

Welcome to TASTE Elements

Take a Moment and Taste it

Cantonese Cuisine is one of the main cuisine streams in China, it is renowned around the world for using fresh ingredients and especially seafood. At Taste Elements Cantonese, we bring you our menu with plenty of exquisite dishes for your enjoyments including our Seasonal Tasting menus.

Lead by our Executive Chef Domenic Tong, our veteran Hong Kong Chef with a wealth of experience in Cantonese and provincial Chinese Cuisine. Having worked in well known establishments including the pinnacle of Chinese Cuisine in Australia the legendary multi award winner Flowerdrum Restaurant in Melbourne, multi Catering Institute's Gold Plate award winner Orchid Room Cantonese Restaurant Darwin, and as Executive Chef of Shanghai and Suzhou Renaissance Hotels. Surely Chef Domenic will be pleased to create the dishes of your desire.

At Taste Elements, we also believe in the combining good food, good wines and good service to make a complete dinning experience. Should your favourite dish is not in our menu, please do not hesitate to let our service team member knows and we will endeavour to accommodate your requests pending on ingredients availabilities.

Bon Appetite

ENTRÉE / STARTERS

SAN CHOI BOW 生菜包

Selected ingredients with Chinese Pork Sausage, onions, spring onion, bamboo shoot and waterchestnut

Chicken	6 ea
Duck Meat	8 ea
Seafood	10 ea

ROEI ABALONE CRYSTAL NOODLES 招牌粉皮鲍鱼仔

Pan Fried with Chef's BBQ Sauce, served on bed of Crystal Mungbean Noodles
toss in Sesame Sauce 18 ea

POTATOE PEAR 炸啤梨

Fried Pear Shape potatoe croquette with hand minced quail and chicken meat,
finely diced chinese duck sausage, mushroom, bamboo shoot and
waterchestnut 10 ea

CHICKEN SPRING ROLLS 鸡丝春卷

braised shredded chicken, celery, wood ear mushroom, bamboo shoot and
carrots with herbs and spices 4 ea

VEGETARIAN SPRING ROLLS 素春卷

braised celery, wood ear mushroom, bamboo shoot, carrots and vermicelli 3 ea

ROAST QUAIL 椒盐鹌鹑

marinated with Chef Domenic's special blend of herbs, roasted and wok fried in
chilli and spicy salt 18 ea

PRAWN HAR GAO 水晶虾饺 5 ea

SPINACH & PRAWN HAR GAO 碧绿波菜饺 5 ea

PORK SIU MAI 烧卖 5 ea

SOUP

PRAWN WON TON 鲜虾云吞汤

wrapped Prawn, pork, bamboo shoot in clear chicken broth 12

CHICKEN SWEET CORN SOUP 鸡肉粟米羹

Sweet corn, minced chicken and egg white in chicken brothe 10

HOT and SOUR 四川酸辣汤

tofu, bamboo shoot, woodear fungus, chilli and chiangkang vinegar 12

WESTLAKE BEEF SOUP 西湖牛肉羹

Minced Scotch fillet, shiitake mushroom, coriender, spring onion and egg white 12

DUCK MEAT SOUP 北姑鸭丝羹

shredded roast duck meat, shiitake mushroom and bamboo shoot 12

DELICACIES

WA GREEN LIP ABALONE 西澳青边鲍鱼

BRAISED SLOW COOKED ABALONE 蚝皇原只青边鲍鱼 4头

Slow cooked in rich stock for 16 hours, rich in flavour served in your choice of sliced or whole with Whole Shiitake Mushroom and Veg 188

WOK FRIED SLICED ABALONE 姜葱爆鲍片

sliced green lip abalone, wok fried with ginger, shallots and onion 108

GREEN LIP ABALONE JAPANESE STYLE - 8 hours advance notice required

日式冻鲜鲍鱼-提前8小时预定

Whole Green Lip Abalone, infused with juices of Bonito Flakes, premium soy and sake wine, served diced on bed of shaven ice 188

NEW ZEALAND DRIED TOOTHFISH FISHMAW 新西兰花胶

metabolism, nourish the body to preserve vital energy, it is a flavourite dish in Asia. It has very high protei and very low fat content values.

