

Welcome to TASTE ELEMENTS Cantonese

Take a Moment and Taste it

Cantonese Cuisine is one of the main cuisine streams in Chinese Cuisine, it is renowned around the world for using fresh ingredients and especially seafoods. At TASTE ELEMENTS Cantonese, we bring to you our menu with plenty of exquisite dishes for your enjoyments including our Seasonal Tasting Menus.


Lead by 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 The 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 Cantonese, we also believe in the combination of good food, good wines and good service to make a complete dining 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 ingredients availabilities

BonAppetite

CHEF RECOMMENDATIONS

Our Top Sellers

ROEI ABALONE CRYSTAL NOODLES 招牌粉皮鮑魚仔	18
Pan Fried with Chef's abalone sauce, served on bed of Crystal Mungbean Noodles tossed in Sesame sauce	
POTATO PEAR 炸啤梨	10 ea
Fried Pear Shape potato croquette with hand minced quail and chicken meat, diced Chinese duck liver sausage, mushroom, bamboo shoot and water chestnut	
CHICKEN SAN CHOI BOW 雞肉生菜包	7
hand minced chicken maryland fillet, onions, bamboo shoot, waterchestnut and mushrooms	
SEAFOOD HOT and SOUR SOUP 海鮮酸辣湯 	12
tofu, bamboo shoot, wood ear fungus, chilli, Sichuan numbing chilli oil and chiangkang vinegar	
MSA GRASS FED SCOTCH FILLET 黑椒肉眼牛柳片	38
wok braised sliced MSA Scotch Fillet, onion, capsicum, veg in creamy black pepper sauce	
KING PRAWN in MANDARIN SAUCE 京汁大蝦球	36
king prawns, egg washed padded in light flour deep fried and wok braised with our homemade sweet chilli sauce, served with onion and capsicum	
WA RANKIN COD in XO Sauce XO 醬爆大班片	48
WA Rankin Cod fillet, sliced and wok tossed with Chef Domenic's homemade XO Sauce, vegetables, onion and capsicum	
ROAST GOOSE 明爐燒鵝	half 75
Hong Kong Styled roast goose with crispy skin marinated with herbs and spices. 24 hours advance notice required	
	Whole 145
STEAMED TOFU 黑松露蒸豆腐	26
fresh soft tofu steamed with WA Black Truffle Sauce, with vegetables, finished with light soya sauce	

ENTRÉE / STARTERS

WA HALF SHELLED SCALLOPS 西澳帶子

sauce, black truffle sauce or garlic chilli sauce on a bed of mung bean vermicelli 10 ea

DEEP FRIED OYSTER 酥炸生蠔

deep fried oysters in crispy light beer batter, served in a light chilli sauce 24 half doz

SAN CHOI BOW 生菜包

your choice of ingredients braised with chopped mixed mushrooms, bamboo shoot, waterchestnuts,

chicken 7
duck meat 8 ea
seafood 10 ea

ROEI ABALONE CRYSTAL NOODLES 招牌煎小鮑魚粉皮

Pan Fried with Chef's abalone sauce, served on bed of Crystal Mungbean Noodles tossed in Sesame sauce 18 ea

SPICY CRISPY BEEF 脆皮牛肉

sliced wa black angus scotch fillet, crispyly fried and wok finished in aged chinese vinegarette chilli spicy sauce 20

POTATO PEAR 炸啤梨

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

ROAST QUAIL 椒鹽鶉鶉

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

CHICKEN SPRING ROLLS 雞絲春卷

and mixed herbs and spices wrapped and deep fried in crispy spring roll pastry 4 ea

