

VicAsia Tasting Menu

Min for 2 people

- 60 p.p
- 70 p.p
- 88 p.p

For more detail please turn to last page

Entrée Special

- Shredded duck salad with Chinese pickles & Crispy wonton skin 16
- Stuffed Garfish lightly batter with mushroom oyster sauce 20
- Fresh spanner crab meat stir fried with egg white 22
- Tempura soft shell crab with five spices 16.5
- Steamed Harvey Bay scallops with ginger spring onion and black bean sauce (4pcs) 26
- Crumbed crab claw 16
- Grilled scampi with lemon and sweet chilli sauce (2pcs) 28
- Deep fried calamari wok tossed with curry leaves, chilli, lemongrass and garlic 18
- Jumbo king prawn cutlets with black pepper (2pcs) 20
- Wok seared MS 9+ Wagyu beef slices glazed with soy and ground pepper 33

Classic Entrée of Asia

- Steamed mixed dim sum (4pcs) 12.8
(Prawn, Pork, Chive, Scallop dumpling each) All Same Kind
Extra \$1.2
- Fried Prawn Balls with chilli mayo sauce (4pcs) 18
- Spring rolls- chicken *or* vegetarian (4pcs) 12
- Steamed homemade Shanghainese pork dumpling (4pcs) 10
- Sesame prawn toast (2pcs) 14
- 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 12
- Chicken gyoza (4pcs) 12
- Quail: five spices Cantonese style 17
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 9
- Curry puffs (2pcs) 8
- Bean curd with five spices (4pcs) 12
- Steamed vegetarian Dim Sum (4pcs) 12
- Vegetarian San Choi Bao 8
- Vegetarian Peking wrap (2pcs) 13
Fried sliced bean curd served with spring onion, shallot
with plum sauce wrapped with Chinese pancake

Fish Fillets

- Patagonian tooth fish fillet 60
- Wild barramundi fillet 34
- Orange Roughy fillet 34
Served Method:
Simply steamed to perfection with ginger,
shallot and light soy
Or pan fried with diced lemongrass, coriander, chilli and light soy
- King George whiting with five spices 42

Main Special

- Stir fried Rockling fillets with ginger & spring onion sauce 34
- Chiu Chow chicken 28
(Braised chicken stir fried with Szechuan peppercorn)
- WA Scallops with coconut sauce 36
Poached scallops with seasonal vegetable in sauce
of coconut milk, crushed nuts and a touch of chilli oil
- King prawns with Singaporean chilli sauce 36
- Lobster Tail or Moreton Bay Bug (Meat Only) MP
serve with ginger & spring onion or
Singaporean sweet chilli sauce
- Twice cooked duck with cherry sauce 32
- Stir fried sliced pork with Szechuan sauce 28
- Shredded scotch fillets lightly batter 33
wok tossed with mandarin sauce

Poultry & Duck

- Pan fried chicken breast with Teriyaki sauce 28
- Szechuan eggplants with minced chicken 28
- Traditional sweet sour chicken 28
- Lemon chicken 28
- 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 34
- Scotch fillets with Kung Bo sauce 34
- Scotch fillets with Cantonese sauce 34
- Scotch fillets with honey and black pepper sauce 34
- Traditional sweet and sour pork 28
- Pork spare ribs with Cantonese sauce or Spicy Mandarin sauce 28
- Five spices pork spare ribs 28

Seafood

- Selection of fresh mixed seafood stir fried with Asian greens 36
- Seafood with five spices 36
- X.O sauce stir fried with King Prawns 36
- Salt & pepper King prawns with lightly battered or without batter 36
- Tempura calamari with salt five spices 36
- King Prawns with ginger and spring onion sauce 36

Vegetarian Main

- Stir fried Asian greens 22
- Braised mushroom with Asian greens 25
- Bean curd with Asian greens 25
- Three glasses vegetable 25
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

- Shredder duck with fried noodle 24
- Singapore noodle *or* Vegetarian Singapore noodle 22
- Beef, Chicken, Barbeque Pork *or* Vegetarian fried noodle 22
- Seafood & vegetable fried noodle 28
- Prawns & vegetable fried noodle 28

Rice

- Jasmine rice steamed per bowl 4
- Small special fried rice 12
- Large special fried rice 18
- VicAsia fried rice (Chinese sausage, prawns) 24

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 10
- Vanilla ice-cream with Kahlúa and chocolate topping 12
- Lychee served with ice-cream 10
- Ice-cream 6

Tea or coffee

- Coffee 4.5
- Tea
 - Chinese Jasmine, Oolong, Pu-erh (Chinese black tea) 3.5
 - Japanese Sencha (Green tea) 4
 - Gourmet Chinese tea 4.5
Dragon well, Tin Kwan Yam, Pi Lo Chun
 - English breakfast or Earl grey tea 4.5
- Herbal tea 4.5

VicAsia Tasting Menu (Min for 2 person)

\$60 per person

Tempura calamari wok tossed with curry leaves and chilli

Chicken San Choi Bao

King Prawn with five spices

Steamed Barramundi fillet with ginger and soy

Mandarin Beef with special fried rice

\$ 70 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

\$88 per person

Spanner crabmeat stir fried with egg white

W.A. Scallop with coconut sauce

King Prawns with Singaporean chilli sauce

Steamed Barramundi fillet with ginger and soy

Peking duck

Scotch fillets with Szechuan peppercorn sauce with Vicasia fried rice