

Chairman & Yip

Lunch - a la carte menu

Entrée

Spanner crab croquette with black garlic emulsion (2 pc)	\$20.5
Slow cooked eggplant with seaweed paste and soy broth (V)	\$18.5
Roast duck and mushroom pancake (2 pc)	\$19.5
Mushroom vegetarian pancake (2 pc) (V)	\$18.5
Tang's dumpling with pork and prawn filling (4 pc)	\$20.5
Pork ribs with ginger and dark vinegar (2 pcs)	\$18.5

Mains

Calamari tossed with spicy salt and chilli	\$30.0
Steamed medley of seafood w/ glass noodles, salted lemon and herbs	\$37.5
Fish of the day	\$37.5
Eye fillet beef and scallop pepper hotpot	\$37.5
Shantung lamb belly	\$37.0
Xian style spiced duck	\$37.5
Sichuan style crispy chicken, barley and caramelised onion	\$36.0
Salt and pepper tofu, salted chilli, coriander	\$27.5
Sweet and spicy eggplant, sesame, shallot and fried peanuts (V)	\$22.0

Greens

Wok-tossed Chinese greens with sesame soy (V)	\$18.5
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BYO Wine \$15 per bottle

Extra rice \$4 per person

Chairman & Yip

lunch set

\$48 per person (min of 2)

roast duck and mushroom pancake

tang's dumplings with prawn and pork filling

steamed medley of seafood with noodles, salted lemon and herbs

shantung lamb belly

\$60 per person (min of 4)

calamari tossed with spicy salt and chilli

spanner crab croquette with black garlic emulsion

steamed medley of seafood with rice noodles, salted lemon and herbs

fish of the day

shantung lamb belly

sweet and spicy eggplant, sesame, shallot and peanuts

Dinner a la carte menu

Entrée

Crispy school prawns, garlic, chilli, shallot	\$ 15.5
Kingfish Sashimi	\$ 28.5
Spanner crab croquette with black garlic emulsion (2 pc)	\$ 20.5
King Prawn congee broth and prawn head cracker	\$ 22
Slow cooked eggplant with seaweed paste and soy broth	\$ 18.5 (V)
Roast duck and mushroom pancake (2 pc)	\$ 19.5
Mushroom vegetarian pancake (2 pc)	\$ 18.5 (V)
Tang's dumpling with pork and prawn filling (4 pc)	\$ 20.5
Pork ribs with ginger and dark vinegar (2 pcs)	\$ 19.5

Mains

Calamari tossed with spicy salt and chilli	\$ 32.5
Steamed medley of seafood w/ glass noodles, salted lemon and herbs	\$ 38.5
Fish of the day	\$ 38.5
Eye fillet beef and scallop pepper hotpot	\$ 38.5
Shantung lamb belly	\$ 37
Xian style spiced duck	\$ 38.5
Sichuan style crispy chicken, barley and caramelised onion	\$ 36
Salt and pepper tofu, salted chilli, coriander	\$ 28.5 (V)
Sweet and spicy eggplant, sesame, shallot and fried peanuts	\$ 24.5 (V)

Greens

Wok-tossed Chinese greens with sesame soy	\$ 18.5 (V)
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Can't decide? Let us feed you!

Simply tell one of our waiting staff and we'll serve up a selection of Chairman's favourites to your table.

BYO Wine \$18 per bottle ◆ Extra rice \$4 per person ◆ No split bills

tasting menu

minimum 2 people

Kingfish sashimi

King Prawn congee broth and prawn head cracker

2012 Howard Park 'Jetè' Grand Vintage, Margaret River, WA

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Steamed medley of seafood w/ glass noodles, salted lemon and herbs

2015 Swinney 'Ingenué' 'Tirra Lirra' Riesling/Pinot Gris/Gewurztraminer, Great Southern, WA

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Roast duck and mushroom pancake

Tang's dumpling with pork and prawn filling

2016 Quartier Pinot Noir, Mornington Peninsula, VIC

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Shantung lamb belly

or

Eye fillet beef and scallop pepper hotpot

Wok-tossed Chinese greens with sesame soy

2015 Amato Vino Nero d'Avola, Riverland, SA

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Dessert of the day

2012 Telmo Rodriguez 'MR' Moscatel, Malaga, Spain

\$85 per person

(optional)

\$48.5 per person for five 1/2 glasses to match the tasting menu

Banquet Menu

6 people or more

Calamari tossed with spicy salt and chilli

Tang's dumpling with prawn and pork filling

Pork ribs with ginger and dark vinegar

Fish of the day

Shantung lamb belly

Sichuan style crispy chicken, barley and caramelised onion

Sweet and spicy eggplant, sesame, coriander and peanuts

\$70 per person