

The Chinese Culture has always recognised the importance of the preparation and presentation of fine food, demonstrating itself equally in flavour and appearance.

The distinct quality of the cuisine is highlighted by its superb delicate and refined simplicity.

In choosing the menu for a Chinese Style Banquet may we suggest a selection of dishes giving a good balance of flavour, colour and texture.

Our wait staff will be pleased to give assistance if required.

We prepare and cook in cholesterol free vegetable oil only. No MSG added.

A surcharge of \$2.50 pp applies on Sunday and Public Holidays. No split bills.









"The Staff at East Court welcomes you"

www.eastcourtrestaurant.com.au

SPECIALTIES OFTHE HOUSE 8 Treasure Egg Pouch A tantalising Eastern blend of pork fillet, ham, bamboo shoots, water chestnuts and spring onions cushioned into a crispy egg pouch. Served with a delicious plum sauce.	28.00
Almond Blossom Chicken Tender golden brown chicken fillet and sliced almonds, in a fragrant lemon sauce, served with lychees and pineapple.	24.00
Chicken with Rice Wine in Hot Pot Marinated chicken fillets, sauteed in a Taiwanese rice wine, served sizzling in a hot pot. An East Court favorite!	26.00
Coconut Seafood Supreme A trove of king prawns, scallops, crab meat and fish pieces blended with mushrooms and baby corn, drenched in a creamy coconut sauce.	28.00
Fillet Steak Honey Black Pepper Tender, juicy fillet steak, cooked in Hawkesbury honey and black pepper sauce.	28.00
Honey Chilli Lamb Crispy strips of lamb in Hawkesbury honey with a lemon and chilli jam.	25.00
Honey King Prawns Glazed battered plump tiger prawns, coated in a honey sauce and a sprinkling of sesame seeds.	25.00
King Prawns in Honey and Black Pepper Sauce	28.00











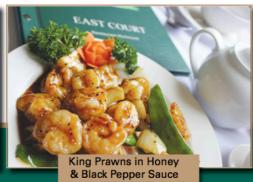


SPECIALTIES OF THE HOU	JSE
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SPECIALITES OF THE HOUSE	
Maggi King Prawns King prawns served in our special sweet and spicy sauce.	28.00
Malaysian Curry in Hot Pot A selected variety of meat and seafood in a Malaysian curry sauce, served in a bubbling hot pot.	26.00
Mongolian Lamb An aromatic dish of sliced lamb fillets and marinated in a traditional Mongolian sauce, served with sliced onions and capsicum.	24.00
Mongolian Lamb with Cantonese Pancake Our famous Mongolian lamb served with hot steamed Cantonese pancakes.	26.00
Peking Duck (Two courses) The whole duck is marinated in a variety of herbs and spices for 12 hours and then cooked.	60.00
First Course: Crispy pieces of duck are specially carved at your table and served with steamed rice pancakes, special sauce and fresh shallot and cucum relish.	oer
Second Course: Choose from duck sang chow bow or stir fried noodles with duck meat.	
Sang Choy Bow A succulent blend of finely chopped BBQ pork, water chestnuts, mushrooms and celery, cooked with a touch of garlic and served in fresh lettuce leaves.	22.00
King Prawns with Honey Mustard Sauce. Plump king prawns, stir fried in a honey mustard sauce.	28.00
Shan Tung Chicken Boneless crispy skin chicken. Spicy, hot and enchanting.	24.00
Southern Style Beef Thin slices of marinated beef, deep fried to crispy perfection and cooked in a sy BBQ flavoured sauce, served with a sprinkling of sesame seeds.	