VEGETARIAN SPRING ROLLS 素春卷

braised celery, woodear fungus, bamboo shoot, carrots and vermicelli 3 ea

SOUPS

CHICKEN SWEET CORN SOUP 玉米雞蓉羹	\$10
minced chicken, sweet corn, egg white	
PRAWN WON TON 鮮蝦雲吞湯	\$12
prawns, bamboo shoot, wrapped in won ton pastry in clear chicken brothe	
SEAFOOD HOT and SOUR SOUP 海鮮酸辣湯 	\$12
diced prawn, shredded squid and rankin cod fillet tofu, , woodear fungus, tofu, sichuan numbing chilli oil, chilli and chiangkang vinegar	
WEST LAKE BEEF SOUP 西湖牛肉羹	\$12
minced wa msa black angus scotch fillet, shiitake mushroom, corriender, spring onion and egg white	
DUCK MEAT SOUP 北菇鴨絲羹	\$12
shredded roast duck meat, shiitake mushroom, bamboo shoot	
KING PRAWN TOFU SOUP 鮮蝦豆腐羹	\$12
diced king prawn, tofu, mushrooms, egg white, spring onion	
DOUBLE BOILED SOUP 燉湯	from 15 pp
classic double boiled soup 24 hours advance noticed required	

SUPREME DELICIAIES

- WHOLE WA GREEN LIP ABALONE 蠔皇原隻西澳青邊鮑魚** 180
slow cooked whole WA green lip abalone for 16 hours in rich chicken, proscuitto ham, duck and pork belly oyster sauced stock brothe, served with whole shiitake mushroom and vegetable
- WHOLE WA GREEN LIP ABALONE JAPANESE STYLE - 24 hours advance notice required 日式凍鮑魚 -提前24 小時預定** 180
whole WA Green Lip abalone, infused with juices of Bonito Flakes, premium soy and sake wine, served diced on bed of shaven ice
- WHOLE WA GREEN LIP ABALONE 油泡西澳青邊鮑魚** 180
whole wa green lip abalone sliced, wok braised with garlic, ginger, spring onions, served on bed of fresh vegetables

FISHMAW 花膠

- FISH MAW IN ABALONE SAUCE 鮑汁花膠** 48 pp
fish maw slow cooked in abalone sauce served with shiitake mushroom and vegetabels

LIVE SEAFOODS 游水海鮮

- WA CRAYFISH 西澳龍蝦** M.P
WA SNOW CRAB 西澳水晶蟹 M.P
MUD CRAB 澳洲泥蟹 M.P

Our Live Seafoods can be cooked in number of the following ways, please engage our wait staff to choose your preferred choice :

Ginger and Spring Onion 薑蔥炒, Supreme Brothe with Butter 上湯牛油焗, Black Bean 豉汁炒, Steamed in Egg White and ShaoXing Wine 蛋白花雕蒸, XO

Chilli with Conpoy and vermicelli 瑤柱XO醬粉絲焗, Hong Kong Typhoon Shelter Style 港式避風塘, Golden Salted Egg Yolk 黃金

E-Fu Noodles and Egg Noodles add \$15, Vermicelli add \$12

- LIVE FISH 游水魚** M.P
We recommend for tasting the freshness of whole live fish, steamed with ginger and spring onions with light soya sauce

WA RANKIN COD FILLET 西澳大班片

WOK BRAISED XO SAUCE with CONPOY XO 醬爆大班片

Sliced Rankin Cod Fillet, onion, spring onion, sliced carrot braised in Chef Domenic's spicy XO Sauce served with vegetables

WOK BRAISED GINGER AND SPRING ONION 姜蔥炒大班片

Sliced Rankin Cod Fillet, ginger, onion, spring onion served with vegetables

48

BRAISED in MANDARIN SAUCE 京汁大班片

sliced Rankin Cod Fillet egg washed and dip in light batter, deep fried and wok braised together with onion, capsicum with Chef Domenic's special sweet and spicy chilli sauce

KING PRAWNS 大蝦球

WOK BRAISED XO SAUCE with CONPOY XO 醬爆粉絲大蝦球

king prawns, onion, spring onion, flying fish roe, rice vermicelli wok braised in Chef Domenic's spicy XO Sauce served in claypot

WOK BRAISED GINGER AND SPRING ONION 姜蔥炒蝦球

king prawns, ginger, onion, spring onion served with vegetables

BRAISED in MANDARIN SAUCE 京汁大蝦球

king prawns egg washed and dip in light batter, deep fried and wok braised together with onion, capsicum with Chef Domenic's special sweet and spicy chilli sauce

