

Tasting China

The Contemporary Chinese Cuisine

ABOUT US

關於錦上

Tasting China is a casual dining and social destination created for people who have an active appreciation of Chinese cuisine and arts. Founded by Szechwan's most influential business entrepreneur, Tasting China is all about having fun and relaxation in a special ambience and vibe while enjoying contemporary Chinese cuisine.

Tasting China has over 10 years' experience creating delicious, well-executed dishes that exceed expectations. In 2016, our team started a new journey in Canberra. We aim at providing both superior dining experience and tremendous value for you.

錦上是一所為熱愛中餐和中國文化的人而設的休閒餐廳。本店由四川具影響力的企業家所創。這裡設計精緻而具觀賞價值，旨在為客人提供舒適有趣的用餐環境來享用美食。

錦上有超過十年創造佳餚的經驗，在 2016 年，我們在坎培拉這裡展開了新的美食之旅。本店菜式保留正宗中菜口感和味道，再以現代手法呈獻，令人食指大動。

**With prior notice, we will try our best to accommodate food allergies and dietary requirements*

GF=Gluten Free; GFA=Gluten Free Available
V=Vegetarian; VA= Vegetarian Available

DIMSUM

點心

20 minutes for preparation 準備時間 20 分鐘

10% OFF for Lunch Special 午市點心九折

Steamed 蒸點

Crystal Prawn Dumplings Ha-Gao (6pcs) 錦上蝦餃皇	18
Shanghai Xiao Long Bao (8pcs) 上海小籠包	18
Prawn Shumai (6pcs) 蝦肉燒賣	18
Chives Dumplings (6pcs) 晶瑩韭菜餃	18
Combination Dumplings (6pcs) 潮州粉果	18
Scallop Dumplings (6pcs) 鮮香帶子餃	20
BBQ Pork Buns (3pcs) 蜜汁叉燒包	14
Steamed Custard Bun(sweet) (3pcs) 奶黃包	12

Steamed Dumplings Combo 蒸點全家 **18**

One each of the following dumplings

Crystal Prawn Dumpling 錦上蝦餃皇

Prawn Shumai 蝦肉燒賣

Chives Dumpling 晶瑩韭菜餃

Combination Dumpling 潮州粉果

Scallop Dumpling 鮮香帶子餃

PREMIUM SELECTED TEA

錦上特選茗茶

“An afternoon spent sipping tea and dunking plump dim sum into pots of black vinegar is an afternoon well spent and is not something to rush through.”

-GEORGIA BOOTH, Broadsheet Sydney-

Bi Tan Snow Drop 碧潭飄雪茉莉 Szechwan, China
jasmine green tea with hand-picked jasmine flower

3/person
每位

ENTRÉE

前菜

Chengdu Zhong Dumpling 成都鐘水餃 	10/4pcs
<i>prawn and ginger dumpling with spicy sweet soy sauce</i>	
Traditional Boiled Dumpling 傳統手工水餃	14/8pcs
<i>boiled handmade dumplings with cabbage and pork filling</i>	
Veggie Spring Roll (V) 香脆素春卷	12/4pcs
<i>deep fried spring rolls with carrots, Chinese cabbage, bean curd skin</i>	
Seafood San Choi Bao (GFA) 海鮮生菜包	16/4pcs
<i>stir-fried squid, prawns, scallops, onions and celery wrapped in lettuce</i>	
Peking Duck w Pancakes 北京烤鴨卷餅	18/4pcs
<i>roasted duck with pancakes, cucumber, spring onion and sweet bean sauce</i>	
Black Fungus Salad 涼拌木耳 	10
<i>Chinese black fungus tossed with green and red capsicums</i>	
Shanghai Sweet n Sour Crispy Pork 香炸糖醋酥肉	14
<i>fried shredded pork caramelized with black vinegar and brown sugar</i>	
Sea Scallop Salad (GF) 香油荷豆浸帶子	18
<i>tossed with snow peas, ginger and Chinese sesame oil</i>	
Salt & Pepper 椒鹽	
<i>tossed with chicken salt, pepper</i>	
Tofu (V) (GF) 豆腐	8 (Entrée Size) 14 (Large)
Squid (GF) 魷魚	12 (Entrée Size) 18 (Large)
Soft Shell Crab (GF) 軟殼蟹	12 (Entrée Size) 22 (Large)

“All your mouthwatering dishes are served on a **FIRST READY FIRST SERVE** basis. All dishes are **FRESHLY** cooked and **FRESHLY** served. If you prefer your dishes to be served in a specific sequence, please do not hesitate to tell our friendly waiting staff.”

