

Chef Dong is named after its' executive chef, Mr. Dong. Chef Dong has been in his career for nearly two decades before he moved to Australia nine years ago. He settled in Adelaide then started his first restaurant, Fortuna Court in Norwood. Fortuna Court has been running successfully for years due to Chef Dong's talent of cooking.

We offer an exceptional dining experience with authentic and dynamic dishes created with quality ingredients. The menu of Chef Dong is based on classic Cantonese dishes, featured by southern China's local flavour characteristics. Taking advantage of South Australia's rich and quality food resources, Chef Dong developed a number of recipes to turn the best ingredients into authentic dishes. We also offer Yum Cha, southern Chinese style morning or afternoon tea at lunch time. They are all hand made on the same day for guaranteed freshness.

To be able to provide pure Chinese tea, Chef Dong sources genuine high quality tea leaves from different regions in China to Australia by air, this tea is of the highest quality, flavour and a wide range of choices are available to our guests.

Lucky to be surrounded by a world famous wine regions. Chef Dong could list well picked local produces into its' wine list, thus offers customers a truly memorable experience. The combination of perfect dishes and wines makes Chef Dong the best place for tasting Chinese cuisine.

Chef Dong values its consumers by offering a high level of food safety. With nothing to hide; its' open-to-public kitchen exposes high hygiene standards to everyone, offering unbeatable confidence to our customers enjoying Chinese flavours without taking risks.

Please speak to staff if you have any food allergies or questions about the ingredients.



Prawn Dumplings



Scallop Dumplings



Vegetarian Dumplings



Minced Pork & Peanut
Dumplings

The picture is only for reference. Price GST Inclusive.
图片仅供参考，请以实物为准
Surcharge of \$1.00 per person on Sunday and Public Holiday



Steamed Custard Bun
with Egg Yolk



Spicy Chicken Feet in
Black bean Sauce



Steamed Pork Ribs



Spicy Ox Tripe

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Malay Cakes



Shanghai Pork Buns



Steamed Beef Balls



Pan Fried
Water Chestnuts Cakes

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Savoury Pork Dumplings



Deep Fried
Dough Sticks



Fried White Radish Patey



Congee with Minced Pork
and Preserved Egg

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BBQ Pork Rice Rolls



Minced Beef Rice Rolls



Wonton Noodle Soup



Coconut Jelly

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Salmon Sashimi



Lobster Sashimi



Abalone



Steamed Whole Coral Trout
with Gnger & Shallots

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Frozen Crab



Chicken Braised Abalone



Abalone Noodles



Stir Fried Beef Noodles

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头盘类

Entrée

Price

春卷	Spring Rolls (3 per serve)	6.8
蒸炸点心	Steamed or Deep Fried Dim Sim (3 per serve)	6.8
沙爹牛肉	Satay Beef Skewers (3)	7.8
沙爹鸡肉	Satay Chicken Skewers (3)	7.8
炸杂菜	Deep Fried mix Vegetable	6.8
炸云吞	Deep Fried Wonton	7.8
葱油饼	Crispy shallot pancake	7.8
椒盐软壳蟹	Salt and Pepper soft shell Crab	8.8
香麻凤尾虾	Deep Fried King Prawn (4)	10.8
生菜包 鸡肉/牛肉 (4)	San Choy Bow – chicken/beef (4)	15.8
泰式牛柳丝	Thai Style shredded Beef	15.8

汤类

Soup

云吞汤	Wonton soup	6.0
鸡茸粟米汤	Chicken and Sweet corn soup	6.0
蟹肉粟米汤	Crab and Sweet corn soup	6.0
素菜汤	Vegetarian Soup	6.0
酸辣汤	Hot and Sour soup	6.0
鸭丝酸辣汤	Hot and Sour Shredded Duck Soup	6.8
豆腐海鲜汤	Seafood and Tofu Soup	6.8
什菌海鲜汤	Seafood and Mushroom Soup	6.8

冷盘类

Cold Dishes

香薰素鹅	Smoked Vegetarian Tofu rolls	10.8
鸡丝海蜇	Shredded Chicken with Jelly fish	13.8
凉拌木耳粉皮	Black fungus with sesame sauce	13.8
酸辣鸭掌	Spicy and sour Duck Feet	13.8
盐焗手撕鸡	Salted Shredded Chicken	13.8
红油牛腱	Spicy Beef Shank	13.8
青瓜蒜泥	Cucumber with Garlic Sauce	10.8
冰猪手	Pork Trotter in vinegar sauce	13.8
四色拼盘	Combination cold Platter	26.8
五香毛豆荚	Five Spicy Soy Bean	10.8

