



# Chinese Holiday Restaurant

Original Owners Since 1982



## Sparkling Wines

### **Dunes & Greene Chardonnay Pinot Noir Piccolo (200mls) ..... 8.5**

*The Chardonnay offers subtle citrus notes and fresh acidity combined with the texture and richness of the Pinot Noir resulting in this full flavoured sparkling wine with a refined finish.*

## White Wines

### **Bay of Stones Chardonnay..... 21.0**

*The palate displays attractive varietal flavours of melon, peach and lemon citrus with supporting toasted oak. Soft acidity leads to a well-rounded and fruit flavoured finish*

### **Drift Sauvignon Blanc..... 27.0**

*Distinctive to the Awtare Valley, Marlborough is the highly aromatic nose of ripe passionfruit, white peaches and guava. The palate is intense with flavours of passionfruit, ripe green melons and subtle dried herbs with lemon citrus acidity providing a refreshing finish.*

### **Grant Burge Benchmark Pinot Grigio..... 26.0**

*The aroma of ripe pears with subtle floral and strawberry notes carry onto the palate. The taste of green pears is finely balanced with creamy notes and a dry, crisp acidity.*

## Red Wines

### **Yarran Merlot..... 28.0**

*A light and approachable style, soft cherry fruits and a clean berry finish. Light French oak toasty finish.*

### **Bay of Stones Shiraz..... 26.0**

*Displays aromas of ripe, spicy black fruits with hints of chocolate and well handled cedary oak. The palate is medium-bodied with ripe, vibrant fruit flavours. It has an attractive sweet mid-palate and soft, silky Shiraz tannins through to a long, satisfying finish.*

### **Grant Burge Benchmark Cabernet Shiraz.....26.0**

*Vibrant and youthful with deep purple hues. Aromas of blackcurrants, mint and dark fruits carry on to the palate. Finishing with soft tannins and balanced acidity.*

## House Wines

### **Chardonnay, Fruity White, Dry White or Dry Red.**

by the glass..... 5.9

1/2 Carafe (500mls) ..... 13.9

## Cider

Matilda Bay Dirty Granny Cider..... 7.5

## Local Beer

James Boag's Premium Lager.....	6.5
Crown Lager.....	7.0
Tooheys Extra Dry .....	6.0
VB .....	6.0
XXXX Gold .....	5.5
James Boag's Premium Light .....	5.5
Hahn Premium Light .....	5.5

## Imported Beer

Tsingtao (China) .....	7.5
Corona (Mexico) .....	7.5

## Spirits

Bacardi.....	6.9
Bourbon.....	6.9
Jack Daniels.....	6.9
Brandy .....	6.9
Gin .....	6.9
Rum .....	6.9
Scotch.....	6.9
Vodka .....	6.9

## Liqueurs

Kahlua .....	6.9
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## Non-alcoholic

Coca-Cola (Regular, Diet, Zero).....	3.0
Ginger Ale.....	3.0
Lemonade.....	3.0
Lemon Squash.....	3.0
Lemon, Lime and Bitters.....	3.9
Soda/Tonic/Mineral Water.....	4.5
Orange Juice.....	3.9
Mt Franklin Spring Water .....	3.5
Chinese Tea (per person).....	3.0
English Tea.....	3.9
Coffee.....	3.9





**Combination Phoenix Nest Deluxe**..... 27.9  
King prawns, chicken, Chinese barbecued pork, celery, carrots, straw mushrooms, bamboo shoots, baby corn and peas served in a golden fried potato nest topped with cashew nuts and quail eggs.

**Chilli Steak with Lettuce** (Spicy)..... 22.9  
Specially selected fillet steak, shredded and marinated in chilli sauce, pan broiled and served on a bed of lettuce.

**Mongolian Lamb**..... 23.9  
Succulent tasty strips of lamb, served with shallots, carrot strips, onion and hoisin sauce on a hot sizzling platter.

**Pork Spare Ribs Flambe**..... 21.9  
Pork Spare Ribs marinated and dipped in a smooth batter, then crisp fried and dressed in a lightly spiced sauce. Served wrapped in foil and flames.

**Combination Hot Pot**..... 25.9  
King Prawns, chicken, scallops, Chinese barbecued pork, straw mushrooms, shallots and bamboo shoots served simmering in a hot pot.

**Vegetarians Delight**..... 15.9  
Mixed vegetables cooked in their own juice with added soy sauce.

# House Specialties

## Assorted Seafood Galore..... 25.9

This genuine taste of the sea is presented in authentic Chinese style. Fresh green prawns, fillets of fish and sea scallops are prepared in a wine and ginger sauce.

