



CHEFS

GALLERY

中厨



- 
- Chilli
- 
- 
- Vegetarian
- 
- 
- GF Gluten Free

所有價格已含消費稅  
All prices include GST.

如客人對食物有敏感, 請於點菜前通知服務員  
Please let your waiter know of any specific allergies when you order so they can notify the kitchen. While every care is taken we cannot guarantee that there aren't traces of certain ingredients in dishes or that food items have not come into contact with other food products in our kitchens, including where Gluten Free has been indicated.

請勿攜帶飲料或食物進入餐廳  
No outside food and drinks allowed.

有關團體預訂, 請向服務員查詢  
Please check with floor supervisors on our group booking policy.

切餅費  
\$10 Cake cutting fee.

# WELCOME

Chefs Gallery has been an unparalleled Sydney dining experience since 2010.

Working with a palette of diverse textures, aromas, flavours and quality ingredients, our dedicated Chefs have created a menu of masterpieces from the four traditional Chinese schools of cuisine. We give a nod to the ancient Masters of Chinese cooking, and couple it with our own fresh and modern twist.

Start your journey with our small sharing dishes and dim sim that give you delightful pockets of flavour and texture. Fill your bellies with our broad range of speciality noodle and rice options and pass our large sharing dishes around the table like platters of precious gifts. Always leave a little room for a dessert treat to finish off your journey in sweet style.

Our carefully crafted drinks selection bring blissful balance to the full-of-flavour taste experience.

The dedicated team at Chefs Gallery has always held the philosophy that food is not merely to sustain us. Meal times are precious mediums for bringing together loved ones. Our dishes can all be shared, and are often times joyfully fought over.

吃好喝好 (chǐ hǎo hē hǎo) Eat well, drink well.

Kaisern Ching  
Founder - Chefs Gallery, Sydney

## SMALL SHARING DISHES

### SD14 凉菜拼盘

Cold Dish Platter - a selection of your favorite cold dishes of wagyu beef, scallop, duck, cucumber and broccoli salads.

\$20.90

### SD20 西兰花夏威夷果凉拌带子

Dulcet scallops served with macadamia and broccoli, seasoned with lush macadamia oil.

\$14.90

### SD01 清口鸭沙拉

Roast duck and citrus salad - selection of fresh baby cos lettuce, radish, mint leaves, orange and dried raspberry, dressed with a fruity citrus vinaigrette.

\$14.90

### SD17 澳门迷你猪扒饱

Macanese style mini burgers filled with pork fillet, pork floss, lettuce and a sweet chilli mayo dressing. A must-have dish. (3 pieces)

\$14.90

Pictured clockwise  
SD17, SD06, SD01

特  
色  
小  
食













#### CHEF NEO NI

I first learned to cook by mimicking my parents at home in Shanghai, my earliest childhood culinary accomplishment - eggs sunny side up!

#### SD08 鲜虾抄手清鸡汤

Prawn and pork wontons in a chicken soup. (6 pieces)

\$10.90

#### SD16 麻辣和牛片 ㊗

Tataki wagyu beef with a Sichuan style spicy dressing. (8 pieces)

\$14.90

#### SD19 香甜花椒茄子翠 ㊗

Crispy honey eggplant with a hint of numbing sichuan pepper.

\$14.90

#### SD03 椒盐鲜鱿 ㊗

Our own style of salt and pepper calamari with fried capers. An excellent dish with a Chinese beer.

\$14.90

#### SD07 原盅黄油鸡炖汤 ㊗

Double cooked corn fed chicken soup. The double cooked method seals in and enhances the flavour of the chicken and soup.

\$14.90

#### SD06 鲜虾豆花酸辣汤 ㊗

Peppery hot and sour soup with prawns, shredded pork, wood ear mushroom, bamboo shoots and enoki mushrooms.

\$9.90

#### SD02 瓦片青瓜 ㊗㊗

Cucumber salad marinated in chilli oil, sesame oil and garlic.

\$5.90

Pictured clockwise  
SD03, SD16, SD19

# 手 抓 饼

## ROTI

### CRO2 芝士鲜菇饼 🍄

Flaky Chinese roti with  
cheese and mushrooms.

**\$13.90**

### CRO4 素脆手抓饼 🍄

Flaky plain Chinese roti.

**\$6.90**

### CRO6 北京烤鸭手抓饼

Shredded Peking duck with  
cucumber, hoisin sauce rolled  
inside a flaky Chinese roti.

**\$18.90**

### CRO7 孜然羊肉手抓饼 🍴

Shredded lamb with spicy  
cumin rolled inside a flaky  
Chinese roti.