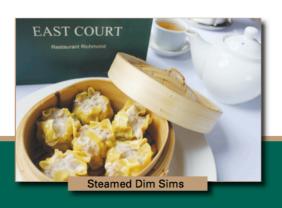


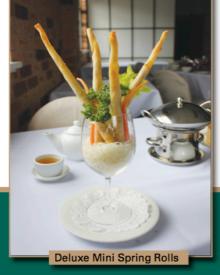




ENTREES

ENTREES	
Mixed Entrée	11.00
Deluxe Spring Rolls (4)	13.00
Fried or Steamed Dim Sims	11.00
Mini Spring Rolls	11.00
King Prawn Cutlets	13.00
Sesame Prawn Toast	13.00
Seafood Rolls	13.00
Ham & Chicken Rolls	13.00
Steamed or Fried Gow Gee	13.00
SOUPS	
Short Soup (WonTon)	10.00
Long Soup (Clear Noodle Soup)	10.00
Chicken & Sweet Corn Soup	10.00
Creamy Seafood Soup	14.00
Northern China Style Hot & Sour Soup	11.00
Shredded Duck Meat Soup	11.00
Combination Short or Long Soup	17.00
WonTon Soup with Seafood (for 4-6 people)	30.00
VEGETARIAN	
Vegetarian Spring Roll	11.00
Vegetarian Bean Curd Soup	
Seasonal Garden Vegetables	18.00
Eggplant with Chilli & Spicy Rock Salt	
Steamed Choy Sum in Oyster Sauce	18.00
Deep Fried Bean Curd with Chilli & Spicy Rock Salt	
Baked Vegetable in Portuguese Sauce	20.00
Fried Rice with Mushroom & Baby Corn	14.00
Stir Fried Rice Pasta with Vegetable in Black Bean Sauce	20.00
Vegetarian Singapore Noodles	20.00





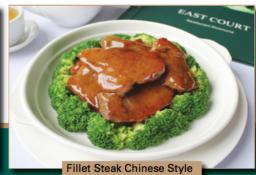


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SAING CHOW BOW	
Vegetarian	. 22.00
Chicken	22.00
Seafood	26.00
CHICKEN	
Fried Chicken with Crab Meat Sauce	
Boneless Lemon Chicken	
Honey Chicken	
Crisp Skin Chicken	
Stir Fried Fillet Chicken	20.00
(with choice of garlic sauce, satay sauce, curry sauce, almond or cashew nuts, mushroom & vegetables or Szechuan style)	
Fried Chicken with Peanut & Spicy Rock Salt	26.00
DUCK	
Roast Duck with Plum Sauce	26.00
Deep Fried Duck	
(with choice of lemon sauce, plum sauce or lychee & pineapple)	
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BEEF	
Stir Fried Beef	20.00
(garlic beef, satay beef, beef in black bean sauce, Szechuan beef)	20.00
Fillet Steak	24.00
(with satay sauce, black pepper sauce, Szechuan sauce or Chinese style)	24.00
(With Salay Sauce, black pepper Sauce, Szechuan Sauce of Chinese Style)	
PORK	
Sweet & Sour Pork	20.00
Roast Pork with Plum Sauce	
Roast Pork with Honey & Soy Sauce	
Pork Fillet with Plum Sauce	
Pork Spare Ribs Pekin Style	
Pork Spare Ribs	
(with choice of plum sauce, sweet chilli sauce or chilli & spicy salt)	20.00
(with choice of plant sauce, sweet chill sauce of chill & spicy sait)	

