

The background of the poster features a traditional Chinese ink wash painting style illustration. Two white cranes with vibrant red wings are depicted in flight, facing right. Above them, a delicate branch of pink cherry blossoms extends from the top right corner. The entire composition is set against a solid black background, framed by a thin orange border.

THE ART OF CHINESE CUISINE

CHEFS 中
GALLERY 厨

👍 Signature

🌿 Vegetarian

🌶️ Chilli

所有价格已含消费税

All prices include GST.

如客人对食物有过敏，请于点菜前通知服务员

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.

请勿携带饮料或食物进入餐厅

No outside food and drinks allowed

有关团体预订，请向服务员查询

Please check with restaurant manager on our group booking policy

切饼费 \$10 Cakage

开瓶费 \$10 Corkage

* CREDIT CARD SURCHARGE SAV/CHQ - 0.8%, CREDIT - 1.2%, AMEX/UNIONPAY- 2%, ALI & \MECHAT PAY - 1.2%

Chefs Gallery

TOWN HALL

Regent Place Ground Floor
Shop 12, 501 George Street
Sydney NSW 2000
P (02) 8970 5450
E townhall@chefsgallery.com.au

MACQUARIE

Macquarie Shopping Centre
Shop 407, North Ryde NSW 2113
P (02) 8040 7483
E macquarie@chefsgallery.com.au

PARRAMATTA

Westfield Parramatta
Ground Floor Shop 2184
159-175 Church St Parramatta 2150
P (02) 7805 2303
E parramatta@chefsgallery.com.au

Welcome

Chefs Gallery provides an unparalleled modern Chinese dining experience in Sydney 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 sum that give you delightful pockets of flavour and texture. Then indulge in our specialty hotpots or pass our large sharing dishes around the table like platters of precious gifts. Fill your bellies with our broad range of specialty noodle and rice options. Always leave a little room for a dessert treat to finish off your Journey in sweet style.

Our carefully crafted drinks selection brings 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 Joyfully fought over.

吃 好 喝 好 (chi hao he hao) Eat well. drink well.

Kaisern Ching
Chefs Gallery Group

Our Produce

HOTPOT

Hotpot (火锅 huǒ guō), also known as Chinese fondue, is one of the most popular forms of group dining in China. It's a fun game to pick out all the bits and bobs from the boiling broth with your chopsticks, and it is made even more enjoyable when lots of people around the table all dig into the pot at the same time.

In Chefs Gallery, we are proudly presenting specialty hot-pots with well-prepared broth and carefully selected ingredients. Hot pot is not only a culinary experience but also a social bonding agent. The more guests the merrier, it's also a way to get to know people in a rather intimate manner as you share a meal. In China, people often say that "You only hot-pot with your mates".

LOBSTER

If you are one of many who enjoy the finer things in life, our lobster cuisine is always prepared to ingratiate your tastes. We select the best quality lobsters from Poulos brothers, one of the largest seafood providers in Australia. Now that you are here in Chefs Gallery, why not pamper yourself and find out what ocean treasures await you?

WAGYU

Wagyu beef is known worldwide for its melt in your mouth texture, depth of flavour and tenderness. Chefs Gallery is sourcing from the top Australian producer, Vic's Meat which supplies the freshest quality meat in Sydney. There is always a place for Wagyu beef on our menu for meat lovers.

FRESH VEGGIES & FRUITS

To ensure our customers are served with the freshest fruit, vegetables and spices, our chefs hand pick the best quality produce daily from Flemington.

HOTPOTS

锅物

H01 海鲜锅 🍲

Seafood hotpot with Brazilian rock lobster tail (125g), king prawns, loligo squid, black mussels, hokkaido scallops, seafood sticks, chikuwa, silken tofu, mushrooms and assorted seasonal vegetables.

\$49.90

H02 和牛锅 🍲

Full blood Wagyu MB9+ outside flat (250g) with handmade pork balls, handmade wontons, silken tofu, konjac, mushrooms and seasonal vegetables.

\$49.90

可选配菜

Additional choices

AC01 上选和牛片 \$18.00/175g

Full blood wagyu MB9+ outside flat

AC02 巴西龙虾尾 \$20.00 / each

Brazilian lobster tail

AC03 北海道带子 \$15.00/(3pcs)

Hokkaido scallop

AC04 综合蔬菜盘 \$12.00

Assorted seasonal vegetables



可选豆奶或麻辣汤底

Choice of soy miso or spicy mala soup base

免费蘸酱

Complimentary dipping sauces



H02 和牛锅 🍴
Wagyu hotpot

H01 海鲜锅 🍴
Seafood hotpot

SMALL
SHARING
DISHES

特
色
小
食

SD01 清口鸭沙拉

Roast duck and citrus salad - selection of fresh baby cos lettuce, and orange with a fruity citrus vinaigrette dressing.

