



囍

CHINA RED

紅雙喜







## BACKGROUND OF CHINA RED

Anshi Wang(1021–1086), a chancellor in Northern Song dynasty,was also one of the eight Great Men of letters of the Tang and Song dynasties. When he was 23 years old,it was also the year of the big exam of the imperial court. He went to Beijing to take the exam and lived in the home of his uncle in east Bianliang city (know as Kaifeng Henan today). On the day of the exam,he walked past Dongmen and saw a big lantern hung on the gatehouse of a ministry councilor,on which half of a couplet was written,” The Jade Emperor has soldiers walk on the battlefield,wind is regarded as spear, rain as arrow, flash as flag and thunder as drum, the sky be the witness” , and it was added that anyone who could answer the other half of the couplets, the one would be chosen as the son-in-law of the ministry councilor.

Anshi Wang,at that time, was busy entering the examination hall, so he didn't have enough time to think. After he entered the examination hall, he quickly finished the exam. And the examiner brought the first half of a couplet to have Anshi Wang answer, the couplet was “The Dragon King has guests sit on a feast,the moon is regarded as candle, the star as light, the mountain as food and the sea a wine,the land be the witness” , Anshi Wang had a very good memory. He quickly answered the other half with the couplet he saw on the lantern. After he went out of the examination hall, he again used the examinet's couplet to answer the couplet that written on the lantern, The ministry councilor admired Ashi Wang very much and promised to allow his daughter to marry him.

When Anshi Wang was right preparing for the wedding.he was told that he was nominated as the top candidate, the number one scholar, which was really 喜(happy)+喜(happy). So he wrote two 喜(happy)together side by side and pasted it on the door. From them on,it had been a tradition that pasting 囍 on wedding day. And it became more and more popular in China.Therefore, “囍” became a symbolic name that Chinese folks loved to see, “双喜” (double happiness)had also become the brands of many kinds of commodities,including lots of industries and products,like tobacco,cookers, sports goods and so on, In a word, “双喜” (double happiness), “囍” and “China Red” could be seen everywhere in our life.



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## 特色點心

Recommended Dim Sim



001. 南翔小籠包 (8只) \$11.9  
Shao Long Bao(Pork) - 8 pcs



002. 鍋貼 (8只) \$10.9  
Pan Fried Pork Dumpling - 8 pcs



003. 紅油抄手 (8只) \$8.9  
Spicy Won Ton - 8 pcs



004. 小楊生煎包 (4個) \$8.9  
Pan Fried Pork Bun - 4 pcs



005. 菠菜素水餃(6/12只) \$7.9/\$12.9  
Vegetable Dumpling - 6/12 pcs



006. 紅雙喜蝦餃皇 (3只) \$8.8  
Prawn Dumpling - 3 pcs



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# 特色點心

## Recommended Dim Sim



007. 海豚餃 (3只) \$8.9  
Dolphin Prawn Dumpling - 3pcs



008. 韭菜餃 (4只) \$8.8  
Prawn and Chive Dumpling - 4 pcs



009. 北方水餃 (6/12只) \$6.9/\$11.9  
Peking Dumpling(Pork) - 6/12 pcs



010. 蘿卜絲酥餅 (4條) \$7.8  
Shredded Turnip Pastries - 4 pcs



011. 芝麻蝦 (2只) \$6.9  
Sesame Prawn Toast - 2pcs



012. 肉鬆手抓餅 \$8.8  
Pork Floss Hand-made Pancake



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## 點心類

## Dim Sim

001. 南翔小籠包 (8只) ..... \$11.9  
Shao Long Bao(Pork) - 8 pcs
002. 鍋貼 (8只) ..... \$10.9  
Pan Fried Pork Dumpling - 8 pcs
003. 紅油抄手(8只) ..... \$8.9  
Spicy Won Ton - 8 pcs
004. 小楊生煎包 (4個) ..... \$8.9  
Pan Fried Pork Bun - 4 pcs
005. 菠菜素水餃 ((6/12只) ..... \$7.90/\$12.90  
Vegetable Dumpling - 6/12 pcs
006. 紅雙喜蝦餃皇 (3只) ..... \$8.8  
Prawn Dumpling - 3 pcs
007. 海豚餃 (3只) ..... \$8.9  
Dolphin Prawn Dumpling - 3pcs
008. 韭菜餃 (4只) ..... \$8.8  
Prawn and Chive Dumpling - 4 pcs
009. 北方水餃 (6/12只) ..... \$6.90/11.90  
Peking Dumpling(Pork) - 6/12 pcs
010. 蘿卜絲酥餅 (4條) ..... \$7.8  
Shredded Turnip Pastries - 4 pcs
011. 芝麻蝦 (2只) ..... \$6.9  
Sesame Prawn Toast - 2pcs
012. 肉鬆手抓餅 ..... \$8.8  
Pork Floss Hand-made Pancake
013. 招牌手抓餅 ..... \$6.8  
Hand-made Pancake
014. 鴨肉餃 (3只) ..... \$6.8  
Duck Meat Dumpling - 3 pcs
015. 帶子蝦餃 (3只) ..... \$8.8  
Scallop and Prawn Dumpling - 3 pcs



