

Tasting 錦
China 中國 上

THE MENU

About Us

Tasting China has over 10 years of experience of creating delicious, well-executed dishes that exceeding expectations. In 2016, our team is starting a new journey in Australia.

Our goal is to provide both a superior dining experience and tremendous value for our customers. We are proud to provide you a special ambience and vibe while enjoying authentic Chinese cuisine.

Taste of China like no other.

Entrée

dishes designed for sharing

Zhong dumplings (6) 紅油水餃 boiled prawn & ginger dumplings with secret soy sauce and garlic chilli oil	15
Shanghai juicy pork dumplings (6) 上海小籠包 served w ginger & zhejiang red vinegar	19
Vegetarian spring rolls (4) (v) 京式素春卷 beijing snacks w bean curd skins, chinese cabbage & carrots	15
Leek jiaozi (4) 香煎韭菜餃 pan-fried chive, pork & prawn dumplings w aged black vinegar	15
Boiled cabbage and pork handmade dumplings 手工白菜豬肉水餃	8pcs 12 16pcs 22
Dim sum combo 蒸點三寶 prawn dumplings (2) pork dumplings (2) shanghai juicy pork dumplings (2)	20
Salt & pepper soft shell black crab (gf) 椒鹽軟殼蟹	Small 19 Large 27
Tasting China cold chicken (gf) 錦上招牌白切雞 w sesame, peanuts & mild chilli sauce	16
Nanjing cold salted duck in master stock (gf) 傳統南京鹽水鴨	20
Sea scallops, sugarsnap peas, sesame oil & ginger sauce (gf) 甜豆伴帶子	20
Salt & pepper tofu (v) (gf) 椒鹽豆腐	18
Shanghai sweet & sour crispork 糖醋小酥肉	17
Mashed pumpkin & red bean pancake (4) (v) 養生南瓜餅	12
Peking duck pancakes - half (8 pancakes) whole (16 pancakes) 片皮鴨 w shallot, cucumber & sweet bean paste ***additional \$16 for San Choy Bao OR duck fried noodles	Half 39 Whole 76

*do you know what is the meaning of
mín yǐ shí wéi tiān?
it means food is the most important
to the people*

*one cannot think well
sleep well, love well
if one has not
dined well*

Soup

Small (serves 2)

Large (serves 4)

Seafood hot & sour soup (gf) 海鮮酸辣湯	<i>Small</i> 14
traditional home style soup w wood ear, bamboo shoots & seafood	<i>Large</i> 28
Ling fish & mushroom soup (gf) 菌菇梭魚羹	<i>Small</i> 12
new zealand ling fish from fish market through auction w mushroom	<i>Large</i> 24

Seafood

Steamed John Dory in Shanghai style (gf) 上海黃酒蒸海魴魚	
w hua diao & a seriously secret recipe	32
Salt & pepper king prawn w shell (10) (gf) 椒鹽蝦碌	28
Black pepper king prawn w shell & asparagus (10) (gf) 蘆筍黑椒蝦	28
Tasting China super spicy Rock ling cod (gf) 錦上雙椒辣煮魚	
new zealand rock ling cod stewed in supreme stock w ginger & double chilli	36
Rock ling cod in spicy sour soup w pickled cabbage (gf) 酸菜魚	36
Sichuan Rock ling cod in hot chilli oil (gf) 水煮紐西蘭鱈魚	36
Salt & pepper squid (gf) 椒鹽魷魚	24
Stir-fried squid w celery & shrimp paste (gf) 芹香干爆魷魚	24
XO sea scallop w snow peas (gf) XO 醬荷豆炒帶子	36
Garlic butter king prawn w shell & sea scallop (gf) 香蒜牛油炒蝦帶	33
Bean vermicelli w dried shrimp & prawn (gf) 蝦膏海米粉絲煲	28
Canadian lobster tail (choice of 2) 加拿大龍蝦尾	
1. Cantonese - ginger & shallot 粵式薑蔥	
2. Sichuan - hot & spicy 四川麻辣	68

Poultry

Kung Pao chicken w cashew nuts & macadamia nuts (gf) 宮保雞丁	25
Taiwanese three cup chicken (gf) 國民三杯雞	26
Sautéed chicken dice w black bean & double chilli (gf) 🌶️🌶️ 雙椒煸炒雞丁	26
Ba Wang chicken (gf) 🌶️🌶️ 錦上霸王辣雞 doubled cooked w sichuan peppers, thai & sichuan chilli	28