\$16.90

SD02 棉花糖迷你猪扒包 🍴👍

Mini Fairy floss burgers (3 pieces) with pork fillet, pork floss, cos lettuce, sweet chilli mayonnaise and rose pashmak.

\$17.90

SD02 棉花糖迷你猪扒包 🍴👍

Mini fairy floss burgers (3 pieces)



SD04 麻辣和牛片 刀刀
Tataki Wagyu beef



SD03 鲜虾抄手清鸡汤

Handmade prawn and pork wontons in delicious chicken soup. (6 pieces)

\$11.90

SD04 麻辣和牛片 🌶️🌶️👍

Tataki Wagyu beef with a Sichuan style spicy dressing. Very addictive!

\$16.90

SD05 香甜花椒茄子翠 🌶️🌿

Deep fried crispy honey eggplant with a hint of numbing Sichuan pepper for an extra kick of flavour.

\$15.90

SD06 原盅黄油鸡炖汤

Double-cooked corn chicken stewed soup. This is no ordinary chicken soup. Nourishing and full of health benefits for the body.

\$15.90

+ Noodles **\$19.90** (SN07 原盅黄油炖鸡汤面)

CHINESE ROTI

手 抓 饼

CR01 北京烤鸭手抓饼 🍗

Peking duck with cucumber, leeks, hoisin sauce rolled inside a flaky Chinese roti. Our best seller!

\$18.90

CR02 孜然羊肉手抓饼

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

\$18.90

CR03 京酱肉丝手抓饼 🍴🍗

Peking pork roti. Shredded pork wok fried in chilli and peanut sauce. Served with julienned cucumber, coriander and shallot for wrapping in our perfectly flaky roti. (4 pieces)

\$18.90

CR04 芝士鲜菇饼 🍄

Flaky Chinese roti with cheese and mushrooms.

\$13.90

CR05 素脆手抓饼 🍄

Flaky plain Chinese roti.

\$6.90





CRO4 芝士鲜菇饼 🍄
Cheese and mushrooms chinese roti

CRO1 北京烤鸭手抓饼 🍗
Peking duck roti

MAIN SHARING DISHES

主 菜

MD01 姜葱云吞龙虾煲 🍲

375 of Brazilian rock lobster tails with prawn and pork wontons, tofu, broccoli, wok fried in ginger and shallot sauce.

\$48.90

MD02 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

MD03 脆皮咕噜肉 🍲

The classic 'sweet and sour pork' with balsamic vinegar. Takes an old favourite to the next level.

\$24.90

MD04 蒜蓉开边虾

Steamed king prawns with garlic mince, shallot dressing and a dash of soy sauce.

\$28.90

MD05 辣味鸡肉生菜包 🍷🍷

Modern lettuce wrap with chicken mince, chilli and basil (san choy bao).

(4 lettuce cups per serve)

\$21.90



MD05



MD04 蒜蓉开边虾
Steamed king prawns with garlic



MD10 锅烧黑椒和牛粒 🍴👍
Black pepper Wagyu beef

MD11 笋香红烧肉
Braised pork belly

MD06 芥末大虾 🍴👍

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

\$29.90

MD07 避风塘软壳蟹 🍴

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

\$28.90

MD08 宫保麻辣鸡 🍴👍

Wok fried chilli and numbing chicken with cashew nuts for the extra crunch.

\$23.90

MD09 台式三杯鸡 🍴👍

'Three cup chicken' cooked in equal parts soy sauce, sesame oil and rice wine. Topped with garlic, ginger and sautéed basil leaves.

\$25.90

MD10 锅烧黑椒和牛粒 🍴👍

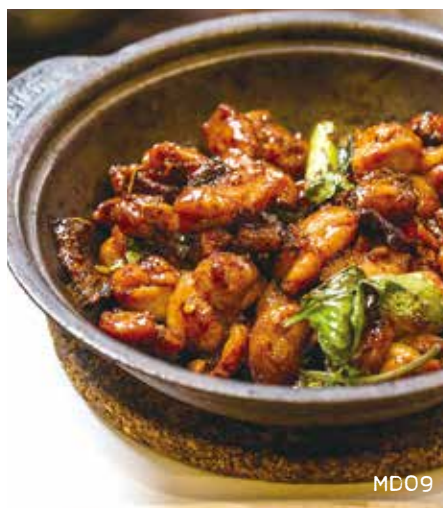
Flash fried, medium wagyu beef 250g served in bite sizes with crushed black pepper and a black pepper dipping sauce.