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## 點心類

## Dim Sim

016. 灌湯炸煙肉蝦丸 (3只) .....\$8.8  
Deep-fried Cheese Bacon Prawn Ball - 3 pcs
017. 雞蝦燒賣 (4只) .....\$8.8  
Chicken and Prawn Siu Mai - 4 pcs
018. 紙包蝦 (3條) .....\$7.9  
Deep-fried Rice Paper Prawn Roll - 3 pcs
019. 炸春卷 (3條) .....\$6.0  
Spring Roll (Pork and Veg) - 3 pcs
020. 素春卷 (3條) .....\$6.0  
Vegetable Spring Roll - 3pcs
021. 腐皮炸蝦卷 (3只) .....\$8.8  
Deep-fried Bean Curd Prawn Roll - 3 pcs
022. 蔥油餅 .....\$6.9  
Spring Onion Pancake - 4 pcs
023. 韭菜雞肉煎餃 (3只) .....\$6.9  
Pan-fried Chicken & Chive Dumpling - 3 pcs
024. 雞肉蒸點心 (3只) .....\$6.9  
Steam Chicken Dim Sum - 3 pcs
025. 雞肉炸點心 (3只) .....\$6.9  
Deep-fried Chicken Dim Sum - 3 pcs



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## 小食，湯類

### ◀ Entree & Soup ▶

- |   |       |       |
|---|-------|-------|
| 001. 豬肉生菜包                                    | ..... | \$6.8 |
| Pork San Choi Bao                             |       |       |
| 002. 素生菜包                                     | ..... | \$6.8 |
| Vegetarian San Choi Bao                       |       |       |
| 003. 雞肉生菜包                                    | ..... | \$6.8 |
| Chicken San Choi Bao                          |       |       |
| 004. 海鮮生菜包                                    | ..... | \$7.8 |
| Seafood San Choi Bao                          |       |       |
| 005. 椒盐鹌鹑                                     | ..... | \$7.9 |
| Deep-fried Salt & Pepper Quail                |       |       |
| 006. 孜然魷魚鬚                                    | ..... | \$8.9 |
| Deep Fried Squid Tentacles                    |       |       |
| 007. 雞肉粟米湯                                    | ..... | \$6.8 |
| Chicken and Sweet Corn Soup                   |       |       |
| 008. 蟹肉粟米湯                                    | ..... | \$7.8 |
| Crab Meat and Sweet Corn Soup                 |       |       |
| 009. 雲吞湯                                      | ..... | \$6.9 |
| Won Ton Soup                                  |       |       |
| 010. 酸辣湯                                      | ..... | \$6.8 |
| Hot and Sour Soup (Ham, Mushroom, Tofu & Egg) |       |       |
| 011. 魚翅酸辣湯                                    | ..... | \$7.8 |
| Hot and Sour Shark Fin Soup                   |       |       |
| 012. 西湖牛肉湯                                    | ..... | \$6.9 |
| Westlake Beef Soup                            |       |       |
| 013. 海鮮豆腐湯                                    | ..... | \$6.9 |
| Seafood and Bean Curd Soup                    |       |       |





