

所有價格已含消費稅  
All prices include GST

圖片僅供參考，以實物為準  
Images shown are for reference only  
and may not represent actual food presentation

如客人對食物有敏感，請於點菜前通知服務員  
Please let your waiter know of any specific allergies when you order  
so they can notify the kitchen. While every care is taken  
we cannot guarantee that there aren't traces of certain ingredients  
in dishes or that food items have not come into contact  
with other food products in our kitchens

請向服務員查詢有關不含麩質的菜單  
A small gluten free menu is available, please ask our staff

請勿攜帶飲料或食物進入餐廳  
No outside food and drinks allowed

有關團體預訂，請瀏覽中廚網站  
There is a policy and requirements for group booking.  
For full details please refer to our website [www.chefsgallery.com](http://www.chefsgallery.com)

# Welcome to Chefs Gallery

Chefs Gallery is a Sydney dining experience like no other.

There is a harmonious almost Taoist philosophy that pervades Chefs Gallery. From the muted hues and finishes of its interior to the elegant displays of Chinese antiquities, there is an underlying subdued and sublime aesthetic.

But this serenity veils the industrious energy in its three special kitchens that produces Chefs Gallery's exceptional, hand-made food. The menu presents masterpieces from all corners of China in a sumptuous kaleidoscopic explosion of fresh and exciting flavours, textures and aromas.

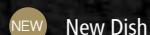
The signature Chefs Gallery fresh, handmade noodles take centre stage behind the glass-walled kitchen. Patrons can watch the culinary theatre as balls of special noodle dough are transformed to form the finished twists of delicate noodles, in a blur of dexterous hand movements by the master noodle chef. From traditional noodles to new flavours like spinach and squid ink, these silken strands are all freshly prepared, being pulled, split and folded in minutes and cooked specifically to your order.

At Chefs Gallery we embrace the Chinese cultural heritage of sharing meals – where dining is casual in its structure with no designated entrees or main courses. Instead, our *Chapas* ('tapas style' Chinese) offers an extensive range of creative dishes with a modern twist that are specially prepared in delicious small portions for sampling and sharing with family and friends. Among these are some traditional and familiar dishes that have also been given the Chefs Gallery Chapas treatment.

Chefs Gallery draws on the four traditional Chinese schools of cuisine: Lu (Shandong), Yang (Su), Yue (Guangdong/Cantonese), Chuan (Sichuan), with more than a nod to the influences of Peng Zu, Yuan Mei and Yi Yin, the ancient founders and legends of the traditions and subtle nuances of true Chinese dishes and culinary ceremony. Each menu item adheres to the yin and yang of dedicated cooking methods, combined with the meticulous selection of produce to bring you memorable dishes.

Thank you for sharing our passion for food.

Kaisern Ching  
Founder - Chefs Gallery, Sydney



New Dish



Signature Dish



Chilli



Vegetarian

Vegetarian - Dishes suitable for vegetarians (but may contain egg)

# 涼菜 Cold Dishes

small side dish to arouse your appetite



CD4 麻辣鴨掌  

Shredded duck feet (deboned) marinated with Sichuan pepper and chilli spice, complemented with crispy sweet Chinese broccoli

\$15.90



CD6 潮式魚生  

Kingfish sashimi Chao Zhou style  
This delicate fish is infused with a blend of fish and soya sauce, citron jam, served with finely shredded ginger and chopped lettuce

\$19.90

CD2 辣味青瓜  

Cucumber salad marinated in  
chilli oil, sesame oil and garlic

\$6.90

CD5 棒棒雞 

Bang bang chicken, hand shredded chicken  
topped with a rich creamy sesame sauce  
and dusted with sesame seeds

