

Entree

頭盤



1. **Xiao Long Bao* (6pcs) 小籠包**
Broth-filled Steamed Pork Dumplings.
Choice of
- **Pork 港式小籠包 \$14.8**
 - **Crab Meat & Pork 蟹粉小籠包 \$16.8**
 - **Truffle & Pork 黑松露小籠包 \$16.8**

2. **Bao Bun 刈包**
Choice of

- **BBQ Pork 叉燒 \$9.8**
- **Roasted Duck 燒鴨 \$9.8**
- **Tempura Prawn 天婦羅炸大蝦 \$9.8**
- **Tempura Mushroom 天婦羅炸金針菇 \$7.8**



3. **Pan Fried Pork Dumplings* 鍋貼 \$12.8 (4pcs)**



4. **Pan Fried Pork Bun* 生煎包 \$12.8 (4pcs)**
5. **Pan Fried Crab Meat & Pork Bun* 蟹粉生煎包 \$16.8 (4pcs)**

6. **Vegetarian Spring Roll (4pcs) 素春卷 V \$8.8**
7. **Prawn Toast (4pcs) 蝦多士 \$11.8**
8. **Prawn Cutlets (3pcs) 吉利蝦 \$11.8**
9. **Spicy Wontons (4pcs) 紅油抄手 S \$11.8**
10. **Fried Dim Sim (4pcs) 炸燒賣 \$10.8**
11. **Steamed Dim Sim (4pcs) 魚子鮮蝦燒賣 Prawn, Pork and Roe \$10.8**
12. **Egg Tart (2pcs) 蛋撻 \$7.8**
13. **Sesame Ball with Red Bean Filling (3pcs) 煎堆 \$7.8**



14. **Diced Duck Meat San Choy Bao 鴨松生菜包 \$10.8 (2pcs)**



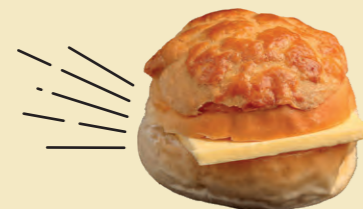
15. **Fried Prawn & Pork Wontons 炸雲吞 \$10.8 (4pcs)**



16. **Prawn Wrapped w/ Crispy Tofu Skin 腐皮鮮蝦卷 \$11.8 (3pcs)**



17. **Satay Fish Balls 沙爹魚蛋串 S \$10.8 (2 Skewers)**
Contains peanut.



18. **Bolo Bao - Hong Kong Pineapple Bun 酥脆黃油菠蘿包 \$7.8 (1pc)**
Buttery pastry with sugar cookie topping with an optional butter slab.

* Please beware of hot broth inside the buns/dumplings.

蘭桂坊

HONG KONG LANE

15% surcharge on public holiday.

S Spicy V Vegan

Hong Kong Barbecue

港式燒臘

21. **Traditional Peking Duck - Whole 北京烤鴨 \$75.0**

Main Course

Sliced Duck Skin wrapped with Pancake



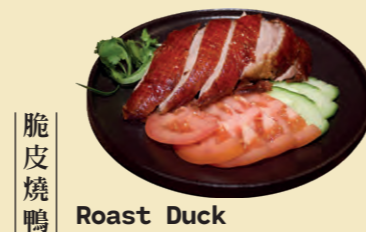
Second Course

Add \$10 for a choice of:

- **Diced Duck San Choy Bao (6pcs) 鴨松生菜包**
- **Shredded Duck Chow Mein 鴨絲炒麵**
- **Fried in Salt and Pepper (with bones) 椒鹽鴨架**



22. **BBQ Meal 燒臘套餐 \$22.5**



脆皮燒鴨

Roast Duck



蜜汁叉燒

BBQ Pork



脆皮燒肉

Crispy Pork Belly



炸子雞

Deep Fried Crispy Chicken

Step 1:

Pick one meat from the above 4 selections.

Step 2:

Choose to serve with Steam Rice / Dry Noodles / Noodle Soup.