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## 傳統冷盤

### Traditional Cold Dishes

- |  |        |
|--|--------|
| 001. 海蜇双脆  | \$10.8 |
| Shredded Jelly Fish and Turnip in Special Garlic Sauce |        |
| 002. 川味口水雞   | \$11.8 |
| Szechuan Chilli Spicy Chicken                          |        |
| 003. 五香牛展  | \$10.8 |
| Sliced Beef Shank in Special Flavour                   |        |
| 004. 老醋木耳  | \$9.8  |
| Black Fungus in Vinegars                               |        |
| 005. 香拌雲絲  | \$7.8  |
| Shredded Bean Curd in Garlic Sesame Oil                |        |
| 006. 雨花盐水鴨   | \$11.8 |
| China Red Special Salty Duck                           |        |
| 007. 小醬排骨  | \$9.8  |
| Mini Pork Ribs in Sweet Soy Sauce                      |        |
| 008. 拍黃瓜   | \$8.8  |
| Cucumber in Garlic & Vinegar Sauce                     |        |
| 009. 醉雞  | \$10.8 |
| Chinese Wine Flavoured Chicken                         |        |
| 010. 揚州醬鴨  | \$13.8 |
| Marinated Duck in Sweet Soy Sauce                      |        |
| 011. 皮蛋豆腐  | \$9.8  |
| Sliced Fresh Bean Curd with Preserved Egg              |        |
| 012. 夫妻肺片  | \$11.8 |
| Beef Tripe and Tongue in Szechuan Spicy Sauce          |        |



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## 特色風味菜

Chef's Special



001. 黑胡椒烤大蝦 \$23.9  
Braised Whole Prawn with shell  
in Black Pepper Sauce



003. 馬來西亞爽辣蝦 \$23.9  
Stir-fried Prawn with Snow Peas  
in Malaysian Hot Sauce



012. 椒盐双宝(魷魚, 銀魚) \$21.9  
Deep-fried Squid and White Bait  
in Salt & Pepper



013. 水煮沸騰魚 \$23.9  
Fish Fillet in Szechuan Hot Chilli Oil



017. 虾球帶子炒蛋白 \$23.90  
Stir-fried Prawn and Scallop with  
Scambled Egg White



020. 金沙虾仁豆腐 \$19.9  
Braised Bean Curd and Shrimp  
in Salty Egg Yolk Sauce



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# 特色風味菜

## Chef's Special



021. 避風塘軟壳蟹 \$23.9  
Deep-fried Soft Shell Crab in  
Dry Hot Chilli & Herbs



025. XO醬炒蜆 (配油条) \$23.9  
Stir-fried Pipi in Spicy XO Sauce  
(Served with Chinese Donut)



030. 桃仁虾球帶子 \$23.8  
Stir-fried Prawn and Scallop  
with Walnuts



032. 姜葱鱷魚肉 \$23.8  
Stir-fried Crocodile Meat in  
Ginger & Onion Sauce



043. 椒茄牛仔粒 \$22.90  
Stir-fried Diced Beef with  
Eggplant & Chilli



051. 京汁牛柳絲 \$22.9  
Deep-fried Shredded Beef  
in Mandarin Sauce



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## 特色風味菜

Chef's Special



056. 蒜芥炒牛肉 \$20.8  
Stir-fried Sliced Beef with Chinese Broccoli in Garlic Oyster Sauce