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SOUP

湯

- Ling Fish Soup (GF)** 菌菇鯪魚羹 **24**
New Zealand ling fish through auction w mushroom
- Kung Fu Soup (GF)** 老火功夫湯 **limited availability** **12/person**
clear chicken broth using only the best cut of all ingredients 每位

SEAFOOD

海鮮

- Golden Sand Prawn (GF)** 黃金蛋黃蝦 **24/8pcs**
wok-tossed with salted duck egg yolk, black sesame
- Salt & Pepper Prawn (GF)** 椒鹽蝦球 **24/8pcs**
tossed with chicken salt, pepper
- Garlic Prawn and Scallop (GF)** 蒜蓉蝦皇帶子 **29**
with garlic, snow peas, onions and capsicums
- Steamed John Dory (deboned)** 陳年黃酒蒸馬頭鯛(無骨) **30**
cooked in Shanghai style with yellow rice wine
- Steamed John Dory w Chili (deboned)** 剁椒蒸馬頭鯛(無骨) 🌶️🌶️ **32**
cooked with yellow rice wine and pickled chili
- Super Spicy Fish (GF)** 錦上雙椒辣煮魚 🌶️🌶️🌶️ **29**
fish stewed in supreme broth with pickled chili and lemongrass
- Spicy n Sour Fish (GF)** 酸菜魚 🌶️🌶️ **29**
fish stewed in spicy sour soup with Chinese pickle cabbage, chili and lemongrass
- Hot Chili Oil Fish** 水煮魚 🌶️🌶️ **29**
cooking with hot chili oil, Szechwan peppers and chili, cabbage and bean vermicelli
- Seasonal Lobster Tail** 時令龍蝦尾 **38ea**
Cooked in your choice of
Ginger and Shallot (GFA) 薑蔥
Szechwan Style 川辣 🌶️🌶️

SUPER SPICY

無辣不歡

Numbing n Spicy Crawfish 麻辣小龍蝦

46/500g

wok fried with secret numbing chili sauce

可另加配菜，配菜6種起炒

Can be cooked with other ingredients (minimum 6)

Two of the most popular Szechwan delicacies that truly reflects Szechwan cuisine's four well-regarded elements: spicy, hot, fresh and fragrant.

Szechwan Dry Hot Wok Style 天府麻辣香鍋

46

wok fried with soy sauce, Szechwan pepper oil, homemade chili oil

Chengdu Maocai Style 成都冒菜

56

stewed in stock made of homemade numbing chili sauce

Ingredients for Dry Hot Wok and Maocai 香鍋和冒菜含以下配菜，可另加配菜

beef, crab meat sticks, fish ball, black fungus, quail eggs, luncheon meat, bamboo shoot, cabbage, potato, sprouts, bean curd skin, lotus root, onions and broccoli