## Honey King Prawns..... 25.9

Succulent King Prawns, rolled in a mixture of flour and egg white, lightly fried and glazed in honey. A delightful dish.

## Singapore Spring Lamb (Spicy) ..... 23.9

Strips of lamb with shallots, baby corn and capsicum served on a hot plate. Inspired by the Prince of Singapore during his early years, this dish was served after his hunting trips, and until this day has a great reputation in South East Asia.

## Sizzling Steak..... 27.9

Tender juicy pieces of choice cut fillet steak, marinated and broiled evenly with a special Chinese barbecue sauce. Served with grilled onions on a hot sizzling platter.

## King Prawns with Ginger and Shallots..... 25.9

Succulent, local King Prawns, ginger and shallots basted in hot oil. A specially prepared sauce to ensure a truly flavoursome dish.

## Empress Chicken in Lemon Sauce..... 22.9

Chicken breast, fried, cut and served in our delicious home made lemon sauce.





## Entrees

All Entrees made here in the Chinese Holiday Restaurant

Prawn Cocktail.....	10.5
Crab Cocktail.....	11.5
Miniature Spring Rolls (4 per serve).....	10.5
Vegetarian Spring Rolls (3 per serve).....	9.5
King Prawn Cutlets (crumbed, 3 per serve).....	10.9
Prawn Toast.....	9.9
Dim Sims (3 per serve).....	8.9
Curry Puffs (3 per serve).....	8.9
Vegetarian Curry Puffs (3 per serve).....	9.5
Deep Fried Butterfly King Prawns (battered, 3 per serve)....	10.9
Prawn Chips.....	4.9

## Soup

Sweet Corn Soup with Minced Chicken.....	6.9
Sweet Corn Soup with Crab Meat.....	8.9
Minced Chicken with Egg Flower Soup.....	7.9
Short Soup (prawn filled wontons).....	9.5
Combination Short Soup.....	10.5



## Beef Dishes

Pan Fried Fillet Steak in Phoenix Nest.....	25.9
Fillet Steak Chinese Style.....	25.9
Flaming Fillets of Steak with Special Sauce.....	22.9
Braised Beef with Almonds.....	19.9
Braised Beef with Cashews.....	19.9
Braised Beef with Vegetables.....	19.9
Braised Beef with Baby Corn.....	19.9
Braised Beef with Mushrooms.....	19.9
Braised Beef with BBQ Sauce.....	19.9
Braised Beef with Black Bean Sauce.....	19.9
Braised Beef with Curry Sauce (Spicy).....	19.9
Braised Beef with Satay Sauce (Spicy).....	19.9
Braised Beef with Garlic Sauce.....	19.9

*Add Cashews or Almonds to any meal \$3*



## Chicken Dishes

Pan Fried Chicken in Phoenix Nest.....	25.9
Combination Chicken Deluxe.....	21.9
Braised Chicken with Almonds.....	20.9
Braised Chicken with Cashews.....	20.9
Braised Chicken with Black Bean Sauce.....	20.9
Braised Chicken with Vegetables.....	20.9
Braised Chicken with Curry Sauce (Spicy).....	20.9
Braised Chicken with Baby Corn.....	20.9
Chilli Chicken Fillets (Spicy).....	22.9
Fillets of Chicken with BBQ Sauce.....	22.9
Flaming Braised Chicken with Special Sauce.....	22.9
Flaming Fillets of Chicken with Satay Sauce (Spicy)	22.9
Honey Chicken.....	22.9

*Add Cashews or Almonds to any meal \$3*

## Duck Dishes

Steamed Duck with Crab Meat.....	25.5
Steamed Duck Combination.....	26.5
Fried Duck with Plum Sauce.....	23.5
Fried Duck with Lemon Sauce.....	23.5

*Add Cashews or Almonds to any meal \$3*

## King Prawn Dishes

Pan Fried King Prawns in Phoenix Nest.....	27.9
Combination King Prawns Deluxe.....	26.9
Braised King Prawns with Ginger and Shallots.....	25.9
Braised King Prawns with Black Bean Sauce.....	25.9
Braised King Prawns with Curry Sauce (Spicy).....	25.9
Braised King Prawns with Garlic Sauce.....	25.9
Braised King Prawns with Chilli Sauce (Spicy).....	25.9
Flaming Braised King Prawns with Satay (Spicy)....	25.9
Flaming Braised King Prawns with Special Sauce..	25.9
Honey King Prawns.....	25.9

