

## MAN | MO

THE MAN MO TEMPLE IS SITUATED IN HONG KONG AND PAYS HOMAGE TO TWO OF THE MOST WORSHIPPED GODS IN CHINA. MAN CHEUNG THE GOD OF LITERATURE. AND KWAN YU. THE GOD OF WAR

MAN CHEUNG. A TAOIST DEITY. IS SAID TO HAVE LIVED AS A HANDSOME MAN IN SZECHUAN PROVINCE DURING THE TANG DYNASTY. HE WAS REINCARNATED SEVERAL TIMES AND WAS FINALLY DEIFIED IN THE YUAN PERIOD. A.D.1314.

HE IS SAID TO HAVE TRANSFORMED HIMSELF 98 TIMES AND TO HAVE WROUGHT NUMEROUS WONDROUS EFFECTS. HE HAVE PROMOTED ALL THREE NATIONAL RELIGIONS. HE EQUALS IN AUTHORITY THE THREE RULER IN HEAVEN. EARTH AND THE SEA .AND ASSISTS THOSE WHO ARE SEEKING OFFICE OR TESTING THEIR ABILITIES IN THE PUBLIC EXAMINATION.

KWAN YU WAS A NATIVE OF SHANDONG PROVINCE. HE BECAME A GENERAL UNDER THE POSTERIOR HAN DYNASTY OVER 2000 YEARS AGO. HE IS ONE OF THE MOST POPULAR OF THE CHINESE DIVINITIES AND IS WORSHIPPED ALL OVER THE COUNTRY . HE HAS ALSO BEEN ACCEPTED PATRON SAINT OF VARIOUS TRADES AND PROFESSIONS. THIS HAS LED TO HIS BEING REGARDED AS THE TUTELARY DEITY OF MONEY-MAKING ENTERPRISES IN GENERAL.

## BANQUET FOR TWO PEOPLE

Lettuce Cup Delight  
Salt & Pepper Calamari  
Chicken Sweet Corn Soup  
Steamed Wild Barramundi Fillet  
with Greens  
Cantonese Eye Fillets Beef  
Special Fried Rice

\$40.00 per person

Seafood Lettuce Cup Delight  
Baked Scallop Shell  
Peking Duck  
Singapore Chilli Prawns  
Diced Harvey Beef Scotch Fillets  
with Crispy Garlic Flakes  
Special Fried Rice

\$50.00 per person

## BANQUETS FOR THREE PEOPLE OR MORE

Golden Prawn Roll  
Yum Cha Dim Sims  
Pan Fried Wild Barramundi Fillet  
in Szechuan Chilli Sauce  
Crispy Skin Chicken  
Cantonese Eye Fillets Beef  
Special Fried Rice

\$42.00 per person

Lettuce Cup Delight  
Steamed Harvey Bay Half  
Shell Scallops  
Black Peppercorn Prawns  
Peking Duck  
Pan Fried Wild Barramundi Fillet  
in Szechuan Chilli Sauce  
Harvey Beef Scotch Fillets with  
Sesame & Sweet Soy Sauce  
Special Fried Rice

\$52.00 per person

**Special Crayfish & Crab Banquets Also Available Upon Request**

## CHEF'S SUGGESTIONS

### ENTRÉE

<b>Man Mo Parcel</b>	10.00
Steamed parcel of prawns, chicken & greens wrapped with traditional egg-white pastry served with a reduced clear broth	
<b>Peking Duck (6 pieces)</b>	27.00
Thinly sliced crispy skin duckling fillets wrapped in a mandarin pancake with cucumber, spring onion & sauce	
<b>Tasmanian Oysters (6)</b>	15.00
Fresh plump oysters steamed with sambal or black bean or grated ginger sauce	
<b>Harvey Bay Half Shell Scallops (6)</b>	15.00
Fresh scallops with shells steamed with sambal or black bean or grated ginger sauce	
<b>Baked Scallop Shell</b>	8.00
Lightly crumbed scallop filling in shell baked until golden brown	
<b>Pacific Scallops in Shells (2)</b>	9.00
Pan fried jumbo pacific scallops in a home made spicy X.O sauce	
<b>Golden Prawn Rolls (2 pieces)</b>	13.00
Thin, crispy tofu pastry filled with prawns, shallots & onion lightly fried to a delicious golden brown served with Thai chilli sauce	
<b>Black Peppercorn Prawns</b>	12.50
Dry-sautéed freshly shelled king prawns with finely ground black peppercorn, garlic & Chinese rice wine	
<b>Seafood Deluxe Skewers (2 skewers)</b>	12.50
Fresh king prawn & scallop skewers served with Singapore chilli or satay sauce	
<b>Garfish Supreme</b>	9.00
Freshly boned garfish stuffed with Chinese Mushroom & greens served with mushroom sauce	
<b>Crispy Calamari</b>	10.00
Stir-fried calamari in tempura batter with chilli, seasoning & Chinese rice wine	