牛肉, 蟹肉棒, 魚丸, 木耳, 鵪鶉蛋, 午餐肉, 筍絲, 白菜, 土豆, 豆芽, 腐竹, 藕片, 洋蔥, 西蘭花

另加配菜

+\$8 extra

Beef 牛肉

Lamb 羊肉

Squid 魷魚

Prawn 蝦

Noodle 麵條

+\$6 extra

Quail Egg 鵪鶉蛋

Luncheon Meat 午餐肉

Cheese Fish Tofu 芝心魚豆腐

Fish Ball with Fish Roe 魚籽魚包蛋

Pork & Mushroom Ball 香菇貢丸

Fish Ball 魚丸

Crab Stick 蟹肉棒

King Oyster Mushroom 雞腿菇

Baby Spinach 菠菜苗

+\$4 extra

Tofu Skin 腐竹

Bean Vermicelli 粉絲

Black Fungus 黑木耳

Lotus Root 藕片

Potato 土豆

Bean Sprout 綠豆芽

Broccoli 西蘭花

Bamboo Shoot 筍絲

Lettuce 生菜

Celery 西芹

Cabbage 卷心菜

POULTRY

家禽

- Chicken w Three Cups Sauce** 蘭香三杯雞 **18**
diced chicken thigh marinated with one cup of rice wine, soy sauce and sesame oil
- Kung Pao Chicken (GFA)** 宮保雞丁 **21**
stir fried with ginger, garlic, Szechwan pepper, cashew nut and chili bean paste
- Gele Mountain Chili Chicken (GF)** 歌樂山辣子雞  **20**
deep fried and wok-fried chicken with Szechwan peppers, dried chilies in Chongqing style
- Sweet n Sour Chicken (GF)** 茄汁雞塊 **20**
crispy fried chicken sautéed with homemade tomato sauce
- Peking Duck w Pancakes** 北京烤鴨卷餅 **36/8pcs**
roasted duck with pancakes, cucumber, spring onion and sweet bean sauce

LAMB

羊肉

- Mongolian Lamb** 柱侯蒙古羊 **26**
wok-fried sliced lamb from hind leg with chu hou sauce, garlic and leek
- Sizzling Black Pepper Lamb** 鐵板黑椒羊 **23**
wok-fried sliced lamb from hind leg with garlic and black pepper
- Cumin Australian Lamb (GF)** 孜然羊肉 **24**
wok-fried sliced lamb from hind leg with cumin, onions and dried chilies

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BEEF

牛肉

- Scallion Beef (GFA)** 蔥爆牛肉 **24**
moist, tender and caramelized wok-fried sliced beef with green onion
- Braised Beef Brisket** 金牌滷牛腩 **22**
braised with fish sauce, rice wine, star anise, dried tangerine, soy and dark soy
- Numbing Beef in Fire Water** 私房特調水煮牛  **30**
cooking with hot chili oil, Szechwan peppers and chili, cabbage and bean vermicelli
- Angus Scotch Fillet** 黑椒牛仔粒 (等級: 澳洲穀飼安格斯黑牛) **30**
stir fry Australian scotch fillet with capsicum and black pepper sauce

PORK

豬肉

- Slow Cooked Pork Trotter** 慢滷豬腳 **18**
braised with fish sauce, rice wine, star anise, dried tangerine, soy and dark soy
- Spicy Garlic Pork (GFA)** 魚香肉絲  **20**
shredded pork with shredded black fungus and bamboo shoots
- Peking Shredded Pork w Pancakes (8)** 京醬肉絲(配餅) **24**

sautéed shredded pork with sweet bean sauce, served with pancakes
- Braised Pork Belly w Quail Eggs** 外婆紅燒肉 **32**
braised with rice wine, star anise, dried tangerine, soy and dark soy

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VEGETABLES

精選時蔬

Golden Sand Sweet Corns (GF) 金沙玉米 **16**
wok-tossed with salted duck egg yolk

Mapo Tofu (VA) (GFA) 麻婆豆腐  **18**
stir-fried tofu and mince beef poached with Szechwan chili oil

Spicy n Garlic Eggplant (VA) (GFA) 魚香茄子 **20**
braised eggplant and beef mince with garlic, chilli bean paste and soy sauce

Lotus Root and Seasonal Greens (V) (GF) 荷塘小炒 **18**
stir-fried seasonal vegs with wood ear and lotus root

Garlic Broccoli (GF) 蒜蓉西蘭花 **18**
stir-fried broccoli with garlic in cantonese style

Spinach in Supreme Broth (VA) (GF) 上湯枸杞浸菠菜 **20**
baby spinach and goji berries poached in chicken stock

RICE & FRIED VERMICELLI

主食

Small serve 2 / Large serve 4 小份兩位用 / 大份四位用

Red Fried Rice (VA) (GF) 大廚素炒飯  **16 (Small)**
with egg, broccoli, cabbage, corn and bamboo shoots in chili bean sauce **20 (Large)**

Chicken Fried Rice (VA) (GF) 揚州炒飯 **18 (Small)**
with egg, chicken and vegetables **22 (Large)**