36

BRAISED in GARLIC and BUTTER 蒜蓉牛油大蝦球

king prawns wok braised in creamy garlic and butter sauce together with sliced onion and capsicum served on Hot Plate

WOK BRAISED SATAY SAUCE 鐵板沙嗲炒蝦球

king prawns, onion, capsicum, snow pea served on sizzling hot plate

WHOLE PRAWNS 大蝦碌

WOK BRAISED XO SAUCE with CONPOY XO 醬爆粉絲大蝦碌

large whole prawns, onion, spring onion, flying fish roe, rice vermicelli wok braised in Chef Domenic's spicy XO Sauce served in claypot

60

STEAMED PRAWNS 蒜蓉粉絲蒸蝦碌

large whole prawns, halved steam with garlic and chopped chilli on bed of mungbean vermicelli with light soya sauce

WA SCALLOPS 西澳帶子

GINGER AND SHALLOTS 薑蔥帶子

wok braised, ginger, spring onion, onion and vegetable

BRAISED IN CHEF'S CONPOY XO SAUCE XO 醬爆帶子

wok braised with Chef's spicy Conpoy XO Sauce, onion, capsicum, strawmushroom and vegetable

BRAISED WITH BLACK TRUFFLE SAUCE 黑松露醬西蘭花炒帶子

wok braised with WA black truffle sauce, strawmushroom, spring onion and brocolli

48

MANDARIN SAUCE 京都汁帶子

egg washed, lightly battered deep fried and wok finished with chef's special mandarin sauce

SQUID 鮮魷

CRISPY SALT & PEPPERED SQUID 椒鹽鮮魷

deep fried squid in light batter, wok finished with pepper and spicy salt

SICHUAN CHILLI SQUID 鐵板川味鮮魷

sliced onion and capsicum, veg, sichuan chilli served on sizzling hot plate

SATAY SQUID 鐵板沙嗲鮮魷

wok braised in chef Domenic's satay recipe with onion, capsicum served on sizzling hot plate

29

KUNG PO SQUID 宮寶鮮魷

wok braised with diced king brown mushrooms, onion, capsicum, peanuts, dried chilli in sweet chilli vinegrette kung po sauce

MSA WA BLACK ANGUS SCOTCH FILLET **SLICED BLACK ANGUS SCOTCH FILLET 安格斯牛柳片**

BRAISED IN CREAMY BLACK PEPPER SAUCE 鐵板黑椒牛柳片

onion, capsicum, braised and quick stewed in creamy black pepper sauce served on sizzling hot plate

WOK BRAISED with FRESH VEGETABLES 時菜炒牛柳片

fresh vegetables, straw mushrooms, carrot, spring onion with Oyster Gravy

WOK BRAISED in BLACK BEAN SAUCE 豉汁牛柳片

onion, capsicum, ginger, garlic and black bean

WOK BRAISED IN GINGER AND SPRING ONION 薑蔥炒牛柳片

38

ginger, garlic, onion, spring onion and vegetables

SICHUAN CHILLI 鐵板川味牛柳片 🌶️🌶️🌶️

sliced onion and capsicum, veg, sichuan chilli served on sizzling hot plate

POACHED IN CHILLI AND NUMBING 水煮牛柳片 🌶️🌶️🌶️

chinese cabbage, beansprouts, mungbean vermicelli, minced garlic, dry chilli, sichuan pepper numbing in spicy soup. A sichuan traditional dish not for the faint hearted

BLACK ANGUS SCOTCH FILLET MEDALLION 安格斯牛柳件

120 gms of black angus scotch fillet pan fried served with vegetable, choice of creamy black pepper, sichuan chilli or cantonese sauce

20 ea

LAMB CUTLETS 法式羊架

HONG KONG TYPHOON SHELTER STYLE 港式避風塘

44

fried garlic, dry chilli, dried onion, black beans

PAN FRIED WITH CUMIN AND SPICES 孜然煎羊架

44

dry chilli, dried onion, chopped onion and capsicum

PORK 豬肉，豬排類

HONEY & BLACK PEPPER 蜜椒豬排

30

pork loin chop pieces, lightly battered, wok braised in jarrah honey and black pepper