\$11.90



CD3 醬燒牛展  

Thinly sliced slow cooked beef shin  
in a master marinade

\$11.90

CD1 醋香海帶  

Seaweed salad dressed with  
black vinegar, sesame and a  
touch of chilli oil

\$6.90

CD7 涼菜四小碟

A sampling platter of above four cold dishes is also available

\$25.90

# 湯 Soup

full of tempting flavours to warm the soul



S5 海鮮菊花豆腐鴨湯 NEW 厨

Prawns, scallops, Arctic surf clam, bamboo pith  
served in duck broth with chrysanthemum cut tofu.  
An attractive and tasty soup

\$16.90

S4 原盅養生黃油雞燉湯 🍴

Double cooked corn fed chicken soup  
The double cooked method seals in and  
enhances the flavour of the chicken and  
the soup

\$14.90



S1 豆花蝦仁酸辣湯 🌶🌶

Hot and sour soup with prawns, pork,  
silken tofu pudding and black fungus

\$8.90



S2 蝦肉抄手雞湯

Prawn and pork wontons in  
a chicken soup

\$8.90



# 海鮮 Seafood

fresh and healthy options



SF1 避風塘軟殼蟹配中式沙拉 NEW chef chili

Crispy soft shell crab with fried shallots, garlic and chopped chillies,  
served with Chinese salad in a sesame soya dressing

\$24.90



SF2 香煎三味帶子 NEW 🌶

Pan fried scallops served with three sauces; chilli, sesame soya and an oil-free vinaigrette dressing

\$29.90



SF3 日式芥末美奶滋蝦球配中式沙拉

NEW 🔮

Lightly battered prawns coated with wasabi mayonnaise, served with Chinese salad in a sesame soya dressing

\$26.90



SF4 椒鹽鮮魷配中式沙拉

Our popular salt and pepper calamari served with a sweet chilli mayo and Chinese salad in a sesame soya dressing. An excellent dish with a Chinese beer

\$19.90



SF5 炭燒芭蕉葉辣味明曹

Barramundi fillet grilled in banana leaves with a spicy sambal sauce

\$24.90

# 豬，牛，雞，鴨 MEAT, POULTRY

familiar dishes using authentic recipes with a modern twist



ME1 慢烤五香肉桂乳豬肉絲配麼麼皮 NEW chef

Suckling pig slow cooked for 10 hours in a concoction of five spice, cinnamon and other herbs. The suckling pig meat is pulled into shredded pieces, rolled up in steamed pancakes, salad and a sticky sweet sauce

\$24.90



ME2 麻辣生和牛片 🌶️🌶️

Tataki wagyu beef with a Sichuan style  
spicy dressing

\$15.90



ME3 迷你澳門豬扒飽 🍔🌶️

Macanese style mini burger filled with pork  
fillet, pork floss, lettuce and a sweet chilli  
mayo dressing. A not to be missed dish

\$15.90



ME4 脆皮五花肉及酥炸魚塊 NEW chef

配九層塔薄荷葉生菜葉

Crispy pork belly and barramundi pieces

Wrap both pork belly and fish in lettuce, topped with fresh basil and mint leaves. Drizzle with a dash of gula melaka flavoured with cinnamon and mandarin peel. A finger licking DIY dish

\$29.90

ME5 中廚東坡五花肉 🍲

Chefs Gallery Dongpo pork belly

This heavenly, slow cooked pork belly is an iconic Hangzhou dish whose origins date back more than a thousand years.

The pork is prepared for six hours with a medley of spices. It is sweet, savory, aromatic, richly coloured and melts in your mouth. If you love your food spicy, you should try our complimentary dipping chilli sauce specially created for this dish

\$25.90



ME6 中廚味極排骨配中式沙拉

Sweet and dark pork ribs, salty and flavoursome served with Chinese salad in a sesame soya dressing

\$21.90





ME7 香茅羊扒配中式沙拉 NEW

Pan fried lamb cutlets with lemon grass, fried garlic and shallots served with Chinese salad in a sesame soya dressing. Additional piece @\$8 each

