



# TO START

SOUP OF THE DAY (gfo, dfo)   是日例湯	\$19
DOUBLE BOILED FISH MAW SOUP   燉花膠湯 Morel Mushroom, Bamboo Fungus, Cabbage	\$32
BRUSCHETTA   意式烤麵包 Vine Ripened Tomato, Stracciatella cheese, Fresh Basil, Aged Balsamic (vg, gfo)	\$20
CLEMSON OKRA   克莱姆森秋葵 Marinated with Chekiang Vinegar and Signature Sovereign Sweet and Sour	\$26
HIRAMASA KINGFISH   喜拉玛撒鰤鱼 Crispy Onion, Coriander, Spiced Coconut (gf, df)	\$33
PAN SEARED TASMANIAN SCALLOP (4)   香煎塔斯馬尼亞扇貝 Roasted Beetroot, Crispy Prosciutto (gf)	\$38
FREMANTLE OCTOPUS TENTACLE   弗里曼托章魚须 Warm Kipfler Potato, EVOO, Saffron Aioli (gf)	\$34
MARGARET RIVER QUAIL BREAST   瑪格麗特河椒鹽鵪鶉胸肉 Sovereign Signature Salt and Pepper	\$46
POACHED FREE RANGE CHICKEN   水煮散養雞 Cucumber, Crushed Peanuts and Chili Oil	\$32

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# TO SHARE

YARRA VALLEY HAND MILKED SALMON CAVIAR 50g 亞拉河谷三文鱼子酱 50 克	\$70
THE STAR EXCLUSIVE KALUGA QUEEN OSCIETRA CAVIAR 30g	\$160
星亿独家卡盧加女王奧西特拉鱼子酱 30 克	
Both Caviar served with Buckwheat Blini and Chive (gfo, dfo)	
SASHIMI   刺身拼盘	
Yellow Fin Tuna (4), Hiramasa Kingfish (4), Tasmanian Salmon (4)	\$42
Pickled Ginger, Wasabi, Sovereign Special Soy Sauce (gfo, df)	
PACIFIC OYSTER (½ DZ)   太平洋生蚝 (半打)	
Natural   Lemon Wedges, White Balsamic, Shallot Dressing (gf, df)	\$42
Steamed   Ginger and Shallot   XO sauce	\$48
Tempura   Wasabi Emulsion	\$48
PRAWN (minimum 4 pcs)   蝦 (4 只)	\$8 each
MORETON BAY BUGS   摩頓灣鳌蝦	\$32 each
Cooking method:	
Tempura, Wasabi Emulsion	
Sovereign Signature Salt and Pepper	
Chilled Marie Rose sauce, Smoked Paprika	
BRAISED CORAL TROUT FILLET   紅燒星斑魚片	\$46
Pork, Tofu, Shitake Mushroom, Served in Claypot	
SLOW COOKED PORK RIB   慢煮排骨	\$38
Chinese Hua Plum	
BBQ DUCK (HALF)   烧烤鸭子(半只)	\$59
Chinese Pancake, Osmanthus sauce	

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## SOVEREIGN SIGNATURE LIVE SEAFOOD

RED ROCK LOBSTER | Tasmania 红龍 Market Price EASTERN GREEN LOBSTER | New South Wale 青龍 Market Price CRYSTAL SNOW CRAB | Western Australia 雪蟹 Market Price LOCAL MUD CRAB | New South Wale 泥蟹 Market Price BARRAMUNDI | Victoria 澳洲尖吻鲈 Market Price CORAL TROUT | Queensland 星斑 Market Price PIPIS | South Australia 蛤蜊 Market Price BABY GREEN LIP ABALONE | Victoria 青邊小鲍鱼 \$22 each

#### Cooking Methods Available:

Wood Fire Grilled, Lemon
Pan Seared, Lemon Butter
Baked, Mornay Sauce
Steamed, Ginger and Shallot
Sovereign Signature Salt and Pepper
Braised, XO Sauce

\*Allow 25 - 35 minutes cooking time

#### TO ADD

SOFT EGG NOODLE   全蛋麵	\$10
GLASS NOODLE   粉絲	\$10
CRISPY EGG NOODLE   香煎全蛋脆麵	\$12
E-FU NOODLE   伊府麵	\$15
PAN FRIED VERMICELLI RICE NOODLE   香煎米粉	\$15
SALTED DUCK EGG   咸蛋皇	\$30

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<sup>\*\*</sup> Live Seafood is subject to availability