\$29.90

MD11 笋香红烧肉 🍴

Pork belly braised in aromatic Chinese spices, soy sauce and sweet wine topped with heirloom carrots, bamboo shoots and brussels sprouts.

\$29.90





MD13 招牌香酥鸭 🍗
Crispy aromatic duck (half)

MD12 榄角姜葱蒸鱼

Steamed fish fillet (300g) dressed with ginger, shallots, coriander, soy sauce and olives.

\$39.90



MD12

MD13 招牌香酥鸭 🍗

Crispy aromatic duck (half) served with steamed buns, hoisin sauce, cucumber and leek (6 steamed buns per serve).

\$39.90

MD14 椒盐鲜鱿 🦑

Salt and pepper calamari tossed in fried capers. An excellent dish go with beer.

\$18.90



MD15

MD15 中厨脆皮鸡

Crispy deep fried maryland chicken accompanied with a special sweet and sour sauce.

\$24.90

VEGETABLES + TOFU

蔬 菜 豆 腐

V01 椒盐菜香豆腐 🍴 🌿

Chef's housemade salt and pepper egg and spinach tofu tossed in a light spice mix.

\$18.90

V02 中厨翡翠豆腐 🌿 🍴

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

\$17.90

V03 金银蒜空心菜 🌿

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

\$17.90




V01

V02 中廚翡翠豆腐 🍴👍

Chef's housemade egg and spinach tofu





V04 金银蒜豆苗

Wok fried garlic snow pea sprouts



V04 金银蒜豆苗 🌿 🍴

Wok fried snow pea sprouts with fresh garlic and topped with fried garlic.
\$17.90

V05 干煸斋四季豆 🌿 🍴

Wok fried garlic green beans.
\$18.90

V06 干煸肉粒四季豆

Wok fried green beans with minced pork and dried prawns.
\$19.90

V07 招牌虾酱空心菜 🌿

Wok fried water spinach with chilli prawn paste.
\$18.90

V08 金银蒜菠菜 🌿

English spinach wok fried with fresh garlic and topped with fried garlic.
\$17.90

V09 蚝油芥兰 🌿

Chinese broccoli blanched and served with oyster sauce on side.
\$14.90

DIM SUMS

点 心

DS01 点心拼盘

Prawn dumplings (2 pieces)
Chicken and prawn shu mai (2 pieces)
Steamed mix vegetable dumplings (2 pieces)
BBQ pork buns (2 pieces)
\$25.90

DS02 猪肉包菜锅贴

Pan fried pork and cabbage potstickers with
egg and spring onions.
(6 pieces)
\$15.90

DS03 鲜虾锅贴

Pan fried prawn potstickers with seaweed
and squid flakes topping.
(6 pieces)
\$18.90

DS04 黄金小馒头

Fried Mantou (bread rolls) served with
condensed milk. (5 pieces)
\$8.90

DS05 鲜虾鸡肉烧卖

Steamed prawn & chicken shu mai.
(4 pieces)
\$12.90



DS03



DS04



DS01 点心拼盘
Dim Sum Platter



DS06 鲜虾红油抄手 / 鲜
Spicy prawn and pork wontons

DS06 鲜虾红油抄手 🍴👍

Prawn and pork wontons with Chefs
Gallery signature spicy sauce.
(6 pieces)
\$12.90

DS07 迷你叉烧包

Steamed traditional BBQ pork buns.
(3 pieces)
\$9.90

DS08 小笼包

Steamed pork soup dumplings (xiao long
bao). (4 pieces)
\$9.90

DS09 水晶虾饺皇 👍

Steamed king prawn dumpling (har gow),
king prawn stuffed with translucent
pastry. (4 pieces)
\$13.90

