



KWAN HO 君豪

A PHRASE IN CHINESE THAT MEANS 'NOBLE MAN', KWAN HO OFFERS A TRADITIONAL SHARED-DINING EXPERIENCE. WITH A FOCUS ON A RANGE OF CANTONESE, SICHUAN, SHANGHAI AND OTHER CHINESE STYLE CUISINES, KWAN HO ENCOURAGES SHARED DINING TO RELAX WITH FRIENDS AND FAMILY.

Executive Chef: Jun Wei Lu

FEDERAL GROUP

Entrée...

Cold...

頭盤 涼菜

Hot & Sour Cabbage / 8

(g)

酸辣白菜

pickled cabbage, sun-dried chilli, vinegar

Jellyfish Seafood Platter / 18 (g)

海蜇拌三絲

marinated jellyfish, scallops, prawns, squid, sesame

Cucumber Batons / 10 (g)

蒜香刀拍黃瓜

marinated cucumber, garlic, red chilli

Snow Peas & Enoki Mushrooms / 12 (g)

荷豆絲拌金針菇

shredded snow peas, enoki mushroom, black fungus

Pig's Ears / 14

香茜順風

master stock poached pigs ear, coriander, sesame oil, red chilli

Beef Brisket Cubes 'Jerky' / 16

陳皮牛腩粒

braised black angus beef brisket, Sichuan peppercorn, sun-dried chilli, tangerine peel

Sichuan 'Kou Shui' Chicken / 15

川味口水雞

cold steamed white cut chicken, peanuts, pickled cabbage, Sichuan chilli

Shanghai Style Duck / 18

上海醬鴨

braised duck, dark soy, Asian spices

(g) Available in gluten free option

Entrée...

Warm...

頭盤 熱菜

Scallop Shao Mai / 18 (4pcs)

帶子燒賣 (4 粒)

steamed scallop and prawn shao mai, bamboo, salmon roe

Crab 'Xiao Long Bao' | 16 (4pcs)

蟹肉小籠包 (4 粒)

steamed dumplings, blue swimmer crab meat, pork, prawn meat, egg yolk
pork broth, red vinegar & ginger dipping

Jiao Zi / 12 (4pcs)

鮮肉鍋貼 (4 粒)

pan fried pork dumplings, black vinegar

Spring Roll / 12 (4pcs)

素三絲春卷 (4 條)

wombok, shiitake, bamboo, carrot, black vinegar

Sichuan 'Chao Shou' / 12 (6pcs)

紅油抄手 (6 粒)

supreme broth poached pork wonton, aged vinegar, chilli oil

Pork Belly Bun / 14 (2pcs)

荷葉夾豬腩肉 (2 件)

braised pork belly, steamed bun, cucumber, hoi sin sauce

Sichuan Hot & Sour Soup | 11 (g)

酸辣湯

strips of barbequed pork, bamboo shoots, tofu, black fungus, with chilli oil, aged vinegar,
rich broth

Mushroom Chicken Soup / 11

冬菇干貝雞絲羹

shredded shiitake mushroom and chicken, sun-dried scallop, egg yolk

Crab Spinach Soup / 16 (g)

蟹肉菠菜湯

blue swimmer crab meat, spinach, crispy Chinese donut

Soup of the day / 28 (serves 4)

老火湯 (四位)

double stewed soup

(g) Available in gluten free option

Live Tasmanian Seafood from the Tank 生猛游水海鮮:

Crayfish 龍蝦 / 25 per 100 grams

-south cape, Tasmania

刺身- 兩食 (另加 25)

sashimi – 2 courses | 25 (additional)

薑蔥焗龍蝦

sautéed with ginger and shallot, Shao Xing Rice Wine

上湯焗龍蝦

slow braised in master broth

椒鹽焗龍蝦

wok fried then pan tossed with spicy salt, five spices, fresh chilli

Black Lip Abalone 野生黑邊鮑 / 18 per 100 grams

-West Coast, Tasmania

清炒鮮鮑片

sautéed with fresh ginger, shallots, seasonal vegetables, Shao Xing rice wine

堂灼鮮鮑片 (自灼, 配菜另加 25)

thin sliced in steam-boat
(additional 25 for supplements: spinach, enoki mushroom, tofu)

Live Fish 生猛游水魚

-East Coast, Tasmania

Banded Morwong 三刀魚 / 16 per 100 grams

清蒸

steamed with ginger, spring onion, seasonal soy

Tasmanian Pacific Oyster 生蠔

-Bruny Island, Tasmania

natural with lemon 生蠔刺身 /36 per dozen

steamed with ginger, spring onion, seasonal soy 清蒸生蠔 /42 per dozen

(g) Available in gluten free option

Seafood...