STEWED FISH MAW IN ABALONE SAUCE 鲍汁花胶

Fish Maw, Shiitake Mushroom and Veg served in Abalone Sauce 48/pp

FISH MAW, ABALONE AND SEA CUCUMBER HOT POT

红烧花胶辽参鲍片煲

Fish maw, sliced slowed cooked abalone and sea cumber braised with ginger, shallots, ShaoXing Wine, Soy Sauce served in Hot Pot 108

MSA GRASS FED RIB EYE FILLET

Wok Fried Sliced Scotch Fillet 炒肉眼牛柳片 200gm		36
	in choice of	
	Ginger & Shallot Sauce 姜葱	
	Szechuan Chilli on Hot Plate 铁板川味	
	With Seasonal Vegetables 时菜炒	
	Creamy Black Pepper Sauce on Hot Plate 铁板黑椒汁	
	Braised Slowed cooked Hot Pot 红烧牛腩煲	
	Chilli and Numbing 水煮牛肉	
Scotch Fillet Medallion Steak 牛柳件120gm/pc		20/pc
	in Choice of Cantonese sauce 中式汁	
	Szechuan 四川汁	
	Black Pepper 黑椒汁	

CHICKEN FILLET

CHICKEN MARYLAND FILLET 鸡腩肉球 200gm		
	in choice of	
	with Chinese Vegetables 时菜	
	in Szechuan Numbing Sauce 川味麻辣	30
	in Garlic Butter Sauce served on Hot Plate 铁板蒜香牛油	
	in Satay Sauce with crushed peanuts 花生沙爹汁	
CRISPY SKIN CHICKEN 脆皮炸子鸡	half	28
	whole	52
THREE CUPS CHICKEN with Shaoxing wine, sesame oil and premium Soy Sauce served in Hot Pot 三杯鸡煲		30
SAUTE CHICKEN FILLET HOT POT with Ginger, spring onion, shallots and basil finished off in a claypot with a shot of Chinese baiju wine 啫啫鸡煲		30

LAMB 羊肉

CUTLETS in Cumin and Chilli 孜然羊排	4pcs	38
CUTLETS IN HONG KONG TYPHOON SHELTER STYLE with Fried Garlic, Chilli and Scallions 避风塘羊排		38
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SEAFOODS

WA CRAYFISH 西澳龙虾	M.P
WA SNOW CRAB 西澳水晶蟹	M.P
MUD CRAB 泥蟹	M.P

Our Fresh Seafoods can be cooked in number of Following ways, please engage our wait staff to choose your preferred choice

Braised in Ginger and Spring Onion 姜葱, Black Bean 豉汁, XO Chilli with Conpoy and vermicelli 瑶柱XO酱粉丝, Hong Kong Typhoon Shelter Style 避风塘, Supreme Broth and butter 上汤牛油

Addition to above:

ManTou 馒头	3/pc
E-Fu Noodles 伊面	13
Egg Noodles/Rice Noodles	10
FRESH LIVE FISH 游水鱼	M.P.