Lamb

Cumin lamb w onion & sichuan chilli (gf) 🌶️ 孜然羊肉	26
Mongolian lamb (gf) 鐵板蒙古羊	26

Beef

Shandong scallion beef (gf) 蔥爆牛肉 tender, moist, caramelized wok-fried beef w a rich sweet-savory flavor	25
Wok-fried Angus w garlic, oyster mushroom & black pepper sauce (gf) 蒜香安格斯雪花牛	45
Sichuan style dry fried beef (gf) 🌶️ 干煸牛肉	28
Mapo Tofu (gf) 🌶️🌶️ 麻婆豆腐	22
Yu Xiang eggplant (gf) 🌶️ 魚香茄子	22
Double cooked green beans w dried shrimp & beef mince (gf) 干煸四季豆	22
Sizzling black pepper beef (gf) 鐵板黑椒牛肉	26
Sichuan stir-fried chilli beef 🌶️🌶️🌶️ (gf) 小鮮椒炒牛肉	28
Sichuan beef in hot chilli oil (gf) 🌶️🌶️ 水煮牛 a numb & spicy signature sichuan dish w cabbage & bean vermicelli	29

Pork

- SHANGHAI - Grandma's braised pork (gf)** 上海外婆紅燒肉
w quail eggs & master sauce using private home recipe 28
- CANTONESE - Hakka braised pork** 客家梅菜扣肉
hakka style thick pork belly slices w preserved vegetable & lotus pancakes (6) 29
- Peking shredded pork w pancakes (6)** 京醬肉絲配餅 26
- Shredded pork in hot & spicy garlic sauce (gf)** 魚香肉絲
w shredded black fungus & bamboo shoots 24
- Farmer style pork belly slice (gf)** 董師傅小炒肉
thinly sliced pork belly slices w garlic, capsicums & snow peas 24

Vegetable

- Di San Xian (v) | (gf)** 地三鮮 18
- Lotus root & mixed green (v) | (gf)** 荷塘小炒 18
- Fish fragrant eggplant chips (v) | (gf)** 甜酸茄條 18
- Chinese broccoli w ginger & enoki mushroom (v) | (gf)** 如意芥蘭 18
- Golden sand sweet corn w salted duck egg yolk (gf)** 金沙玉米 20
- Stir-fried asparagus & mashed prawn (gf)** 蝦蓉炒蘆筍 22
- Garlic broccoli in cantonese style (v) | (gf)** 蒜蓉西蘭花 18

Rice & noodle

Yang Chow fried rice (spicy on request) (gf) 揚州炒飯	<i>Small</i>	16
house special fried rice	<i>Large</i>	24
Salty fish and chicken fried rice (gf) 咸魚雞粒炒飯	<i>Small</i>	18
cha chaan tengs' most popular choice	<i>Large</i>	27
XO seafood fried rice (gf) XO 海鮮炒飯	<i>Small</i>	20
xo sauce is a spicy seafood sauce from hong kong	<i>Large</i>	29
Prawn & shallot fried noodles 蝦仁蔥油炒麵		
just a simple and tasty fried noodles dish		18
Moo shu fried noodles 木須炒麵		
w shredded pork, bamboo shoots, black fungus, cabbage & egg		18
Vegetarian fried rice (v) (gf) 素炒飯	<i>Small</i>	16
w green soybean, mixed green & egg	<i>Large</i>	24

Dessert

Signature deep fried ice-cream w caramel sauce 金牌炸雪糕		20
Banana fritters w ice-cream & caramel sauce 炸香蕉雪糕		15
New York cheese cake w ice-cream & caramel sauce 芝士蛋糕 配雪糕		16

Fortified & Dessert wine

Liebich Fortified Semillon 10 y.o., Australia (60ML)		11/gls
Penfolds Bluestone Grand Tawny 10 y.o., Australia (60ML)		12/gls
Fonseca Bin No.27 Finest Reserve, Portugal (60ML)		10/gls
Wood Park Heavenly Moscato, King Valley, Victoria 2013 (375ML)		25/btl
Jeir Creek Botrytis Semillon Sauvignon Blanc, Canberra, NSW 2012 (375ML)		38/btl
Château Roûmieu-Lacoste Sauternes, Bordeaux, France 2011 (375ML) <i>100% Botrytis Sémillon from clay and limestone on fissured rock. This 2011 is a plump style, with apricot, dried peach and candied peel notes which show an unctuous edge on the inviting, lightly toasty finish where ginger cream and spice elements linger.</i>		58/btl