海鮮...

King Prawns 蝦

Gulf of Carpentaria, Queensland

Steamed Garlic King Prawns (8pcs) | 40 (g)

金銀蒜粉絲蒸鳳尾蝦 (8 件)

steamed king prawns, vermicelli noodles, golden garlic, fresh garlic

Mushroom King Prawns (8pcs) /36 (g)

鮮菇炒鳳尾蝦 (8 件)

sautéed king prawns, assorted fresh mushrooms

Hot and Spicy King Prawns (8pcs) /36

香辣鳳尾蝦 (8 件)

crispy fried king prawns, crispy chilli, peanuts, capsicums

Scallops 帶子

Bass Strait, Tasmania

Atlantic Sea, Canada

Ginger & Shallot Scallops (g)

薑蔥炒帶子

sautéed scallops, asparagus, ginger, spring onion

X.O Scallops

XO 醬炒帶子

sautéed scallops, hand-made e-fu noodles, house made X.O chilli sauce (contain ham)

with a choice of

Tasmanian Scallops with roe (14-16pcs) | 36

塔省帶子

Or...

Canadian King Sea Scallops (8pcs) | 42

加拿大帶子

Bird Nest Canadian Scallops (4pcs) / 30

雀巢帶子 (4 件)

fried scallops, crunchy potato, mayonnaise

Spring Bay Mussels / 28

豉椒炒青口 (煎米粉底另收5)

sautéed mussels, capsicums, chilli black bean sauce
(additional 5 for pan fried rice vermicelli noodles)

(g) Available in gluten free option

Seafood continued...

海鮮...

Fish 魚

Pink Ling- Tasmania

Snapper- Tasmania

Jade Pink Ling / 28 (g)

翡翠炒鯪魚片

sautéed ling fillets, snow peas, garlic, Shao Xing rice wine

Steamed Pink Ling Hunan Style (4pcs) | 36 (g)

剁椒蒸鯪魚 (4 件)

steamed fillets, diced green and red capsicums, wild pickled peppers, vegetable garnish,
seasonal soy

Chilli Broth Pink Ling / 30

酸菜水煮魚

pink ling fillets, pickled cabbage, black fungus, enoki mushroom, chilli broth

Squirrel Mandarin Snapper / 55

松鼠紅鯛

deep fried whole snapper, two kinds of capsicum, onion, pine nuts, sweet and sour sauce

Squid 鮮魷魚

Bass Strait, Tasmania

Spicy Salt Squid / 28 (g)

椒鹽鮮魷魚條

arrow squid, deep fried and then pan tossed with spicy salt, five spices, chilli, capsicums

X.O Style Squid | 28

XO 醬四季豆炒鮮魷魚

sautéed arrow squid, snake beans, house made X.O chilli sauce (contains ham)

Blue Swimmer Crab 花蟹

South Australia

Crab Spinach | 38 (g)

蟹肉扒菠菜

blue swimmer crab meat, spinach, egg white, sun-dried conpoy

Crab Tofu Claypot | 38 (g)

蟹肉豆腐煲

blue swimmer crab meat, silky tofu, sun-dried prawn roe, spring onion

(g) Available in gluten free option

Beef 牛肉

Black Angus Beef (grass fed)- Sheffield, Tasmania

Wagyu- Rangers Valley, New South Wales

Angus Beef Cubes (250 grams) / 33

黑椒牛柳粒

diced black angus beef, wok tossed, wild mushrooms, crispy Chinese donut, black pepper

Eye Fillets Cantonese Style (250 grams) / 33 (g)

粵式小牛扒

black angus eye fillets, wok seared, oyster sauce, broccoli

Cape Grim Short Rib / 33

秘製牛仔骨

braised short rib, chef's barbeque sauce

Beef Brisket | 28

蘿蔔燜牛腩

slow braised, white raddish, red fermented bean curd

Rangers Valley Wagyu Scotch fillet (marbling 5+, 200 grams) | 54

秘制豆醬炒和牛粒

wok seared cubes, stir fried, snow peas, enoki mushroom, carrot, house made bean sauce