海鲜类

Seafood Dishes

蜜糖虾球	Honey King Prawn (1 doz)	23.8
腰果虾球	Braised King Prawn with Cashew Nuts (1 doz)	23.8
蒜茸牛油虾球	Sizzling Butter King Prawn with Garlic (1 doz)	23.8
椒盐虾球	Salt and Pepper King Prawn (1 doz)	23.8
金银蒜蒸虾	Steamed Jumbo Prawn with Garlic in Shell (1 doz)	31.8
咸蛋黄大虾	Salted Egg Yolk Jumbo Prawn in shell (1 doz)	31.8

椒盐鲜鱿	Salt and Pepper Squid	23.8
椒盐小银鱼	Salt and Pepper White Bait	23.8
XO 酱爆鲜鱿	Sauteed Fresh Squid with XO sauce	23.8
XO 酱爆带子	Sauteed Scallop with XO sauce	23.8
姜葱炒带子	Sizzling Scallops with Ginger and Shallot	23.8
金银蒜粉丝蒸带子（带壳）	Steamed Scallops with Vermicelli and garlic	33.8
XO 酱粉丝蒸带子（带壳）	Steamed Scallops with Vermicelli and XO sauce	33.8
椒盐左口鱼	Salt and Pepper Flounder	30.8
姜葱蒸左口	Steamed flounder with ginger and shallot	30.8
姜葱蒸蚝	Steamed Oyster with ginger and shallot (1 dozen)	25.8
椒盐脆炸蚝	Crispy salt and pepper oyster (1 dozen)	25.8
董家园糟鱼	Chef Dong crispy fish fillet	23.8

牛肉类

日式照烧汁牛柳	Sizzling fillet steak with Teriyaki Sauce	23.8
蜜椒牛柳	Sizzling fillet steak with honey and pepper	23.8
蒙古牛肉	Sizzling Mongolian fillet steak	23.8
中式牛柳	Sizzling Cantonese style fillet steak	23.8
腰果牛肉片	Braised Steak with Cashew nuts	19.8
豉汁牛肉片	Braised Steak with Black bean sauce	19.8
什菜牛肉片	Braised Steak with Green Vegetable	19.8
沙爹牛肉片	Braised Satay Steak	19.8
董家园牛柳片	Chef Dong Beef Slices	19.8
董式烤牛排	Chef Dong Special Beef Ribs	28.8

Steak Dishes

鸡类

烧汁金蒜鸡球	Sizzling Chicken with Teriyaki Sauce	20.8
蜜椒鸡球	Sizzling Honey pepper Chicken	20.8
腰果炒鸡球	Braised Chicken with Cashew nuts	20.8
香辣炒鸡球	Braised Spicy Chicken	18.8
鲍汁蘑菇鸡球	Braised Chicken and mushroom with Abalone Sauce	20.8
蜜糖鸡	Crispy Honey Chicken	18.8
柠檬鸡	Crispy Lemon Chicken	18.8
沙爹鸡球	Braised Satay Chicken	18.8
蒙古鸡球	Sizzling Mongolian Chicken	20.8
吊烧香茅鸡	Lemon Grass crispy Chicken	20.8
脆皮椰香鸡	Crispy Chicken with Coconut Flavour	20.8
鲜人参鸡	Steamed Chicken with Ginseng	20.8

Chicken Dishes

鸭肉

北京片皮鸭（二食）	Peking Duck (2 course)	
炒饭或炒面	Second Course : Fried Rice or Fried Noodle	53.8
董家烧鸭	Chef Dong Roasted Duck (Half)	20.8
香酥鸭	Crispy Duck (half)	23.8

Duck Dishes

羊肉类

Lamb Dishes

蒙古羊肉	Sizzling Mongolian Lamb	19.8
京葱爆羊肉	Sizzling Lamb with ginger and shallot	19.8
孜然羊肉	Braised Lamb with Cumin	19.8

猪肉类

Pork Dishes

椒盐排骨	Crispy salt and pepper Ribs	18.8
梅子排骨	Spare Ribs with Plum Sauce	18.8
香菠咕咾肉	Sweet and Sour Pork	18.8
京酱爆肉丝薄饼	Shredded Peking pork with Pancake	22.8
川式熏排骨（带骨）	Homemade smoked Pork Ribs (with bone)	28.8
蒜香排骨（带骨）	Garlic Pork Ribs (with bone)	28.8
鲍汁圆蹄	Braised Pork Hock in Abalone Sauce	28.8
香辣圆蹄	Hot and Spicy Pork Hock	28.8

豆腐类

Tofu Dishes

海鲜脆豆腐	Crispy Tofu with Seafood	21.8
红烧豆腐	Braised Tofu with Vegetables	17.8
椒盐豆腐	Salt and Pepper Tofu	17.8
荷叶海鲜蒸豆腐	Steamed Tofu with Seafood in Lotus leaf	21.8
豉汁带子蒸豆腐	Steamed Tofu with Scallop in Black Bean Sauce	21.8
蒸酿豆腐	Steamed Tofu with prawn meat	21.8

