

## 特选饮品 | FEATURED BEVERAGES



清凉椰汁  
Coconut Juice  
and Pulp  
**\$7**



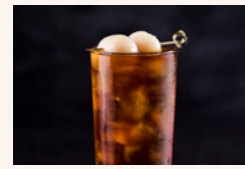
葡萄芦荟汁  
Grape  
Aloe Vera  
Drink  
**\$7**



蔓越莓汁  
Cranberry  
Cooler  
mocktail  
**\$10**



柑橘莫吉托  
Citrus Mojito  
mocktail  
**\$10**



荔枝长岛冰茶  
Lychee Long  
Island Iced Tea  
cocktail



上海之夏  
Summer in  
Shanghai  
cocktail

## 饮品 | ICED TEA

奶茶 Milk Tea	<b>\$6.5</b>
芋香奶茶 Taro milk	<b>\$6.5</b>
荔枝红茶 Lychee black tea	<b>\$6.5</b>
香芒红茶 Mango black tea	<b>\$6.5</b>

## 非酒精饮品 | NON-ALCOHOLIC

### Soft Drink

Mount Franklin	<b>\$4</b>
Coca-Cola, Coca-Cola No Sugar, Sprite, Fanta, Lift	<b>\$5.5</b>
Lemon, Lime and Bitters	<b>\$6</b>
Santa Vittoria Sparkling 500ml	<b>\$6.5</b>
Santa Vittoria Still 500ml	<b>\$6.5</b>
Juice Bottle (Orange)	<b>\$6.5</b>
Bundaberg Ginger Beer	<b>\$7</b>
Cranberry, Pineapple, Apple Juice	<b>\$7</b>
Red Bull	<b>\$9.5</b>

### Selection of Hot Tea

Green, Jasmine, Oolong or Lemon Ginger	<b>\$3pp</b>
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## 啤酒 | BEER

### LOCAL BEER AND CIDER

Hahn Premium Light  
XXXX Gold  
5 Seeds Crisp Apple Cider  
Stone & Wood Pacific Ale  
James Squire One Fifty Lashes

### IMPORT

Heineken 0.0 (Holland)  
Kirin Ichiban (Japan)  
Corona (Mexico)  
Tiger (Singapore)  
Tsing Tao (China)  
Asahi (Japan)  
Singha (Thailand)

## 预调酒 | ALCOHOL READY TO DRINK

Jack Daniels & Cola  
Bundaberg & Cola  
Jim Beam & Cola

## 酒类 | WINE

### WHITE

Talking Point Sauvignon Blanc  
Yarra Valley VIC

821 South Sauvignon Blanc  
Marborough NZ

Credaro Five Tales Pinot Gris  
MARGARET RIVER, WA

Mount Adam 550 Chardonnay  
Eden Valley, SA

Soul Growers Eden Valley Riesling  
Eden Valley, SA

### ROSE

Leftfield Rosé  
Hawkes Bay, NZ

### RED

Talking Point Shiraz Cabernet  
Yarra Valley, VIC

Wynns The Gables Cabernet Sauvignon  
Coonawarra SA

Mount Adam 550 Shiraz  
Barossa Valley, SA

Fickle Mistress Pinot Noir  
Marborough, NZ

### SPARKLING

Talking Point Sparkling  
Yarra Valley, VIC

T'Gallant Pink Moscato  
Mornington Peninsula, VIC

Dal Zotto Prosecco  
King Valley, VIC

## 烈酒 | SPIRITS

Gordons Gin  
Bundaberg UP  
Jack Daniels  
Skyy Vodka  
Bacardi White Rum  
Herradura Silver Tequila  
Johnnie Walker Red Label

The Star Club Member discounts apply. Menu is subject to availability and change. Please be aware that our products contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your cashier. Please note some plates arrive at slightly different times. 15% surcharge applies on public holidays. A 0.8% service fee will apply to all Visa, Mastercard and American Express transactions. A 1.85% service fee will apply to all UnionPay transactions. MEIWB09493/150524

Treasury Brisbane practises the responsible service of alcohol.



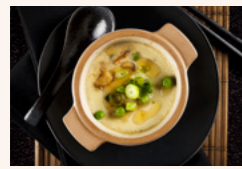
## 开胃小菜 | APPETISERS



素春卷  
VEGETABLE  
SPRING ROLLS  
With sweet  
and sour sauce  
(3pcs)  
**\$12**



芝麻蜜糖虾  
HONEY PRAWNS  
With prawn  
crackers and  
sesame seeds  
**\$18**



海鲜茶碗蒸  
STEAMED EGG  
With mixed  
seafood  
**\$14**



椒盐香酥鸡柳  
DEEP FRIED  
CHICKEN With  
salt and pepper  
**\$16**

## 汤及汤面 | SOUP & SOUP NOODLES



番茄牛肉汤  
BEEF AND  
TOMATO SOUP  
**\$14**



玉米海鲜羹  
CORN AND  
SEAFOOD  
CHOWDER  
**\$14**



鲜虾猪肉云吞汤  
PRAWN AND  
PORK WONTON  
SOUP **\$22**  
With egg noodles  
配面 **\$24**