## MAINS FROM SIGNATURE WOOD FIRE GRILL

GRASS FED LAMB CUTLET   Milly Hill New South Wale 米莉山草饲羊架	\$52
Wine Suggestion: LANGMEIL 'BLACKSMITH' CABERNET SAUVIGNON   Barossa Valley, Australia	\$18GL
GRASS FED O'CONNOR ANGUS SCOTCH FILLET 300G   Southern New South Wale 草飼奧康納安格斯蘇格蘭牛肋眼肉	\$65
Wine Suggestion: PENFOLD BIN 389 CABERNET SHIRAZ   South Australia, Australia	\$35GL
BLACK ANGUS BEEF EYE FILLET 200g   Riverina New South Wale 黑安格斯牛眼肉	\$59
Wine Suggestion: KOOYONG PINOT NOIR  Mornington Peninsula	\$35GL
GRASS FED LAMB BACK STRAP   Kiewa Valley Victoria 草飼羊背肉	\$52
Wine Suggestion: PENFOLD BIN 28 SHIRAZ   South Australia, Australia	\$25GL
KING PRAWN (minimum 2 pcs)   Skull Island Northern Territory \$ 骷髏島皇帝蝦(2 只)	12 each
Wine Suggestion: KANTA RIESLING   Adelaide Hills, Australia	\$16GL

Choice of Sauce: Red Wine Jus, Black Pepper, Mushroom, Hollandaise, Chimichurri, Lemon Butter, Garlic Butter

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## MAINS

SPECIAL OF THE DAY   是日精選	Market price
SEA CUCUMBER   紅燒海參 Fish Maw, King Brown Mushroom, Lettuce	\$71
KING BROWN MUSHROOM   紅燒杏鮑菇 Premium Soy Sauce, Thai Basil, Sesame Seeds (v)	\$32
ANGUS BEEF CHEEK   紅燒安格斯牛臉頰肉 Braised, Creamy Potato, Lemon Zest, Parsley (gf)	\$41
PAN SEARED RED SNAPPER   香煎紅鯛魚 Chorizo Ragout, Fava Bean, Cider (gf)	\$42
SEAFOOD MARINARA   意式茄酱海鮮細麵條 Fettuccini, Tomato, Prawn Oil	\$42
PRAWN FRIED RICE   香蔥蝦球臘腸炒飯 Chinese Pork Sausage, Spring Onion	\$42
BRAISED SPANNER CRAB E-FU NOODLE   紅燒伊府麵 Salted Duck Egg Yolk Sauce, Chives	\$38
VEGETABLES YOUR WAY   自選時蔬  Green Beans, Snow Peas, Broccolini, Kailan, Iceberg Lettuce (gfo) Choice of cooking methods: Steamed, Extra Virgin Olive Oil Stir Fried, Garlic Sauce Wok Tossed, Ginger Sauce Stir Fried, Premium Oyster Sauce	\$24

With: Chicken (\$12), Beef (\$18), Mixed Seafood (\$21), Scallop (\$24) 另配: 雞肉(\$12), 牛肉(\$18), 雜錦海鮮(\$21), 帶子(\$24)

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# SIDES

CRISPY CHIPS   香脆薯條 Murray River Lake Pink Salt (gf, df)	\$12
ROASTED KIPFLER POTATO   烤基普夫勒馬鈴薯 Seasoned Garlic and Parsley (gf)	\$18
RADICCHIO & COS LETTUCE SALAD   红菊苣&羅馬生菜沙拉 Cherry Tomato, Cucumber, Spanish Onion, Apple Cider Dressing (v, gf, df)	\$19
CREAMY MASHED POTATO   土豆泥 Royal Blue, Cultured Butter, Chives (gf)	\$15

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## COCKTAILS

# LYCHEE CUP Lychee Liquour, Cranberry Juice, Lime Juice MILLION DOLLAR MARTINI Skyy Vodka, Aperol, Peach Liquour, Passionfruit, Egg White SNOWBALL Advokaat Liquor, Lime Juice, Lemonade, Cream STRAWBERRY SENSATION Strawberry Liquor, Bailey, Cream, Syrup TRIPLE 8 Skyy Vodka, Chambord, Cointreau, Apple Juice, Passionfruit