## CHEF'S SUGGESTIONS ENTRÉE (CONT.)

<b>Yum Cha Dim Sims</b>	8.00
Four varieties of savory Dim Sims served in a hot bamboo steamer	
<b>Steamed King Island Crab Dumpling (2)</b>	9.00
Freshly shelled king island crab & prawn mince wrapped in Shanghai style dumpling	
<b>Crispy Soft Shelled Crab (Subject to Availability)</b>	12.50
Deep Fried soft shelled crab with salad in a wasabi mayonnaise sauce	
<b>Baked Crab Shell</b>	14.50
Blue swimmer crab meat with onion bacon & mushroom served in crab shell baked with a sprinkle of crumb & shredded cheese	
<b>Lettuce Cup Delight</b>	7.00
Finely chopped greens, diced chicken and fresh crispy lettuce	
<b>Harvey Beef Scotch Fillets with Crispy Garlic Flakes</b>	12.00
Pan-fried diced fillet beef served over a bed of roasted eggplant with garlic flakes, finished with a drizzle of Balsamic vinegar	
<b>Harvey Beef Scotch Fillets Rolls</b>	9.00
Thinly slices of scotch fillets rolls with enoki mushroom lightly sautéed with a Japanese inspired brown bean paste sauce	
<b>Thai Beef Salad</b>	9.00
Tender sliced grilled beef fillet tossed in garden salad with a spicy lemongrass & lime dressing	
<b>Dried Chilli Lamb Basket</b>	9.00
Stir-fried diced lamb fillets with dried chilli & cashew nuts served in won ton pastry basket	
<b>Lemongrass Quail</b>	9.00
Pan-fried boned quail with lime lemongrass sauce	
<b>Buddha Belly Quail (Subject to Availability)</b>	14.00
Double cook steamed & fried whole boned quail stuffed with chicken mince served with tempura vegetables in a creamy sweet soya sauce	

## CHEF'S SUGGESTIONS MAIN COURSE

<b>Hei Mi Duckling Fillets</b>	21.50
Crispy roast duck fillets with a mixture of duck gravy & black peppercorn sauce served over a bed of Shanghai bok choy	
<b>Blood Orange Duck</b>	22.50
Deep fried stewed half duck with five spice blood orange sauce	
<b>Miso Lamb Cutlets</b>	21.00
Pan-fried succulent lamb cutlets with home made miso sauce	
<b>Malaysian Curry Lamb</b>	18.00
Northern valley region spice dry curry lamb served on banana leaf	
<b>Szechuan Chilli Eye Fillets Beef</b>	21.50
Tender beef fillet pan-fried with diced Chinese greens in a Szechuan Chilli sauce	
<b>Cantonese Eye Fillets Beef</b>	21.50
Tender beef fillets glazed with our famous Cantonese sauce served on a hot sizzling plate	
<b>Harvey Beef Scotch Fillets</b>	24.00
Diced scotch fillet beef with sesame & sweet soy served over a bed of baby spinach	
<b>Chou Zhou Chicken</b>	19.50
This southern provincial Chinese dish combines Szechuan Peppercorn & dried green leaves to create a taste of its own	
<b>Crispy Fried Chicken</b>	19.50
Crispy fried chicken on a bed of preserved pickles served with a tangy sesame sauce	
<b>Sweet Basil Chicken</b>	19.50
Diced Chicken fillets stir fried with fresh basil leaves, a hint of fresh chilli, diced greens served in a hot iron pot	