\$23.90

ME8 鍋燒黑椒和牛粒 🌶

Flash fried medium wagyu beef served in bite sizes with crushed black pepper and a black pepper sauce

\$25.90



P01 薄荷荔枝鴨(半只) 

Our most popular roast deboned duck with lychees covered in a light mint and plum sauce (half duck)

\$29.90



P02 臺式三杯雞 

Three cup chicken

Traditionally, a cup of soya, a cup of wine and a cup of sesame oil. The chicken fillet is cooked in equal parts of the above plus ginger, garlic and a handful of basil leaves creating a sweet smelling fragrance

\$19.90



PO3 北京片皮鴨 

Chefs Gallery Peking Duck

Once the exclusive domain of the legendary imperial Chinese court, Peking duck is the ultimate luxury DIY dish.

These crispy aromatic ducks are meticulously prepared and cooked in Chefs Gallery kitchen. Carved duck slices wrapped in a thin pancake complemented with cucumber, shallots and hoisin sauce.

Each serve comes with six (6) pieces of duck and pancakes

\*please allow 15-20 minutes cooking time

\$29.90

PO4(a) 生菜包(雞茸) 

Modern san choy bao with chicken  
mince, chilli and basil in a lettuce parcel

\$18.90

PO4(b) 生菜包(鴨鬆)

Classic san choy bao with Peking duck mince  
and hoisin sauce in a lettuce parcel

\$18.90



P05 宮保麻辣雞球 

Chilli and numbing spicy chicken.  
Spicy but very addictive

\$17.90

# 蔬菜，豆腐

## Vegetable (seasonal), Tofu

daily fresh vegetables and tofu

V9

芥蘭兩食



Chinese broccoli two ways,  
blanched and fried dusted with  
sugar, sweet and savoury

\$19.90



V1

中廚菜香豆腐  

Chef's own handmade egg and spinach tofu lightly fried, topped with preserved vegetables

\$15.90



V2

椒鹽菜香豆腐配中式沙拉  

Salt and pepper chef's own handmade egg and spinach tofu served with Chinese salad in a sesame soya dressing

\$18.90



V4(a) 乾煸四季豆  
Wok fried green beans with  
finely minced pork  
\$16.90

V4(b) 乾煸四季豆 (素)   
Wok fried green beans  
\$16.90



V5(a) 蒜蓉炒通菜   
Water spinach wok fried with  
fresh garlic and topped with  
fried garlic  
\$14.90

V5(b) 蝦醬炒通菜   
Water spinach wok fried  
with chilli prawn paste  
\$16.90



V6 蒜蓉炒菠菜 

English spinach wok fried with fresh garlic and topped with fried garlic

\$15.90



V7 蠔油灼芥蘭

Chinese broccoli blanched and served with oyster sauce

\$14.90



# 手拉，刀撥麵

## Handmade Noodles

Our noodles are *a la minute*. Flour dough is transformed to the finished twists of delicate noodles, in a blur of dexterous hand movements by the master noodle chef. All noodles are freshly prepared, being twisted, pulled, split, folded in minutes and cooked specifically to your order



DN10 日式魚生, 扇貝, 蝦仁配墨魚汁手拉涼麵 NEW Chef

Squid ink handmade noodles with diced salmon sashimi pieces, prawns, Arctic surf clam and lotus roots served cold in a creamy sesame soya sauce, sprinkled with salmon roe and black and white sesame seeds

\$21.90

# 乾捞麵

## Noodles Served Dry

DN4 辣味蝦肉抄手手拉麵 🍽️ 🌶️

Prawn and pork wontons handmade  
noodles served with minced chicken  
and chopped lettuce in a Shanghai style  
spicy sauce

\$14.90



DN3 炸醬手拉麵

Zha Jiang noodle  
Handmade noodles with minced  
pork sauce, cucumber, carrots  
sticks and edamame