# COCKTAILS

CLASSIC COCKTAILS	
APEROL SPRITZ Aperol, Chandon NV, Soda Water	\$25
BLUE HAWAIIAN Bacardi, Blue Curacao, Coconut Rum, Pineapple Juice, Coconut Cream	\$25
COSMOPOLITAN Skyy Vodka, Cointreau, Cranberry Juice, Fresh Lime	\$25
ESPRESSO MARTINI Skyy Vodka, Kahlua, Crème Cacao White, Fresh Brew Espresso Coffee	\$25
FRENCH MARTINI Syy Vodka, Chambord, Pineapple Juice	\$25
GRASSHOPPER Crème Cacao White, Cream De Menthe, Pure Cream	\$25
JAPANESE SLIPPER Midori, Cointreau, Lemon Juice	\$25
MAI TAI Bacardi, Dark Rum, Grand Marnier, Lime Juice, Pineapple Juice	\$25
MIDORI SPLICE Midori, Malibu, Pineapple Juice, Pure Cream	\$25
SINGAPORE SLING Gordon, Dom Benedictine, Chambord, Cherry Brandy, Pineapple Juice.	\$25
TOBLERONE MARTINI Kahlua, Frangelico, Baileys, Honey, Pure Cream.	\$25



# SPIRITS

APERITIF	
AVERNA	\$10
CAMPARI	\$13
PERNOD	\$13
PIMMS NO.1	\$10
APEROL	\$10
OUZO	\$1:
BOURBON WHISKEY	
JACK DANIELS GENTLEMAN JACK	\$13
JACK DANIELS SINGLE BARREL	\$17
MAKERS MARK	\$15
SOUTHERN COMFORT	\$1:
BRANDY / COGNAC	
CHATELLE NAPOLEON	\$10
HENNESSY VSOP	\$17
HENNESSY XO	\$36
GIN	
BOMBAY SAPPHIRE	\$13
HENDRICKS	\$15
TANQUERAY	\$13
RUM	
BACARDI	\$1:
BUNDABERG	\$1:
CAPTAIN MORGAN SPICED	\$12
KRAKEN SPICED BLACK	\$12
ZACAPA	\$19







## CHAMPAGNE & WINE SELECTION

#### \*\*NON-ALCOHOLIC BEVERAGES ARE OFFERED COMPLIMENTARY

#### CHAMPAGNE & SPARKLING

HOUSE OF ARRAS BRUT - TASMANIA, AUSTRALIA	\$18GL \$100BTL
MOËT & CHANDON BRUT NV - EPERNAY, FRANCE	\$29GL \$160BTL
VEUVE CLICQUOT NV - REIMS, FRANCE	\$35GL \$200BTL
VEUVE CLICQUOT LA GRANDE DAME - REIMS, FRANCE	\$480BTL
CHAMPAGNE VEUVE CLIQUOT RICH - REIMS, FRANCE (1500ML)	\$420BTL
RUINART BLANC DE BLANC - REIMS, FRANCE	\$280BTL
POL ROGER CUVEE 'SIR WINSTON CHURCHILL' - EPERNAY, FRANCE 2004	\$550BTL

#### WHITE WINE

#### SAUVIGNON BLANC

CLOUDY BAY - MARLBOROUGH, NEW ZEALAND \$21GL|\$100BTL \*\*GIESEN ZERO PERCENT - MARLBOROUGH, NEW ZEALAND

#### CHARDONNAY

WALKER O'LEARY - ADELAIDE HILLS, AUSTRALIA 2021 \$15GL|\$70BTL
PENFOLDS BIN 311 - MULTI REGIONAL, AUSTRALIA 2018 \$130BTL
PENFOLDS YATTARNA - SOUTH AUSTRALIA, AUSTRALIA 2020 \$390BTL

#### RIESLING

KANTA - ADELAIDE HILLS, AUSTRALIA \$16GL|\$75BTL

#### PINOT GRIGIO

T'GALLANT GRACE - MORNINGTON PENINSULA, AUSTRALIA \$14GL|\$75BTL

#### SAVAGNIN

DOMAINE DU PELICAN ARBOIS OUILLE - JURA, FRANCE 2016 \$220BTL

#### ROSE

DOMAINE DE TRIENNES - PROVENCE, FRANCE	\$16GL \$70BTL
MOËT CHANDON ROSE IMPERIAL NV - EPERNAY, FRANCE	\$38GL \$215BTL
KRUG ROSE - REIMS, FRANCE	\$1200BTL
**GIESEN ZERO PERCENT ROSE - MARLBOROUGH, NEW ZEALAND	



## WINE SELECTION

#### \*\*NON-ALCOHOLIC BEVERAGES ARE OFFERED COMPLIMENTARY

#### RED WINE

\$20GL \$95BTL \$140BTL \$35GL \$140BTL \$130BTL
\$16GL \$75BTL \$25GL \$120BTL
\$18GL \$85BTL \$35GL \$250BTL \$5200BTL \$3500BTL \$2300BTL \$4900BTL



