





TO START

SOUP OF THE DAY 是日例湯	20
DOUBLE BOILED FISH MAW SOUP 花膠摩利菌竹筴菜膽燉湯 <i>Morel mushroom, bamboo fungus, cabbage</i>	32
CHARRED BRUSSELS SPROUT 炭燒孢子甘藍 <i>Pomegranate, red onion, cucumber, mint chutney, spicy tamarind, sweet yogurt</i>	24
BUTTERNUT PUMPKIN 起司鹹蛋黃南瓜 <i>Salted duck egg yolk, Grana Padano</i>	28
WOK-TOSSED SHREDDED PORK 京醬肉絲 <i>Shiitake mushroom, bamboo shoot, gua bao</i>	32
PAN-SEARED CANADIAN SCALLOP (MINIMUM 2 PCS) 香煎加拿大扇貝(2 只) <i>Sweet corn puree, jalapeno, aonori</i>	13 ea
CONES BAY BARRAMUNDI 康斯灣尖吻鱸 <i>Spice & yogurt marinade, coriander, mint sauce</i>	42
MARGARET RIVER QUAIL BREAST 瑪格麗特河椒鹽鸕鶿胸肉 <i>Sovereign signature salt and pepper</i>	48
CRISPY FREE-RANGE CHICKEN 脆皮西檸百花雞 <i>Prawn mousse, lemon sauce</i>	42

MENU IS SUBJECT TO CHANGE, CANCELLATION AND AVAILABILITY. OUR KITCHENS HANDLE FOOD ALLERGENS THAT MAY BE UNSUITABLE FOR SOME GUESTS. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS; HOWEVER, WE CANNOT GUARANTEE A COMPLETELY ALLERGEN FREE DINING EXPERIENCE. PLEASE ADVISE ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIAL DIETARY NEEDS. PLEASE NOTE A 0.8% SERVICE FEE WILL APPLY TO ALL VISA, MASTERCARD, AMERICAN EXPRESS. A 1.34% SERVICE FEE WILL APPLY TO ALL ALIPAY AND WECHAT PAY TRANSACTIONS. A 1.85% SERVICE FEE WILL APPLY TO ALL UNIONPAY TRANSACTIONS. THE STAR PRACTISES THE RESPONSIBLE SERVICE OF ALCOHOL. GUEST MUST BE 18 YEARS OR OVER TO ENTER THE CASINO. HELP IS CLOSE AT HAND GAMBLEAWARE.NSW.GOV.AU 1800 858 858.



TO SHARE

YARRA VALLEY HAND MILKED SALMON CAVIAR 50g 亞拉河谷三文魚子醬 50 克	75
THE STAR EXCLUSIVE KALUGA QUEEN OSCIETRA CAVIAR 30g 星億獨家卡盧加女王奧西特拉魚子醬 30 克	180
<i>Caviar is served with buckwheat blini and chive</i>	
SASHIMI 刺身拼盤	49
<i>Ebi Prawns (4)</i>	
<i>Hiramasa kingfish (4)</i>	
<i>Tasmanian salmon (4)</i>	
<i>All served with pickled ginger, wasabi, sovereign special soy sauce</i>	
PACIFIC OYSTER (½ DZ) 太平洋生蠔(半打)	
NATURAL	
<i>Lemon wedges, white balsamic, shallot dressing</i>	48
STEAMED	
<i>Ginger and shallot, XO sauce</i>	54
TEMPURA	
<i>Wasabi emulsion</i>	54
PRAWN (MINIMUM 4 PCS) 蝦 (4 只)	9 ea
Choice of:	
TEMPURA	
<i>Wasabi emulsion</i>	
SOVEREIGN SIGNATURE SALT AND PEPPER	
FRIED	
<i>Sweet & sour sauce</i>	
BRAISED CORAL TROUT FILLET 火腩豆腐紅燒星斑魚片	51
<i>Pork, tofu, shiitake mushroom, served in claypot</i>	
BBQ DUCK (HALF) 明爐燒鴨(半只)	59
<i>Chinese pancake, five-spice hoisin sauce</i>	



