

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** 12
Fried Pear Shape potato croquette with hand minced quail and chicken meat, diced Chinese duck liver sausage, mushroom, bamboo shoot and water chestnut
- **DOUBLE BOILED SOUP 燉湯** from 20 pp
classic double boiled soup **24 hours advance noticed required**
- 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
- MSA GRASS FED SCOTCH FILLET 黑椒肉眼牛柳片 (Hot Plate)** 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** 40
king prawns, egg washed padded in light flour deep fried and wok braised with our homemade sweet chilli sauce, served with onion and capsicum
- **STEAMED BONELESS CHICKEN 金華玉樹雞** half 48 / whole 90
chicken de-boned by our chef, steamed with prosciutto ham, shiitake mushroom and finished in chicken brothe reduction glaze.
- **ROAST GOOSE 明爐燒鵝** half 75 / Whole 145
Hong Kong Styled roast goose with crispy skin marinated with herbs and spices.
- FRIED LOBSTER WITH E-FU NOODLES 上湯龍蝦伊麵** M.P
WA Lobster wok braised in supreme chicken broth with garlic, butter served with E-Fu Noodles
- 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

● 24 hrs advanced notice recommended

◇ GF

*VEG

ENTRÉE / STARTERS

WA HALF SHELLED SCALLOPS 西澳帶子 (2 Pieces)	20
sauce, black truffle sauce or garlic chilli sauce on a bed of mung bean vermicelli	
DEEP FRIED OYSTER 酥炸生蠔 (6 Pieces)	24 half doz
deep fried oysters in crispy light beer batter, served in a light chilli sauce	
SAN CHOI BOW 生菜包	
your choice of ingredients braised with chopped mixed mushrooms, bamboo shoot, waterchestnuts,	
	chicken 7 ea
	duck meat 8 ea
	seafood 10 ea
ROEI ABALONE CRYSTAL NOODLES 招牌粉皮鮑魚仔	
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	24
sliced wa black angus scotch fillet, crispyly fried and wok finished in aged chinese vinegarette chilli spicy sauce	
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	12
CHICKEN SPRING ROLLS 雞絲春卷 (3 Pieces)	
and mixed herbs and spices wrapped and deep fried in crispy spring roll pastry	12
* VEGETARIAN SPRING ROLLS 素春卷 (3 Pieces)	
braised celery, woodear fungus, bamboo shoot, carrots and vermicelli	10

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

FISHMAW AND SEA CUCUMBER 花膠海參

BRAISED FISH MAW AND SEA CUCUMBER IN ABALONE SAUCE 48 pp

鮑汁花膠扣海參

fish maw and sea cucumber slow cooked in abalone sauce served with shiitake mushroom and vegetabels

BRAISED SEA CUCUMBER WITH MUSHROOM IN ABALONE SAUCE 38 pp

鮑汁花菇扣海參

sea cucumber 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, 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

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, , wood ear 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 20 pp
classic double boiled soup **24 hours advance noticed required**

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**  29
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
- GINGER AND SQUID 薑蔥炒鮮魷**
braised ginger and squid

WA RANKIN COD FILLET 西澳大斑片

WOK BRAISED XO SAUCE with CONPOY XO 醬爆大斑片

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 姜蔥炒大斑片

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

50

STEAMED WITH HAM AND MUSHROOM 翡翠麒麟蒸斑片

fresh Rankin Cod Fillet steamed with prosciutto ham, shiitake mushroom and ginger, served with vegetable and light soya sauce

KING PRAWNS 大蝦球

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

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

40

✧ BRAISED in GARLIC and BUTTER 蒜蓉牛油大蝦球 (Hot Plate)

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

WOK BRAISED CHILLI SAUCE 鐵板川味炒蝦球 (Hot Plate)

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 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 broccoli

CRISPY SALT & PEPPERED SCALLOPS 雀巢椒鹽帶子

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

48

SALTED EGG YOLK 雀巢鹹蛋黃帶子

deep fried scallops in light batter, wok finished with salted egg yolk

STIR FRIED SCALLOPS AND PRAWNS 翡翠雀巢海中寶

Stir fried four pieces of scallop, fillet, squid and prawn, wok finished with vegetable

OYSTER

OYSTER GINGER CLAYPOT 薑蔥生蠔煲

braised jumbo oysters, ginger, shallots, onions in claypot

42

OYSTERS IN PORT CLAYPOT 砵酒焗生蠔煲

jumbo oysters, onions, braised in penfold's tawny port reduction with onions, ginger shallots claypot

