



DongSheng Restaurant

Food Menu

Dinner

Entrée 前菜

Tasmanian Oysters 生蚝

½ Doz | 1 Doz | 1½ Doz

Your Choice of:

Natural

\$24 | \$44 | \$68

Served with lemon

Chef's Flight

\$24 | \$44 | \$68

Served with caviar vinaigrette, truffle gel, torched mozzarella cheese

Garlic Soy

\$26 | \$50 | \$78

Served on a bed of glass noodles, served warm

Crispy Chicken, 3 Ways 味蕾跳跃

\$24

Honey mustard, black pink dragon fruit sauce and Japanese wasabi

Seafood on the Tree 荔枝虾球

\$24

Lychee prawn ball fritter with scallops

Tasmanian Octopus 照烧八爪鱼

\$24

Teriyaki braised, pan-seared

Szechuan Peppered Calamari 椒盐小鱿鱼 🌶️

\$19

Squid tentacles batter-fried

House Made Vegan Siu Mai 黑松露糯米烧卖

\$19

Black truffle blended with glutinous rice

Dumplings in Chilli Oil 红油抄手 🌶️

\$19

With pork, prawn, and caviar

Mouth-Watering Chicken 鲤鱼口水鸡 🌶️

\$19

Northern Chinese classic reimagined - served cold.

House Made Pan-fried Gyoza 猪肉南瓜煎饺

\$18

With pork, prawn, and pumpkin (6 pieces).

Extra dumpling at **\$3.00** per piece





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Mains 主食

- Beijing Fried Sauce Noodles 炸酱面** \$21
Pork and duck mince in a savoury bean sauce with seasonal vegetables
- Chef's Fried Rice 特色炒饭** \$23
With Chinese sausage, chicken, pork, prawns, and vegetables
- Tasmanian Lamb 羊肉**
- Mongolian Stew 红焖羊肉** 🌶️ \$35
Slow-cooked lamb-on-bone in a rich spicy sauce
- Classic Cumin 孜然羊肉** 🌶️ \$36
Spiced with Szechuan peppercorns
- Secret White Sauce 奶包羊肉** \$36
Marinated lamb strips finished in a sweet creamy sauce
- Spicy Ribs 塔州羊排** 🌶️ \$42
Marinated in tantalising spices, flash-fried to perfection
- Tasmanian Beef 牛肉**
- Clay Pot Mapo Tofu 麻辣牛腩豆腐** 🌶️ \$35
Hot spicy bean curd stew with slow-cooked beef chunks
- Eye Fillet in Black bean Sauce 豆豉牛肉** \$39
Wok-seared eye fillet in a hearty savoury sauce
- Volcano Beef 火山牛肉** 🌶️ \$45
Sautéed eye fillet strips and crispy potato shreds, served with chef's blazing hot sauce
- Devil's Backyard 恶魔花园** \$68
Premium eye fillet cooked medium rare in chef's special sauce, with sweet potato mash and garden salad. **Limited availability, please enquire with staff.**





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Chicken 鸡肉

Firecracker Chicken 辣子鸡 🌶️ \$35

Diced chicken and dried bird's eye chilli, served with vegetables

Pineapple Chicken 水果鸡肉 \$28

Sweet tender chicken pieces, pineapple and seasonal fruits

Kung Pow Chicken 宫保鸡丁 🌶️ \$28

Wok-seared diced chicken with cashew nuts and hot sauce

Duck 鸭肉

Crisp-Braised Duck Leg 秘制鸭腿 \$39

Slow-cooked then flash-fried for a delectable crisp finish. Served with house salad and truffle fried rice.
Limited availability, please allow up to 60 minutes cooking time for this dish.

Seared Duck Breast 香煎鸭胸 \$45

Cooked to medium rare with sweet savoury sauce. Served with roti and fresh greens
Limited availability, please allow up to 60 minutes cooking time for this dish.