SOVEREIGN SIGNATURE LIVE SEAFOOD

RED ROCK LOBSTER <i>South Australia</i> 紅龍	Market Price
EASTERN GREEN LOBSTER <i>New South Wales</i> 青龍	Market Price
CRYSTAL SNOW CRAB <i>Western Australia</i> 雪蟹	Market Price
LOCAL MUD CRAB <i>New South Wales</i> 泥蟹	Market Price
BARRAMUNDI <i>Victoria</i> 澳洲尖吻鮪	Market Price
CORAL TROUT <i>Queensland</i> 星斑	Market Price
PIPIS <i>South Australia</i> 蛤蜊	Market Price
BABY GREEN LIP ABALONE <i>Victoria</i> 青邊小鮑魚	25 ea

Choice of:

WOODFIRE GRILLED

Lemon

PAN SEARED

Lemon butter

BAKED

Mornay sauce

SOVEREIGN SIGNATURE SALT AND PEPPER

STEAMED

Ginger and shallot | Fermented soybean sauce | Black bean sauce

BRAISED

XO Sauce | Singaporean sauce | Salted duck yolk

PLEASE ALLOW 25 – 35 MINUTES COOKING TIME

LIVE SEAFOOD IS SUBJECT TO AVAILABILITY

ADD ON:

SOFT EGG NOODLE 全蛋麵	11
GLASS NOODLE 粉絲	12
CRISPY EGG NOODLE 香煎全蛋脆麵	15
E-FU NOODLE 伊府麵	15
PAN-FRIED VERMICELLI RICE NOODLE 香煎米粉	15
SALTED DUCK EGG & GRANA PADANO 鹹蛋黃帕達諾乾酪	30



MAINS FROM SIGNATURE WOOD FIRE GRILL

GRASS FED MILLY HILL LAMB CUTLET | *Milly Hill, New South Wales* 64
米莉山草飼羊架

DARLING DOWNS WAGYU SCOTCH FILLET 300G | *Darling Downs, Queensland* 75
達令唐斯純澳洲和牛牛肋肉 300 克

GRASS-FED JOSDALE BLACK ANGUS BEEF EYE FILLET 200g | *Gippsland, Victoria* 65
草飼喬斯代爾黑安格斯牛眼肉 200 克

MOOLOOLABA KING PRAWN (MINIMUM 2 PCS) | *Mooloolaba, Queensland* 15 ea
穆盧拉巴帝皇蝦(2 只)

CHOICE OF SAUCE:

RED WINE JUS

BLACK PEPPER

HOLLANDAISE

MUSHROOM

CHIMICHURRI

LEMON BUTTER

GARLIC BUTTER



MAINS

SEA CUCUMBER 紅燒海參	75
<i>Fish maw, shiitake mushroom, superior oyster sauce</i>	
KING BROWN MUSHROOM 三杯汁杏鮑菇	34
<i>Premium soy sauce, Thai basil, sesame oil</i>	
SLOW-BRAISED LAMB SHANK 慢燉羊膝	45
<i>Cauliflower puree, kipfler potato, red wine jus</i>	
PAN-SEARED RED SNAPPER 香煎紅鯛魚	45
<i>Chorizo ragout, fava bean, cider</i>	
SPRING BAY BLUE MUSSEL 泉灣藍青口	45
<i>Fettuccini, tomato, crustaceans oil</i>	
RIVERINA BEEF RIB 裡維牛肋骨	65
<i>Soy & chilli glazed, tomato sambal, eschalot</i>	
PRAWN FRIED RICE 香蔥蝦球臘腸炒飯	42
<i>Chinese pork sausage, spring onion</i>	
STIR-FRIED GLASS NOODLE 海皇粉絲煲	45
<i>Dried scallop, spicy shrimp sauce</i>	
BUTTERED KING PRAWN (4) 星洲奶油大蝦	48
<i>Crispy vermicelli, curry leaves, bird eye's chilli</i>	
PAN-SEARED KUROBUTA PORK NECK 炭火燒烤黑豚頸肉	38
<i>Secret marinade, roasted rice powder, jaew sauce</i>	