Chicken (free range) 雞肉

Marion Bay, Tasmania

Kung Pao Chicken / 26

宮保雞丁

stir fried diced chicken fillets, capsicums, peanuts, Sichuan peppercorns, mild Sichuan chilli

Chicken Black Bean Claypot | 26

乾蔥豆豉雞煲

sautéed diced chicken maryland fillets, capsicums, spring onion, onion, ginger, black bean

Crispy Skin Chicken / 26 (g)

當紅炸子雞

oven roasted chicken, de-boned, spicy salt, crispy wonton pastry, lemon segment

(g) Available in gluten free option

Pork 豬肉

Scottsdale, Tasmania

Sweet & Sour Pork Ribs | 26

生炒唐排骨

deep fried pork ribs, and then stir fried, capsicums, onions, sweet & sour sauce

Ma Po Tofu / 21

麻婆豆腐

sautéed tofu cubes, pork mince, Sichuan peppercorn oil, chilli

'Yu Xiang' Eggplant / 24

魚香茄子煲

braised eggplant, pork mince, fish flavored sauce

Garlic Pork Ribs / 26 (g)

秘製蒜香骨

pork ribs marinated with fresh garlic, deep fried with garlic sauce

Steamed Pork Belly | 28

梅菜扣肉

braised and then steamed, preserved vegetables

Barbequed Pork / 26

蜜汁叉燒

barbecued tenderloins, honeyed soya, maltose, asparagus

Duck 鴨

Luv a Duck, Victoria

Mushroom 'Pa' Duck | 36

三色菇扒鴨

braised duck, assorted fresh mushrooms, oyster sauce

Shanghai Duck / 32 (served warm)

上海醬鴨

braised duck, dark soy, Asian spices

(g) Available in gluten free option

Vegetables...

素菜...

Vegetarian Spring Rolls (4pcs) | 12

素三絲春卷 (4 條)

wombok, bamboo, shiitake mushroom, carrot

Black Truffle Mushroom Dumplings | 16 (g)

黑松露鮮菇餃

steamed dumplings, assorted fresh mushrooms, black truffle sauce

Snake Bean / 18 (g)

開洋四季豆

sautéed snake bean, dried shrimp, garlic, chilli

Black Truffle Mushroom / 26 (g)

黑松露炒鮮菇

sautéed assorted fresh mushrooms, Hua Diao rice wine, black truffle sauce

Crispy Vinaigrette Eggplant / 21

陳醋脆皮茄子

dark soy marinated eggplant, deep fried with aged vinegar dressing

Gai Larn / 18 (g)

薑汁蠔油芥蘭

stir fried Chinese broccoli with ginger
or
oyster sauce

Master Broth Bok Choy / 24 (g)

上湯浸小棠菜

baby bok choy, ginger, spring onion, garlic, red chilli, sun-dried shrimp, master broth

Wombok / 21 (g)

瑤柱菇絲粉絲扒津白

wombok, shiitake mushroom, sun-dried scallops, vermicelli noodles, master broth

Seasonal Mixed Vegetable / 18 (g)

蒜蓉炒時蔬

stir fried broccoli, asparagus, bok choy, snow peas, garlic

Vegetarian Singapore Noodle / 18 (g)

素星洲炒米粉

wok tossed rice vermicelli noodles, egg strips, capsicums, carrots, silky bean curd, bean sprout, fragrant curry spiced

(g) Available in gluten free option

Rice & Noodles...

飯面類...

Abalone Mushroom Lao Fan / 28

鮑汁鮮菇撈飯

braised Chinese style risotto, peas, mushrooms, abalone reduction

Black Truffle & Crab Fried Rice | 28 (g)

黑松露蟹肉黃金炒飯

blue swimmer crab meat, egg yolk, snow peas, black truffle sauce

Prawn Fried Rice | 23 (g)

深海鮮蝦粒炒飯

diced wild king prawn, vegetables, eggs

Kwan Ho Fried Rice | 18

叉燒臘腸炒飯

diced barbequed pork, Chinese sausage, eggs

Crab E-Fu Noodle | 28

蟹肉乾燒伊面

braised hand-made e-fu noodle, blue swimmer crab meat, chives, shiitake mushroom

Singapore Noodle | 18 (g)

星洲炒米粉

wok tossed rice vermicelli noodles, diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced

