glazed in Mandarin Sauce	

芙蓉

Omelette

蝦球奄列	48.00
Prawn Omelette ①	
賽螃蟹	48.00
Fluffy Egg White Omelette with Dried Scallops and Fish ③	
翠竹奄列	42.00
Combination Omelette ③ (Meat/Vegetarian)	

家常小菜

Rustic Home Dishes

乾燒二鬆 36.00
Mermaid's Tresses ①

乾煸四季豆 38.00
Pan Fried Beans
with Minced Pork and Preserved Turnip

麻婆豆腐 38.00
Grandma's Bean Curd (Spicy)

魚香茄子 38.00
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 (M)	42.00
雞柳/叉燒/牛肉/什菜煎麵 Pan Fried Egg Noodles with Meat or Vegetables	40.00
海鮮煎麵 Pan Fried Egg Noodles with Seafood (M)	48.00
海鮮炒拉麵 Peking Pull Noodles with Seafood (Stir-Fried) (M)	48.00
肉絲冬菇炒拉麵 Peking Pull Noodles with Shredded Pork and Mushroom (Stir-Fried)	40.00
鴨絲炒拉麵 Peking Pull Noodles with Shredded Duck (Stir-Fried)	40.00
星洲炒米粉 Singapore Stir-Fried Noodles (I)	40.00
翠竹炒飯 Bamboo House Fried Rice (Vegetarian Available)	(S) 16.00 (L) 26.00
絲苗白飯 Steamed Rice (Per Person)	4.00
花卷 Flower Bun (Steamed or Fried) 6 per serve	12.00

素食 Vegetarian

香脆春卷 Spring Roll	9.00
蔥油餅 Spring Onion Pancake	10.80
香酥紙包卷 Rice Paper Roll (2 Pieces)	16.00
生菜包 Lettuce Delight	15.00
素餃 Vegetarian Dumplings (3 Pieces)	13.50
椒鹽豆腐 Salt and Pepper Bean Curd	(S) 24.00 (L) 34.00
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	42.00
什菜煎麵/炒拉麵 Vegetarian Noodles (Pan Fried Egg Noodles or Peking Pull Noodle)	40.00