SIDES

CRISPY CHIPS 香脆薯條 <i>Murray River Lake pink salt</i>	12
ROASTED KIPFLER POTATO 烤基普夫勒馬鈴薯 <i>Seasoned garlic & parsley</i>	18
GARDEN SALAD 田園沙拉 <i>Shaved root vegetables, sherry vinegar dressing</i>	19
CREAMY MASHED POTATO 土豆泥 <i>Dutch cream, cultured butter, chives</i>	16
“LION” HEAD 清燉鹹蛋黃獅子頭 <i>Water chestnut, salted duck egg, wombok</i>	38
VEGETABLES YOUR WAY 自選時蔬 <i>Caulilini, bitter gourd, broccoli, snow peas, broccolini, beans, kailan, iceberg lettuce</i>	24
Choice of:	
STEAMED <i>Extra virgin olive oil</i>	
STIR-FRIED <i>Garlic sauce chilli and cumin premium oyster sauce</i>	
WOK-TOSSED <i>Ginger sauce</i>	
ADD ON:	
CHICKEN 另配: 雞肉	14
BEEF 牛肉	20
MIXED SEAFOOD 雜錦海鮮	24
SCALLOP 帶子	26



DESSERT

CHOCOLATE & APRICOT MOUSSE CAKE 巧克力杏桃慕斯蛋糕 <i>Cocoa soil, cocoa gelato</i>	18
VANILLA CRÉME BRÛLÉE 香草奶油焦糖布蕾	16
CHINESE RED BEAN PANCAKE 中式紅豆煎餅 <i>Osmanthus syrup, lemon balm</i>	24
SEASONAL FRUIT PLATTER 時令水果拼盤	21
SELECTION OF ICE CREAM 精选冰淇淋	7 ea



COMPLIMENTARY BEVERAGES

SOFT DRINKS

COKE
DIET COKE
COKE NO SUGAR
SPRITE
ALOE VERA
GINGER ALE
GINGER BEER
GRASS JELLY
GENKI GRAPE SPARKLING
GENKI PEACH SPARKLING
XYZ PRUNE JUICE
WONG LO KAT

COFFEES

FLAT WHITE
LATTE
CAPPUCINO
MOCHA
ESPRESSO
PICCOLO
VIETNAMESE ICED COFFEE

TEAS

DRAGON PEARL
PUERH
SENCHA
IRON GODDESS
CHRYSANTHEMUM
GINSENG
ENGLISH BREAKFAST
GREEN
EARL GREY
CHAMOMILE
JASMINE
PEPPERMINT
LEMON & GINGER

FRUIT BLENDS

SMOOTHIE – BLUEBERRY / STRAWBERRY / LYCHEE
COCONUT LYCHEE MIX
COCONUT JUICE



COMPLIMENTARY BEVERAGES

MOCKTAILS

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

LYRE'S COSMOPOLITAN
ORANGE SEC, WHITE CANE, CRANBERRY JUICE, LIME JUICE, SUGAR

LYRE'S ESPRESSO MARTINI
COFFEE ORIGINALE, WHITE CANE, ESPRESSO, SUGAR

LYRE'S PINK LADY
GINORANGE SEC, ROSE SYRUP, GRENADINE

LYRE'S G&T
GIN, TONIC, LEMON WEDGE

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

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

PASSION ROSE ICED TEA
PASSIONFRUIT PUREE, GREEN TEA, ROSE SYRUP

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

NON-ALCOHOL WINE

GIESEN ZERO PERCENT SAUVIGNON BLANC - *MARLBOROUGH, NZ*

GIESEN ZERO PERCENT ROSE - *MARLBOROUGH, NZ*

GIESEN ZERO PERCENT MERLOT - *MARLBOROUGH, NZ*

NON-ALCOHOLIC BEER

HEINEKEN ZERO



WINES BY THE GLASS

CHAMPAGNE/SPARKLING

NV VEUVE CLICQUOT - REIMS, FRA	35
NV MÖET CHANDON BRUT - ÉPERNAY, FRA	30
42° CUVÉE BRUT - COAL RIVER, AUS*	18
DOMAINE CHANDON BRUT - YARRA VALLEY, AUS*	18