Black Angus Beef Ho Fun | 21

乾炒牛河

Stir Fried Black Angus Beef Ho Fun, Bean Sprout, Chives, Sesame

Shanghai Noodle | 18

上海粗炒麵

stir fried ramein, sliced pork, seasonal vegetables

Steamed Jasmine Rice | 4pp

絲苗鮮米飯

(g) Available in gluten free option

Kwan Ho 'Classic'

\$60pp

Spring Roll

素三絲春卷

wombok, shiitake, bamboo, carrot, black vinegar

Sichuan 'Chao Shou'

紅油抄手

supreme broth poached pork wonton, aged vinegar, chilli oil

Jiao Zi

鮮肉鍋貼

pan fried pork dumplings, black vinegar

Pork Belly Bun

荷葉夾豬腩肉

braised pork belly, steamed bun, cucumber, hoi sin sauce

Spicy Salt Squid

椒鹽鮮魷魚條

arrow squid, deep fried, pan tossed with spicy salt, five spices, chilli, capsicums

Black Angus Eye Fillets

黑椒小牛扒

eye fillet, wok seared, house made black pepper sauce

Seasonal Mixed Vegetable

蒜蓉炒時蔬

stir fried broccoli, asparagus, bok choy, snow peas, garlic

Kwan Ho Special Fried Rice

叉燒臘腸炒飯

diced barbeque tenderloin, Chinese sausage

Katsu Fried Ice Cream

日式炸雪糕

ice cream katsu, peanut mousse, caramelised banana, chocolate sauce

Upgrade to Rangers Valley Wagyu Sirloin for \$15 pp

*This banquet is design for the whole table to share

Minimum 2 guests

Kwan Ho 'Premium'

\$80pp

Shanghai Duck

上海醬鴨

braised duck, dark soy, Asian spices

Beef Brisket Cubes 'Jerky'

陳皮牛腩粒

braised black angus beef brisket, Sichuan peppercorn, sun-dried chilli, tangerine peel

Crab 'Xiao Long Bao'

蟹肉小籠包

steamed dumplings, blue swimmer crab meat, pork, prawn meat, egg yolk
pork broth, red vinegar & ginger dipping

Scallop Shao Mai

帶子燒賣

steamed scallop and prawn shao mai, bamboo, salmon roe

Steamed Pink Ling Hunan Style

剁椒蒸鯪魚

steamed fillets, diced green and red capsicums, wild pickled peppers, vegetable garnish,
seasonal soy

Cape Grim Short Rib

秘製牛仔骨

braised short rib, Japanese barbeque sauce

Snake Bean

開洋四季豆

sautéed snake bean, dried shrimp, garlic, chilli

Prawn Fried Rice

深海鮮蝦粒炒飯

diced wild king prawn, vegetables

Passionfruit & Coconut Eton Mess

英式百香果椰子混搭

coconut and chocolate mousse, passionfruit granite, raspberry jelly, mint

Upgrade to Rangers Valley Wagyu Sirloin for \$15 pp

*This banquet is designed for the whole table to share

Minimum 2 guests

To Enjoy 'Late'- After 10pm

Scallop Shao Mai / 18 (4pcs)

帶子燒賣 (4 粒)

Crab 'Xiao Long Bao' | 16 (4pcs)

蟹肉小籠包 (4 粒)

Jiao Zi / 12 (4pcs)

鮮肉鍋貼 (4 粒)

Spring Roll / 12 (4pcs)

三絲春卷 (4 條)

Thousand year old egg and pork rice porridge / 10

皮蛋瘦肉粥

Pink Ling fillet rice porridge / 12

生滾魚片粥

Crab rice porridge / 22

蟹肉粥

Pork Wonton Soup / 14 (8pcs)

上海雲吞 (8 粒)

Shanghai Nian Gao (Sticky Rice Cake) | 18

上海年糕

Stir Fried Black Angus Beef Ho Fun, Bean Sprout, Chives, Sesame / 21

乾炒牛河

Crispy Chinese Style Donut / 4

鮮炸油條

House Made Soy Bean Milk / 3

自製豆漿

Pan Fried Chinese Pancake with Spring Onion oil (2pcs) / 8

蔥油餅

Glutinous Rice Dumpling Sweet Rice Wine /5

酒釀小圓子

Minced Red Bean Paste with Coconut Milk /5

紅豆沙

Minimum spend \$10pp for supper