

## Vegetable & Bean Curd

## 蔬菜豆腐

8001 金銀蛋上湯時蔬 Stewed Vegetable with Salted & Preserved Egg	\$52	8005 百花釀豆腐 Steamed Bean Curd Stuffed with Prawn Paste	\$55	8009 琵琶豆腐 Pi Pa Tofu with Shrimp, Pork & Mushroom	\$48
8002 瑶柱扒時蔬 Seasonal Vegetable with Dried Scallop in Superior Sauce	62	8006 麻婆豆腐 Ma Po Bean Curd in Sze-Chuan Sauce	48	8010 翠塘豆腐 Steamed Egg White with Assorted Seafood	55
8003 清炒時菜 Stir Fried Seasonal Vegetable	45	8007 紅燒北菇豆腐 Bean Curd & Mushroom with Brown Sauce	48	8011 干燒四季豆 Beans with Olive and Pork Mince	45
8004 豉油皇蒸豆腐 Steamed Bean Curd with Soya Sauce	38	8008 椒鹽豆腐 Deep Fried Bean Curd with Pepper & Salt	48	8012 蒜蓉菜心 Choy Sum with Garlic Sauce	45
				8013 剝椒肉碎蒸豆腐 Steamed Chilli Pork Tofu	48

## Fried Rice

## 炒飯

9001 闊少炒飯 Fried Rice with Dried Scallop, Egg White and Crab Meat	\$50	9004 生炒雞飯 Fried Rice with Chicken	\$38	9007 生炒姜汁牛肉飯 Fried Rice with Beef & Ginger Sauce	\$35
9002 鴛鴦炒飯 Fried Rice with Shredded Chicken & Prawns	50	9005 咸魚雞粒炒飯 Fried Rice with Diced Chicken & Salty fish	38	9008 時蔬炒飯 Vegetarian Fried Rice	35 <i>Bowl 25</i>
9003 福建炒飯 Fried Rice Fujian Style in Sauce	50	9006 揚州炒飯 Combination Fried Rice <i>(Yong Chao Style)</i>	35 <i>Bowl 25</i>		

## Noodle

## 炒面

1101 姜蔥撈面 Ginger and Spring Onion Braised Noodles	\$35	1104 牛肉炒面 Beef Fried Noodles	\$42	1107 海鮮高面 Combination Noodle Soup	\$55
1102 肉絲炒面 Fried Noodles with Shredded Pork and Bean Sprouts	42	1105 干炒牛河 Ho Fun Noodles with Beef	42	1108 海鮮炒面 Seafood Fried Noodles	55
1103 雜燴炒面 Combination Fried Noodles	50	1106 星州炒米 Singapore Fried Rice Noodles	42	1109 豉汁牛肉炒面 Black Bean Beef Fried Noodles	42



# 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

## DINNER TAKE-OUT MENU

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

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



March 2026

## Appetizers

## 炸拼和湯品

1001 招牌拼盤 Entrée Combination	\$15	1005 炸鮮魷 Deep Fried Squid	4 Pieces \$15	1008 炸生蚝 Deep Fried Oysters	Seasonal Price <i>(1/2 Doz)</i>
1002 點心 Dim Sum	15	1006 炸蟹鉗 Deep Fried Stuffed Crab's Claw	20	1009 炸蝦丸 Deep Fried Prawn Balls	4 Pieces 20
1003 炸春卷 Deep Fried Spring Rolls	3 Pieces 15	1007 炸青口 Deep Fried Mussels	4 Pieces 15	1010 炸雞翼 Chicken Wings	6 Pieces 25
1004 炸雲吞 Deep Fried Won Tons	4 Pieces 15				