\$13.90



DN7 担担排骨手拉麵 🍴🌶️

Traditional handmade dan dan noodles in a rich and spicy sauce with finely minced dried prawns and ground peanuts served with fried pork ribs, five spice salt and lemon wedge

\$16.90



# 湯麵

## Noodles With Soup

SN7 肥牛麻辣湯菠菜手拉麵 

Marbled beef dipped in a spicy Sichuan soup with handmade spinach noodles, bamboo shoots and carrot sticks.  
Beware of the heat

\$16.90



SN8 原盅養生黃油雞燉湯配手拉麵 🍴

Double cooked corn fed chicken soup served with handmade noodles. The double cooked method seals in and enhances the flavour of the chicken and the soup

\$19.90



SN3 蝦肉抄手手拉湯麵

Prawn and pork wontons, omelette strips and carrot sticks with handmade noodles in a chicken soup. This dish will certainly warm your heart

\$14.90



SN1 香酥排骨手拉湯麵

Handmade noodles in chicken soup, omelette strips and vegetables served with fried pork ribs, five spice salt and lemon wedge

\$14.90



# 炒麵 Fried Noodles

FN1 海鮮炒菠菜刀撥麵 🍽

Spinach handmade thick noodles wok fried with prawns, mussels in shell, baby calamari tubes, Chinese shitake mushrooms, dusted with seaweed and sesame powder

\$18.90



FN5

火鴨絲蘭粒豉油皇炒刀撥麵

Handmade thick noodles wok fried in premium soya sauce with shredded roast duck, Chinese shitake mushrooms, finely diced Chinese broccoli. Topped with omelette strips and sprinkled with black and white sesame seeds

\$17.90



FN2 木須肉炒刀撥麵

Handmade thick noodles wok fried with shredded pork, Chinese cabbages, black fungus, carrot sticks and shredded egg pieces

\$15.90



FN4 辣味蝦仁炒刀撥麵

Handmade thick noodles wok fried with prawns and onions in chilli prawn paste, served with lemon wedge and dusted with crispy Chinese broccoli

\$17.90



FN6 照燒雞炒刀撥麵 NEW

Handmade thick noodles wok fried with terriyaki chicken, red and green capsicum and pineapple, topped with black and white sesame

\$16.90



FN3 香菇蓮藕炒刀撥麵 NEW leaf

Handmade noodles wok fried with Chinese shitake mushrooms, lotus roots, carrots sticks, topped with crunchy shallots

\$13.90



# 手抓餅 Chinese Roti

crispy and unique. handmade to order by our own pastry chef



CR6 北京烤鴨手抓餅



Shredded Peking duck with cucumber, hoisin sauce  
rolled inside a fluffy Chinese roti

\$16.90



CR7 純然羊肉手抓餅   
Shredded lamb with spicy cumin  
rolled inside a fluffy Chinese roti  
\$16.90



CR1 肉鬆手抓餅   
Fluffy Chinese roti with pork floss  
\$11.90



CR4 素手抓餅   
Fluffy plain Chinese roti  
\$8.90

# 美食點心

# Gourmet Dim Sims

small parcels of absolute pleasure

DS1 點心雜盤 NEW

Mixed steamed dumplings  
sampling platter

\$21.90

鮮蝦魚肉餃

Fish dumplings with  
prawn and zucchini (2 pcs)

雞茸九層塔餃 🌶

Basil chicken dumplings (2 pcs)

香菇鴨絲餃

Shredded duck meat and mushroom dumplings (2 pcs)

紅油抄手 🌶

Prawn and pork wontons in a Shanghainese spicy  
sauce (2 pcs)





DS2 紅油抄手 🍴🌶️

Prawn and pork wontons in a  
Shanghainese spicy sauce (5 pcs)

\$9.90



DS3 雞茸九層塔餃 🌶

Basil chicken dumplings  
served with dipping sauce (4 pcs)

\$10.90



DS4 香菇鴨絲餃

Shredded duck meat and mushroom dumplings  
served with dipping sauce (4 pcs)