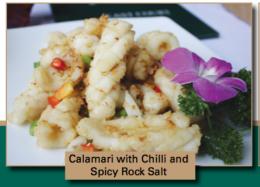




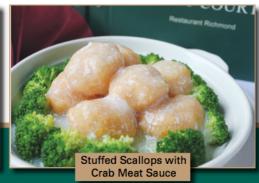


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CEAI COD	
Stir Fried Seafood with Asian Vegetables	26.00
Seafood in Butter Sauce	
Deep Fried Calamari	25.00
(with choice of chilli & spicy salt or sweet & sour sauce)	
Baby Octopus with Chilli & Black Bean Sauce	25 00
Baby Octopus with Chilli & Spicy Salt	25.00
FISH	
Grilled Fish Fillet with Chilli Black Bean Sauce	
Steamed Fish Fillet with Ginger & Shallot	
Whole Snapper with Ginger & Shallot	28.00
(steamed or grilled)	
Deep Fried Whole Snapper with Plum Sauce	28.00
Whole Flounder with Chilli & Spice Salt	
KING PRAWNS & LARGE SCALLOPS	
Stir Fried King Prawns	24 00
(with choice of garlic sauce, satay sauce, curry sauce, black bean sauce or seaso	
vegetables)	Jilai
Deep Fried King Prawns with Chilli & Spicy Rock Salt	24 00
Steamed King Prawns with Chilli & Black Bean Sauce	
Scallops	26.00
(with choice of oyster sauce or ginger & shallot sauce)	
Scallop with Snow Peas (Seasonal)	
Stuffed Scallops with Crab Meat Sauce	28.00
BEAN CURD	
Combination Bean Curd in Hot Pot	22.00
Bean Curd with Seafood	
Grandma's Bean Curd	
Gialiulia 3 Deali Culu	00







King Prawn Omelette	22.00
Combination Omelette	
Plain Omelette	17.00
SPECIAL RICE & NOODLES	
(Chow Mein served with crispy or soft noodles)	
Prawns or Chicken Chow Mein	20.00
King Prawn Chow Mein	24.00
Beef Chow Mein	
Combination Chow Mein	22.00
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King Frawn Chow Wein	24.00
Beef Chow Mein	20.00
Combination Chow Mein	22.00
Singapore Noodles	20.00
Fried Kwei Teow	20.00
Stir Fried Rice Pasta with Beef	20.00
Boiled Rice (per person)	4.00
Large Fried Rice with Prawns	14.00
Small Fried Rice with Prawns	12.00
Fried Rice with Shredded Chicken	14.00
Fried Rice with Beef & Lettuce	14.00
Special Fried Rice (with prawns, chicken, crab meat & roast pork)	16.00
Curried Prawns or Chicken with Rice	20.00
Curried King Prawns & Rice	
Seafood Fried Rice (with king prawns, scallops & crab meat)	

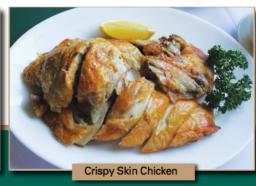
CHILDREN'S MENU

Hot Chips	.10.00
Fish Cocktails	
Roast Chicken	
Chicken Nuggets	

(served with chips or salad)







Banquet A

\$33.00 per person (minimum of 4 people)

Entrée

Mini Spring Roll Dim Sim Curry Puff

Main Course

Stir Fried Chicken & Beef with Oyster Sauce Sweet & Sour Pork Satay Beef Honey Chicken Fried Rice

Dessert

House Dessert Tea or Coffee

Banquet B

\$38.00 per person (minimum of 4 people)

Entrée

Seafood Roll Ham & Chicken Roll Sesame PrawnToast

Main Course

Stir Fried Chicken with Cashew Nuts Pork Spare Ribs with Spicy Rock Salt Honey King Prawns Mongolian Lamb Fried Rice

Dessert

House Dessert Tea or Coffee









Banquet C

\$48.00 per person (minimum of 4 people)

Entrée

Mongolian Lamb Pancake Sang Chow Bow

Main Course

King Prawns and Scallops with Garlic Butter Sauce 8 Treasure Egg Pouch Satay Fillet Steak Almond Blossom Chicken Special Fried Rice

Dessert

House Dessert Tea or Coffee



酸辣湯	11.00
西湖牛肉羹	11.00
N-N/T TNB (4.6.41 FD)	30.00
	13.00
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	28.00
	26.00
馬拉咖哩煲	26.00
荔枝波羅鷄卷	22.00
椒鹽竹龍鷄	26.00
麻辣山東鷄	24.00
香酥荔蓉鴨	26.00
D. N. J. Krajt-L	28.00
	20.00
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	28.00
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	27.00
	28.00
	26.00
	26.00
魚香茄子煲	22.00
炸菜肉絲蒸豆腐	22.00
椒鹽茄子	20.00
椒鹽豆腐	22.00
	22.00
生炒糯米飯	20.00