CRISPY GARLIC RIB 招牌蒜香骨

30

rib on belly pork, marinated in herbs and spices, fried and wok braised in finely chopped crispy garlic

SWEET & SOUR PORK 果香咕嚕肉

30

sliced lean belly pork, rolled, and lightly battered wok braised in our sweet & sour sauce with pineapple, onion, capsicum

HONG KONG ROASTS 港式燒味

ROAST GOOSE HONG KONG STYLE 明爐燒鵝	half \$75
24 hrs advanced notice recommended	whole \$145
ROAST DUCK HONG KONG STYLE 明爐燒鴨	half \$38
	whole \$70

POULTRY

CHICKEN MARYLAND FILLET SLICED 雞球

WOK BRAISED WITH FRESH VEGETABLES 時菜炒雞球

wok braised and finished with a light gravy served with vegetables

SATAY SAUCE 鐵板沙爹雞球

wok braised in chef Domenic's satay recipe with onion, capsicum served on sizzling hot plate

SICHUAN CHILLI SAUCE 鐵板川味雞球 🌶️🌶️🌶️

onion and capsicum, veg, sichuan chilli served on sizzling hot plate

30

CREAMY GARLIC BUTTER SAUCE 鐵板蒜蓉牛油雞球

onion, capsicum, braised and quick stewed in creamy black pepper sauce served on sizzling hot plate

HONEY CHICKEN 蜜糖雞

the classic honey chicken you've been asking for, sliced chicken maryland fillet lightly battered and finished with jarrah honey and a sprinkle of

STEAMED BONELESS CHICKEN 金華玉樹雞

half \$48

a classic cantonese dish from the bygone years in hong kong, whole chicken de-boned by our chef, steamed with proscuitto ham, shiitake mushroom and finished in chicken brothe reduction glaze. **24 hours notice required**

whole \$90

STEAMED SALTED CHICKEN 東江鹽焗雞

half \$42

a haka classic, made famous in Hong Kong by many Haka restaurant, steamed with a mixed of herbs and salt to give it a distintive flavour. **24 hours notice required.**

whole \$80

CRISPY SKIN CHICKEN 脆皮炸子雞

half \$30

Chef Domenic has taken the traditional crispy skin chicken to the next level, specially marinated and infused in herbs, garlic and ginger juices to enhance a classic

whole \$58

THREE CUP CHICKEN HOTPOT 三杯雞煲

shaoxing wine, sesame oil and premium soy sauce brasied and cooked in claypot

30

SAUTE CHICKEN HOT POT 啫啫雞煲

ginger, spring onion, shallots and basil finished with a shot of chinese baiju rice wine finished in claypot

CLAYPOT DISHES 煲仔菜

- STEWED BEEF BRISKET 柱侯牛腩煲** 38
tender beef brisket stewed with carrot, raddish, onion, ginger, garlic and
- BEEF BRISKET IN CLEAR BEEF BROTHE 清湯牛腩煲** 38
beef brisket slowed cooked and sliced served in clear beef brothe with carrot, raddish
- THREE CUP CHICKEN 三杯雞煲** 30
shaoxing wine, sesame oil and premium soy sauce brasied and cooked in claypot
- SAUTE CHICKEN 啫啫雞煲** 30
ginger, spring onion, shallots and basil finished with a shot of chinese baiju rice wine finished in claypot
- BUDDHA GARDEN 羅漢齋煲** 26
classic claypot with fresh vegetables, woodear fungus, white fungus, tofu, shiitake mushrooms
- TOFU WITH PRAWN PASTE 東江豆腐煲** 32
fresh tofu stuffed with fresh prawn paste, cooked in claypot with chinese cabbage, toasted ginger and mushroom in clear chicken brothe. A Guangdong Hakka classic dish
- WOK BRAISED KING PRAWNS 醬爆XO粉絲大蝦球** 40
king prawns, onion, spring onion, flying fish roe, rice vermicelli wok braised in Chef Domenic's spicy XO Sauce served in claypot
- WHOLE PRAWNS XO 醬爆粉絲大蝦碌** 60
large whole tiger prawns, onion, spring onion, flying fish roe, rice vermicelli wok braised in Chef Domenic's spicy XO Sauce served in claypot
- TEOCHOW SATAY MSA SLICED SCOTCH FILLET CLAY POT 沙茶牛肉煲** 38
MSA grass fed sliced scotch fillet, braised with chopped onion, capsicum on bed of iceberg lettuce
- OYSTER GINGER CLAYPOT 薑蔥生蠔煲** 42
braised jumbo oysters, ginger, shallots, onions in claypot
- OYSTERS IN PORT CLAYPOT 砵酒焗生蠔煲** 42
jumbo oysters, onions, braised in penfold's tawny port reduction with onions, ginger shallots claypot