## Soups, Abalone & Dry Seafood

## 湯, 鮑魚海味

2001 雞蓉粟米羹 (每位) Chicken Sweet Corn Soup <i>(Per Person)</i>	\$15	2005 酸辣湯 Hot & Sour Soup <i>(Per Person)</i>	\$15	2009 蚝皇鮮鮑 (每位) Braised Fresh Abalone with Oyster Sauce <i>(Each Piece)</i>	\$160
2002 西湖牛肉羹 Minced Beef & Egg White Soup <i>(Per Person)</i>	15	2006 蔬菜豆腐羹 Vegetable & Tofu Soup <i>(Per Person)</i>	15	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 <i>(Per Person)</i>	15	2007 花膠鮑片 Braised Abalone with Fish Maw	280	2011 海參花膠 Braised Fish Maw with Sea Cucumber	280
2004 雲吞湯 Won Ton Soup <i>(Per Person)</i>	20	2008 海參鮑片 Braised Abalone with Sea Cucumber	280		



# 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

# Seafood

3001 龍蝦 Lobster	Seasonal Price	3011 油泡帶子 Sautéed Scallops	\$55
3002 三文魚刺身 Salmon Sashimi	Seasonal Price	3012 豉汁帶子 Stir Fried Scallops with Black Bean Sauce	55
3003 清蒸海上鮮 Steamed Fish of the Day	Seasonal Price	3013 時菜帶子 Stir Fried Scallops with Seasonal Vegetable	55
3004 西檸斑塊 Fish Fillets with Lemon Sauce	\$50	3014 沙律蝦球 Fried Prawns with Salad Dressing	55
3005 油泡斑塊 Sautéed Fish Fillets	50	3015 時菜蝦球 Stir Fried Prawns with Seasonal Vegetable	55
3006 豉汁斑球 Fish Fillets with Black Bean Sauce	50	3016 腰果蝦仁 Prawns with Cashew Nuts	55
3007 時菜斑球 Stir Fried Fish Fillets with Seasonal Vegetable	50	3017 夏果蝦仁 Prawns with Macadamia Nuts	55
3008 珍珠斑塊 Sliced Fish Fillets with Sweet Corn Sauce	50	3018 椒鹽銅中蝦 Prawns with Pepper & Salt	65
3009 川汁炒帶子 Stir Fried Scallops with Chilli Sauce	55	3019 蒜蓉蒸開邊蝦 Steamed Prawns with Garlic	65
3010 夏果帶子 Stir Fried Scallops with Macadamia Nuts	55	3020 美極蝦碌 Stir Fried Prawns with Maggi Sauce	65

# 海鮮

3021 姜葱銅蟹 Crab with Ginger & Spring Onion	\$55
3022 辣子蟹 Crab with Black Bean & Chilli	55
3023 蒜蓉粉絲蒸生蚝 (季節) Steamed Oyster with Garlic & Bean Thread (1 Doz)	Seasonal Price
3024 油泡鮮魷 Sautéed Squid	55
3025 椒鹽鮮魷 Deep Fried Squid with Pepper & Salt	58
3026 豉汁鮮魷 Fried Squid with Black Bean Sauce	55
3027 海鮮生菜包 Assorted Seafood with Lettuce Wraps	55
3028 金衣蝦丸 Golden Prawns Balls with Salted Egg Yolks	18 pieces 78 12 pieces 58
3029 滑蛋蝦球 Prawn & Egg Omelette	55

# BBQ & Pork

5001 燒味拼盤 Barbecued Meat Combination	\$68
5002 蜜汁叉燒 Barbecued Pork	48
5003 明爐燒鴨 Roast Duck	
<i>Whole</i>	80
<i>Half</i>	45
5004 桶子油鷄 Soya Chicken	
<i>Whole (Advance Order)</i>	70
6001 中式牛柳 Pan Fried Beef Fillet	\$60
6002 黑椒牛柳 Beef Fillet with Black Pepper Sauce	60
6003 雀巢七彩牛柳 Shredded Beef in Noodle Basket	55
6004 夏果牛柳粒 Stir Fried Beef Dices with Macadamia Nuts	55
6005 蚝油牛肉 Stir Fried Beef with Oyster Sauce	50