PENFOLDS GRANGE	
PENFOLDS GRANGE - SOUTH AUSTRALIA 1991	\$2000BTL
PENFOLDS GRANGE - SOUTH AUSTRALIA 1996	\$1900BTL
PENFOLDS GRANGE - SOUTH AUSTRALIA 1997	\$1700BTL
PENFOLDS GRANGE - SOUTH AUSTRALIA 2004	\$1900BTL
PENFOLDS GRANGE - SOUTH AUSTRALIA 2006	\$1950BTL
PENFOLDS GRANGE - SOUTH AUSTRALIA 2018	\$2138BTL

MERLOT	
CHATEAU PETRUS - BORDEAUX, FRANCE 2005	\$14500BTL
CRAGGY RANGE 'TE KAHU' - HAWKES BAY, NZ 2019	\$90BTL
**GIESEN ZERO PERCENT - MARLBOROUGH, NEW ZEALAND	

#### DESSERT

SEMILLON VASSE FELIX 'CANE CUT', MARGARET RIVER, AUSTRALIA \$15GL|\$85BTL







# BEER SELECTION

#### \*\*NON-ALCOHOLIC BEVERAGES ARE OFFERED COMPLIMENTARY

#### BOTTLE BEER

JAMES SQUIRE 150 LASHES	\$11
HEINEKEN	\$11
BOAGS LIGHT	\$9
BOAGS PREMIUM	\$11
CORONA	\$11
CROWN	\$12
GUINESS EXTRA STOUT	\$12
KIRIN MEGUMI	\$11
TSINGTAO	\$13
**HEINEKEN ZERO	



# COMPLIMENTARY NON-ALCOHOLIC MOCKTAILS

\*\*NON-ALCOHOLIC BEVERAGES ARE OFFERED COMPLIMENTARY

#### LYRE'S NON-ALCOHOLIC COCKTAILS

LYRE'S AMARETTO SOUR AMARETTI, LEMON JUICE, SUGAR, EGG WHITE

LYRE'S CAMPARI AND SODA ITALIAN SPRITZ, SODA, ORANGE WEDGE

LYRE'S COSMOPOLITAN
TRIPLE SEC, CRANBERRY JUICE, LIME JUICE, SUGAR

LYRE'S ESPRESSO MARTINI COFFEE ORIGINALE, ESPRESSO, SUGAR

LYRE'S EXTENDED SUMMER GIN, ORANGE SEC, CRANBERRY JUICE, LEMON JUICE, SYRUP

LYRE'S PINK LADY
GIN, TRIPLE SEC, ROSE SYRUP, GRENADINE

#### NON-ALCOHOLIC COCKTAILS

PASSION ROSE ICED TEA
PASSION FRUIT PULP, PUREE, GREEN TEA, ROSE SYRUP

ESPRESSO YUZU TONIC COLD DRIP ESPRESSO, YUJU SYRUP, TONIC

SEEDLIP WATERMELON SOUR SEEDLIP GARDEN GIN, WATERMELON JUICE, SYRUP, LIME JUICE

CHAMOMILE PINEAPPLE SOUR CHAMOMILE TEA, AGAVE SYRUP, LEMON JUICE, SODA WATER







## COMPLIMENTARY NON-ALCOHOLICS

\*\*NON-ALCOHOLIC BEVERAGES ARE OFFERED COMPLIMENTARY

#### SOFT DRINKS

COKE

DIET COKE

COKE NO SUGAR

SPRITE

ALOE VERA

GINGER ALE

GINGER BEER

GRASS JELLY

ARANCIATA LEMONATA

.....

CHINOTTO

GENKI GRAPE SPARKLING

GENKI PEACH SPARKING

XYZ PRUNE JUICE

WONG LO KAT

FUZE PEACH ICED TEA

FUZE LEMON ICED TEA

#### COFFEES

FLAT WHITE

LATTE

 ${\tt CAPPUCINO}$ 

MOCHA

ESPRESSO

PICCOLO

VIETNAMESE ICED COFFEE

#### TEAS

DRAGON PEARL

PUERH

SENCHA

IRON GODDESS

CHRYSENTHEMUM

GINSENG

ENGLISH BREAKFAST

GREEN

EARL GREY

CHAMOMILE

JASMINE

PEPPERMINT

LEMON & GINGER

#### FRUIT MIXES

SMOOTHIE - STRAWBERRY / BLUEBERRY

COCONUT JUICE