061. 泰汁牛仔骨 \$22.8  
Stir-fried Beef Ribs in Thai Spicy Sauce



064. 孜然羊肉 \$22.9  
Stir-fried Sliced Lamb with Cumin Powder



066. 馳名香酥鴨 \$23.9  
Crispy Fragrant Duck



067. 干鍋鴨 \$22.90  
Braised Spicy Duck with Spring Onion



068. 大千辣子雞丁 \$19.9  
Deep-fried Diced Chicken in Dry Hot Chilli with Nuts



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## 特色風味菜

Chef's Special



074. 金香雞 \$19.9  
Deep-fried Diced Chicken in Chilli  
and Curry Leaf Flavour



076. 脆皮蒜香雞 \$20.8  
Crispy Skin Chicken in Garlic Flavour



081. 紅雙喜醬骨 \$22.8  
Braised Pork Ribs in  
Sweet Soy Sauce



082. 四川回鍋肉 \$20.8  
Stir-fried Sliced Pork in Szechuan  
Chilli & Pepper Sauce



088. 老干媽排骨 \$22.90  
Stir-fried Pork Ribs in Home Made  
Chilli Bean Sauce



120. 翡翠瑤柱蛋豆腐 \$18.8  
Egg Tofu in Spinach &  
Dry Scallop Sauce



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## 海鮮類

## Seafood

001. 黑胡椒烤大虾 ..... \$23.9  
Braised Whole Prawn with shell in Black Pepper Sauce
002. 干燒鮮帶子 ..... \$23.9  
Stir-fried Scallop with Broccoli in Chilli Sauce
003. 馬來西亞爽辣虾 ..... \$23.9  
Stir-fried Prawn with Snow Peas in Malaysian Hot Sauce
004. 椒盐虾球 ..... \$23.9  
Deep-fried King Prawn with Salt & Pepper
005. 腰果虾球 ..... \$23.9  
Stir-fried Prawn with Cashew Nuts
006. 蜜糖虾球 ..... \$23.9  
Honey King Prawn
007. 大干辣子大虾 ..... \$23.9  
Deep-fried Prawn with Shell in Dry Hot Chilli & Nuts
008. 鉄板蒜容虾球 ..... \$23.9  
Sizzling Stir-fried Prawn in Garlic Sauce
009. 上海炒鱸絲 ..... \$20.9  
Stir-fried Shredded Eel in Sweet Soy Sauce
010. 椒盐銀魚 ..... \$20.9  
Deep-fried White Bait in Salt & Pepper
011. 咕嚕虾球 ..... \$23.9  
Sweet & Sour Prawn
012. 椒盐双宝(魷魚,銀魚) ..... \$21.9  
Deep-fried Squid and White Bait in Salt & Pepper
013. 水煮沸騰魚 ..... \$23.9  
Fish Fillet in Szechuan Hot Chilli Oil
014. 海皇粉絲煲 ..... \$23.9  
Stir-fried Seafood Combination with Vermicelli in Spicy XO Sauce
015. 咸蛋黃炒虾球 ..... \$23.9  
Stir-fried Prawn in Salty Egg Yolk Sauce



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## 海鮮類

## Seafood

016. 時菜蝦球 ······ \$23.9  
Stir-fried Prawn with Mixed Vegetables
017. 蝦球帶子炒蛋白 ······ \$23.9  
Stir-fried Prawn and Scallop with Scrambled Egg White
018. 砂鍋魚頭湯(小鍋:1-2人, 大鍋:4-5人) ······ \$13.9 / 22.9  
Braised Fish Head in Chicken Soup (Small: 1-2p, Large: 4-5p)
019. 時菜帶子 ······ \$23.9  
Stir-fried Scallop with Mixed Vegetables
020. 金沙蝦仁豆腐 ······ \$19.9  
Braised Bean Curd and Shrimp in Salty Egg Yolk Sauce
021. 避風塘軟壳蟹 ······ \$23.9  
Deep-fried Soft Shell Crab in Dry Hot Chilli & Herbs
022. 椒盐軟壳蟹 ······ \$23.9  
Deep-fried Soft Shell Crab in Salt & Pepper
023. 椒盐魷魚 ······ \$19.9  
Deep-fried Squid in Salt & Pepper
024. 椒盐帶子 ······ \$23.9  
Deep-fried Scallop in Salt & Pepper
025. XO醬炒蜆(配油條) ······ \$23.9  
Stir-fried Pipi in Spicy XO Sauce (Served with Chinese Donut)
026. 避風塘蝦球 ······ \$23.9  
Deep-fried Prawn in Dry Hot Chilli & Herbs
027. 咕嚕魚片 ······ \$19.9  
Sweet & Sour Fish Fillet
028. 咸蛋黃鮮花蟹 ······ \$20.8  
Stir-fried Crab with Shell in Salty Egg Yolk Sauce
029. 干煸魷魚鬚 ······ \$20.8  
Stir-fried Squid Tentacles with String Beans in Dry Chilli
030. 桃仁蝦球帶子 ······ \$23.8  
Stir-fried Prawn and Scallop with Walnuts



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## 海鮮類

## Seafood

031. XO醬鱷魚肉 ..... \$23.8  
Stir-fried Crocodile Meat in Spicy XO Sauce
032. 姜葱鱷魚肉 ..... \$23.8  
Stir-fried Crocodile Meat in Ginger & Onion Sauce
033. 魚子蝦仁豆腐 ..... \$16.8  
Braised Bean Curd and Shrimp with Caviar
034. 漁鄉茄子帶子煲 ..... \$23.8  
Stir-fried Eggplant and Scallop in Szechuan Chilli Sauce
035. 海皇玉子豆付煲 ..... \$23.8  
Stir-fried Seafood Combination with Bean Curd and Mushroom
036. 豉油王魚片 ..... \$20.8  
Fish Fillet with Sliced Cucumber in Soy Sauce
037. 干島蝦球 ..... \$23.8  
Deep-fried Prawn in batter with Thousand Island Sauce
038. 蜜椒鱈絲 ..... \$19.8  
Deep-fried Shredded Eel in Honey Pepper Sauce
039. 桂花炒瑤柱 ..... \$19.9  
Stir-fried Vermicelli with Chopped Snow Peas & Crab Meat in Seafood Flavour
040. 黃油腰果蝦 ..... \$23.9  
Stir-fried Prawn with Cashew Nuts in Butter Sauce
041. 酸菜魚片 ..... \$23.9  
Fish Fillet with Pickled Chinese Cabbage in Soup