煲类

Hot Pot Dishes

干锅豆豉鸡	Chicken piece with Black Bean Sauce hot pot	18.8
红葱头焗排骨	Baked Pork Ribs with Red Onion in hot pot	18.8
牛腩煲	Beef Tender Hot Pot	18.8
鱼香茄子煲	Salted Fish Eggplant Hot pot	18.8
梅菜扣肉煲	Steamed Pork Belly Hot pot	18.8
鲍汁什菌煲	Combination mushroom in Abalone Hot Pot	18.8
咸鱼鸡粒豆腐煲	Salty fish Chicken Tofu Hot Pot	18.8
红烧袋鼠尾煲	Braised Kangaroo tail Hot Pot	22.8
海鲜豆腐煲	Seafood Bean Curd Hot Pot	23.8

蔬菜

咸蛋黄南瓜
金银蛋菠菜
毛豆炒豆干
干煸四季豆
各式时蔬
蚝油蔬菜
豆腐炒杂菜
北菇扒菜胆
椒盐茄子
XO酱炒四季豆

Vegetable Dishes

Braised Pumpkin with Salted Egg Yolk 13.8
Spinach with preserved egg 13.8
B.B.C (Broad bean, bean curd with Chinese Chutney) 13.8
Dry String Beans 13.8
Sauteed Seasonal Vegetables 13.8
Chinese Greens with oyster Sauce 13.8
Braised Tofu with mix vegetables 15.8
Braised Bok Choy with mushroom 15.8
Salt and Pepper Eggplant 15.8
Braised Beans with X.O sauce 17.8

地方精选

董式红烧肉
水煮牛肉
水煮鱼片
辣子鸡
麻婆豆腐

Special flavour selections

Chef Dong Special Pork Belly 22.8
Beef fillet in hot chilli oil 22.8
Fish fillet in hot chilli oil 22.8
Diced Chicken with chilli and pepper 18.8
Mapo Tofu 18.8

鲍鱼海参类

董式鲍鱼 (位)
鲍鱼片扣海参 (位)
北菇扒海参
浓鸡汤海参
瑶柱烧菜釀海参

Abalone and Sea Cucumber

Abalone (Chef Dongs recipe) P.O.A
Sea cucumber with Abalone (per person) P.O.A
Sea cucumber with mushroom P.O.A
Sea cucumber with home made chicken stock P.O.A
Steamed sea cucumber with Dry Scallop P.O.A

粉面饭类

丝苗香米饭
董家园炒饭
咸鱼鸡粒炒饭
生炒牛肉饭
干炒牛肉河粉
鼓油皇炒面
星洲炒米粉
台湾卤肉面
锅粘
上海炒年糕
生煎包 (8个)
湿炒海鲜河粉

Rice and Noodles

Steamed Rice 2.0
Chef Dong Fried Rice 10.8
Salted fish and Chicken Fried Rice 13.8
Beef Fried Rice 13.8
Stir Fried Rice Noodle with Beef 15.8
Soy sauce Fried Noodle 15.8
Singapore Fried Noodle 15.8
Taiwan beef noodle soup 15.8
Pan Fried Pork Dumpling 15.8
Rice Cake in Shanghai style 16.8
Pan Fried Pork Buns (8) 16.8
Stir Fried Rice Noodle with Seafood 17.8

Dessert

Fried Ice cream	6.8
Coconut Jelly	6.8
Banana fritter & Ice cream	7.8
Green Tea Ice cream	7.8
Macadamia Ice cream	7.8
Tiramisu Gelato Cake	8.8
Expresso Supreme Gelato Cake	8.8
Sticky Rice cake (with nuts)	9.8

煲汤类

浓汤煲鲜菌菇

药膳炖牛尾

花旗参炖土鸡

干贝炖水蛋

咸菜煲鱼汤

*以上请提前预订

DONG

Banquet Menu

\$33 Per Person (minimum for 4-6 people)

Entrée

Spring Rolls and satay chicken
Shallot Pancake

Main Course

Sizzling garlic King Prawn
Spare Ribs with Plum Sauce
Braised Steak with Green Vegetable
Crispy Honey Chicken
Special Fried Rice

Dessert

Fried Ice cream

\$48 Per Person (minimum for 8-10 people)

Entrée

Spring Rolls
Shallot Pancake
Chicken Sweet Corn Soup

Main Course

Peking Duck (Noodle)
Smoked Pork Ribs
Chef Dong Crispy fish fillet
Lemon Grass Crispy Chicken
Sizzling Cantonese Fillet Steak
Salt & Pepper Squid
Stir Fried Mix Vegetables
Special Fried Rice

Dessert

Fried Ice cream

