



CHEFS

GALLERY

中厨

- 
-  Chilli
 -  Vegetarian
 -  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 (chī hǎo hē hǎo) Eat well, drink well.

Kaisern Ching
Founder - Chefs Gallery, Sydney

SMALL SHARING DISHES

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 脆皮咕嚕肉

'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 丿

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

\$25.90

MD07 辣味鸡肉生菜包 丿丿

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 丿

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 丿

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

MDO1 避风塘软壳蟹 ㄐ

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

\$26.90

MDO4 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

MDO5 宫保麻辣鸡 ㄐㄐ

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

\$21.90

MDO6 台式三杯鸡 ㄐ

'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

MDO9 锅烧黑椒和牛粒 ㄐ

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

\$28.90

Pictured clockwise

MDO9, MDO1, MDO6



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

DS07 鲜虾红油抄手

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

\$11.90

DS03 水晶虾皇饺

Steamed dumplings of jumbo prawn and water chestnut fillings encased in a translucent pastry. (4 pieces)

\$9.90

DS21 荷虾荳饺

Steamed dumplings of jumbo prawn, fresh snow pea, carrot and water chestnut wrapped in a delectable translucent pastry. (4 pieces)

\$9.90

DS22 广式靚水饺

Boiled dumplings of jumbo prawn, pork mince, carrot, bamboo shoot and black fungus. (6 pieces)

\$10.90

DS23 小笼包

Steamed pork xiao long bao. (4 pieces)
\$8.90

DS24 香素锅贴

Pan-fried postickers of cabbage,
corn, black fungus, water chestnut,
carrot and staw mushroom filling.
(6 pieces)
\$11.90

DS13 斋春卷

Deep-fried spring rolls of cabbage and
carrot. (4 pieces)
\$7.90

DS16 薄脆葱油饼

Flaky and crispy spring onion
pancakes. (2 pieces)
\$7.90

DS17 迷你叉烧包

Steamed traditional BBQ pork buns
(2 pieces)
\$6.90

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





HNO4 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

HNO5 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

HNO7 生椒牛腩拌面 ㊗

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

\$16.90

HNO8 养生香椿拌面 ❶

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 HNO7

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.

HNO3 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

HNO9 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 HNO9

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 ㉞

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 ㄩ

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 ㄨ

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

\$15.90

DESSERT

甜 點



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.

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