Vegetable & Bean Curd

蔬菜豆腐

8001 金銀蛋上湯時蔬 Stewed Vegetable & Preserved Egg	\$48 with Salted	8005 百花釀豆腐 Steamed Bean Curd Stuffed with Prawn Paste	\$48 80	09 琵琶豆腐 Pi Pa Tofu with Shrimp, Pork & Mushroom	\$4
8002 瑶柱扒時蔬 Seasonal Vegetable Dried Scallop in S Sauce		8006 麻婆豆腐 Ma Po Bean Curd in Sze-Ch Sauce		10 翠塘豆腐 Steamed Egg White with Assorted Seafood	4
8003 清炒時菜	40	8007 紅燒北菇豆腐 Bean Curd & Mushroom wi	.0	11 干燒四季豆 Beans with Olive and Pork Mince	4
Stir Fried Seasona		Brown Sauce			4
		±53 €/= — g ² T		12 蒜蓉菜心	
8004 豉油皇蒸豆腐 Steamed Bean Cu	rd with	8008 椒鹽豆腐 Deep Fried Bean Curd with	40	Choy Sum with Garlic Sauce	4
Soya Sauce		Pepper & Salt	80	13 剁椒肉碎蒸豆腐 Steamed Chilli Pork Tofu	4

Fried Rice

炒飯

9001	闊少炒飯	\$48	9004	生炒鷄飯	\$35	9007 生炒姜汁牛肉飯	\$3
	Fried Rice with Dried Scallop,			Fried Rice with Chicken		Fried Rice with Beef &	
	Egg White and Crab Meat					Ginger Sauce	
			9005	咸魚鷄粒炒飯	35		
9002	鴛鴦炒飯	45		Fried Rice with Diced Chicken		9008 時蔬炒飯	3
	Fried Rice with Shredded Chicken			& Salty fish		Vegetarian Fried Rice	Half 2
	& Prawns						
			9006	揚州炒飯	35		
9003	福建炒飯	45		Combination Fried Rice	Half 20		
	Fried Rice Fujian Style in Sauce			(Yong Chao Style)			

Noodle



1101	Ginger and Spring Onion	\$32	1104 牛肉炒面 Beef Fried Noodles	\$38	1107	海鮮窩面 Combination Noodle Soup
	Braised Noodles		1105 干炒牛河	38	1108	海鮮炒面
1102	肉絲炒面 Fried Noodles with Shredded Pork	38	Ho Fun Noodles with Beef			Seafood Fried Noodles
	and Bean Sprouts		1106 星州炒米	38	1109	豉汁牛肉炒面
1103	雜燴炒面 Combination Fried Noodles	45	Singapore Fried Rice Noodles			Black Bean Beef Fried Noodles



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DINNER TAKE-OUT MENU

Phone: 357 6889 Fax: 357 6885

VIVA
TOP 50
Auckland Restaurants
Restaurant Awards
2021

Email: grandharbour@xtra.co.nz

Appetizers

炸拼和湯品

1001	招牌拼盤 Entrée Combination	\$15	1005	炸鮮魷 Deep Fried Squid	\$15	1008	炸生蚝 S Deep Fried Oysters (1/2 D	Seasonal Price
1002	點心 Dim Sum	15	1006	炸蟹鉗 Deep Fried Stuffed Crab's Claw	18	1009	炸蝦丸 Deep Fried Prawn Balls	18
1003	炸春卷 Deep Fried Spring Rolls	15	1007	炸青口 Deep Fried Mussels	15	1010	炸鷄翼 Chicken Wings	15
1004	炸雲吞 Deep Fried Won Tons	15						

Soups, Abalone & Dry Seafood

Seafood 湯,鮑魚海味

€15 □ 2000 転車解輸 /気点

2001	Chicken Sweet Corn Soup (Per Person)	\$13	2003	Hot & Sour Soup (Per Person)	\$13	2009	Braised Fresh Abalone wi Oyster Sauce	\$130 th
2002	西湖牛肉羹 Minced Beef & Egg White Soup (Per Person)	15	2006	鴨絲羹 Shredded Duck Soup (Per Person)	15	2010	(Each Piece) 韭黃荷蘭豆炒鮑魚 Stir Fried Live Abalone	Seasonal Price
2003	海鮮豆腐羹 Bean Curd Soup with Seafood (Per Person)	15	2007	花膠鮑片 Braised Abalone with Fish Maw	220		with Snow Peas and Yellow Chives	
2004	· 雲吞湯 Won Ton Soup (Per Person)	18	2008	海參鮑片 Braised Abalone with Sea Cucumber	220	2011	海参花膠 Braised Fish Maw with Sea Cucumber	220