RED WINE

MOUNT DIFFICULTY 'ROARING MEG' - CENTRAL OTAGO, NZ*	20
O'LEARY WALKER SHIRAZ - CLARE VALLEY, AUS*	18
PENFOLDS BIN 28 SHIRAZ - KALIMNA, AUS*	20
LANGMEIL CABERNET SAUVIGNON - BAROSSA VALLEY, AUS*	18

WHITE WINE

CLOUDY BAY SAUVIGNON BLANC - MARLBOROUGH, NZ	23
ROSS HILL PINNACLE SAUVIGNON BLANC - ORANGE, AUS*	18
O'LEARY WALKER CHARDONNAY - ADELAIDE HILLS, AUS*	17
KANTA RIESLING - ADELAIDE HILLS, AUS*	16
TGALLANT GRACE PINOT GRIGIO - MORNINGTON PENINSULA, AUS*	14

ROSÉ

DOMAINE DE TRIENNES - PROVENCE, FRA*	16
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DESSERT

SEMILLON VASSE FELIX - MARGARET RIVER, AUS*	17
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PORT

PENFOLDS GRANDFATHER	28
GALWAY PIPE*	11

*BEVERAGE REDEEMABLE BY VOUCHER



CHAMPAGNE BY THE BOTTLE

CHAMPAGNE & SPARKLING

2008 VEUVE CLICQUOT 'LA GRANDE DAME' - REIMS, FRA	480
NV RUINART BLANC DE BLANC - REIMS, FRA	280
2004 POL ROGER CUVÉE 'SIR WINSTON CHURCHILL' - ÉPERNAY, FRA	550
NV MÖET CHANDON ROSÉ IMPERIAL NV - ÉPERNAY, FRA	215
NV KRUG ROSÉ - REIMS, FRA	1200





WINES BY THE BOTTLE

PINOT NOIR

2022 CLOUDY BAY - MARLBOROUGH, NZ	140
2022 KOOYONG - MORNINGTON PENINSULA, AUS	140
2017 PENFOLDS 'BIN 23' - ADELAIDE HILLS, AUS	130

CABERNET SAUVIGNON AND BLENDS

2020 PENFOLDS 'BIN 389' CABERNET SHIRAZ - MULTI REGION, AUS	200
1982 CHATEAU HAUT-BRION - BORDEAUX, FRA	5200
1995 CHATEAU LATOUR - BORDEAUX, FRA	3500
2008 CHATEAU MARGAUX - BORDEAUX, FRA	2300
2005 CHATEAU HAUT BRION - BORDEAUX, FRA	4900

MERLOT

2019 CRAGGY RANGE 'TE KAHU' - HAWKES BAY, NZ	90
2005 CHATEAU PETRUS - BORDEAUX, FRA	14500

CHARDONNAY

2018 PENFOLDS 'BIN 311' - MULTI REGION, AUS	130
2020 PENFOLDS YATTARNA - MULTI REGION, AUS	390

RIESLING

2022 KANTA - ADELAIDE HILLS, AUS	75
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SAVAGNIN

2016 DOMAINE DU PELICAN ARBOIS OUILLE - JURA, FRA	220
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Penfolds[®]

PENFOLDS GRANGE

1991 PENFOLDS GRANGE - MULTI REGION, AUS	2000
1996 PENFOLDS GRANGE - MULTI REGION, AUS	1900
1997 PENFOLDS GRANGE - MULTI REGION, AUS	1700
2004 PENFOLDS GRANGE - MULTI REGION, AUS	1900
2006 PENFOLDS GRANGE - MULTI REGION, AUS	1950
2018 PENFOLDS GRANGE - MULTI REGION, AUS	2138



COCKTAILS

SIGNATURE

LYCHEE CUP <i>LYCHEE LIQUEUR, CRANBERRY JUICE, LIME JUICE</i>	25
MILLION DOLLAR MARTINI <i>VODKA, APEROL, PEACH LIQUEUR, EGG WHITE, PASSIONFRUIT</i>	26
SNOWBALL <i>ADVOKAAT LIQUEUR, LEMONADE, CREAM</i>	25
STRAWBERRY SENSATION <i>STRAWBERRY LIQUEUR, BAILEYS, KAHLUA, CREAM</i>	25
TRIPLE 8 <i>VODKA, CHAMBORD, COINTREAU, APPLE JUICE, PASSIONFRUIT</i>	25
BEIRUT BY NIGHT <i>MIDORI, LYCHEE LIQUEUR, APPLE JUICE, PASSIONFRUIT</i>	25