*Add Cashews or Almonds to any meal \$3*

## Scallop Dishes

Combination Scallops Deluxe.....	25.9
Braised Scallops with Ginger and Shallots.....	25.9
Braised Scallops with Black Bean Sauce.....	25.9
Honey Scallops.....	25.9

*Add Cashews or Almonds to any meal \$3*



### Pork Dishes

Sweet and Sour Pork.....	19.5
Honey Barbecued Pork.....	20.9
Pork Spare Ribs in Plum Sauce.....	21.9
Pork Spare Ribs in Barbecue Sauce.....	21.9
Pork Spare Ribs Flambe.....	21.9

*Add Cashews or Almonds to any meal \$3*

### Sweet and Sour Dishes

Sweet and Sour King Prawns.....	25.9
Sweet and Sour Chicken.....	20.9
Sweet and Sour Fish.....	20.9
Sweet and Sour Pork.....	19.5
Sweet and Sour Duck.....	23.5

### Omelette Dishes (Served with Gravy)

Crab Meat Omelette.....	18.9
Baby Prawn Omelette.....	18.9
Chicken Omelette.....	17.5
Barbecued Pork Omelette.....	18.5
Plain Omelette.....	15.9
Combination Omelette.....	18.9

### Chow Mein Dishes (Noodles)

Singapore Chow Mein .....	18.9
King Prawn Chow Mein.....	25.9
Baby Prawn Chow Mein.....	19.9
Chicken Chow Mein.....	20.9
Fillet Steak Chow Mein.....	21.9
Combination Chow Mein.....	26.9

*Add Cashews or Almonds to any meal \$3*

### Rice Dishes

Special Combination Fried Rice.....	Small 13.5
.....	.....Large 15.5

Steamed Jasmine Rice (per bowl/person).....	3.5
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## VEGETARIAN

### Entree & Soup

Vegetarian Spring Rolls (3 per serve).....	9.5
Vegetarian Curry Puffs (3 per serve).....	9.5
Sweet Corn Soup.....	6.9
Egg Flower Soup.....	6.9

### Vegetable Dishes

Vegetarians Delight.....	15.9
Braised Vegetables with Curry Sauce (Spicy).....	15.9
Braised Vegetables with Black Bean Sauce.....	15.9
Braised Vegetables with Chilli Sauce (Spicy).....	15.9
Braised Vegetables with Garlic Sauce.....	15.9
Braised Vegetables with Almonds.....	16.9
Braised Vegetables with Cashews.....	16.9
Sweet and Sour Vegetables.....	15.9
Vegetable Chow Mein (Noodles).....	15.9

*Add Cashews or Almonds to any meal \$3*

### Vegetarian Rice Dishes

Vegetarian Fried Rice.....	Small 12.5
.....	Large 14.5

Steamed Jasmine Rice (per bowl/person).....	3.5
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## DESSERTS

Deep Fried Ice Cream .....	8.9
Banana Fritter with Ice Cream .....	8.9
Lychees with Ice Cream .....	8.9
Koffee Cream (Vanilla Ice Cream drizzled with Kahlua).....	8.9
Vanilla Ice Cream .....	7.5

Available Toppings: Caramel, Chocolate, Strawberry

## Banquet A

\$55 per person (minimum 3 persons)

### Soup

*your choice of the following:*

Seafood Soup or  
Short Soup

### Mixed Entree

Prawn Toast  
Miniature Spring Rolls  
Deep Fried Butterfly King Prawns

### Main Course

Combination Phoenix Nest Deluxe  
Honey King Prawns  
Singapore Spring Lamb  
Combination Hot Pot  
Special Combination Fried Rice

### Dessert

*your choice of the following:*

Deep Fried Ice Cream or  
Banana Fritter with Ice Cream or  
Lychees with Ice Cream or  
Koffee Cream

### Beverages

*your choice of the following:*

Coffee  
Tea  
Chinese Tea

## Banquet B

\$49 per person (minimum 3 persons)

### Soup

*your choice of the following:*

Sweet Corn Soup with Minced Chicken  
Short Soup

### Mixed Entree

Prawn Toast  
Miniature Spring Rolls  
Dim Sims

### Main Course

Honey King Prawns  
Empress Chicken with Lemon Sauce  
Mongolian Lamb  
Pork Spare Ribs Flambe  
Special Combination Fried Rice

### Dessert

*your choice of the following:*

Deep Fried Ice Cream  
Banana Fritter with Ice Cream  
Lychees with Ice Cream  
Koffee Cream

### Beverages

*your choice of the following:*

Coffee  
Tea  
Chinese Tea