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## 牛肉類

## Beef

042. 鵝肝醬牛仔粒 ..... \$23.9  
Stir-fried Diced Beef in Goose Liver Sauce
043. 椒茄牛仔粒 ..... \$22.9  
Stir-fried Diced Beef with Eggplant & Chilli
044. 鉄板京葱牛仔骨 ..... \$22.9  
Sizzling Beef Rib in Mandarin Onion Sauce
045. 水煮牛肉 ..... \$23.8  
Sliced Beef in Szechuan Hot Chilli Oil
046. 豉汁牛肉 ..... \$20.9  
Stir-fried Sliced Beef in Black Bean Sauce
047. 沙爹牛肉 ..... \$20.9  
Sliced Beef in Satay Sauce
048. 鉄板黑椒牛柳 ..... \$23.8  
Sizzling Beef Fillet in Black Pepper Sauce
049. 鉄板蒙古牛肉 ..... \$20.9  
Sizzling Mongolian Beef
050. 中式牛柳 ..... \$23.8  
Beef Fillet in Cantonese Style
051. 京汁牛柳絲 ..... \$22.9  
Deep-fried Shredded Beef in Mandarin Sauce
052. 鉄板XO醬肥牛通菜梗 ..... \$20.8  
Sizzling Sliced Beef with Water Spinach in XO Spicy Sauce
053. 泰式肥牛粉絲煲 ..... \$20.8  
Sliced Beef with Vermicelli in Tom Yum Sauce
054. 蚝油牛肉 ..... \$20.8  
Stir-fried Sliced Beef in Oyster Sauce
055. 孜然牛肉 ..... \$20.8  
Stir-fried Sliced Beef in Cumin Powder
056. 蒜芥炒牛肉 ..... \$20.8  
Stir-fried Sliced Beef with Chinese Broccoli in Garlic Oyster Sauce



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## 牛肉類

### Beef

057. 尖椒牛肉 ..... \$20.8  
Stir-fried Sliced Beef with Whole Fresh Chilli in Oyster Sauce
058. 金蒜牛筋煲 ..... \$19.8  
Stir-fried Beef Tendon with Whole Garlic in Oyster Sauce
059. 酸湯金針菇肥牛 ..... \$20.8  
Thin Sliced Beef with Enoki Mushroom in Sour Soup
060. 香辣肥牛撈面 ..... \$21.8  
Thin Sliced Beef with Noodle in Szechuan Hot Spicy Oil
061. 泰汁牛仔骨 ..... \$22.8  
Stir-fried Beef Ribs in Thai Spicy Sauce

## 羊鴨類

### Lamb & Duck

062. 鐵板蒙古羊肉 ..... \$22.9  
Sizzling Mongolian Lamb
063. 葱爆羊肉 ..... \$22.9  
Stir-fried Sliced Lamb with Spring Onion
064. 孜然羊肉 ..... \$22.9  
Stir-fried Sliced Lamb with Cumin Powder
065. 香芋鹵水鴨 ..... \$23.8  
Stew Duck with Taro in Gravy Sauce
066. 馳名香酥鴨 ..... \$23.9  
Crispy Fragrant Duck
067. 干鍋鴨 ..... \$22.9  
Braised Spicy Duck with Spring Onion



