

## Vegetable & Bean Curd

## 蔬菜豆腐

8001 金銀蛋上湯時蔬 Stewed Vegetable with Salted & Preserved Egg	\$40	8005 百花釀豆腐 Steamed Bean Curd Stuffed with Prawn Paste	\$42	8009 琵琶豆腐 Pi Pa Tofu with Shrimp, Pork & Mushroom	\$40
8002 瑤柱扒時蔬 Seasonal Vegetable with Dried Scallop in Superior Sauce	50	8006 麻婆豆腐 Ma Po Bean Curd in Sze-Chuan Sauce	38	8010 翠塘豆腐 Steamed Egg White with Assorted Seafood	38
8003 清炒時菜 Stir Fried Seasonal Vegetable	38	8007 紅燒北菇豆腐 Bean Curd & Mushroom with Brown Sauce	38	8011 干燒四季豆 Beans with Olive and Pork Mince	40
8004 豉油皇蒸豆腐 Steamed Bean Curd with Soya Sauce	30	8008 椒鹽豆腐 Deep Fried Bean Curd with Pepper & Salt	35	8012 蒜蓉菜心 Choy Sum with Garlic Sauce	38
				8013 剝椒肉碎蒸豆腐 Steamed Chilli Pork Tofu	38

## Fried Rice

## 炒飯

9001 閩少炒飯 Fried Rice with Dried Scallop, Egg White and Crab Meat	\$45	9004 生炒雞飯 Fried Rice with Chicken	\$32	9007 生炒姜汁牛肉飯 Fried Rice with Beef & Ginger Sauce	\$32
9002 鴛鴦炒飯 Fried Rice with Shredded Chicken & Prawns	40	9005 咸魚雞粒炒飯 Fried Rice with Diced Chicken & Salty fish	32	9008 時蔬炒飯 Vegetarian Fried Rice	28
9003 福建炒飯 Fried Rice Fujian Style in Sauce	40	9006 揚州炒飯 Combination Fried Rice (Yong Chao Style)	32		

## Noodle

## 炒面

1101 姜葱撈面 Ginger and Spring Onion Braised Noodles	\$30	1104 牛肉炒面 Beef Fried Noodles	\$35	1107 海鮮窩面 Combination Noodle Soup	\$40
1102 肉絲炒面 Fried Noodles with Shredded Pork and Bean Sprouts	35	1105 干炒牛河 Ho Fun Noodles with Beef	35	1108 海鮮炒面 Seafood Fried Noodles	40
1103 雜燴炒面 Combination Fried Noodles	35	1106 星州炒米 Singapore Fried Rice Noodles	35	1109 豉汁牛肉炒面 Black Bean Beef Fried Noodles	35



## Grand Harbour Chinese Restaurant

Cnr Pakenham St & Custom St West,  
Viaduct Harbour,  
Auckland

Yum Cha Lunch: Mon - Fri 11am - 3pm  
Sat, Sun, Public Holidays 10:30am - 3pm  
Dinner: 5:30pm - 10pm  
OPEN 7 DAYS



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YUM CHA LUNCH Mon - Fri 11am - 3pm, Sat, Sun, Public Holidays 10:30am - 3pm

DINNER 5:30pm - 10pm OPEN 7 DAYS

## DINNER TAKE-OUT MENU

Phone: **357 6889** Fax: **357 6885**

Email: [grandharbour@xtra.co.nz](mailto:grandharbour@xtra.co.nz)



## Appetizers

## 炸拼和湯品

1001 招牌拼盤 Entrée Combination	\$12	1005 炸鮮魷 Deep Fried Squid	\$10	1008 炸生蚝 Deep Fried Oysters (1/2 Doz)	\$33
1002 點心 Dim Sum	11	1006 炸蟹鉗 Deep Fried Stuffed Crab's Claw	15	1009 炸蝦丸 Deep Fried Prawn Balls	16
1003 炸春卷 Deep Fried Spring Rolls	10	1007 炸青口 Deep Fried Mussels	10	1010 炸雞翼 Chicken Wings	12
1004 炸雲吞 Deep Fried Won Tons	10				