Steamed with Ginger and Spring Onion 姜葱蒸, Black Bean 豉汁蒸,

WA SCALLOPS 西澳带子	48
WA RANKIN COD Fillet 班片	42
KING PRAWNS 大虾球	36
SQUID 鲜鱿	28

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VEGETABLES

DAILY GREENS with Shiitake Mushroom in Abalone Sauce 鲍汁花菇扒时蔬	24
VEGETARIAN MA PO TOFU Tofu, minced Strawmushroom, wood ear fungus, Carrot, spring onion in Chilli and Numbing Sichuan Sauce 素麻婆豆腐	20
BUDDHA GARDEN Daily Greens, Shittaki Mushroom, Wood ear Fungus and Fried Tofu 罗汉斋	22
KAILAN Braised in Ginger and ShiaoXing Wine 姜汁绍酒芥兰	20

TOFU

STEAMED TOFU with Shiitake mushroom, Tofu and Black Truffle Sauce 黑松露蒸豆腐	22
Braised with Char Siu , Shiitake Mushrooms, Water Chestnuts, Ginger and Onion 红烧豆腐煲	28
MINCED PRAWN MEAT fresh tofu with king prawn paste, cooked in Claypot with Vegetables and Chicken Broth 东江豆腐煲	32
MA PO TOFU fresh Minced Chicken Strawmushroom, Chilli and Numbing Oil 麻婆豆腐	28

PORK 猪肉

HONEY SPARE RIB Pork Ribs slow braised in honey, soy sauce and onion 蜜汁黑椒猪排	32
CHAR SIU BBQ Pork collar fillet brushed with Jarrah Honey 明炉蜜汁叉烧	30
CRISPY GARLIC RIB fresh Pork Rib bone on, deep fried and wok tossed with garlic and onion with spicpy garlic salt 蒜香骨 4pcs/4件	28
SWEET & SOUR PORK diced pork fillet, onion, capsicum, pineapple wok tossed in Sweet & Sour Sauce 果香咕嚕肉	28

HONG KONG ROASTS 港式烧味

ROAST GOOSE Hong Kong Style roast goose 24 hours advance notice required 明炉烧鹅	half 65 whole 130
CANTONESE ROAST DUCK Roast Duck served with sour plum sauce 明炉烧鸭	half 38 whole 68

NOODLES 粉面

KING PRAWN FRIED EGG NOODLES or RICE NOODLES King Prawns, strawmushroom and Chinese Vegetables in Chicken Broth Gravy 虾球炒面/河粉	32
SCOTCH FILLET HOR FUN HONG KONG STYLE Braised Rice Noodles with Sliced Scotch Fillet, Bean Sprouts, Onion and Spring Onion 干炒牛河	30
CHICKEN FILLET HOR FUN Braised Rice Noodles with chicken maryland fillet, onion, spring onions in Chef's receipe Satay Sauce	28
SINGAPORE NOODLES Stir Fried with Rice Vermicelli, Char Siu, Prawns, Egg and Onion 星洲炒米粉	28
FRIED EGG NOODLES with beansprouts, spring onion, wok fried with premium soy sauce	22

RICE 米饭

PRAWN & CHINESE SAUSAGE FRIED RICE diced Prawn, fine chopped chinese sausage, egg, spring onion 鲜虾腊肠炒饭	30
BLACK TRUFFLE FRIED RICE diced Prawn, Egg, Spring Onion, Black Truffle Sauce 黑松露鲜虾炒饭	30
CONPOY FRIED RICE Dried Scallops, Egg White and Spring Onion 瑶柱蛋白炒饭	28
YEUNG CHOW FRIED RICE diced Char Siu, Prawn, Eggs and Spring Onion 扬州炒饭	24
STEAMED JASMINE RICE 丝苗白饭	3/pax

DESSERTS

CHOCOLATE PEACH White Chocolate Coating with Mango and vanilla Icecream served with Crushed Berries Sauce 巧克力芒果雪糕桃	15
DEEP FRIED ICE CREAM with Crushed Berries Sauce 炸雪糕	13
RED BEAN SOUP with Black Sesame filled Glutinous Rice balls 红豆沙芝麻汤丸	13
FRESH FRUIT with vanilla icecream 水果 · 雪糕	10

* Cakeage charge \$2 per person, maximum Charge \$20
自带蛋糕每位收费\$2 (收费上限 \$20)

Taste

ELEMENTS
CANTONESE