Seafoods

海鮮

31. **Golden Sand Style 奶沙 S**
Deep fried with herbs, garlic loaded butter and chilli

奶沙蝦碌

Choice of:

- **Moreton Bay Bugs (2bugs) 琵琶蝦 \$62.8**
- **Prawn with Shell (6pcs) 蝦碌 \$38.8**
- **Ling Fish Fillet 魚片 \$27.8**



椒鹽白飯魚

32. **Salt & Pepper 椒鹽**
Deep fried and served with apple and potato salad
Choice of:

- **Fish Fillet 魚片 \$27.8**
- **Cuttlefish 魷魚 \$23.8**
- **Whitebait 白飯魚 \$29.8**

33. **Deep Fried Fish Fillet with Creamy Corn 粟米魚片 \$27.8**
34. **Stir-fried Garlic Prawns 清炒蒜蓉蝦球 \$25.8**
35. **Honey Prawn with Lychee and Macadamia Nuts 蜜糖蝦球 \$25.8**
36. **Roasted Pork with Fish Fillet and Tofu in Stone Pot 火腩魚片豆腐煲 \$27.8**
37. **Crab Meat with Greens in Egg White Sauce 蟹肉扒時菜 \$27.8**

Chicken & Wagyu Beef

雞肉和牛

41. **Classic Stir Fried Wagyu Beef \$24.8 / Chicken \$22.8**

Your Choice of

- **In Black Bean Sauce 豉汁**
- **With Mixed Veg 時菜**
- **With Nuts & Mixed Veg 夏果**
- **Sizzling Mongolian Style 蒙古**



豉汁和牛

鐵公雞



42. **Boxing Chicken (Deep Fried Chicken Wings) 8pcs \$22.8**

酸辣雞



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43. **Crispy Chicken topped with HKL Special Sauce (Spicy and Vinegary) \$22.8**

雞中雞

44. **Deep Fried Chicken topped w/ Chicken and Mushroom Sauce \$22.8**

45. **Crumbed Chicken Breast in Lemon Sauce 檸檬雞 \$22.8**
46. **Sweet & Sour Chicken 甜酸雞 \$22.8**
47. **Honey Chicken with Lychee and Macadamia Nuts 蜜糖雞 \$22.8**
48. **Stir-fried Wagyu Beef in Tomato and Egg Sauce 茄汁和牛 \$24.8**
49. **Stir-fried Wagyu Beef in Black Pepper Sauce 黑椒和牛 \$24.8**
50. **Beef Tendon & Brisket in Hot Stone Pot 石鍋牛筋腩煲 \$24.8**
51. **Stir-fried Butter Garlic Wagyu Beef 蒜蓉牛油和牛 \$24.8**

Pork

豬肉



京都骨



梅醬叉燒

61. Deep Fried Toasted Pork Ribs with Peking Sauce (with bone) \$23.8
62. BBQ Pork in Plum Sauce \$23.8



63. Sweet & Sour Pork \$23.8

糖醋雲吞



64. Sweet & Sour Wontons \$23.8 (8pcs)

Fried Rice

炒飯



福建炒飯



太極鴛鴦炒飯

71. Hokkien Fried Rice \$22.8 (Duck, prawn, scallop, fresh mushroom and dry scallop)
72. Tai Chi Yin Yang Fried Rice \$22.8 (Prawn in creamy sauce and chicken in tomato sauce)

73. Salty Fish and Minced Chicken Fried Rice 鹹魚雞粒炒飯 \$18.8
74. Minced Beef & Lettuce Fried Rice 生炒牛肉飯 \$18.8
75. Yang Zhou Special Fried Rice 揚州炒飯 \$17.8 (BBQ Pork, Prawn & Chinese Sausage)

Congee

粥



海鮮粥



靚粥

雪菜火鴨絲粥

81. Seafood Congee \$24.8
82. Shredded Duck & Preserved Vegetables Congee \$20.8
83. Beef Congee 生滾牛肉粥 \$20.8
84. Century Egg & Pork Congee 皮蛋瘦肉粥 \$20.8
85. Dried Scallop & Shredded Chicken Congee 瑤柱雞絲粥 \$21.8

Baked Rice/Spaghetti

焗飯意粉

Choice of Rice or Spaghetti

91. Cheese Baked Crumbed Pork Chop in Tomato Sauce \$23.80 焗鮮茄豬扒飯/意粉
92. Cheese Baked Crumbed Chicken Fillet in Tomato Sauce \$23.80 焗鮮茄雞扒飯/意粉
93. Baked Wagyu Beef in Black Pepper Sauce \$23.80 焗黑椒和牛飯/意粉