## CHEF'S SUGGESTIONS MAIN COURSE (CONT.)

<b>Fresh Crispy King George Whiting</b>	26.00
Fresh whiting fillets in tempura batter sautéed with spicy salt & Chinese rice wine	
<b>Salmon Fillets</b>	22.00
Oven baked Salmon fillets with seasonal green in a delightful creamy wolfberry sauce	
<b>Singapore Chilli Prawns</b>	28.50
Freshly shelled king prawns with Chinese greens stir-fried in egg white chilli sauce	
<b>King Prawns in Wasabi Mayonnaise</b>	28.50
Freshly shelled king prawns sautéed in a homemade wasabi mayonnaise sauce	
<b>Sun Dried Tomato King Prawns</b>	28.50
Freshly shelled king prawns sautéed with sun dried tomatoes in a tamarind chilli sauce	
<b>Seafood Udon</b>	24.50
Udon noodles wok-tossed with seafood in a black peppercorn sauce served in a hot cast iron pot	
<b>Seasonal Greens (Chinese Broccoli or Shanghai Bok Choy)</b>	16.00
Stir-fried or with oyster sauce	
<b>King Island Crayfish</b>	Seasonal Price
Stir-fried with traditional ginger & spring onion or garlic & butter sauce	
<b>Snow Crab or King Island Crab</b>	Seasonal Price
Stir-fried with Singapore Chilli or X.O. sauce	
<b>Whole Queensland Line Caught Coral Trout or Wild Barramundi Fillets</b>	Seasonal Price
Steamed with traditional ginger & Soya or black bean sauce	

## APPETIZERS

Home Made Spring Rolls (2)	6.80
Fried Won Ton	6.80
Char Siew (Cantonese B.B.Q Roast Pork)	6.80
Steamed Shanghai Pork Dumplings (3)	7.50
Malaysian Style Curry Puffs (2)	7.00
Satay Beef or Chicken on Skewers (2)	8.00
Sesame Prawns (2)	9.00
King Prawn Cutlets (2)	9.00

## SOUP

Sweet Corn Chicken Soup	6.50
Short Soup (Won Ton Soup)	6.50
Hot & Sour Soup	8.50
Spinach & Minced Fillet of Beef Soup	8.50
Seafood & Beancurd Chowder	10.00
Shark's Fin with Shredded Chicken Soup	12.00
Shredded Duck & Mushroom Soup	8.50

## POULTRY

Chicken with Cashew Nuts	18.00
Chicken with Black Bean Sauce	18.00
Malaysian Curry Chicken	18.00
Lemon Chicken	18.00
Crispy Skin Chicken with spicy plum sauce	18.00
Steamed Duck Fillets with Chinese Mushroom	21.50
Cantonese Roast Duck (Roast Duck Fillets with Plum Sauce)	21.50
Shangdong Fried Duck	21.50

## RED MEAT

Rendang Beef	18.00
Beef with Oyster Sauce	18.00
Beef with Black Bean Sauce	18.00
Beef with Seasonal Vegetables	18.00
Sweet & Sour Pork in Batter	18.00
Mongolian Lamb fillet on Sizzling Plate	21.00
Lamb Fillets with Honey Black Peppercorn Sauce	21.00

## SEAFOOD

Sea Perch Fillets with Black Bean Sauce	22.00
Sea Perch Fillet in Tempura Batter with Sweet & Sour Sauce	22.00
Steamed Sea Perch Fillet with Ginger & Soya	22.00
Crispy Calamari in Spicy Salt & Chinese Wine	22.00
Sambal Calamari	22.00
Chilli Scallops - Szechuan Style	26.50
Scallops with Satay Sauce	26.50
Garlic King Prawns on Sizzling Plate	26.50
King Prawns with Seasonal Vegetables	26.50
King Prawns with Ginger & Shallots	26.50

## VEGETARIAN SELECTIONS

Homemade Vegetarian Spring Rolls (2)	6.80
Lettuce Cup	each 7.00
Mixed Seasonal Vegetables	(small) 12.00 (large) 15.00
Belachan Spinach	15.00
Seasonal Vegetables with Spicy Thai Sauce in Hot Pot	16.50
Vegetarian Singapore Noodles	16.50
Vegetarian Fried Rice	(small) 8.00 (large) 10.00
Steamed Silken Tofu with Fried Shallots & Chinese Green	15.00
Roti Bread	each 4.50

## NOODLES

Char Kway Teow	16.50
Curry Laksa	16.50
Hokkien Noodles	16.50
Singapore Noodles	16.50
Mee Goreng	16.50
Special Combination with Fried Egg Noodles	22.00
Shredded Duckling Fillets with Fried Egg Noodles	18.50

## RICE

Special Fried Rice	(small) 8.00 (large) 10.00
Nasi Goreng	14.00
Steamed Rice (per person)	2.50

## DESSERT

Pan-fried Chinese Pancake with Red Bean Paste Filling Served with Ice-Cream	9.00
Banana Fritter with Ice-Cream	9.00
Pineapple Fritter with Ice-Cream	9.00
Lychees with Ice-Cream	9.00
Fresh Mango with Ice-Cream (Seasonal)	9.00
Pancake with Banana or Strawberry with Ice-Cream	9.00
Deep Fried Ice-Cream	9.00
Fresh Fruit Platter for 2 people	14.00

Minimum Charge Applicable on Weekend Only