5005 海蜇鬆花蛋 Preserved Egg & Jelly Fish	\$40
5006 海蜇醃蹄 Crystal Ham & Sea Blubber	40
5007 滷水牛鞭 Spiced Beef	40
5008 明爐燒肉 Roast Pork	48
5009 鮮橙銅豬扒 Pork Chops with Orange Sauce	50
6006 蒙古牛肉 Mongolian Beef	\$50
6007 滑蛋牛肉 Stir Fried Beef with Egg	50
6008 沙爹牛肉 Sliced Beef with Cantonese Satay Sauce	50
6009 豉椒牛肉 Fried Beef with Black Bean Sauce	50
6010 時菜牛肉 Stir Fried Beef with Seasonal Vegetable	50

# 燒味, 猪肉

5010 菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple	\$48
5011 京都銅肉排 Pork Chops in OK Sauce	50
5012 椒鹽骨 Pork Chops with Pepper & Salt	50
6011 四川牛肉 Beef with Sze-Chuan Sauce	\$50
6012 姜葱牛肉 Fried Beef with Ginger & Spring Onion	50
6013 荷蘭豆牛肉 Chilli Beef with Snow Peas	50

# Beef

# 牛肉

# Chicken & Duck

# 鷄, 鴨

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	\$48
<i>Whole</i>	\$80	4007 炸子雞 Crispy Chicken	
<i>Half</i>	\$45	<i>Whole</i>	70
4002 白切走地雞 Steamed Free Range Chicken with Ginger Sauce		<i>Half</i>	40
<i>Whole</i>	75	4008 檸檬雞 Lemon Chicken	48
<i>Half</i>	40	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)	160	<i>1 Course</i> (Skin Wrapped by Pan Cake)	90
4004 咕嚕炸雞球 Sweet & Sour Chicken	48	<i>2 Course</i> (Minced Meat Wrapped by Lettuce)	120
4005 辣子炒雞丁 Stir Fried Chicken Dices with Chilli	48	<i>3 Course</i> (Soup with Duck's Bone & Vegetable)	140

4010 八珍扒大鴨 Braised Imperial Duck (Advance Order)	\$200
4011 羅漢扒大鴨 Braised Duck with Superior Vegetable (Advance Order)	180
4012 荔蓉香酥鴨 Deep Fried Duck with Mashed Taro (Advance Order)	180
4013 八寶全鴨 Braised Whole Duck with Assorted Mushroom (Advance Order)	200

# Lamb & Casserole

# 羊肉和煲仔

7001 鐵板黑椒羊仔扒 Lamb Cutlets with Black Pepper on Sizzling Plate (5 Pieces)	\$65
7002 蒙古羊肉 Sliced Lamb with Mongolian Sauce on Sizzling Plate	50
7003 沙爹羊肉 Sliced Lamb with Cantonese Satay Sauce	50
7004 豉椒羊肉 Fried Lamb in black Bean Sauce	50
7005 時菜羊肉 Stir Fried Lamb with Seasonal Vegetable	50
7006 四川羊肉 Lamb with Sze-Chuan Sauce	50

7007 姜葱羊肉 Stir Fried Lamb with Ginger & Spring Onion	\$50
7008 咸魚雞粒豆腐煲 Stewed Salted Fish & Chicken with Bean Curd	50
7009 粉絲雜菜煲 Bean Thread & Assorted Vegetable	45
7010 海鮮豆腐煲 Assorted Seafood & Bean Curd	55
7011 海味一品煲 Seafood Delight Combination	60
7012 魚香茄子煲 Pork Mince with Egg Plant & Salty Fish	48

7013 沙爹粉絲蝦煲 Satay Prawns with Bean Thread	\$65
7014 沙爹粉絲牛肉煲 Satay Beef with Bean Thread	50
7015 粉絲蟹煲 Crab with Bean Thread	55
7016 南乳粗齋煲 Assorted Vegetable with Preserved Bean Curd Sauce	48
7017 鼎湖上素煲 Lo Hon Vegetarian Delight	48
7018 梅菜扣肉 Pork Steamed with Salted Dried Mustard Cabbage	50