

Dinner a la carte menu

Entrée

Crispy school prawns, garlic, chilli, shallot	\$ 15.5
Kingfish Sashimi	\$ 28.5
Crab & prawn filled zucchini blossoms (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
Smoked honey glazed roast pork with pickled fennel salad	\$ 19.5

Mains

Calamari tossed with spicy salt and chilli, whipped garlic sauce	\$ 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
Braised beef stew with chinese spices and aged mandarin peel	\$ 37
Pork ribs with ginger and dark vinegar	\$ 32.5
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, fried shallot	\$ 24.5 (V)

Greens

Wok-tossed Chinese greens with ginger and shallot dressing	\$ 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

2016 Helm 'Classic Dry' Riesling, Canberra District, ACT

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Roast duck and mushroom pancake

Crab & prawn filled zucchini blossoms

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 ginger and shallot dressing

2016 Nick O'Leary Shiraz, Canberra District, ACT

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Dessert of the day

2012 Telmo Rodriguez 'MR' Moscatel, Malaga, Spain

\$88 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 rock salt and chilli, whipped garlic sauce

Steamed prawn & pork dumpling with garlic, black sesame,
and balsamic vinaigrette

Smoked honey glazed roast pork with pickled fennel salad

Fish of the Day

Shantung lamb belly

Braised beef stew with asian spices and aged mandarin peel

Wok-tossed Chinese greens with ginger and shallot dressing

\$70 per person

Optional: Dessert of the Day (additional \$8 per person)

Chairman & Yip

Lunch - a la carte menu

Entrée

Crab & prawn filled zucchini blossoms (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
Smoked honey glazed roast pork with pickled fennel salad	\$18.5

Mains

Calamari tossed with spicy salt and chilli, whipped garlic sauce	\$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
Braised beef stew with chinese spices and aged mandarin peel	\$36.0
Xian style spiced duck	\$37.5
Pork ribs with ginger and dark vinegar	\$30.0
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 with ginger and shallot dressing (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

crab & prawn filled zucchini blossoms

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