

Vegetarian Tasting Set \$25 per head (minimum 4 persons)

Welcome crispy crackers (shared bowl)

Cucumber salad marinated in chilli and sesame oil and garlic (shared dish)

Seaweed salad dressed with black vinegar, sesame and a touch of chilli oil (shared dish)

Colourful mixed vegetables dumplings in a crystal pastry (2pcs)

Chinese broccoli two ways, blanched and fried, dusted with sugar (shared dish)

Chef's own handmade egg and spinach tofu lightly fried,
topped with preserved vegetables (1pc)

Regular handmade noodles wok fried with mushrooms, bean sprouts
in premium soya sauce (shared dish)

Wok fried medium grain rice with mixed vegetables and eggs (shared dish)

Chinese Dessert

Marshmallow 'totoro' coated with desiccated coconut
- another chef's creation, very cute (1pc)

Drinks

Free flow of Jasmine or Green tea

The above menu is subject to change and seasonal variation
This set menu is not to be used in conjunction with any other promotional offers and discounts
(such as Entertainment Book vouchers, Frequent Values, Citibank and/or CBA staff offer)
Customers can only choose (1) one offer at any one time

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T: (02) 9267 8877 | E: info@chefsgallery.com | W: www.chefsgallery.com
20131125 version



Lunch Tasting Set \$25 per head (minimum 8 persons)

Dim Sims

Welcome crispy crackers (shared bowl)

Chicken and prawn shui mai topped with a smoky sauce (1pc)

Pork and English spinach dumpling served with a spicy coriander sauce (1pc)

Calamari wonton with seaweed and spicy sauce (1pc)

Chapas Dishes

Seaweed salad dressed with black vinegar, sesame and a touch of chilli oil (shared dish)

Bang bang chicken - shredded chicken breast topped with a rich and creamy sesame sauce (shared dish)

Salt and pepper calamari (shared dish)

Chef's own handmade egg and spinach tofu lightly fried, topped with preserved vegetables (1pc)

Handmade noodles wok fried with prawns in chilli prawn paste (shared dish)

Chinese Dessert

Marshmallow 'Totoro' coated with desiccated coconut (1pc)

Drinks

Free flow of Jasmine or Green tea

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Lunch Tasting Set \$30 per head (minimum 8 persons)

Dim Sims

Welcome crispy crackers (shared bowl)

Prawn dumpling encased in a translucent pastry dusted with seaweed powder (1pc)

Prawn and pork wonton in a Shanghainese spicy sauce (1pc)

Crispy fried savoury daikon radish cake with diced chinese sausages and minced dried prawns (1pc)

Chapas Dishes

Modern san choy bao - with chicken mince, chilli and basil in a lettuce parcel (1pc)

Salt and pepper calamari (shared dish)

Chef's own handmade egg and spinach tofu lightly fried, topped with preserved vegetables (1pc)

Spinach noodles wok fried with seafood (shared dish)

Wok fried medium grain rice with shredded pork and lettuce (shared dish)

Chinese Dessert

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.

Drinks

Free flow of Jasmine or Green tea

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Dinner Tasting Set \$40 per head (minimum 8 persons)

Appetizers

Welcome crispy crackers (shared bowl)

Bang bang chicken - shredded chicken breast topped with a rich and creamy sesame sauce (shared dish)

Chicken and prawn shiu mai topped with a smoky sauce (1pc)

Shredded peking duck rolled inside a fluffy chinese roti (1pc)

Hot Chapas

Salt and pepper calamari (shared dish)

Chefs Gallery Dongpo pork belly (shared dish)

CFC (chef's fried chicken) winglets marinated in prawn paste served with tapioca chips (1pc)

Chef's own handmade egg and spinach tofu lightly fried, topped with preserved vegetables (1pc)

Handmade noodles wok fried with prawns in chilli prawn paste (shared dish)

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

Chinese Dessert

Pancakes filled with fresh cream and

(a) mango (seasonal)

OR

(b) banana

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Dinner Tasting Set \$50 per head including 2 drinks (minimum 8 persons)

Appetizers

Welcome crispy crackers (shared bowl)

Chicken, prawn and basil dumpling served with chef's sweet and chilli sauce (1pc)

Macanese style mini burger filled with pork fillet, pork floss, lettuce and a sweet chilli mayo dressing (1pc)

Crispy fried savoury daikon radish cake with diced chinese sausages and minced dried prawns (1pc)

Hot Chapas

Chefs Gallery Peking duck

- carved duck slices wrapped in a thin egg pancake complemented with cucumber, shallots and Hoisin sauce (1pc)

Flash fried to medium Rangers Valley Black Angus Hanger steak

- 300 day grain fed, served as slender slices with a black pepper sauce (shared dish)

Soft shell crab served with a light curry sauce (shared dish)

Chef's own handmade egg and spinach tofu lightly fried, topped with preserved vegetables (1pc)

Squid ink handmade noodles wok fried with mussels and calamari tubes
braised with Chinese rice wine on a buttery garlic sauce (shared dish)

Wok fried medium grain rice with prawns and diced Chinese olive (shared dish)

Chinese Dessert

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 to finish a delicious meal.

Drinks

Soft Drink B1-B5 (no juice) or

Beer BE1, BE4-BE8 or

The Habitat Shiraz R6 or

The Habitat Chardonnay W8

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