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## 雞肉類

## Chicken

068. 大干辣子雞丁 ..... \$19.9  
Deep-fried Diced Chicken in Dry Hot Chilli with Nuts
069. 大干辣子雞中翅 ..... \$19.9  
Deep-fried Chicken Wing in Dry Hot Chilli with Nuts
070. 辣子不辣雞中翅 ..... \$19.9  
Deep-fried Chicken Wing in Dry Mild Chilli with Chopped Onion and Nuts
071. 時菜雞丁 ..... \$19.9  
Stir-fried Diced Chicken with Mixed Vegetables
072. 蜜糖雞 ..... \$19.9  
Deep-fried Honey Chicken
073. 沙爹雞球 ..... \$19.9  
Satay Chicken
074. 金香雞 ..... \$19.9  
Deep-fried Diced Chicken in Chilli and Curry Leaf Flavour
075. 鉄板豉汁雞球 ..... \$19.9  
Sizzling Stir-fried Diced Chicken in Black Bean Sauce
076. 脆皮蒜香雞 ..... \$20.8  
Crispy Skin Chicken in Garlic Flavour
077. 腰果雞丁 ..... \$20.8  
Stir-fried Diced Chicken with Mixed Vegetable and Cashew Nuts
078. 宮保雞丁 ..... \$19.9  
Stir-fried Diced Chicken in Szechuan Chilli Sauce with Nuts
079. 檸檬雞 ..... \$19.9  
Deep-fried Lemon Chicken

## 猪肉類

### Pork

080. 咕嚕肉 ····· \$19.9  
Sweet & Sour Pork
081. 紅雙喜醬骨 ····· \$22.8  
Braised Pork Ribs in Sweet Soy Sauce
082. 四川回鍋肉 ····· \$20.8  
Stir-fried Sliced Pork in Szechuan Chilli & Pepper Sauce
083. 金香骨 ····· \$20.8  
Deep-fried Pork Ribs in Chilli and Curry Leaf Flavour
084. 京都排骨 ····· \$20.8  
Braised Pork Spare Ribs in Mandarin Sauce
085. 紅燒肥腸煲 ····· \$19.8  
Braised Pork Intestines in Soy Sauce
086. 椒鹽排骨 ····· \$20.9  
Deep-fried Pork Spare Ribs in Salt & Pepper
087. 香辣骨 ····· \$20.9  
Stir-fried Pork Ribs in Spicy Hot Chilli Sauce
088. 老干媽排骨 ····· \$20.8  
Stir-fried Pork Ribs in Home Made Chilli Bean Sauce
089. 時菜叉燒 ····· \$19.8  
Stir-fried BBQ Pork with Vegetables
090. 梅醬叉燒 ····· \$20.8  
Stir-fried BBQ Pork in Plum Sauce
091. 干鍋肥腸 ····· \$19.8  
Braised Spicy Pork Intestine with Spring Onion
092. 糖醋排骨 ····· \$20.9  
Pork Spare Ribs in Special Sweet & Vinegar Sauce
093. 香芋鹵排骨 ····· \$20.8  
Stew Pork Ribs with Taro in Gravy Sauce
094. 年糕回鍋肉 ····· \$20.8  
Stir-fried Sliced Pork and Rice Cake in Szechuan Chilli & Pepper Sauce
095. 干煸四季豆 ····· \$18.8  
Stir-fried String Bean with Spicy Minced Pork
096. 漁香肉絲 ····· \$20.8  
Stir-fried Shredded Pork in Chilli Sauce



CHINA RED

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## 蔬菜類

Vegetable  
&  
Bean Curd

097. 芥蘭 (蠔油,蒜蓉,姜汁) ..... \$16.8  
Stir-fried Chinese Broccoli with (Oyster , Garlic or Ginger Sauce)
098. 通菜 (椒絲腐乳,蒜蓉,清炒) ..... \$17.8  
Stir-fried Water Spanish with (Bean Curd & Chilli Sauce, Garlic or Spring Onion Sauce)
099. 豆苗 (清炒,蒜蓉) ..... \$17.8  
Stir-fried Pea Shoots with (Spring Onion or Garlic Sauce)
100. 上湯豆苗 ..... \$17.8  
Braised Pea Shoots in Chicken Soup
101. 菠菜 (蒜蓉,清炒) ..... \$16.8  
Stir-fried Spinach in (Garlic or Spring Onion Sauce)
102. 上湯菠菜 ..... \$16.8  
Braised Spinach in Chicken Soup with Pork & Shrimp
103. 金銀蛋上湯菠菜 ..... \$16.8  
Braised Spinach in Chicken Soup with Preserved & Salty Egg
104. 田園什菜豆腐 ..... \$16.8  
Stir-fried Combination Vegetable with Bean Curd
105. 菜心香菇 ..... \$16.8  
Stir-fried Chinese Bok Choy with Mushroom
106. 蒜蓉四季豆 ..... \$16.8  
Stir-fried String Beans in Garlic Sauce
107. 菌菇面筋 ..... \$17.8  
Sauteed Wheat Gluten with Mushroom
108. 金針菇青菜面筋煲 ..... \$16.8  
Stir-fried Needle Mushroom, Gluten and Vegetables in Clay Pot
109. 漁鄉茄子煲 ..... \$16.8  
Stir-fried Eggplant in Chilli Sauce
110. 避風塘茄子 ..... \$16.9  
Deep-fried Eggplant with Dry Chilli
111. 麻婆豆腐 ..... \$15.8  
Bean Curd with Minced Pork in Chilli Sauce