\$12.90



DS5

鮮蝦魚肉餃 NEW

Fish dumplings with prawn and zucchini  
served in a fish broth (8 pcs)

\$16.90



DS6 蜜汁叉燒飽  
Steamed bbq pork buns (2 pcs)  
\$5.90



DS7 素菜飽  
Steamed vegetarian buns (2 pcs)  
\$5.90



DS8 炸迷你饅頭  
Fried mini bread rolls served with  
condensed milk (5 pcs)  
Recommended dishes to eat with are (ME8)  
black pepper wagyu beef and (SF3) prawns  
in wasabi mayo  
\$7.90

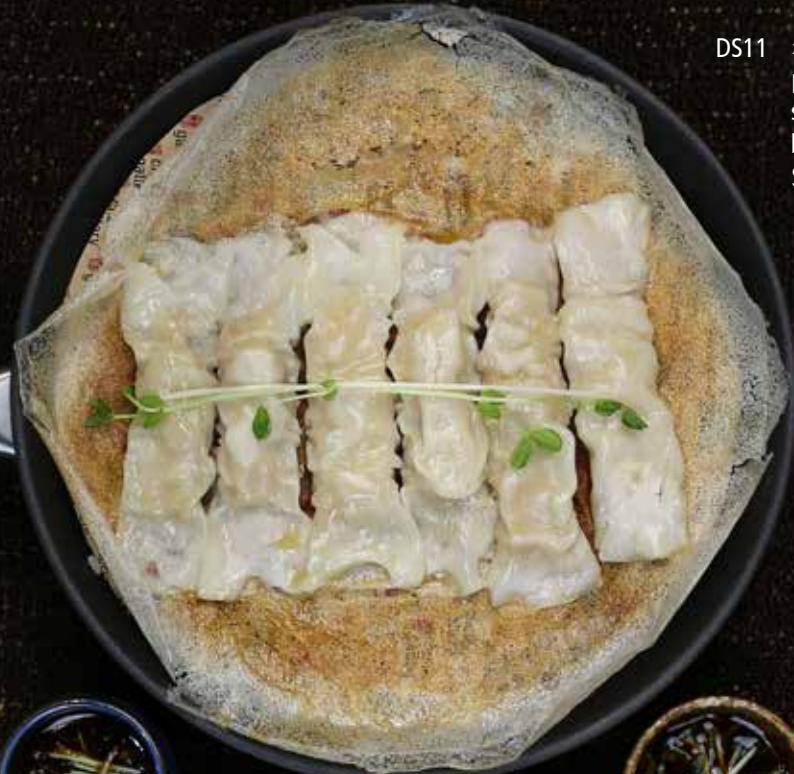


DS9 蒸迷你饅頭  
Steamed mini bread rolls (4 pcs)  
Best to eat with a saucy dish.  
Recommended dishes such as (ME5) Dongpo  
pork or (PO1) deboned duck with lychees  
\$5.90

DS11 老家鮮蝦鍋貼\* 🍴

Prawn and diced Mexican turnip pot stickers pan fried with a thin crisp pastry (6 pcs)

\$14.90



DS12 老家包菜豬肉鍋貼\* 🍴

Pork and cabbage pot stickers pan fried with a thin crisp pastry (6 pcs)

\$12.90

\*please allow 20-25 minutes cooking time



DS13 蟹肉春卷

Crab meat spring rolls with a spicy mushroom dipping sauce (6 pcs)

\$13.90

DS14 酥炸魷魚雲吞 🌶

Calamari wontons with seaweed (5 pcs)

\$9.90



DS15 素雜菜春卷 🌿

Vegetarian spring rolls with a spicy mushroom dipping sauce (6 pcs)

\$11.90



# 炒飯 Fried Rice

freshly wok fried to your order



FR1 三文魚粒蘭粒魚子炒飯 NEW VEG

Wok fried medium grain rice with diced salmon pieces, diced Chinese broccoli and flying fish roe. An interesting texture, the flying fish roe burst in your mouth.