Seafood

3001	龍蝦 Seas	sonal Price	3011	油泡帶子	\$55	3021	姜葱鋦蟹	\$50
	Lobster			Sautéed Scallops			Crab with Ginger & Spring Onion	
3002	三文魚刺身 Seas	sonal Price	3012	豉汁帶子	55		1 0	
	Salmon Sashimi			Stir Fried Scallops with Black		3022	辣子蟹	50
2002	清蒸海上鮮 Seas	sonal Price		Bean Sauce			Crab with Black Bean & Chilli	
3003	Steamed Fish of the Day	sonal Price	3013	時菜帶子	55		Dean & Chilli	
	occarried 1 ion of the Day		3013	Stir Fried Scallops with Seasonal	33	3023	蒜蓉粉絲蒸生蚝 (季節)	Seasonal Price
3004	西檸斑塊	\$48		Vegetable			Steamed Oyster with	
	Fish Fillets with Lemon Sauce			NII (+ 103 T-1)			Garlic & Bean Thread	
	本有致+ 由		3014	沙律蝦球	50		(1 Doz)	
3005	油泡斑塊 Sautéed Fish Fillets	48		Fried Prawns with Salad Dressing		2024	油泡鮮魷	50
	Sauteed Fish Fillets		3015	時菜蝦球	50	3024	Sautéed Squid	30
3006	豉汁斑球	48	3013	Stir Fried Prawns with Seasonal	30		Sauteed Squid	
	Fish Fillets with Black Bean Sa	auce		Vegetable		3025	椒鹽鮮魷	50
	0+++74774			0# CD 403 /			Deep Fried Squid with Pe	pper
3007	時菜斑球 C. D. J. D.	48	3016	腰果蝦仁	50		& Salt	
	Stir Fried Fish Fillets with Seasonal Vegetable			Prawns with Cashew Nuts		3026	豉汁鮮魷	50
	Scasonar vegetable		3017	夏果蝦仁	50	3020	Fried Squid with Black Be	
3008	珍珠斑塊	48		Prawns with Macadamia Nuts			•	
	Sliced Fish Fillets with Sweet	Corn				3027	海鮮生菜包	50
	Sauce		3018	椒鹽鋦中蝦	58		Assorted Seafood with Le	ttuce
2000	川汁炒帶子	55		Prawns with Pepper & Salt			Wraps	
3009	Stir Fried Scallops with Chilli	33	3019	蒜蓉蒸開邊蝦	58	3028	金衣蝦丸	
	Sauce Stanops with Chini		3017	Steamed Prawns with Garlic	30	3020	Golden Prawns Balls	18 pieces 68
							with Salted Egg Yolks	12 pieces 48
3010	夏果帶子	55	3020	美極蝦碌	58		\D == \land{\mathred}	
	Stir Fried Scallops with Macac	lamia		Stir Fried Prawns with Maggi		3029	滑蛋蝦球 Danson & Francisco	50
	Nuts			Sauce			Prawn & Egg Omelette	

Chicken & Duck

鷄,鴨

4001	菜膽上湯走地鶏 Braised Free Range Chicken with Vegetable		4006	時菜鷄球 Stir Fried Chicken Dices with Vegetables	\$45	4010	八珍扒大鴨 Braised Imperial Duck (Advance Order)	\$13
4002	Whole Half 白切走地鷄	\$72 \$36	4007	炸子鷄 Crispy Chicken	(0	4011	羅漢扒大鴨 Braised Duck with	13
4002	Steamed Free Range Chicken with Ginger Sauce			Whole Half	60 30		Superior Vegetable (Advance Order)	
	Whole Half	72 36	4008	檸檬鷄 Lemon Chicken	45	4012	荔蓉香酥鴨	13
4003	金華玉樹鷄 Steamed Chicken with Ham	148	4009	北京鴨 (-食, 二食, 三食) Peking Duck			Deep Fried Duck with Mashed Taro (Advance Order)	
	& Mushroom (Advance Order)			1 Course (Skin Wrapped by Pan Cake)	85		1 str A 20	
4004	咕嚕炸鷄球 Sweet & Sour Chicken	45		2 Course (Minced Meat Wrapped by Lettuce)	100	4013	八寶全鴨 Braised Whole Duck with Assorted Mushroom	13
4005	辣子炒鷄丁 Stir Fried Chicken Dices with Chilli	45		3 Course (Soup with Duck's Bone & Vegetable)	120		(Advance Order)	