Seafood 海鲜

Sweet and Sour fish 糖醋鱼片 \$35

Sautéed fish fillets with seasonal vegetables. Garnished with cashew nuts and sesame seeds

Seafood Medley 爆炒海鲜 \$45

A delightful mix of Tasmanian seafood, wok-fried with seasonal vegetables

Grilled Whole Fish 塔州烤鱼 \$55

Traditional Chinese classic, served with lotus root, tofu, potato, seaweed, bean shoots, and fishcake.
Limited availability, please enquire with staff. Add-on braised pork trotters at **\$4.50** per piece 加小猪蹄

Superior Sweet and Sour Fish 糖醋全鱼 \$49

Crispy-fried whole market fish cooked in tangy sauce and garnished with beans and peas

Braised Whole Tasmanian Abalone 鲍鱼小炖肉 \$89

Whole Tasmanian abalone and braised pork. Served with garden salad and steamed rice





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Three Treasures Casserole 黄金三宝

Market Price

Whole Tasmanian abalone, lobster, slow-cooked scallop and mushrooms served in superior stock

Seasonal Vegetables 东昇花园

Please enquire with our staff members about today's available produce. Our selection may include but is not limited to locally sourced truffles, mushrooms, avocados, lotus root, asparagus, snow peas and a selection of leafy greens.

Your Choice of:

Kung Pow Sauce 宫保时菜	\$33
Peking Sauce 京酱时菜	\$33
Classic Wok-fry 清炒时菜	\$33

Dessert 甜点

Paint au Chocolat \$22
Finest Belgian chocolate and mango sago, served with vanilla ice cream

Finding Spring \$20
Raspberry white choc mousse, served with mud cake and green tea biscuits

Kid Sundae \$12
Two scoops of ice cream and flavoured cream, served with sweet garnish

Sides

Seasoned Chips 炸薯条 \$10

House Salad 沙拉 \$9

Noodles (Add-On) 面 \$4.50

Steamed Rice 米饭 \$3.50

Steamed Pancakes 春饼 \$3.50

Extra Sauce (Per Serve) 加酱 \$2

Soup of the Day 汤 \$16





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Kids Menu

Fried Chicken & Chips 炸鸡薯条

\$12

** Only for children under 10 years old*

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free. All card transactions incur a 1.6% surcharge. Please note, that a surcharge of 10% will apply on Sundays, and 15% on public holidays.



Banquet Menu

Perfect for groups of 6 or more, each dish in our banquet menu is served on a platter for the table to share.

Banquet 1

\$55pp

Mouth-Watering Chicken

Northern Chinese classic reimagined- served cold

House Made Pan-Fried Gyoza

With pork, prawn, and pumpkin

Classic Cumin Lamb

Spiced with Szechuan peppercorns

Firecracker Chicken

Diced chicken and dried bird's eye chilli, served with vegetables

Eye Fillet in Black bean Sauce

Wok-seared eye fillet in a hearty savoury sauce

Steamed Rice

Super Ice Cream Sunday

Scoops of ice cream and flavoured cream, topped with sweet garnish

Banquet 2

\$65pp

Seafood on the Tree

Lychee prawn ball fritter with scallops

Crispy Chicken, 3 Ways

Honey mustard, black pink, and Japanese wasabi

Szechuan Peppered Calamari

Squid tentacles batter-fried

Volcano Beef

Sautéed eye fillet strips and crispy potato shreds, served with chef's blazing hot sauce

Pineapple Chicken

Sweet tender chicken pieces, pineapple and seasonal fruits

Steamed Rice

Super Ice Cream Sunday

Scoops of ice cream and flavoured cream, topped with sweet garnish

Banquet 3

\$85pp

Tasmanian Natural Oyster

Served with lemon

Seafood on the Tree

Lychee prawn ball fritter with scallops

Banquet Menu

Mouth-Watering Chicken

Northern Chinese classic reimagined- served cold.

Spicy Lamb Ribs

Marinated in tantalising spices, flash-fried to perfection

Superior Sweet and Sour Fish

Crispy-fried whole market fish cooked in tangy sauce and garnished with beans and peas

Steamed Rice

Finding Spring

Raspberry white choc mousse, served with mud cake and green tea biscuits

Optional: Swap A Dish for Seasonal Vegetables

Your choice of Kung Pow, Peking or Classic Wok-Fry sauce