CHINA RED

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## 蔬菜類

Vegetable  
&  
Bean Curd

112. 椒盐豆腐 ..... \$16.8  
Deep-fried Bean Curd Cube in Salt & Pepper
113. 青椒土豆絲 ..... \$14.8  
Stir-fried Shredded Potato and Green Capsicum
114. 酸辣土豆絲 ..... \$14.8  
Stir-fried Shredded Potato in Spicy and Vinegar Sauce
115. 濃湯什菌滑豆腐 ..... \$19.8  
Mixed Chinese Mushroom and Bean Curd in Chicken Soup
116. 鮑汁秘制豆腐 ..... \$18.8  
Braised Bean Curd in Abalone Sauce
117. 咸蛋黃炒南瓜 ..... \$19.8  
Deep-fried Pumpkin in Salty Egg York Sauce
118. 咕嚕素齋肉 ..... \$18.8  
Sweet & Sour Tofu
119. XO醬杏鮑菇 ..... \$16.8  
Stir-fried King Oyster Mushroom in Spicy XO Sauce
120. 翡翠瑤柱蛋豆腐 ..... \$18.8  
Egg Tofu in Spinach & Dry Scallop Sauce
121. 金牌玉米烙 ..... \$16.8  
Pan-fried Corn Grain with Chopped Red & Green Capsicum in Mayonnaise Sauce



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## 面飯類

## Rice &amp; Noodles

122. 紅雙喜特色拉面 ..... \$12.9  
China Red Special Noodle Soup (Beef, Pork, Prawn, Veg)
123. 雪菜肉絲湯面 ..... \$12.8  
Shredded Pork and Chinese Pickles Noodle Soup
124. 炸醬面 ..... \$11.9  
Minced Pork and Shredded Cucumber Noodle
125. 上海粗炒面 ..... \$13.8  
Stir-fried Shredded Pork and Veg Noodle
126. 淨素炒面 ..... \$13.8  
Stir-fried Mix Vegetable Noodle
127. 四川担担面 ..... \$11.9  
Szechuan Spicy Pork Mince Noodle Soup
128. 星洲炒米粉 ..... \$13.8  
Singapore Noodle (Ham, Shrimp)
129. 干炒牛河 ..... \$13.9  
Stir-fried Sliced Beef with Rice Noodle
130. 雜燴炸兩面黃 ..... \$14.8  
Deep-fried Noodle with Combination Meat and Seafood
131. 海鮮炸兩面黃 ..... \$15.9  
Deep-fried Noodle with Seafood Combination
132. 福建海鮮炒面 ..... \$14.8  
Hokkien Stir-fried Seafood Noodle



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## 面飯類

## Rice &amp; Noodles

- |   |        |
|---|--------|
| 133. 上海炒年糕 ·····  | \$13.8 |
| Shanghai Stir-fried Rice Cake                                       |        |
| 134. XO醬泡菜炒飯 ·····  | \$13.9 |
| Fried Rice with Kimchi and XO Sauce                                 |        |
| 135. 揚州炒飯 ·····   | \$13.8 |
| Special Fried Rice (Ham, Shrimp, Egg, Corn, Mushroom, Carrot, Peas) |        |
| 136. 淨素炒飯 ·····   | \$12.8 |
| Vegetable Fried Rice with Scrambled Egg                             |        |
| 137. 咸魚雞粒炒飯 ·····   | \$13.9 |
| Chicken Mince and Salty Fish Fried Rice                             |        |
| 138. 招牌鳳梨炒飯(微辣) ·····   | \$13.8 |
| Pineapple Spicy Chicken Fried Rice                                  |        |
| 139. 瑤柱帶子炒飯 ·····   | \$15.9 |
| Scallop Fried Rice  |        |
| 140. 絲苗白飯 (每碗) ·····  | \$2.8  |
| Steam Rice (Per Bowl)   |        |





