

Peninsula Court

ENTREES

Mini spring rolls (4)	11.20
Crispy seafood roll (<i>each</i>)	6.50
King prawn cutlets (4)	18.40
Steamed or fried dim sim (4)	11.20
Pork 'sang choy bow' (4)	24.00
Steamed prawn dumplings (4)	11.60
Mongolian lamb pancake (4)	24.00
Sesame prawn toasts (4)	22.00
Steamed Shanghai pork dumplings (6)	12.00

SOUPS

Clear chicken soup with dumplings	8.60
Clear chicken soup with egg noodles	8.60
Sweet corn and chicken soup	9.50
Sweet corn and crab meat soup	12.00
Peninsula hot and sour soup	9.80
Seafood and bean curd soup	13.00
Combination soup with dumplings or egg noodles	18.50

MAINS

Seafood

Ocean caught W.A. Scampi prepared in – <i>salt & pepper, ginger & shallots, Singapore style chilli, fresh chilli, or black bean sauce</i>	64.00
Lightly fried soft shell crab in spicy salt and pepper	37.00
Stir-fry scallops with ginger and snow peas <i>or stir-fry with home made XO chilli sauce</i>	29.50 35.00
Spicy salt and pepper squid	27.50
Lightly battered king prawns prepared in – <i>spicy salt and pepper, honey, or mustard sauce</i>	37.50
Stir-fry king prawns with the choice of – <i>seasonal vegetables, ginger & shallots or garlic sauce</i>	37.50
Sizzling banana prawns with the choice of – <i>satay, or chilli sauce</i>	36.80
Lightly battered blue eye cod fillet in spicy salt and pepper <i>or stir-fry with seasonal vegetables and ginger</i>	36.80

Pork

Sweet and sour pork	23.50
Sliced roast pork fillet with seasonal vegetables	23.50
Pork ribs with the choice of – <i>Peking, spicy salt & pepper, barbecue, plum or chilli plum sauce</i>	26.00
Pork mince stir-fry with green beans in home made XO chilli sauce	26.00

Peninsula Court

Poultry

Peking duck in two courses (<i>12 hours notice</i>)	68.00
Crispy skin roast duck with steamed Bak Choy	28.00
Shantung chicken (<i>crispy skin chicken with home made dark vinegar dressing</i>)	26.00
Kung Bo chicken (<i>chicken fillet with cashew nuts in a sweet soy bean sauce</i>)	25.00
Mandarin chicken (<i>chicken fillet with walnuts in a sticky sweet and spicy sauce</i>)	26.00
Stir-fry chicken fillet with the choice of – <i>celery and cashew nuts, black bean, or curry sauce</i>	25.00
Sizzling chicken fillet with the choice of – <i>satay, or fresh chilli sauce</i>	25.00
Lightly battered chicken breast with lemon sauce	26.00
Deep fried crispy skin chicken – <i>or with lemon sauce</i>	22.50 24.50

Lamb and beef

Mongolian lamb	27.00
Braised beef with the choice of – <i>cashew nuts, or black bean sauce</i>	24.00
Sizzling sliced fillet steak with the choice of – <i>satay, or barbecue sauce</i>	27.00
Rainbow steak (<i>crispy fried shredded steak in delicious tangy vinegar sauce</i>)	27.00
Sliced fillet steak in Cantonese style (<i>braised fillet steak in oyster sauce with bamboo shoot and shallot</i>)	27.00
Stir-fry sliced fillet steak with the choice of – <i>black pepper sauce, Szechuan sauce, or with snow peas and Chinese mushrooms</i>	27.00

VEGETARIAN

Stir-fry mixed vegetables	20.50
Fried bean curd and seasonal green vegetables	21.50
Sautéed English spinach with garlic	20.50
Steamed Chinese broccoli with oyster sauce, or sautéed with ginger	20.50

RICE AND NOODLES

Special fried rice with diced prawns, chicken and pork	18.00
Fried rice with diced prawns and lettuce	20.00
Vegetarian fried rice	14.00
Steamed rice (<i>per person</i>)	3.60
Fried rice with diced chicken and pork	16.00
Combination chow mein	25.00
Braised king prawns chow mein	32.00
Seafood chow mein	29.50
Stir-fry Hokkien noodles with chicken, prawns, and bean sprouts	26.00
Spicy Singapore noodles	22.50