DS10 水晶素饺 🍴

Steamed mixed vegetable dumplings.
(4 pieces)
\$12.90

DS11 斋春卷 🍴

Deep fried mixed vegetable spring
rolls. (4 pieces)
\$7.90

DS12 薄脆葱油饼 🍴

Crispy spring onion pancakes.
(2 pieces)
\$7.90



DS09

SIGNATURE NOODLES

招牌 面

SN01 姜葱龙虾面 🍗

Rock lobster tail with noodle.
205g of succulent lobster tail wok
fried in ginger and shallot shiro miso
sauce topped on noodle.
\$34.90

SN02 锅烧黑椒和牛粒面 🍖

Black pepper diced Wagyu beef (125g)
topped on noodle.
\$28.90

SN03 养生香椿拌面 🌿

Vegetarian noodles tossed with king
brown mushrooms, straw mushrooms,
julienned carrots and a Chinese toon
paste.
\$15.90

SN04 三菇素炒面 🍄

Wok fried noodles with three types of
mushrooms, julienned carrots, crunchy
shallots.
\$15.90

SN05 鲜辣肥牛汤面 🍲🌶️🌶️🌶️

Marbled beef dipped in a spicy Sichuan
soup with noodles, shimehi mushrooms
and julienned carrots.
\$18.90

SN06 海鲜炒面 🍤

Wok fried noodles with prawns,
mussels, calamari, julienned carrots
and fresh shiitake mushrooms.
\$19.90



Top-up Options:

Beetroot Noodles +\$2

Spinach Noodles +\$2

Ask our staff for recommendation



SN01 姜葱龙虾面 🍴
Lobster tail noodles

SN10 香酥骨担担面 //

Dan dan noodles
with fried pork chop



SN06 海鲜炒面 🍴

Seafood wok fried noodles
(Top up \$2 for spinach noodles)



SN07 原盅黄油炖鸡汤面

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

\$19.90

SN08 豉油皇火鸭炒面 🍗

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

\$19.90

SN09 星洲咖喱炒鸳鸯面 🍜

Singaporean style noodles and rice vermicelli wok fried with curry, prawns and chicken.

\$18.90

SN10 香酥骨担担面 🍜

Traditional Dan Dan noodles in a rich spicy sauce with minced dried prawns and ground peanuts. Served with our signature fried pork chop.

\$18.90

Without pork chop **\$11.90**

(SN11 古早担担面 Traditional Dan Dan noodles) 🍜

SN12 醇鸡汤面

Noodle in chicken soup with spinach, omelette strips and julienned carrots.

\$10.90



SN13 生椒牛腩拌面 🌶️👍
Spicy beef brisket noodles



SN14 鲜虾酱烧伊面 🍤👍
Prawn e-fu noodles

SN13 生椒牛腩拌面 🍴👍

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

\$18.90

SN14 鲜虾酱烧伊面 👍

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

\$24.90

SN15 鲜虾抄手鸡汤面

Prawn and pork wonton noodles in chicken soup with spinach, omelette strips and julienned carrots.

\$15.90



SN16 密辣鲜虾抄手拌面 🍴👍

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

\$16.90

SN17 黑胡椒鸡肉炒面 🍴

Wok fried noodle with chicken, bean sprouts, onion and capsicum in black pepper sauce.

\$16.90

SN18 香酥骨汤面

Noodles in chicken soup served with our signature fried pork chop, spinach, omelette strips and julienned carrots.

\$16.90



FRIED RICE

炒 饭

FRO1 鲜虾榄角炒饭

Wok fried Jasmine fragrant rice with egg, prawns and diced Chinese olives.
\$17.90

FRO2 三皇蛋炒饭

Wok fried Jasmine fragrant rice with three kinds of eggs (chicken egg, salted duck egg and century egg).
\$16.90

FRO3 冬荫鸡粒炒饭

Wok fried Jasmine fragrant rice with diced chicken in Tom Yum sauces.
\$17.90

FRO4 火鸭皇芥末籽炒饭

Wok fried Jasmine fragrant rice with egg, roast duck strips and mustard seeds.
\$18.90

FRO5 三葱和牛炒饭

Wok fried Jasmine fragrant rice with egg, Wagyu beef, red onions, shallots and onions.
\$17.90

FRO6 翡翠素杂锦鸡蛋炒饭

Wok fried Jasmine fragrant rice with seasonal vegetables and egg.
\$15.90

FRO7 丝苗白饭

Steamed Jasmine rice. (1 bowl)
\$2.90



FRO4



FRO3 冬荫鸡粒炒饭 🍴👍
Tom Yum fried rice



FRO1 鲜虾榄角炒饭
Prawns and olives fried rice

DESSERT

甜点

D01 冰糖木瓜银耳

Traditional papaya sweet soup with snow fungus. (Choices of hot or cold)

\$9.90

D02 兔兔布丁 🍌

Adorable little bunny coconut milk pudding with minced cookies.