CLASSIC

APEROL SPRITZ <i>APEROL, CHAMPAGNE, SODA WATER</i>	18
MARGARITA <i>SILVER TEQUILA, COINTREAU, LIME JUICE</i>	25
COSMOPOLITAN <i>VODKA, COINTREAU, CRANBERRY JUICE, LIME JUICE</i>	21
ESPRESSO MARTINI <i>VODKA, KAHLUA, ESPRESSO, SUGAR</i>	21
FRENCH MARTINI <i>VODKA, CHAMBORD, PINEAPPLE JUICE</i>	20
GRASSHOPPER <i>CRÈME DE CACAO WHITE, CREAM DE MENTHE, CREAM</i>	22
JAPANESE SLIPPER <i>MIDORI, COINTREAU, LEMON JUICE</i>	25
MOJITO <i>WHITE RUM, FRESH LIME AND MINT, SUGAR, SODA WATER</i>	21
MIDORI SPLICE <i>MIDORI, COCONUT RUM, PINEAPPLE JUICE, CREAM</i>	19
AMARETTO SOUR <i>AMARETTO, LEMON JUICE, SUGAR, EGG WHITE, ANGOSTURA BITTERS</i>	20
TOBLERONE <i>KAHLUA, FRANGELICO, BAILEYS, HONEY, CREAM</i>	19



BEER

BOTTLED BEER

BOAGS LIGHT*	11
BOAGS PREMIUM*	13
CORONA*	14
CROWN*	14
HEINEKEN*	12

*BEVERAGE REDEEMABLE BY VOUCHER



SPIRITS

APERITIF

AVERNA*	12
APEROL*	12
CAMPARI*	12
PERNOD*	13
PIMMS NO.1*	12
OUZO*	12

LIQUEUR

ALIZE*	12
GALLIANO AMARETTO*	13
GALLIANO VANILLA*	13
BAILEYS*	12
CHAMBORD*	13
DRAMBUIE*	13
DOM BENEDICTINE*	13
FRANGELICO*	12
GRAND MARNIER*	14
JAGERMEISTER*	12
KSARAK*	14
KAHLUA*	12
MALIBU*	12
MIDORI*	12
PARAISO LYCHEE*	12
TIA MARIA*	12

*BEVERAGE REDEEMABLE BY VOUCHER



BOURBON

JACK DANIELS GENTLEMAN JACK*	14
JACK DANIELS SINGLE BARREL*	17
MAKERS MARK*	14
SOUTHERN COMFORT*	12

BRANDY / COGNAC

CHATELLE NAPOLEON*	13
HENNESSY VSOP*	20

RUM

BACARDI*	13
BUNDABERG UP*	13
CAPTAIN MORGAN SPICED*	13
KRAKEN SPICED BLACK*	15
REEFTIP SPICED*	16

WHISKY

CANADIAN CLUB*	13
CHIVAS REGAL 18YR*	19
GLENFIDDICH 15YR*	20
GLENFIDDICH 18YR	28
GLENMORANGIE QUINTA RUBAN*	20
JOHNNIE WALKER RED*	13
JOHNNIE WALKER BLACK*	14
OBAN 14YR*	20
LAGAVULIN 16YR	24
LAPHROAIG*	16
JAMESON*	14

*BEVERAGE REDEEMABLE BY VOUCHER



PREMIUM BEVERAGES

REMY MARTIN XO	44
HENNESSY XO	43
MARTELL XO	39
REMY MARTIN LOUIS XIII TIME EDITION	550

TEQUILA

HERRADURA SILVER*	15
HERRADURA REPOSADO*	17

VODKA

SKYY*	13
BELVEDERE*	15
GREY GOOSE*	17
CIROC*	16

GIN

BOMBAY SAPPHIRE*	13
HENDRICKS*	15
TANQUERAY*	14

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