- Steamed Rice 白飯 \$3.0

Noodles

炒粉麵



雲吞麵



雪菜鴨絲湯米

101. Wonton Egg Noodles Soup or Dry Noodles \$21.8
102. Shredded Duck & Preserved Veg with Vermicelli Soup \$20.8
103. Dumpling Egg Noodles Soup/Dry 水餃湯/撈 \$21.8
104. Fried Wonton Egg Noodle Soup 伊芙雲吞湯 \$21.8
105. Seafood Noodle Soup Egg Noodles/Vermicelli Soup 海鮮湯麵/米 \$23.8



沙茶牛肉一丁



幹炒牛河

106. Instant Noodles with Sa Cha Wagyu Beef Soup \$20.8
107. Stir-fried Wagyu Beef Ho Fun \$19.8
108. Wagyu Beef and Stir-fried Ho Fun in Black Bean Sauce 豉汁和牛炒河 \$19.8
109. Wagyu Beef and Stir-fried Ho Fun in Oyster Sauce with Green Vegetables 菜遠牛河 \$19.8



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港式炸醬麵



鴨絲炒麵

110. Hong Kong Style Zha Jiang Noodles \$19.8 (Pork mince, onion, cucumber and shallot)
111. Shredded Duck Chow Mein \$19.8 (Bean sprout, chives, fresh mushroom and capsicum)



海鮮烏冬



海鮮炒麵

112. Sizzling Black Pepper Seafood Udon \$23.8
113. Seafood Chow Mein/Ho Fun \$23.8



港式星米



魚子桂花炒伊麵

114. Hong Kong Style Singapore Noodles \$19.8 (Curry powdered vermicelli stir-fried with BBQ Pork and Prawn.)
115. E-Fu Noodles with Stir-Fried Crab Meat, BBQ Pork & Egg Base \$24.8

Omelette

香煎芙蓉蛋

121. Combination Omelette 雜燴芙蓉 \$23.8 (Prawn, BBQ Pork and Chicken)
122. Prawn Omelette 蝦球芙蓉 \$25.8
123. BBQ Port Omelette 叉燒芙蓉 \$23.8
- * All omelettes may contain chicken, onion, shallot and capsicum.

Vegetarian

蔬菜



鐵板炒魚香

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131. Sizzling Eggplant Chow Mein \$19.8



幹燒伊麵

V

132. Stir-fried E-Fu Noodles \$19.8 (Chives, bean sprout, onion and fresh mushroom.)

133. Soy King Sauce Chow Mein/Ho Fun 豉油皇炒麵/河 \$19.8 V
134. Mixed Vegetables in Noodles/Ho Fan Soup 雜菜湯麵/河粉 \$19.8
135. Stir-fried Mixed Vegetables with Chow Mein/Ho Fan 雜菜炒麵/河粉 \$19.8
136. Sa Cha Mixed Vegetables & Glass Noodles in Stone Pot 沙茶雜菜粉絲煲 \$19.8



幹煸四季豆

S V

137. Green Beans with Spicy Garlic Sauce \$18.8



麻婆豆腐

S V

138. Mapo Tofu \$20.8 (Capsicum, shallot, preserved vegetables served with chilli bean sauce.)



香菇扒小白菜

V

139. Fresh Mushroom with Bok Choy \$20.8



腐竹卷

V

140. Mixed Vegetables Wrapped with Crispy Tofu Skin \$20.8

141. Stir-fried Mixed Vegetables 清炒雜菜 V \$18.8
142. Green Seasonal Vegetables in Oyster Sauce 蚝油時菜 V \$18.8
143. Sizzling Hot Plate Deep Fried Tofu with Egg Base in Soybean and Oyster sauce 鐵板炸豆腐 \$20.8
144. Vegetarian Truffle Fried Rice 黑松露齋炒飯 V \$23.8
145. Eggplant with Spicy Garlic Sauce 齋魚香茄子 V \$20.8
146. Deep Fried Mixed Veg & Mushroom 椒鹽/甜酸雜菜 V \$22.8 (Flavoured with Sweet & Sour Sauce or Salt & Pepper)

* Vegetables may include: bean sprouts, broccoli, mushrooms, black fungus, tofu and other seasonal greens.