**\$17.90**

Pictured clockwise  
CRO6, CRO4, CRO7





# MAIN SHARING DISHES

## MD03 XO酱香炒海虾 ㊟

Stir fried prawns with leek  
and housemade sambal sauce.

\$29.90

## MD08 时令山东鱼排 ㊟

Seasonal fish fillet fried  
in a light batter, served in  
Shan Dong style sauce. Garnished  
with a fragrant combination of  
coriander and julienned leeks.

\$25.90

## MD11 脆皮咕噜肉

'Sweet and sour pork' with  
balsamic vinegar. These lightly  
battered pork pieces are garnished  
with radish. Takes an old favourite  
to the next level.

\$24.90

Pictured MD11

主  
菜













#### CHEF WING

Chef Wing began his culinary ascent in Guangzhou, China and brings his masterful influence of the Chinese classics from Cantonese, Szechuan, Yangtze River and Shandong cuisine to the table.

#### MD02 芥末大虾 ㄣ

Lightly battered king prawns served with wasabi mayonnaise and black tobiko.

**\$25.90**

#### MD07 辣味鸡肉生菜包 ㄣ

Modern san choy bao with chicken mince, chilli and basil in a cos lettuce parcel. (4 lettuce cups per serve)

**\$21.90**

#### MD10 泰式牛尾煲 ㄣ

Ox tail slow cooked in a mix of Chinese herbs, then fried with lemongrass, eschalots, ginger, chilli, galangal, kaffir lime and basil leaves. Served in a sizzling hot pot. A fusion of Chinese and Thai flavours.

**\$26.90**

#### MD12 蜜椒蝴蝶骨 ㄣ

Black pepper pork ribs in a sticky honey glaze.

**\$26.90**

#### MD13 蒙古羊肋骨

Mongolian lamb riblets with wok-fried onions.

**\$23.90**

Pictured clockwise  
MD07, MD02, MD10

**MD01 避风塘软壳蟹 ㄩ**

Typhoon shelter soft shell crab with fried shallots, crispy soy beans, garlic, chopped chillies and black beans.

**\$26.90**

**MD04 招牌薄荷荔枝烤鸭 (半只)**

Our most popular roast duck with lychees served in a light mint and chilli plum sauce (half duck). Gluten Free option available.

**\$29.90**

**MD05 宫保麻辣鸡 ㄩㄩ**

Wok fried chilli and numbing spicy chicken with cashew nuts. Spicy but very addictive.

**\$21.90**

**MD06 台式三杯鸡 ㄩ**

'Three cup chicken' cooked with equal parts soy sauce, wine and sesame oil. Served with ginger, garlic and a handful of basil leaves.

**\$21.90**

**MD09 锅烧黑椒和牛粒 ㄩ**

Flash fried, medium wagyu beef served in bite sizes with crushed black pepper and a black pepper dipping sauce.

**\$28.90**

Pictured clockwise

MD09, MD01, MD06





## VEGETABLES + TOFU

蔬  
菜  
豆  
腐

### V02 干煸肉粒四季豆

Wok fried green beans  
with finely minced pork  
and dried prawns. Gluten  
Free option available.

\$18.90

### V04 中厨翡翠豆腐 🍴

Chef's own housemade  
egg and spinach tofu  
lightly fried, topped  
with preserved vegetables  
and our special soy  
sauce. Gluten Free  
option available.

\$17.90

### V06 金银蒜空心菜 🍴🌱

Water spinach wok fried  
with fresh garlic and  
topped with fried garlic.

\$15.90

Pictured clockwise  
V02, V06, V04













Our fabulous front of house team are always ready to welcome you warmly into our restaurants. Come in, take a seat and get ready for a delightful journey for the senses!

#### V03 干煸斋四季豆 🌱

Wok fried green beans.  
Gluten Free option  
available.

**\$18.90**

#### V05 椒盐菜香豆腐 🌱

Chef's own housemade  
salt and pepper egg  
and spinach tofu.

**\$18.90**

#### V07 招牌虾酱空心菜 🌱

Water spinach wok fried  
with chilli prawn paste.

**\$17.90**

#### V08 金银蒜菠菜 🌱 (GF)

English spinach wok  
fried with fresh garlic  
and topped with fried  
garlic.

**\$15.90**

#### V09 蚝油芥兰 🌱

Chinese broccoli  
blanched and served  
with "oyster" sauce.

**\$14.90**

Pictured V05

## DIM SIMS

## 点 心

### DS01 花式点心拼盘

Mixed steamed dumplings sampling platter.