## Soups, Abalone & Dry Seafood

## 湯，鮑魚海味

2001 雞蓉粟米羹 (每位) Chicken Sweet Corn Soup (Per Person)	\$11	2005 酸辣湯 Hot & Sour Soup (Per Person)	\$11	2009 蚝皇鮮鮑 (每位) Braised Fresh Abalone with Oyster Sauce (Each Piece)	\$150
2002 西湖牛肉羹 Minced Beef & Egg White Soup (Per Person)	11	2006 鴨絲羹 Shredded Duck Soup (Per Person)	11	2010 韭黃荷蘭豆炒鮑魚 Stir Fried Live Abalone with Snow Peas and Yellow Chives	Seasonal Price
2003 海鮮豆腐羹 Bean Curd Soup with Seafood (Per Person)	11	2007 花膠鮑片 Braised Abalone with Fish Maw	220	2011 海參花膠 Braised Fish Maw with Sea Cucumber	220
2004 雲吞湯 Won Ton Soup (Per Person)	15	2008 海參鮑片 Braised Abalone with Sea Cucumber	220		

## Seafood

3001	龍蝦 Lobster	Seasonal Price	3011	油泡帶子 Sautéed Scallops	\$50
3002	三文魚刺身 Salmon Sashimi	Seasonal Price	3012	豉汁帶子 Stir Fried Scallops with Black Bean Sauce	50
3003	清蒸海上鮮 Steamed Fish of the Day	Seasonal Price	3013	時菜帶子 Stir Fried Scallops with Seasonal Vegetable	50
3004	西檸斑塊 Fish Fillets with Lemon Sauce	\$42	3014	沙律蝦球 Fried Prawns with Salad Dressing	45
3005	油泡斑塊 Sautéed Fish Fillets	42	3015	時菜蝦球 Stir Fried Prawns with Seasonal Vegetable	45
3006	豉汁斑球 Fish Fillets with Black Bean Sauce	42	3016	腰果蝦仁 Prawns with Cashew Nuts	45
3007	時菜斑球 Stir Fried Fish Fillets with Seasonal Vegetable	42	3017	夏果蝦仁 Prawns with Macadamia Nuts	45
3008	珍珠斑塊 Sliced Fish Fillets with Sweet Corn Sauce	42	3018	椒鹽鍋中蝦 Prawns with Pepper & Salt	52
3009	川汁炒帶子 Stir Fried Scallops with Chilli Sauce	50	3019	蒜蓉蒸開邊蝦 Steamed Prawns with Garlic	52
3010	夏果帶子 Stir Fried Scallops with Macadamia Nuts	50	3020	美極蝦碌 Stir Fried Prawns with Maggi Sauce	52

## 海鮮

3021	姜葱銅蟹 Crab with Ginger & Spring Onion	\$50	3022	辣子蟹 Crab with Black Bean & Chilli	50
3023	蒜蓉粉絲蒸生蚝 (季節) Steamed Oyster with Garlic & Bean Thread (1 Doz)	66	3024	油泡鮮魷 Sautéed Squid	42
3025	椒鹽鮮魷 Deep Fried Squid with Pepper & Salt	45	3026	豉汁鮮魷 Fried Squid with Black Bean Sauce	42
3027	海鮮生菜包 Assorted Seafood with Lettuce Wraps	40	3028	金衣蝦丸 Golden Prawns Balls with Salted Egg Yolks	55
3029	滑蛋蝦球 Prawn & Egg Omelette	45			

## BBQ & Pork

5001	燒味拼盤 Barbecued Meat Combination	\$55
5002	蜜汁叉燒 Barbecued Pork	33
5003	明爐燒鴨 Roast Duck	
	<i>Whole</i>	60
	<i>Half</i>	32
5004	桶子油鷄 Soya Chicken	
	<i>Whole</i>	55
	<i>Half</i>	30

5005	海蜇鬆花蛋 Preserved Egg & Jelly Fish	\$32
5006	海蜇醃蹄 Crystal Ham & Sea Blubber	32
5007	滷水牛鞭 Spiced Beef	32
5008	明爐燒肉 Roast Pork	33
5009	鮮橙銅猪扒 Pork Chops with Orange Sauce	38

5010	菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple	\$38
5011	京都銅肉排 Pork Chops in OK Sauce	38
5012	椒鹽骨 Pork Chops with Pepper & Salt	38