蘭桂坊

HONG KONG LANE

SPARKLING WINE

	150ml	250ml	Bottle
Pete's Pure Moscato Murray Darling - Sweet, light and fruity	10	15	42
Pete's Pure Prosecco Murray Darling - Semi-sweet and fruity	10	15	42
Yellowglen Yellow Piccolo Soft, fleshy, dry			10* (*200ml)

WHITE WINE

	150ml	250ml	Bottle
Fox Creek Chardonnay McLaren Vale	10	15	42
Longview Whippet Sauvignon Blanc Adelaide Hills	10	15	42
Vigneti del Sole Pinot Grigio Italy - Soft, fleshy, dry	12	18	52

RED WINE

	150ml	250ml	Bottle
Pete's Pure Pinot Noir Murray Valley	10	15	42
Harvest Syrah Adelaide Hills	11	16	48
Fox Creek Cabernet Sauvignon McLaren Vale	11	16	48
Dominique Portet 'Fontaine' Rosé Yarra Valley - Dry	11	16	48
Thomas Wines Sweetwater Shiraz Hunter Valley			60
Fox Creek 'Postmaster' GSM Barossa Valley			52



DRAUGHT BEER

		300ml	500ml
Tiger Beer	5%	7.5	9.5
HKL Lager	5%	7.5	9.5

BOTTLED BEER

Great Northern Super Crisp Lager	3.5%	330ml	6.5
Tooheys Extra Dry	4.4%	345ml	6.5
James Squire One Fifty Lashes Pale Ale	4.2%	345ml	8.0
Tsingtao Beer	4.5%	330ml	8.0
Corona Extra	4.5%	355ml	8.0
Asahi Super Dry	5.0%	330ml	8.0
Sapporo	5.0%	355ml	8.0
Guinness Draught Cans	4.1%	440ml	10.0
Somersby Cider (Apple or Pear)	4.5%	330ml	8.0
Kopparberg Strawberry & Lime Cider	4.0%	330ml	12.0



COCKTAIL

16.0 each

Lychee/Passionfruit Martini
 Espresso Martini
 Dirty Martini
 Whisky Smash
 Citrus smash with bourbon whiskey
 Electric Blue



Sex on the Beach
 Cosmopolitan
 Tequila Sunrise
 Jalapeño Margarita
 La Dolce Vita
 Prosecco-based with vodka & Campari
 Frozen Strawberry Daiquiri

SPIRITS

BOURBON

Jim Beam 9
Marker's Mark 10
Wild Turkey 10

RUM

Bacardi 9
Bundaberg 9
Captain Morgan 9
Captain Morgan Black 10
Malibu 9

GIN

Tanqueray 10

TEQUILA

El Jimador 9
Patrón XO Café 13

烈酒



VODKA

Absolute Vanilla 10
Smirnoff Red 9

SCOTCH WHISKY

Canadian Club 9
Chivas 10
JD's 9
Johnnie Red 9
Southern Comfort 9

SINGLE MALT

Aberlour 12 yr 16
Highland Park 12yr 15
Glenfiddich 12 yr 12
Glenlivet 15 yr 18

LIQUEUR

Baileys 9 Frangelico 9 Passoa 9
Chambord 9 Kahlua 9 Paraiso 9
Cointreau 9 Midori 9 Tia Maria 9

MOCKTAIL

9.8 each

Blue Lagoon (Blue Curaçao, Lemon, Lemonade)
Mango Nojito (Mango, Lime, Mint, Sugar, Soda)

MILK TEA

5.5 each

Brown Sugar Milk Tea
Coconut Milk Tea
Honeydew Milk Tea
Milk Tea
Taro Milk Tea



珍珠奶茶

FRUIT TEA

5.5 each

Lychee Green Tea
Passionfruit Green Tea
Peach Green Tea
Pineapple Green Tea
Lemon Black Tea
Winter Melon Tea



水果茶

Available Toppings \$0.80 each:

Tapioca Pearls, Lychee Jelly, Rainbow Jelly,
Lychee Popping Ball, Agar, Grape Jelly.

JUICE

5.5 each

Apple
Coconut
Lychee
Orange
Pineapple
Plum



果汁

FRAPPE

7.5 each

Lychee
Mango
Coconut
Passionfruit
Pineapple

Strawberry
Watermelon
Milo
Taro



冰沙

OTHERS

Honey Lemon 5.0 Coke, Coke Zero 4.8
Lemon Lime Bitters 5.5 Sprite, Fanta, Soda Water 4.8
Chinese Tea 1.5/person Bundaberg Ginger Beer 375ml 5.0
Voss Sparkling Water 375ml 7.0

DESSERT SHOT

Baby Stout 10