VEGETABLES & TOFU 蔬菜 & 豆腐

- STEAMED WITH BLACK TRUFFLE SAUCE 黑松露蒸豆腐** 26
fresh tofu steamed with WA black truffle sauce, served with vegetable and light soya sauce
- SALT & PEPPER TOFU 椒鹽豆腐** 24
tofu cubes, deep fried and wok finished with light sprinkle of chilli and spicy salt
- TOFU WITH PRAWN PASTE 東江豆腐煲** 32
fresh tofu stuffed with fresh prawn paste, cooked in claypot with chinese cabbage, toasted ginger and mushroom in clear chicken brothe. A Guangdong Hakka classic dish
- VEGETARIAN MAPO TOFU 素麻婆豆腐 🌶️🌶️🌶️** 28
chopped vegetables, tofu, finely chopped pickled mustard, sichuan numbing chilli oil, chilli paste
- MAPO TOFU 麻婆豆腐 🌶️🌶️🌶️** 30
minced chicken fillet, tofu, finely chopped pickled mustard, chilli paste, sichuan numbing chilli oil
- TOMAGO TOFU 瑤柱扒日本玉子豆腐** 28
fried japanese tomago egg tofu, dried conpoy in oyster sauce gravy served on bed of vegetable
- KAI LAN 薑汁紹酒炒芥蘭** 22
wok braised Kailan with ginger and shaoxing wine
- BUDDHA GARDEN 羅漢齋煲** 26
classic claypot with fresh vegetables, woodear fungus, white fungus, tofu, shiitake mushrooms
- DAILY GREENS 蠔皇大花菇扒時蔬** 26
seasonal daily green wok braised and topped with shiitake mushroom in oyster sauce gravy

NOODLES 麵食

- BLACK ANGUS SCOTCH FILLET HO FUN 乾炒牛河** 32
Hong Kong restaurant classic with sliced black angus scotch fillet, fresh rice noodle, beansprout, spring onion and onion
- KING PRAWNS EGG NOODLES 大蝦球炒麵** 32
king prawns, wok fried egg noodles and vegetables in light chicken brothe gravy
- KING PRAWNS HO FUN 滑蛋大蝦球河粉** 32
wok fried fresh rice noodles and vegetables in egg gravy
- SINGAPORE NOODLES 星洲炒米粉** 30
rice vemicelli, diced king prawns, shredded char siu, egg, beansprouts, onion and capsicum
- SATAY CHICKEN HO FUN 沙嗲雞球河粉** 30
sliced chicken maryland fillet, fresh rice noodles braised with Chef's Satay sauce receipe
- DUCK MEAT RICE NOODLE 雪菜火鴨絲湯米粉** 30
shredded roast duck meat, jiangsu preserved mustard green, chicken brothe and rice noodles

RICE 飯

- BLACK TRUFFLE PRAWN FRIED RICE 黑松露鮮蝦炒飯** 30
diced king prawns, egg, black truffle sauce
- KING PRAWNS AND CHINESE SAUSAGE FRIED RICE 鮮蝦臘腸炒飯** 30
diced king prawns, diced chinese pork sausage, egg, spring onion
- CONPOY AND EGG WHITE FRIED RICE 瑤柱蛋白炒飯** 26
shredded conpoy, egg white.
- YANG CHOW FRIED RICE 楊州炒飯** 24
diced king prawns, char siu, egg, shredded lettuce
- STEAMED JASMINE RICE 絲苗白飯** 3 pp