\$19.90

FR2 檳角蝦仁炒飯 🍴

Wok fried medium grain rice with prawns and diced Chinese olives

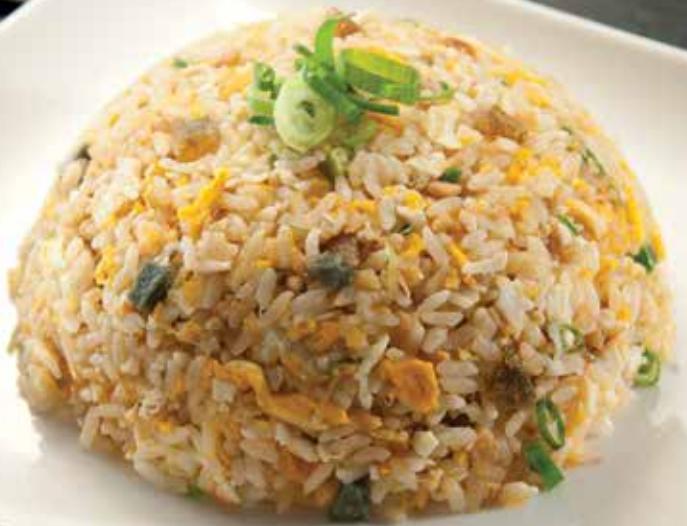
\$15.90



FR3 三皇蛋炒飯 🍴

Wok fried medium grain rice with three kinds of eggs (chicken egg, salted duck egg and century egg)

\$15.90



FR4 陳皮火鴨粒炒飯

Wok fried medium grain rice with diced roast duck and a hint of dried mandarin peel

\$16.90



FR5 翡翠素雜錦雞蛋炒飯 

Wok fried medium grain rice with finely diced spinach, mixed vegetables and egg

\$12.90



FR6 絲苗白飯 Steamed jasmine rice (1 bowl) \$2.00

# 甜點 Dessert

a delicate, sweet finish to a delicious meal



D1 芝麻豬仔飽



Chefs Gallery famous steamed sesame 'piggy face' buns, are as tantalising to the eyes as they are to the taste buds. A must try for adults and children (2 pcs)

\$8.90

D2 龍貓仔棉花糖

Marshmallow "Totoro" coated with desiccated coconut - another chef's creation and very cute (3 pcs)

\$6.90





D3

“仔仔” 喜雙逢 ( 豬仔飽+棉花糖+雪糕球) 🍦

Signature "Piggy Face" sesame bun and "Totoro" marshmallow arranged in an edible garden setting, beautifully presented and served with ice cream. A perfect shared plate.

\$21.90

\*please allow 15-20 minutes cooking time

D5 鮮芒果刨冰 (時令) NEW

Shaved ice topped with mango puree, special milk duet served with fresh mango, mango ice cream and marshmallow (seasonal)

\$12.90



D6 鮮草莓刨冰 (時令) NEW

Shaved ice topped with strawberry puree, special milk duet served with fresh strawberries, strawberry ice cream and marshmallow (seasonal)

\$12.90





D4 香脆豆沙窩餅配綠茶雪糕 NEW chef

Crispy red bean pancakes dusted with icing sugar  
and served with green tea ice cream

\$15.90

\*please allow 15-20 minutes cooking time

D8 黑芝麻雪糕配紅豆糊小丸子

Black sesame ice cream and red bean paste  
with steamed pearl dumplings and black  
sesame powder

\$9.90



D9 雪糕球 (芒果/綠茶/草莓/黑芝麻)

Ice cream (mango / green tea / strawberry / black sesame)

- (a) 1 球 / 1 scoop \$4.90
- (b) 2 球 / 2 scoops \$7.90
- (c) 3 球 / 3 scoops \$9.90