(1 piece)

\$9.90

D03 伯爵椰香芒果杯

Enjoy the perfect balance of fresh mangoes and coconut gel with fragrant earl grey sponge and crunchy bits.

\$9.90

D04 鲜果班戟冰淇淋

Cream pancake with seasonal fruits and your choice of ice cream.

\$8.90

D05 雪糕球 (芒果/绿茶/草莓/黑芝麻)

Ice cream

(Choose from: mango, green tea, strawberry or black sesame).

A 1球 1 scoop \$5.90

B 2球 2 scoops \$8.90

C 3球 3 scoops \$10.90



D04



D03 伯爵椰香芒果杯
Earl Grey Mango Coconut Trifle

ALCOHOLIC DRINKS

酒 精 饮 料

SAKE

- SK1 Hakutsuru Sayuri-300ml
Refreshing aroma, natural sweetness
and smooth aftertaste
\$21.90
- SK2 Gekkeikan Yamadanishiki-300ml
Mellow and moderately sweet with a
well-rounded flavour and a
refreshing aftertaste
\$20.90
- SK3 Hakushika Chokara-300ml
Dry sake with a crisp, refreshing
finish and a pleasant compliment
to bolder flavours
\$19.90



HOUSE SPIRITS

- HS1 Beefeater London Dry Gin
\$8.90
- HS2 Bacardi Rum
\$8.90
- HS3 Johnny Walker Red Label
\$8.90
- HS4 Eristoff Vodka
\$8.90
- HS5 Jose Cuervo Especial Reposado Tequila
\$8.90



CT3

BEER

BE1	Suntory on tap	\$8.90
BE2	Asahi on tap	\$7.90
BE3	Bottled Somersby Apple Cider	\$7.90
BE4	Bottled Tiger	\$7.90
BE5	Bottled Tsing Tao	\$6.90

COCKTAILS

CT1	Chefs Gallery Mule	\$11.90
	Vodka base charged with crisp ginger beer, fresh lime, lemon and ginger	
CT2	Elderflower Gin & Tonic	\$12.90
	London dry gin, presses cucumber & elder-flower syrup, topped with crisp tonic and fresh mint	
CT3	Espresso Martini	\$18.90
	Specialty chosen brewed coffee from different type of roasters, expertly blended with archie rose original vodka. Deliver an unrivalled excellence in the form of perfect espresso martini	

MOCKTAILS

MT1	Housemade Honey Lemon Iced Tea	\$9.90
	Fresh Lemon juice with a hint of honey and iced tea made in-house, Served with Fresh Orange and Lemon	
MT2	Taste of Lychee in Purple Bubble	\$11.90
	Blackcurrant with lychee flavour of taste served in lightly sparkling over a hint of mints on top	
MT3	Rid Cider (Sangria)	\$12.90
	Fresh apple infused in freshly made apple and cranberry juice, taste the special of non-alcohol cider with different satisfaction of liquid	

MT1
Housemade Honey
Lemon Iced Tea

MT2
Taste of Lychee
in Purple Bubble

CT2
Elderflower
Gin & Tonic

CT1
Chefs Gallery Mule

MT3
Rid Cider
(Sangria)



NON-ALCOHOLIC BEVERAGES

饮
料

NA1 可口可樂
Coke (Original, Zero)
\$3.90

NA2 雪碧
Sprite
\$3.90

NA3 姜汁啤酒
Ginger Beer
\$5.90

NA4 有氣礦泉水
Filtered Sparkling Water
\$4.90

NA5 豆奶
Cold Soya Milk
\$3.90

NA6 檸檬飲料
Lemon Lime Bitter
\$5.90

NA7 鮮榨西瓜汁
Fresh Watermelon Juice
\$6.90

NA8 中國茉莉茶 (冷)
Iced Jasmine Tea (no sugar)
\$2.90

NA9 日式綠茶 (冷)
Iced Green Tea (no sugar)
\$2.90

NA10 薑茶 (熱)
Hot Ginger Tea
\$4.90

NA11 中國茉莉茶 (熱)
Hot Jasmine Tea (per head)
\$1.90

NA12 日式綠茶 (熱)
Hot Green Tea (per head)
\$1.90

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🗨️ AU中厨