Scallop siu mai (2 pieces)

Jade prawn dumplings (2 pieces)

Beef dumplings (2 pieces)

Mushroom dumplings (2 pieces)

\$27.90

### DS14 珊瑚牛肉饺

Steamed dumplings of well  
seasoned filling of minced  
beef rump, wombok, leeks  
and onion. (4 pieces)

\$11.90

### DS15 香煎韩国泡菜鸡肉馄饨

Pan fried dumplings of chicken  
mince and appetizing spicy  
Korean kimchi. (6 pieces)

\$11.90

### DS09 香煎猪肉锅贴

Pan fired pot stickers of  
marinated pork mince and  
zucchini filling. (4 pieces)

\$9.90

### DS16 薄脆葱油饼

Spring onion flaky  
and crispy pancakes.  
(2 pieces)

\$7.90

### DS17 酥皮叉烧包

Baked puffy buns of traditional  
BBQ pork and flavourful honey  
sauce filling. (2 pieces)

\$8.90

### DS18 一口酥

Fried puffs of ham and shallots,  
prompting a briny yet refreshing  
tingle to your taste buds. (4 pieces)

\$9.90

Pictured DS01, DS16











**DS19 素菇水晶饺**

Steamed dumplings of fresh shiitake mushrooms, asparagus and coriander wrapped in a delectable translucent pastry. (4 pieces)

**\$11.90**

**DS03 翡翠鲜虾饺**

Steamed dumplings of jumbo prawn, king oyster mushroom and sugar snap fillings encased in a translucent two-toned pastry. (4 pieces)

**\$13.90**

**DS02 招牌带子烧麦**

Steamed siu mai of scallops, king oyster mushrooms, asparagus and coriander. (4 pieces)

**\$13.90**

**DS20 猪肉韭菜水饺**

Boiled dumplings of pork mince, garlic and chives boasting a juicy yet tantalising texture. (6 pieces)

**\$7.90**

**DS13 素春卷**

Deep fried spring rolls of king oyster mushrooms, succulent bamboo shoots and cabbage filling served with Chef's special sauce. (4 pieces)

**\$9.90**

**DS07 鲜虾红油抄手**

Scrumptious prawn and pork wontons presented with Chefs Gallery signature spicy sauce. (6 pieces)

**\$10.90**

**DS05 田园花素蒸饺**

Steamed vegetable dumplings filled with a mixture of fresh black fungus, bracing bok choy, shiitake mushrooms and fine bean curd creating a mix of mellow yet nectarous flavour.

(4 pieces)

**\$9.90**

Pictured: DS14, DS05, DS18

# NOODLES

面

## HN14 韩式炸酱手拉面 ㊟

Korean style zha jiang  
handmade noodles with pork,  
onion, zucchini and housemade  
black bean sauce.

\$15.90

## HN19 星洲咖喱炒鸳鸯面 ㊟

Handmade noodles wok fried  
Singapore style handmade noodles  
and rice vermicelli wok fried  
with curry, prawns and chicken.

\$17.90

## HN21 鲜蝦醬燒伊面

Prawn e-fu noodles with indulgent  
and fragrant shrimp paste sauce.

\$24.90

Pictured clockwise  
HN19, HN21











**HN04 古早担担面 ㊗**

Traditional handmade dan dan noodles in a rich and spicy sauce with finely minced dried prawns and ground peanuts.

**\$10.90**

**HN05 香酥骨担担面 ㊗**

Traditional handmade dan dan noodles in a rich and spicy sauce with finely minced dried prawns and ground peanuts served with our signature fried pork chop.

**\$16.90**

**HN07 生椒牛腩拌面 ㊗**

Handmade noodles served with slow cooked beef brisket and minced beef with diced fresh chilli.

**\$16.90**

**HN08 养生香椿拌面 ❷**

Handmade spinach noodles tossed with king brown mushrooms, straw mushrooms, julienned carrots and a Chinese toon paste. A vegetarian favourite.

**\$14.90**

**HN11 鲜虾抄手汤面**

Prawn and pork wontons, omelette strips and julienned carrots with handmade noodles in a chicken soup. This dish will certainly warm your heart.

**\$14.90**

Pictured HN07



**HNO1 海鲜炒菠菜面**

Handmade spinach noodles wok fried with prawns, mussels in shell, calamari, julienned carrots and fresh shiitake mushrooms.

**\$18.90**

**HNO2 豉油皇火鸭炒面**

Handmade noodles wok fried in premium soy sauce with shredded roast duck, shiitake, king brown mushrooms, bean sprout and capsicums. Topped with black and white sesame seeds.

**\$18.90**

**HNO6 密辣鲜虾抄手拌面 ㊗**

Prawn and pork wontons handmade noodles served with minced chicken in a Shanghainese style spicy sauce.