BBQ & Pork

燒味,猪肉

5001	燒味拼盤 Barbecued Meat Combination	\$60	5005	海蜇鬆花蛋 Preserved Egg & Jelly Fish	\$38	5010	菠蘿咕嚕肉 Sweet & Sour Pork	\$45
5002	蜜汁叉燒 Barbecued Pork	38	5006	海蜇醺蹄 Crystal Ham & Sea Blubber	38	5011	with Pineapple 京都鋦肉排	45
5003	明爐燒鴨 Roast Duck		5007	滷水牛輾 Spiced Beef	38	5012	Pork Chops in OK Sauce 椒鹽骨	45
	Whole Half	75 38	5008	明爐燒肉 Roast Pork	38		Pork Chops with Pepper & Salt	
5004	桶子油鷄 Soya Chicken		5009	鮮橙鋦猪扒 Pork Chops with	45			
	Whole Half	60 30		Orange Sauce				
	Beef	ecc I	6006	蒙古 生肉	© 15	4011	一	\$ 45
5001	中式牛柳 Pan Fried Beef Fillet	\$55	6006	蒙古牛肉 Mongolian Beef	\$45	6011	四川牛肉 Beef with Sze-Chuan	\$45
002	黑椒牛柳 Beef Fillet with Black	55	6007	滑蛋牛肉 Stir Fried Beef with Egg	45	6012	Sauce 姜葱牛肉	45
003	Pepper Sauce 雀巢七彩牛柳 Shredded Beef in Noodle Basket	48	6008	沙爹牛肉 Sliced Beef with Cantonese Satay Sauce	45	6013	Fried Beef with Ginger & Spring Onion 荷蘭豆牛肉	45
				•			Chilli Beef with Snow Peas	
5004	夏果牛柳粒 Stir Fried Beef Dices with Macadamia Nuts	48	6009	豉椒牛肉 Fried Beef with Black Bean Sauce	45			

Lamb & Casserole

羊肉和煲仔

7001	鐵板黑椒羊仔扒 Lamb Cutlets with Black Pepper	\$60	7007	姜葱羊肉 Stir Fried Lamb with Ginger &	\$45	7013	沙爹粉絲蝦煲 Satay Prawns with Bean Thread	\$58
	on Sizzling Plate (5 Pieces)			Spring Onion			Satay Trawns with Bean Timeau	
				1 0		7014	沙爹粉絲牛肉煲	45
7002	蒙古羊肉	45	7008	咸魚鷄粒豆腐煲 6. 16.1 15:1 0 01:1	45		Satay Beef with Bean Thread	
	Sliced Lamb with Mongolian Sauce on Sizzling Plate			Stewed Salted Fish & Chicken with Bean Curd		7015	粉絲蟹煲	50
	Sauce on Sizzinig 1 late			with Bean Curd			Crab with Bean Thread	
7003	沙爹羊肉	45	7009	粉絲雜菜煲	42	7017	南乳粗齋煲	45
	Sliced Lamb with Cantonese			Bean Thread & Assorted Vegetable		/016	Assorted Vegetable with Preserved	45
	Satay Sauce		7010	海鮮豆腐煲	50		Bean Curd Sauce	
7004	豉椒羊肉	45		Assorted Seafood & Bean Curd				
	Fried Lamb in black Bean Sauce			V=n+ 0/8		7017	鼎湖上素煲	45
7005	哇 艺	45	7011	海味一品煲	55		Lo Hon Vegetarian Delight	
7005	時菜羊肉 Stir Fried Lamb with Seasonal	45		Seafood Delight Combination		7018	梅菜扣肉	45
	Vegetable		7012	魚香茄子煲	45		Pork Steamed with Salted Dried	
	8			Pork Mince with Egg Plant &			Mustard Cabbage	
7006	四川羊肉	45		Salty Fish		7010	若 共11内	45
	Lamb with Sze-Chuan Sauce					7019	荔芋扣肉 Pork Steamed with Taro	45
							TOTA OTCAINCU WITH TAIO	