Lunch



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	420 430 470
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	ζιψ
Squid tentacies batter-med	
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).	\$10
Extra dumpling at \$3.00 per piece	

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Mains 主食

Beijing Fried Sauce Noodles 炸酱面 Pork and duck mince in a savoury bean sauce with seasonal vegetables	\$21
Chef's Fried Rice 特色炒饭 With Chinese sausage, chicken, pork, prawns, and vegetables	\$23
Tasmanian Lamb 羊肉	
Mongolian Stew 红焖羊肉 Slow-cooked lamb-on-bone in a rich spicy sauce	\$35
Classic Cumin 孜然羊肉 🥑 Spiced with Szechuan peppercorns	\$36
Secret White Sauce 奶包羊肉 Marinated lamb strips finished in a sweet creamy sauce	\$36
Spicy Ribs 塔州羊排 Marinated in tantalising spices, flash-fried to perfection	\$42
Tasmanian Beef 牛肉	
Clay Pot Mapo Tofu 麻辣牛腩豆腐 🥒 Hot spicy bean curd stew with slow-cooked beef chunks	\$35
Eye Fillet in Black bean Sauce 豆豉牛肉 Wok-seared eye fillet in a hearty savoury sauce	\$39
Chicken 鸡肉	
Firecracker Chicken 辣子鸡 	\$35
Pineapple Chicken 水果鸡肉 Sweet tender chicken pieces, pineapple and seasonal fruits	\$28

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\$28

Kung Pow Chicken 宫保鸡丁 *J* Wok-seared diced chicken with cashew nuts and hot sauce

Duck 鸭肉

Crisp-Braised Duck Leg 秘制鸭腿 Slow-cooked then flash-fried for a delectable crisp finish. Served with house salad and truffle fried <i>Limited availability, please enquire with staff. Up to 60 minutes to cook.</i>	\$39 d rice.
Seared Duck Breast 香煎鸭胸 Cooked to medium rare with sweet savoury sauce. Served with roti and fresh greens Limited availability, please enquire with staff. Up to 60 minutes to cook.	\$45
Seafood 海鲜	
Sweet and Sour fish 糖醋鱼片 Sautéed fish fillets with seasonal vegetables. Garnished with cashew nuts and sesame seeds	\$35
Seafood Medley 爆炒海鲜 A delightful mix of Tasmanian seafood, wok-fried with seasonal vegetables	\$45
Braised Whole Tasmanian Abalone 鲍鱼小炖肉 Whole Tasmanian abalone and braised pork. Served with garden salad and steamed rice	\$89

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, avocadoes, lotus root, asparagus, snow peas and a selection of leafy greens.

\$33
\$33
\$33

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\$12

Dessert 甜点

Paint au Chocolat Finest Belgian chocolate and mango sago, served with vanilla ice cream	\$22
Finding Spring Raspberry white choc mousse, served with mud cake and green tea biscuits	\$20
Kid Sundae Two scoops of ice cream and flavoured cream, served with sweet garnish	\$12

Sides

Seasoned Chips 炸薯条	\$10
House Salad 沙拉	\$9
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
Limited availability, please enquire with staff.	

Kids Menu

Fried Chicken & Chips 炸鸡薯条 * 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.

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