**\$15.90**

**HN12 香酥骨汤面**

Handmade noodles in chicken soup, omelette strips and vegetables served with our signature fried pork chop.

**\$15.90**

**HN13 醇鸡汤面**

Handmade noodles in chicken soup.

**\$9.90**

Pictured clockwise  
HNO1, HNO2, HNO6













#### CHEF KIN HING HO

Chef Kin Hing Ho is a Master Noodle Chef perfecting his skilful art at Kowloon Bay, Hong Kong before moving to Sydney. He doesn't have a favourite noodle dish at Chefs Gallery, because he loves them all equally.

#### HN03 三菇素炒手拉麵 🍜

Handmade spinach noodles wok fried with three types of mushrooms, julienned carrots, topped with crunchy shallots.

**\$15.90**

#### HN09 鲜辣肥牛汤配手拉菠菜面 🍜

Marbled beef dipped in a spicy Sichuan soup with handmade spinach noodles, shimeji mushrooms, bamboo shoot and julienned carrots.

**\$17.90**

#### HN10 原盅黄油鸡炖汤配手拉面

Double cooked corn fed chicken soup served with handmade noodles. The double cooked method seals in and enhances the flavour of the chicken and soup.

**\$17.90**

#### HN17 黑胡椒肉鸡炒面 🍜

Handmade noodle wok fried with chicken, bean sprouts, onion and green capsicum in black pepper sauce.

**\$16.90**

Pictured HN09

## FRIED RICE

## 炒 飯

### FRO1 鲜虾榄角炒饭

Wok fried Jasmine fragrant rice with prawns and diced Chinese olives.

\$17.90

### FRO2 三皇蛋炒饭 ㉞

Wok fried Jasmine fragrant rice with three kinds of eggs (chicken egg, salted duck egg and century egg).

\$16.90

### FRO3 火鸭皇芥末籽炒饭

Wok fried Jasmine fragrant rice with roast duck strips, Chinese broccoli and mustard seeds. Gluten Free and Vegetarian options available.

\$17.90

### FRO6 福建炒饭 ㊟

Fujian style Alaska crab, dried and fresh scallop fried rice with housemade XO sauce.

\$18.90

Pictured clockwise  
FRO1, FRO2, FRO3











**FRO4 冬荫鸡粒炒饭 ㊟**

Wok fried Jasmine fragrant rice with diced chicken in Tom Yum flavour with a hint of lemongrass and fried basil.

**\$17.90**

**FRO5 丝苗白饭 ㊟**

Steamed Jasmine fragrant rice. (1 bowl)

**\$2.90**

**FRO7 三葱和牛炒饭**

Wok fried Jasmine fragrant rice with diced wagyu beef, onions, shallots and spring onions.

**\$17.90**

**FRO8 翡翠素杂锦鸡蛋炒饭 ㊟**

Wok fried Jasmine fragrant rice with sliced onion, shiitake mushroom, chopped pickles, scallion and egg.

**\$15.90**

Pictured FRO4

## DESSERT

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### D02 原盅冰糖雪耳炖木瓜 ⑥

Double steamed white fungus with papaya, complemented with crystallised sugar. The double cook method seals in nutrition and enhances the flavour. An old Asian favourite! Available in hot and cold.

\$8.90

### D06 表情金沙包

Emoji face egg custard buns. Who says you shouldn't play with your food? Squeeze these cute cheeks and watch custard ooze from their mouths! (2 pieces)

\$8.90

### D07 芝心萌萌猪

Chefs Gallery famous steamed sesame 'piggy face' buns. They are as tantalising to the eyes as they are to the taste buds. A must try for adults and children. (2 pieces)

Pictured clockwise  
D07, D02, D06













Charlotte from our Operations Team is one of the crew working tirelessly behind the scenes to source Sydney's best produce, in creating our beautifully crafted dishes.

\$8.90

**D01 时令忌廉布丁 ©**

Sweet coconut sago cooked with vanilla panna cotta and seasonal fruit.

\$8.90

**D04 鲜果班戟冰淇淋**

Seasonal fresh fruit and cream pancake (our spin on a traditional mango pancake) served with your choice of ice cream.

\$8.90

**D05 雪糕球**

(芒果/绿茶/草莓/黑芝麻)

Ice cream - choose from four flavours; strawberry, mango, green tea or black sesame.

**A 1 球 / 1 scoop \$5.90**

**B 2 球 / 2 scoops \$8.90**

**C 3 球 / 3 scoops \$10.90**

Pictured D04



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澳洲中厨ChefsGallery