

## ENTREE

前餐

### SHY JOHN SIGNATURE PEKING DUCK POCKET

“麥世英”北京鴨叉子燒餅

ROAST DUCK, LEEK, CUCUMBER, SESAME  
PASTRY & HOI SIN SAUCE

3 PCS  
\$11.80

### ROASTED BONE MARROW WITH CHARCOAL MAN TAO

香茅烤牛骨髓竹炭饅頭

LEMONGRASS, ACTIVATED CHARCOAL  
MAN TAO &, YUZU JAM

\$12.80

### OX TONGUE WITH TRUFFLE CREAM SAUCE

蔥油牛舌配松露酸奶汁

\$12.80

### DEEP FRIED OYSTER 酥炸生蠔 4 隻/PCS

JUMBO OYSTER, BBQ TONKOTSU SAUCE &  
KEWPIE MAYO

4 PCS  
\$9.80

### DEEP FRIED CHICKEN RIB 乳香雞肋骨

PRESERVED BEAN CURD, CHINESE RICE WINE &  
GARLIC CHILLI LIME DIPPING SAUCE

\$8.80

### GOLDEN SOFT SHELL CRAB 黃金軟殼蟹

DEEP FRIED SOFT SHELL CRAB, SALTED EGG YOLK

\$16.80

### DUCK SAN CHOY BAO 鴨肉生菜包

WATER CHESTNUT, BAMBOO SHOOT, CELERY  
& LETTUCE CUP

\$9.80

## DIM SUM PLATTER

點心拼盤

SHY JOHN SIGNATURE DUMPLING,  
SCALLOP TRUFFLE DUMPLING, CHIVE JADE  
DUMPLING, CORIANDER DUMPLING  
(麥世英黑金蝦餃, 帶子餃, 韭菜餃, 香菜餃)

小4件  
SML 4 PCS  
\$7.80

大8件  
LGE 8 PCS  
\$14.80

## COLD / SALAD

冷盤

### SAKE PORK TROTTER 清酒話梅醉薰蹄

TROTTER SLICES, SAKE, SWEET PRESERVED PLUM

\$14.80

### WASABI 八爪魚 WASABI OCTOPUS

POACHED OCTOPUS SLICES, WASABI EGG SAUCE

\$15.80

### SZECHUAN BEEF TARTARE 川味生牛肉他他

WAGYU SIRLION (RAW), SZECHUAN PEPPER, CRISPY  
CHINESE CRULLER, PICKLED GARLIC & GINGER

\$15.80

### WA OYSTERS WITH AGED VINEGAR

& RED WINE 生蠔配紅酒陳醋汁

半打 1/2 DOZEN \$16.80

一打 1 DOZEN \$29.80

### CUCUMBER SALAD 刀拍小黃瓜

CRUSHED GARLIC, CORIANDER & BLACK VINEGAR

\$8.80

### BABY BLACK FUNGUS WITH CITRUS SAUCE

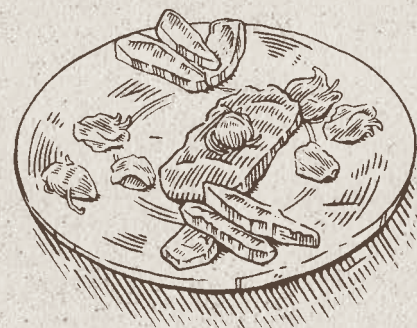
柚子醬拌珍珠木耳

\$9.80

### LOTUS ROOT SALAD 涼拌蓮藕

SWEET CHILLI, GARLIC, CORIANDER & BLACK VINEGAR

\$8.80



## SOUP 湯

- CREAMY SPICY PRAWN SOUP** 九層塔鮮蝦椰奶湯  
COCONUT MILK, BASIL & CHILLI **\$7.80**
- DUCK HOT & SOUR SOUP** 鴨絲酸辣湯  
DUCK STRIPS, SHITAKE, BAMBOO, WOOD EAR,  
FUNGUS, TOFU & CHILLI **\$7.80**
- CHICKEN SWEET CORN SOUP** 雞肉粟米湯 **\$6.80**
- SPINACH & TOFU SOUP** 菠菜豆腐羹 **\$6.80**