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## 甜品

## Desserts

001. 南瓜餅 ( 6只 ) ..... \$6.9  
Pumpkin Cookies - 6 pcs
002. 迷你奶黃包 ( 3個 ) ..... \$7.9  
Egg Custard Bun
003. 芒果爆珠 ..... \$7.8  
Fresh Mango and Juicy Pearl
004. 炸香蕉雪糕 ..... \$7.9  
Banana Fritter with Ice-cream
005. 豆沙窩餅 ..... \$8.0  
Deep-fried Mashed Red Bean Pancake
006. 芒果椰汁西米露 ..... \$7.9  
Fresh Mango and Coconut Juice with Sago
007. 多芒果西米撈 ..... \$8.8  
Mango Combo with Sago
008. 芒果布丁 ..... \$9.8  
Mango Pudding with Ice-cream
009. 超多芒果撈 ..... \$10.8  
Mango Combo and Rice Ball with Ice-cream
010. 芒果椰汁紅豆撈 ..... \$9.8  
Fresh Mango, Coconut Cream and Sweet Red Bean
011. 楊枝金露 ..... \$9.8  
Fresh Mango and Aloe Vera in Coconut Cream with Ice-cream
012. 椰汁西米露 ..... \$6.9  
Cocount Juice with Sago
013. 多芒果撈丸子 ..... \$8.8  
Fresh Mango and Puree with Rice Ball
014. 丸子芝麻糊(熱) ..... \$7.8  
Rice Ball in Sesame Paste (Warm)
015. 冰激凌 (香草,巧克力,芒果,綠茶,椰子) ..... \$4.9/4.9/5.8/5.8/5.8  
Ice-cream (Vanilla,Chocolate,Mango,Green Tea or Coconut)



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# 套餐 A

BANQUET A

\$298

(6 - 8 persons / 6 - 8 位用)

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Hunky Dory Sauvignon Blanc (1 bottle) / 白酒一瓶

Delta Pinot Noir (1 bottle) / 紅酒一瓶

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Shanghai Shao-Long-Bao(8 pcs) / 南翔小籠包(8只)

Won Ton Spicy Sauce (8 pcs) / 紅油抄手(8只)

Prawn and Chive Dumpling (8 pcs) / 韭菜餃 (8只)

Chicken and Prawn Siu Mai (8 pcs) / 雞蝦燒賣 (8只)

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Deep-fried Squid in Salt & Pepper / 椒盐魷魚

Deep-fried Shredded Beef in Mandarinine Sauce / 京汁牛柳絲

Sweet and Sour Pork / 咕嚕肉

Stir-fried Prawn with Mixed Vegetables / 時菜蝦球

Stir-fried String Bean with Spicy Minced Pork / 干煸四季豆

Special Fried Rice ( 2 serves ) / 楊州炒飯 (2份)

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Banana Fritters with Ice-cream / 炸香蕉雪糕



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## 套餐B

BANQUET B

\$398

(10 - 12 persons / 10 - 12位用)

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Hunky Dory Sauvignon Blanc (1 bottle) / 白酒一瓶

Delta Pinot Noir (1 bottle) / 紅酒一瓶

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Shanghai Shao-Long-Bao(12 pcs) / 南翔小籠包(12只)

Won Ton Spicy Sauce (12 pcs) / 紅油抄手(12只)

Prawn and Chive Dumpling (12 pcs) / 韭菜餃 (12只)

Chicken and Prawn Siu Mai (12 pcs) / 雞蝦燒賣 (12只)

Pan Fried Pork Dumpling (12 pcs) / 鍋貼(12只)

Duck Meat Dumpling (12 pcs) / 鴨肉餃 (12只)

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Deep-fried Squid in Salt & Pepper / 椒盐魷魚

Stir-fried BBQ Pork in Plum Sauce / 梅醬叉燒

Deep-fried Shredded Beef in Mandarinine Sauce / 京汁牛柳絲

Stir-fried Chinese Broccoli with Oyster Sauce / 蠔油芥蘭

Stir-fried Prawn with Mixed Vegetables / 時菜蝦球

Stir-fried String Bean with Spicy Minced Pork / 干煸四季豆

Special Fried Rice ( 3 serves ) / 揚州炒飯 (3份)

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Banana Fritters with Ice-cream / 炸香蕉雪糕



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THANK YOU FOR VISITING  
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