Black Truffle Seafood Fried Rice (GF) 松露油海鮮炒飯 **20 (Small)**
with egg, scallops, calamari and dried onion, finished with truffle oil **24 (Large)**

Bean Vermicelli w Prawns & Dried Shrimp 蝦膏海米炒粉絲 **22**
wok-fried bean vermicelli with XO sauce, shrimps and crab paste

Steamed Rice (V) (GF) 絲苗白飯 **3/person/每位**

DESSERTS

飯後甜品

Steamed Custard Bun 奶黃包	12/3pcs
Pumpkin Pie (V) 紅豆南瓜餅	12/4pcs
Lemon Tart 檸檬撻	8
Strawberry Cheesecake 草莓芝士蛋糕	8
Ice Jelly (GF) 水果冰粉	6
Coconut Jelly (GF) 椰子凍	
Served in your choice of	
Bowl (serves one) 碗	6
Whole Coconut (serves two) 原只椰子	16
Herbal Jelly w Coconut Milk (GF) 龜苓膏	8
Coconut Jelly Cube (GF) 椰絲小方	8
Coconut Milk Sago (GF) 椰汁西米露	10

BANQUETS (45 per person)

<p style="text-align: center;">BANQUET FOR 2</p> <p>Peking Duck w Pancake (4pcs) 北京烤鴨卷餅</p> <p>Salt & Pepper Soft Shell Crab 椒鹽軟殼蟹</p> <hr style="border-top: 1px dashed black;"/> <p>Angus Scotch Fillet 黑椒牛仔粒</p> <p>Spinach in Supreme Broth 上湯枸杞浸菠菜</p> <p>Steamed Rice 絲苗白飯</p>	<p style="text-align: center;">BANQUET FOR 3</p> <p>Zhong Dumplings (6pcs) 成都鐘水餃</p> <p>Sea Scallop Salad 香油荷豆浸帶子</p> <hr style="border-top: 1px dashed black;"/> <p>Chicken w Three Cups Sauce 蘭香三杯雞</p> <p>Braised Pork with Quail Eggs 外婆紅燒肉</p> <p>Salt & Pepper Prawn (GF) 椒鹽蝦球</p> <p>Garlic Broccoli 蒜蓉西蘭花</p> <p>Steamed Rice 絲苗白飯</p>
<p style="text-align: center;">BANQUET FOR 4</p> <p>Traditional Boiled Dumplings (8pcs) 傳統手工水餃</p> <p>Salt & Pepper Squid 椒鹽魷魚</p> <p>Seafood San Choi Bao (4pcs) 海鮮生菜包</p> <hr style="border-top: 1px dashed black;"/> <p>Scallion Beef 蔥爆牛肉</p> <p>Kung Pao Chicken with cashew nuts 宮保雞丁</p> <p>Steamed John Dory with yellow rice wine 陳年黃酒蒸馬頭鯛(無骨)</p> <p>Seasonal Lobster Tail 時令龍蝦尾(薑蔥川辣)</p> <p>Lotus Root and Seasonal Greens 荷塘小炒</p> <p>Steamed Rice 絲苗白飯</p>	<p style="text-align: center;">BANQUET FOR 5</p> <p>Traditional Boiled Dumplings (10pcs) 傳統手工水餃</p> <p>Salt & Pepper Tofu 椒鹽豆腐</p> <p>Vegetarian Spring Rolls (5pcs) 香脆素春卷</p> <hr style="border-top: 1px dashed black;"/> <p>Sea Scallop Salad 香油荷豆浸帶子</p> <hr style="border-top: 1px dashed black;"/> <p>Sweet n Sour Chicken 茄汁雞塊</p> <p>Mongolian Lamb 柱侯蒙古羊</p> <p>Spicy Garlic Pork 魚香肉絲</p> <p>Garlic Prawn and Scallop 蒜蓉蝦皇帶子</p> <p>Steamed John Dory with yellow rice wine 陳年黃酒蒸馬頭鯛(無骨)</p> <p>Garlic Broccoli 蒜蓉西蘭花</p> <p>Steamed Rice</p>

絲苗白飯