## BBQ 燒味

- SOUS VIDE BBQ PORK** 慢煮黑豚叉燒皇 **\$16.80**
- CRISPY ROAST BELLY** 金牌脆皮燒肉 **\$16.80**
- SUPREME JUMBO ROAST DUCK** 半隻 **HALF \$24**  
至尊明爐燒鴨 全隻 **WHOLE \$39**
- BBQ PORK & ROAST BELLY** 雙拼 **\$20.80**

## BBQ TAKE AWAY 燒味外賣

- SOUS VIDE BBQ PORK** 慢煮黑豚叉燒皇 **\$34/KG**
- CRISPY ROAST BELLY** 金牌脆皮燒肉 **\$34/KG**
- SUPREME JUMBO ROAST DUCK** 半隻 **HALF \$22**  
至尊明爐燒鴨 全隻 **WHOLE \$37**

## MAIN 主菜

- SWEET & SOUR BLACK VINEGAR PORK**  
黑醋鮮果脆豚肉 **\$18.80**  
PORK STRIPS, PEAR, CAPSICUM & BLACK VINEGAR
- SLOW ROASTED ORIENTAL SPARE RIB**  
慢烤香草花千骨 **\$22.80**  
MIXED HERBS
- STOUT BRAISED BELL** 黑啤鵝鶩蛋紅燒肉 **\$19.80**  
PORK BELLY, QUAIL EGGS, BROCCOLI & DARK SOY
- KONG PO CHICKEN** 宮保雞丁 **\$18.80**  
CHICKEN CUBE, CASHEW NUT, GARLIC, GINGER,  
SPRING ONION & DRIED CHILLI
- TEA SMOKED CRISPY SKIN CHICKEN** 煙燻南乳脆皮雞 **\$26.80**  
SPATCHCOCK, PRESERVED BEAN CURD & CHINESE  
BLACK TEA LEAF
- LEMON KARAAGE CHICKEN** 檸檬雞 **\$17.80**
- WHISKY OX TAIL** 威士忌牛尾 **\$19.80**  
WAGYU OX TAIL, TOMATO, CELERY, ONION & WHISKY
- PAN FRIED BEEF CUBE** 杏鮑菇香煎牛柳粒 **\$28.80**  
ANGUS BEEF TENDERLOIN, KING MUSHROOM, BUTTER,  
GIN, SPRING ONION & GARLIC CHIPS
- CANTONESE FILLET STEAK** 中式牛柳 **\$28.80**  
ANGUS BEEF TENDERLOIN & CANTONESE SAUCE
- MONGOLIAN LAMB CUTLET** 慢烤蒙古醬羊排 **\$28.80**  
SLOW ROAST LAMB CUTLET, SAUTÉED MIX VEGGIE,  
MONGOLIAN SAUCE & CUMIN



## SEAFOOD

海鮮

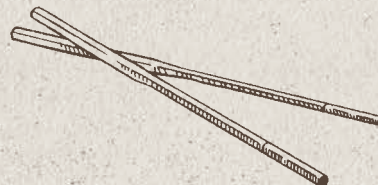
- STEAM TOOTH FISH** 黑蒜醬蒸銀鱈魚  
BLACK GARLIC SAUCE, SPRING ONION, GINGER  
& SOY SAUCE **\$32**
- RAZOR CLAM** 甘香醬蠔子王  
GIANT RAZOR CLAM, LEMON GRASS, CURRY LEAF,  
CHILLI, GARLIC & ONION **\$28**
- KING PRAWN IN WASABI SAUCE** 蟹籽日式芥末蝦  
JUMBO KING PRAWN, SWEETENED SPICY WASABI  
& CRAB ROE **\$32**
- GOLDEN KING PRAWN** 黃金蝦球  
JUMBO KING PRAWN, MOLTEN SALTED EGG YOLK,  
CHILLI & CURRY LEAF **\$32**
- GOLDEN SQUID** 黃金鮮魷  
WA SQUID, MOLTEN SALTED EGG YOLK,  
CHILLI & CURRY LEAF **\$22**
- SCALLOP IN XO SAUCE** XO醬蜜糖豆香煎帶子  
PAN SEARED SCALLOPS, XO SAUCE - SHALLOTS,  
DRIED SHRIMP, CHILLI & GARLIC **\$38**
- JADE SKEWER KING PRAWN** 松露玉簪蝦球  
JUMBO KING PRAWN, ASPARAGUS, TRUFFLE PASTE  
& GARLIC **\$36**