## Beef

6001	中式牛柳 Pan Fried Beef Fillet	\$48
6002	黑椒牛柳 Beef Fillet with Black Pepper Sauce	48
6003	雀巢七彩牛柳 Shredded Beef in Noodle Basket	45
6004	夏果牛柳粒 Stir Fried Beef Dices with Macadamia Nuts	45
6005	蚝油牛肉 Stir Fried Beef with Oyster Sauce	40

6006	蒙古牛肉 Mongolian Beef	\$40
6007	滑蛋牛肉 Stir Fried Beef with Egg	40
6008	沙爹牛肉 Sliced Beef with Cantonese Satay Sauce	40
6009	豉椒牛肉 Fried Beef with Black Bean Sauce	40
6010	時菜牛肉 Stir Fried Beef with Seasonal Vegetable	40

6011	四川牛肉 Beef with Sze-Chuan Sauce	\$40
6012	姜葱牛肉 Fried Beef with Ginger & Spring Onion	40
6013	荷蘭豆牛肉 Chilli Beef with Snow Peas	40

## 牛肉

## Chicken & Duck

4001	菜膽上湯走地雞 Braised Free Range Chicken with Vegetable		4006	時菜鷄球 Stir Fried Chicken Dices with Vegetables	\$38
	<i>Whole</i>	\$65	4007	炸子雞 Crispy Chicken	
	<i>Half</i>	\$35		<i>Whole</i>	55
4002	白切走地雞 Steamed Free Range Chicken with Ginger Sauce			<i>Half</i>	30
	<i>Whole</i>	65	4008	檸檬雞 Lemon Chicken	38
	<i>Half</i>	35	4009	北京鴨 (一食, 二食, 三食) Peking Duck	
4003	金華玉樹雞 Steamed Chicken with Ham & Mushroom (Advance Order)	120		<i>1 Course</i> (Skin Wrapped by Pan Cake)	75
4004	咕嚕炸鷄球 Sweet & Sour Chicken	38		<i>2 Course</i> (Minced Meat Wrapped by Lettuce)	90
4005	辣子炒鷄丁 Stir Fried Chicken Dices with Chilli	38		<i>3 Course</i> (Soup with Duck's Bone & Vegetable)	100

## 鷄，鴨

4010	八珍扒大鴨 Braised Imperial Duck (Advance Order)	\$120
4011	羅漢扒大鴨 Braised Duck with Superior Vegetable (Advance Order)	100
4012	荔蓉香酥鴨 Deep Fried Duck with Mashed Taro (Advance Order)	
	<i>Whole</i>	100
	<i>Half</i>	50
4013	八寶全鴨 Braised Whole Duck with Assorted Mushroom (Advance Order)	120

## Lamb & Casserole

7001	鐵板黑椒羊仔扒 Lamb Cutlets with Black Pepper on Sizzling Plate (5 Pieces)	\$48
7002	蒙古羊肉 Sliced Lamb with Mongolian Sauce on Sizzling Plate	40
7003	沙爹羊肉 Sliced Lamb with Cantonese Satay Sauce	40
7004	豉椒羊肉 Fried Lamb in black Bean Sauce	40
7005	時菜羊肉 Stir Fried Lamb with Seasonal Vegetable	40
7006	四川羊肉 Lamb with Sze-Chuan Sauce	40

7007	姜葱羊肉 Stir Fried Lamb with Ginger & Spring Onion	\$40
7008	咸魚雞粒豆腐煲 Stewed Salted Fish & Chicken with Bean Curd	38
7009	粉絲雜菜煲 Bean Thread & Assorted Vegetable	38
7010	海鮮豆腐煲 Assorted Seafood & Bean Curd	45
7011	海味一品煲 Seafood Delight Combination	48
7012	魚香茄子煲 Pork Mince with Egg Plant & Salty Fish	40

## 羊肉和煲仔

7013	沙爹粉絲蝦煲 Satay Prawns with Bean Thread	\$52
7014	沙爹粉絲牛肉煲 Satay Beef with Bean Thread	40
7015	粉絲蟹煲 Crab with Bean Thread	50
7016	南乳粗齋煲 Assorted Vegetable with Preserved Bean Curd Sauce	40
7017	鼎湖上素煲 Lo Hon Vegetarian Delight	40
7018	梅菜扣肉 Pork Steamed with Salted Dried Mustard Cabbage	38
7019	荔芋扣肉 Pork Steamed with Taro	38