川式担担面  
SICHUAN DAN  
DAN NOODLES  
With pork mince  
and soy egg  
**\$20**



川味牛肉面  
BEEF NOODLE  
SOUP With chilli  
and Sichuan  
pepper oil **\$26**

## 生滚白粥 | RICE CONGEE



油条  
CHINESE  
DOUGHNUT  
**\$5**



皮蛋瘦肉粥  
PORK AND  
PRESERVED  
EGG CONGEE  
**\$22**



白粥  
PLAIN RICE  
CONGEE  
**\$10**



时蔬海鲜粥  
SEAFOOD  
CONGEE  
**\$24**



白饭  
STEAMED RICE  
**\$5**

## 点心 | DIM SUM



韭菜鲜虾饺 (3只)  
GARLIC  
CHIVE PRAWN  
DUMPLINGS  
(3pcs)  
**\$14**



虾饺 (3只)  
PRAWN  
DUMPLINGS  
(3pcs)  
**\$14**



素菜饺 (4只)  
VEGETABLE  
DUMPLINGS  
(4pcs)  
**\$12**



蒸饺—可选猪肉、  
牛肉或鸡肉 (4只)  
STEAMED  
DUMPLINGS  
Pork, beef or  
chicken (4pcs)  
**\$12**



蜜汁叉烧包 (3只)  
BBQ PORK  
BUNS (3pcs)  
**\$14**



小笼包 (3只)  
XIAO LONG BAO  
Mini soup buns  
(3pcs)  
**\$14**



猪肉烧卖 (3只)  
SHAO MAI  
Pork and  
vegetable  
dumplings (3pcs)  
**\$14**

## 烧味 | BBQ & ROASTED



蜜汁叉烧  
CHAR-SIU  
PORK **\$26**



脆皮烧肉  
CRISPY  
PORK BELLY  
**\$28**



明炉烧鸭  
CANTONESE  
ROASTED  
DUCK  
In plum sauce  
**\$26**



烧味双拼  
BARBECUE  
COMBINATION  
Tasting of crispy  
pork belly and  
Cantonese roast  
duck **\$42**

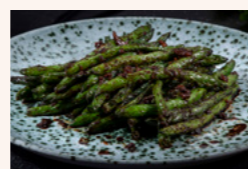
## 炒菜 | FROM THE WOK



干炒河粉  
WOK FRIED  
HOFUN NOODLE  
With Beef 牛肉 **\$24**  
Chicken 鸡肉 **\$24**  
Seafood 海鲜 **\$29**



炒什菜  
STIR-FRY  
MIXED  
VEGETABLES  
**\$20**



干煸四季豆  
SAUTEED GREEN  
BEANS  
With Pork mince  
**\$19**



星洲炒米粉  
SINGAPORE STYLE  
STIR-FRY RICE  
NOODLES  
With char siu pork  
and prawns **\$28**



西兰花南瓜炒海鲜  
STIR-FRY MIXED  
SEAFOOD  
With broccolini  
and pumpkin  
**\$30**

## 饭类 | RICE DISHES



腊肠炒饭  
LUP CHEONG  
FRIED RICE  
**\$23**



麻婆豆腐配饭  
MAPO TOFU  
With beef  
mince and  
steamed rice  
**\$20**



扬州炒饭  
PORK AND  
PRAWN  
FRIED RICE  
(Yang Zhou)  
**\$28**



蔬菜炒饭  
VEGETABLE  
FRIED RICE  
**\$20**



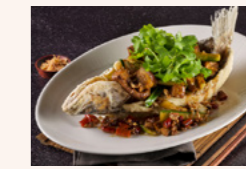
黑椒牛柳饭  
BLACK PEPPER  
BEEF With king  
oyster mushroom,  
broccolini and  
steamed rice  
**\$32**



宫保鸡丁配饭  
KUNG PAO  
CHICKEN With  
steamed rice  
**\$28**



酸甜虾配饭  
SWEET AND  
SOUR  
PRAWNS With  
steamed rice  
**\$30**



炸整条盲曹鱼伴五  
花肉、红油孜然汁  
DEEP FRIED  
WHOLE  
BARRAMUNDI  
With pork belly,  
fried tofu and  
chilli cumin  
sauce **\$40**

## 甜点 | DESSERT



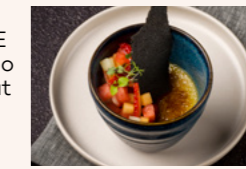
蛋挞 (2只)  
EGG CUSTARD  
TARTS (2pcs)  
**\$12**



黄金包  
GOLDEN  
CUSTARD  
BUNS (3pcs)  
**\$13**



椰香芒果麻球  
DEEP FRIED RICE  
BALL With mango  
sago and coconut  
condensed milk  
ice-cream  
**\$12**



抹茶焦糖布丁  
配鲜果  
GREEN TEA  
BRÛLÉE With  
fresh fruit salad  
**\$12**

## 宴席套餐 | BANQUET

**\$120 - FOR TWO PEOPLE TO SHARE**



### APPETISER 开胃前菜

虾饺、牛肉蒸饺、  
素春卷、玉米海鲜羹  
Prawn dumplings (2pcs)  
Beef dumplings (2pcs)  
Vegetable spring rolls (2pcs)  
Seafood and corn soup

### MAIN 主菜

XO酱炒鸡肉、  
西兰花南瓜炒海鲜、腊肠炒饭  
Stir-fried chicken with XO paste  
Stir-fry mixed seafood, broccoli  
and pumpkin  
Lup cheong fried rice

### DESSERT 甜点

蛋挞、抹茶焦糖布丁  
Egg tarts (2pcs)  
Green tea brûlée