

欢迎您。我们的中餐厅在悉尼开于二零零六年，墨尔本开于二零一零年。

菜单设计为分享，菜名显示为红色代表较香辣的菜，风格和辣味已融合当地的口味。

經典 套餐

THE GOLDEN BANQUET FOR THE ENTIRE TABLE

一桌 \$139 每人(至少兩人)

葡萄酒搭配 \$65 每人 配無酒精 \$39 每人

凉拌黄瓜
莲花白櫻桃萝卜

棒棒鸡
平政黄条鰻鱼刺身

2020 RIESLING, NAKED RUN DER ZWEITE, CLARE VALLEY, SA (100ML)

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虾仁云吞辣香陈醋
湖南清蒸鱼
(選擇魚換龙虾 \$199 每人)

蠔油芥蘭

2022 ASSYRTIKO, JIM BARRY, CLARE VALLEY, SA (100ML)

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菲力和牛炒豆豉酱牛角椒
蜜汁五花肉叉烧

2021 MALBEC, TERRAZAS DE LOS ANDES RESERVA, MENDOZA, ARGENTINA (100ML)

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巧克力焦糖花生芭菲

2021 RIESLING, HEGGIES VINEYARD BOTRYTIS, EDEN VALLY, SA (60ML)

开胃小菜 PICKLES

- 腌莲花白櫻桃萝卜配辣酱 Cabbage And Radish 11
- 蒜姜凉拌黄瓜 Cucumber with Ginger and Garlic 11
- 辣椒蓮藕 Lotus Pickles and Chili 11
- 川味香菇黃瓜 Cucumber And Shitake Mushroom 11

凉前菜 COLD ENTRÉE

- 平政黄条鰻鱼刺身 Hiramasa Kingfish with Pickled Green Chili and Shallot Oil 31
- 棒棒鸡 Strange flavour Dressing Cold Cut chicken 29
- 鮑魚和涼粉 四川芝麻醬 Sichuan Liang Fen and Abalone with Sesame Sauce 32

热前菜 HOT ENTRÉE

- 椒盐嫩豆腐 Sichuan Salt And Pepper Silken Tofu with Coriander Chili 28
- 鱼香茄子 Fish Fragrant Fried Eggplant 31
- 蔥油煎餅 Spring Onion Pancake 22
- 避风塘炸鲜鱿 Fried Squid with Typhoon Shelter Dry Dressing 31
- 炸雞翅朝天椒 Fried Chicken Wings with Heaven Facing Dried Chili 21/32

精致点心 DIM SUM

- 香煎和牛包 (四个) Pan Fried Wagyu Bao (4pcs) 25
- 黄金韭菜炸猪肉包 (四个) Golden Fried Pork and Leek Bao (4pcs) 24
- 龙虾和虾仁饺子 (四个) Lobster and Prawn Dumplings (4pcs) 34
- 香煎羊肉饺子配辣酱 (六个) Pan Fried Lamb Dumplings (6pcs) 33
- 虾仁云吞辣香陈醋 (四个/六个) Prawn Wontons in Aged Black Vinegar 29/39
- 扇贝虾仁春卷和梅子酱 (四个) Scallop and Prawn Spring Rolls with Plum Sauce 24

海鲜 SEAFOOD

- 江西风味蒜苔辣香炒澳洲王虾 Jiangxi Prawn with Chili and Garlic Shoot 52
- 姜葱清蒸鱼 Steamed Fish with Ginger and Shallot 52
- 湖南清蒸鱼 Hunan Steamed Fish with Salted Chili and Black Bean 52
- 澳洲塔斯马尼亚鲜龙虾 (XO|姜葱) Tasmania Live Lobster (XO | Ginger Shallot) 1KG 199 900G 179

禽肉 POULTRY

- 宫保鸡腿块 Kung Pao Chicken with Chili and Cashews 51
- 蜜汁五花肉叉烧 Char-grilled Pork Belly Char Siu with Chive Pesto 52
- 四川酸甜咕嚕 蘇格蘭肉 Sweet and Sour Pork Scotch 52
- 南京紅燒豬蹄 Nanjing Style Red Braised Pork Hock 52
- 炒菲力和牛豆豉酱牛角椒 Stir Fried Grass Fed Beef Fillet with Black Bean, Bullhorn Peppers 55
- 碳烤羊柳配川味烧辣酱 Stir Fried Lamb Backstrap with Green Chili Relish 54

时蔬和主食 VEGETABLES AND RICE

- 蒜蓉炒青菜 Asian Greens Stir Fried with Garlic 14/23
- 蠔油芥蘭 Steamed Chinese Broccoli With Oyster Sauce 14/23
- 香辣菇类炒冬粉 Braised Glass Noodles with Chili Mixed Mushrooms 32
- XO 酱炒面 Stir Fried Egg Noodle with XO Sauce 29
- 培根青豆炒飯 House Fried Rice. Bacon, Peas And Salted Chilli 16/23
- 雲南菇类炒饭 Fried Rice with Chili Mixed Mushrooms 15/23
- 茉莉香白饭 Steamed Jasmine Rice 7 Pp

SPICE TEMPLE



甜点 DESSERTS

- 芒果布丁 Mango Pudding with Chantilly and Sesame Tuile 16
- 椰香西米露 鲜草莓和荔枝 Coconut Tapioca with Strawberry and Lychee 16
- 茉莉花茶芭菲橘子 Jasmine Tea Parfait with Mandarin Sauce 18
- 巧克力焦糖花生芭菲 Chocolate Caramelised Peanut Parfait 18
- 甜特蕾斯三奶蛋糕 Three Milk Cake, Dried Raspberries, Pistachio And Almond 18

茶 TEA

- 薄荷 Peppermint 7
- 龍井 Dragon Well 9
- 雲南金 黑色散葉紅茶 Yunnan Gold 8
- 檸檬草 枸杞 薑 Lemongrass, Goji and Ginger 8
- 茉莉花 Jasmine 8
- 洋甘菊和柚子 Chamomile and Yuzu 8
- 紅寶石 深紅芙蓉花、櫻桃和椰子 Ruby Zing 8

SPICE TEMPLE MELBOURNE

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IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

PLEASE NOTE THAT **NO DISHES** ARE SUITABLE FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS. DUE TO THE POTENTIAL OF TRACES ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS, SPICE TEMPLE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE DINING EXPERIENCE. PLEASE INFORM YOUR WAITER PRIOR TO ORDERING.

ALL CREDIT CARD PAYMENTS WILL INCLUR A 1.7% TO 2.7% FEE, ALL DEBIT CARDS AND EFTPOS INCLUR A PROCESSING FEE OF 0.95% 10% SURCHARGE APPLIES ON SUNDAY 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAY 10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

备注：

• 使用信用卡支付将产生的处理费用为：

Visa/MasterCard 1.7% · Amex 2.7% · EFTPOS/借记卡 0.95% ·

• 使用外部支付应用程序会产生额外费用 · 6 人及以上的团体需支付 10% 的服务费 · 星期日有 10% 的附加费 · 公共假日为 15% · 每人至少需要消费 \$75 ·