42

PORK 豬肉 · 豬排類

HONEY & BLACK PEPPER 蜜椒豬排

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

CRISPY GARLIC RIB 招牌蒜香骨

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

30

SWEET & SOUR PORK 果香咕嚕肉

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

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 (Hot Plate)

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

STEWED BEEF BRISKET 柱侯牛腩煲

tender beef brisket stewed with carrot, raddish, spring onion, ginger, garlic and cabbage

BEEF BRISKET IN CLEAR BEEF BROTHE 清湯牛腩煲

beef brisket slowed cooked and sliced served in clear beef brothe with carrot, raddish

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 (Hot Plate)

onion, capsicum, ginger, garlic and black bean

38

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

ginger, garlic, onion, spring onion and vegetables

SICHUAN CHILLI 鐵板川味牛柳片 (Hot Plate)

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

SIGNATURE GARLIC BEEF CUBES 招牌蒜香牛柳粒

diced scotch fillet stir-fried with garlic, onion, butter and capsicum for rich aroma and savoury flavour

HONG KONG ROASTS 港式燒味

● ROAST GOOSE HONG KONG STYLE 明爐燒鵝

half \$75
whole\$145

● ROAST DUCK HONG KONG STYLE 明爐燒鴨

half \$38
whole\$70

POULTRY

CHICKEN MARYLAND FILLET SLICED 雞球

THREE CUP CHICKEN 三杯雞煲

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

SAUTE CHICKEN 啫啫雞煲

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

✧ WOK BRAISED WITH FRESH VEGETABLES 時菜炒雞球

wok braised and finished with a light gravy served with vegetables

SICHUAN CHILLI SAUCE 鐵板川味雞球

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

30

SATAY SAUCE 鐵板沙爹雞球

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

✧ 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 / whole 90

chicken de-boned by our chef, steamed with proscuitto ham, shiitake mushroom and finished in chicken brothe reduction glaze.

●✧ STEAMED SALTED CHICKEN 東江鹽焗雞

half 42 / whole 80

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.

CRISPY SKIN CHICKEN 脆皮炸子雞

half 30 / whole 58

Our Chef 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

CLAYPOT DISHES 煲仔菜

- STEWED BEEF BRISKET 柱侯牛腩煲** 38
tender beef brisket stewed with carrot, raddish, spring onion, ginger, garlic and cabbage
- 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
- 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
- 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
- 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
- BUDDHA GARDEN 羅漢齋煲** 26
classic claypot with fresh vegetables, woodear fungus, white fungus, tofu, shiitake mushrooms
- 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
- 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
- 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
- * **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
- 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
- RAISED SEASONAL VEGETABLE IN BROTH 上湯浸時蔬** 28
Fried wolfberries, garlic, shredded cabbage, seasonal daily green, chicken broth
- 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
- * **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, wood ear fungus, white fungus, tofu, shiitake mushrooms
- ◇* **STIR FRIED BROCOLIN, SNOW PEAS WITH SLICED ALMONDS** 26
炒西蘭花和荷蘭豆

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
- 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
- SINGAPORE NOODLES 星洲炒米粉** 30
rice vemicelli, diced king prawns, shredded char siu, egg, beansprouts, onion and capsicum

RICE 飯

- HOKKIEN FRIED RICE 福建燴飯** 32
diced king prawns, diced mushrooms, diced vegetables, duck, scallops, chicken
- 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** 30
shredded conpoy, egg white
- YANG CHOW FRIED RICE 楊州炒飯** 26
diced king prawns, char siu, egg, shredded lettuce
- VEGAN FRIED RICE 純素炒飯** 24
- STEAMED JASMINE RICE 絲苗白飯** 3 pp



*Welcome to TASTE ELEMENTS Cantonese
Take a Moment and Taste it*

We invite you to pause for a moment — and savour true excellence.

At TASTE ELEMENTS Cantonese, every dish reflects refined craftsmanship, genuine quality, and a lasting passion for the rich heritage of Cantonese cuisine.

In recent years, we have been honoured as a consecutive finalist in the Gold Plate Awards. Our commitment to excellence is driven by the passion of our entire team and the expertise of our chefs, who bring over 30 years of culinary experience. Their deep understanding of ingredient quality, culinary techniques, and flavour balance ensures that every dish is prepared to the highest standard.

Under his guidance, TASTE ELEMENTS Cantonese continues to evolve and refine its craft — striving to deliver a memorable and elevated dining experience for every guest.

We wish you an enjoyable dining experience.

Bon Appetite