

VicAsia Tasting Menu

Min for 2 people

- 55 p.p
- 65 p.p
- 80 p.p

For more detail please turn to last page

Entrée Special

- Shredded duck salad 15
- King George whiting lightly batter with mushroom oyster sauce 18.5
- Fresh spanner crab meat stir fried with egg white 19
- Tempura soft shell crab with five spices 14
- Steamed Harvey Bay scallops with ginger spring onion and black bean sauce (4pcs) 20
- Crumbed crab claw 12
- Grilled scampi with lemon and sweet chilli sauce (2pcs) 24
- Deep fried calamari wok tossed with curry leaves, chilli, lemongrass and garlic 16
- Stuffed shiitake mushrooms with sea salt & coriander herbs (4pcs) 14
- Jumbo king prawn cutlets with black pepper (2pcs) 18
- Wok seared Blackmore 9+ Wagyu beef slices glazed with soy and ground pepper 28

Classic Entrée of Asia

- Steamed mixed dim sum (4pcs) 12
(Prawn, Pork, Chive, Scallop dumpling each)
- Spring rolls- chicken *or* vegetarian (4pcs) 10
- Steamed homemade Shanghainese pork dumpling (4pcs) 10
- Sesame prawn toast (2pcs) 12
- BBQ pork 10
- Chinese sausage 10
- Taiwanese sausage 11
- Satay chicken skewers (2pcs) 10
- Satay scotch fillets skewers (2pcs) 12
- San Choi Bao -Chicken or Duck 8
Seafood 9
- Chicken gyoza (4pcs) 12
- Quail: five spices Cantonese style 16
or spicy Mandarin sauce
- VicAsia Peking duck (6pcs) 39
Duck piece served with cucumber, shallot and plum sauce wrapped with Chinese pancake

Soup of Asia

- Classic chicken and sweet corn soup 9
- Shredded duck soup 10
- Hot and sour soup 10
- Tom Yum soup 10
- Wonton soup 10
- Fresh crab meat and sweet corn soup 15

Vegetarian Entrée

- Spring onion cake 8
- Curry puffs (2pcs) 8
- Steamed vegetarian Dim Sum (4pcs) 10
- Vegetarian San Choi Bao 8
- Vegetarian Peking wrap (2pcs) 13
Dry sliced bean curd served with spring onion, shallot
with plum sauce wrapped with Chinese pancake

Fish of the day

- Wild barramundi fillet 34
- Patagonian tooth fish fillet 38
Served Method:
Simply steamed to perfection with ginger,
shallot and light soy
Or steamed with shredded chicken, preserved vegetable and chilli
Or pan fried with diced lemongrass, coriander, chilli and light soy
- King George whiting with five spices 36

Main Special

- Red Curry Seafood cooked with lychee and pineapple 33
- Coconut scallops 33
Poached scallops with seasonal vegetable in sauce
of coconut milk, crushed nuts and a touch of chilli oil
- King prawns with Singaporean chilli sauce 33
- South Australia Lobster Tail serve with ginger & spring
Onion or Singaporean sweet chilli sauce (250g Approx.) MP
- Malaysian curry chicken serve with mix vegetable 28
- Chiu Chow style chicken with Szechuan peppercorn sauce 27
- Diced scotch fillets stir fried with dry garlic, mushroom and soy 30
- Stir fried sliced pork with Szechuan sauce 27
- Shredded scotch fillets lightly batter 32
wok tossed with spicy mandarin sauce

Poultry & Duck

- Pan fried chicken breast with Teriyaki sauce 27
- Szechuan eggplants with minced chicken 27
- Vietnamese inspired lemongrass chicken 27
- Traditional sweet sour chicken 27
- Lemon chicken 27
- Daily roasted duck with traditional plum sauce 32
- Twice cooked duck lightly battered with spicy mandarin sauce 32

Beef & Pork

- Shredded scotch fillet black pepper sauce 32
- Scotch fillets with honey and black pepper sauce 32
- Scotch fillets with Kung Bo sauce 32
- Scotch fillets with Cantonese sauce 32
- Traditional sweet and sour pork 27
- Pork spare ribs with Cantonese sauce or Spicy Mandarin sauce 27
- Five spices pork spare ribs 27

Seafood

- Selection of fresh mixed seafood stir fried with Asian greens 33
- X.O sauce stir fried with King Prawns or Scallops 33
- Salt & pepper King prawns with lightly battered or without batter 33
- Tempura calamari with salt five spices 32
- Snap fried king prawn with ginger spring onion puree, kaffir lime leaves, chilli and light soy 33

Vegetarian Main

- Stir fried Asian greens 20
- Braised mushroom with snow peas 24
- Bean curd with Asian greens 24
- Three glasses vegetable 24
an old famous sauce in Taiwan, lightly battered seasonal vegetable glazed with Chinese rice wine, honey and black vinegar

Noodle, rice flat noodle or egg noodle

- Singapore noodle *or* Vegetarian Singapore noodle 22
- Beef, Chicken, Barbeque Pork *or* Vegetarian fried noodle 22
- Seafood & vegetable fried noodle 25
- Prawns & vegetable fried noodle 25

Rice

- Jasmine rice steamed per bowl 4
- Small special fried rice 12
- Large special fried rice 18
- VicAsia fried rice (Chinese sausage, prawns) 23

Dessert Menu

- Orange & honey crème brulee 12
Homemade crème brulee with honey, a touch of orange jus, vanilla bean and zest served with French vanilla ice cream
- Chinese sweet pumpkin pancake served with ice-cream 12
- Coconut black glutinous rice pudding 12
- Banana fritter served with ice-cream 12
- Deep fried ice-cream 9
- Vanilla ice-cream with Kahlúa and chocolate topping 12
- Lychee served with ice-cream 10
- Ice-cream 5.5
 - Black sesame
 - Green tea
 - Red bean
 - Lemon sorbet
 - Mango sorbet
 - Vanilla ice-cream

Tea or coffee

- Coffee 4
- Tea
 - Chinese Jasmine, Oolong, Pu-erh (Chinese black tea) 3
 - Japanese Sencha (green tea) 3.5
 - Gourmet Chinese tea 4
 - Dragon well, Tin Kwan Yam, Pi Lo Chun
 - English breakfast or Earl grey tea 4
- Herbal tea 4

VicAsia Tasting Menu (Min for 2 person)

\$55 per person

Tempura calamari wok tossed with curry leaves and chilli

Chicken San Choi Bao

Tempura jumbo king prawns wok tossed with black pepper

Steamed Barramundi fillet with ginger and soy

Mandarin Beef with special fried rice

\$65 per person

Tempura calamari wok tossed with curry leaves and chilli

Seafood San Choi Bao

Steamed Dim Sum

King George Whiting with oyster mushroom sauce

Peking duck

Scotch fillets with Cantonese sauce and special fried rice

\$80 per person

Spanner crabmeat stir fried with egg white

Steamed Harvey Bay scallops with ginger and black bean sauce

Tempura jumbo king prawns wok tossed with black pepper

Steamed Barramundi fillet with ginger and soy

Peking duck

Scotch fillets with Szechuan peppercorn sauce with Vicasia fried rice