## VEGETABLE & TOFU

菜/豆腐

- SHY JOHN SIGNATURE BLACK TOFU (V)** 鮮菌菜香黑豆腐  
BLACK SOY BEAN TOFU, BLENDED SPINACH,  
ASSORTED MUSHROOM & PUMPKIN SAUCE **\$18.80**
- SALTED & PEPPER BLACK TOFU (V)** 椒鹽黑豆腐  
BLACK SOY BEAN TOFU, BLENDED SPINACH,  
CHILLI & PEPPER **\$17.80**
- BEI FUNG TONG MUSHROOM** 避風塘鮮什菌  
TEMPURA ASSORTED MUSHROOM, CHILLI, SPRING  
ONION, CRISPY GARLIC & PANKO CRUMBS **\$16.80**
- SPINACH & ASSORTED MUSHROOM IN  
CHICKEN STOCK** 濃湯鮮菌浸菠菜 **\$16.80**
- SPINACH WITH GOLD & SILVER EGGS** 金銀蛋菠菜  
CENTURY EGGS, SALTED EGG, ROASTED WHOLE  
GARLIC & SUPREME STOCK **\$16.80**
- KANG KONG WITH SAMBAL / GARLIC**  
炒通菜參巴 / 蒜蓉 **\$16.80**
- KAI LAN WITH GARLIC SAUCE / OYSTER SAUCE**  
芥蘭薑汁 / 蠔油 **\$14.80**
- STIR FRIED MIX VEGETABLE WITH GARLIC SAUCE**  
蒜蓉炒什菜 **\$15.80**



## NOODLES & RICE

粉面飯

SHY JOHN SIGNATURE FRIED RICE 咸魚薑蔥蓉雞粒炒飯	\$16.80
PRESERVED OLIVE GREENS & ROAST PORK FRIED RICE 欖菜咸肉絲炒飯	\$14.80
JAPANESE SEAFOOD FRIED RICE 明太子海鮮炒飯 ASSORTED SEAFOOD, CRAB ROE, DICED VEGGIES & EGG	\$18.80
TRUFFLE FRIED RICE 松露醬海鮮炒飯 ASSORTED SEAFOOD, TRUFFLE PASTE, DICED VEGGIES & EGG	\$18.80
VEGETARIAN FRIED RICE 上素紅米炒飯 RED RICE, JASMINE RICE, CORN KENNELS, VEGGIES, MUSHROOMS & EGG WHITE	\$13.80
VINTAGE HONG KONG EGG NOODLE 薑蔥撈粗面 HAND MADE EGG NOODLE, GINGER, SPRING ONION & BEAN SPROUTS	\$11.80
SEAFOOD WOK FRIED SQUID INK NOODLE 乾炒海鮮墨魚面 HAND MADE SQUID INK EGG NOODLE, ASSORTED SEAFOOD, CHIVES, ONION & BEAN SPROUTS	\$18.80
STEAMED JASMINE RICE 白飯	\$3

## DRINKS

飲品

MOCHABLAST	\$5.80
YUZUBLAST	\$5.80
SOFT DRINK	FROM \$4.20
SPARKLING MINERAL WATER	330ML \$3.50 720ML \$7
LEMON LIME BITTER	\$4.80



★ 麥世英 ★

啤酒 BREWERY & YUMCHA 點心

SHY JOHN

SHYJOHN.COM.AU

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