



# Chinese Holiday Restaurant

Original Owners Since 1982

*Welcome and Thank You  
for dining with us.*

## Sparkling Wines

**Dunes & Greene Chardonnay Pinot Noir Piccolo (200mls).. 11.0**  
*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.*

**Dunes & Greene Split Pick Moscato Piccolo (200mls)..... 11.0**  
*A delicate and enticing mix of pink roses, fresh strawberries and musk. With flavours of exotic tropical fruits, the palate is delightfully light and fresh; a subtle balance of sweetness with a crisp finish.*

## White Wines

**Bay of Stones Chardonnay ..... 32.0**  
*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..... 42.0**  
*Distinctive to the Awatere 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.*

**Tatachilla White Admiral Pinot Grigio..... 36.0**  
*A crisp and fresh Pinot grigio sourced from diverse vineyards in South East Australia. Notes of lime and pear on the nose follow into the palate underwritten by a crisp line of acidity.*

## Red Wines

**Jacobs Creek Shiraz Cabernet Picollo (187mls)..... 9.0**  
*Vibrant layered fruit flavours with soft tannins and a long velvety finish.*

**Yarran Merlot..... 34.0**  
*A light and approachable style, soft cherry fruits and a clean berry finish. Light French oak toasty finish.*

**Bay of Stones Shiraz..... 32.0**  
*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.*

## House Wines

**Chardonnay, Semillon Sauvignon Blanc, Dry Red**  
by the glass ..... 7.0  
1/2 Carafe (500mls) ..... 16.0

## Beer

Corona (Mexico) .....	9.5
Great Northern.....	9.5
James Boag's Premium Lager .....	9.5
James Squire 150 Lashes Pale Ale.....	9.5
Tsingtao (China) .....	9.5
Tooheys Extra Dry .....	9.5
VB .....	9.5

## Light & MidStrength Beer

Hahn Premium Light .....	8.5
XXXX Gold.....	8.5

## Cider

Somersby's Apple Cider .....	9.5
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## Spirits

Bacardi, Bourbon, Brandy, Gin, Jack Daniels, Rum, Scotch, Vodka with standard mixer .....	9.5
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## Liqueurs

Kahlua.....	9.5
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## Non-alcoholic

Soft drink (glass bottle).....	5.5
<i>Coke (Regular, No Sugar, Diet), Sprite, Gingerale, Fanta</i>	
Lemon, Lime and Bitters .....	5.5
Orange / Apple Juice .....	4.5
Soda/Tonic/Mineral Water.....	5.5
Mt Franklin Spring Water .....	4.5

## Hot Beverages

Chinese Tea (per person) .....	5.0
English Tea .....	5.0
Coffee .....	5.0

# House Specialties

## Combination Phoenix Nest Deluxe..... 31.9

*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 (Spicy).....27.9

*Specially selected fillet steak, shredded and marinated in chilli sauce.*

## Mongolian Lamb .....27.9

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

## Pork Spare Ribs Flambe ..... 26.9

*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 ..... 29.9

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

## Vegetarians Delight ..... 19.9

*Assorted vegetables in a savoury soy-based sauce.*



**Assorted Seafood Galore**..... 29.9

*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**..... 29.9

*Succulent King Prawns are lightly battered, fried and glazed in a pure local honey with a sprinkle of sesame seeds to top it off. A delightful dish.*

**Singapore Spring Lamb (Spicy)**..... 27.9

*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** ..... 31.9

*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 & Shallots** ..... 29.9

*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**.....26.9

*Chicken breasts are battered, fried, cut and served in our delicious home made lemon sauce.*

## Entrees

*All Entrees made here in the Chinese Holiday Restaurant.*

Prawn Cocktail.....	14.5
Crab Cocktail.....	15.5
Miniature Spring Rolls (4 per serve) .....	14.5
Vegetarian Spring rolls (3 per serve).....	13.5
King Prawn Cutlets (crumbed, 3 per serve).....	16.9
Deep Fried Butterfly King Prawns (battered, 3 per serve).....	16.9
Prawn Toast (1 Slice cut into 4 pieces).....	14.5
Dim Sims (3 per serve) .....	12.9
Curry Puffs (3 per serve) .....	12.9
Vegetarian Curry Puffs (3 per serve).....	13.5
Prawn Chips .....	6.9

## Soup

Sweet Corn Soup with Minced Chicken .....	10.9
Sweet Corn Soup with Crab Meat.....	12.9
Minced Chicken with Egg Flower Soup.....	11.9
Short Soup (Prawn-filled wontons).....	13.9
Combination Short Soup.....	14.9

## Beef Dishes

Pan Fried Fillet Steak in Phoenix Nest.....	29.9
Fillet Steak Chinese Style.....	29.9
Flaming Fillets of Steak with Special Sauce.....	27.9
Braised Beef with Almonds.....	23.9
Braised Beef with Cashews .....	23.9
Braised Beef with Vegetables.....	23.9
Braised Beef with Baby Corn .....	23.9
Braised Beef with Mushrooms.....	23.9
Braised Beef with BBQ Sauce .....	23.9
Braised Beef with Black Bean Sauce .....	23.9
Braised Beef with Curry Sauce (Spicy).....	23.9
Flaming Beef with Satay Sauce (Spicy).....	23.9
Braised Beef with Garlic Sauce .....	23.9

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

## Chicken Dishes

Pan Fried Chicken in Phoenix Nest.....	29.9
Combination Chicken Deluxe.....	25.9
Braised Chicken w/ Almonds .....	24.9
Braised Chicken w/ Cashews .....	24.9
Braised Chicken w/ Black Bean Sauce.....	24.9
Braised Chicken w/ Vegetables .....	24.9
Braised Chicken w/ Curry Sauce (Spicy).....	24.9
Braised Chicken w/ Baby Corn.....	24.9
Chilli Chicken Fillets (Spicy).....	26.9
Fillets of Chicken w/ BBQ Sauce.....	26.9
Flaming Braised Chicken w/ Special Sauce.....	26.9
Flaming Fillets of Chicken w/ Satay Sauce (Spicy).....	26.9
Honey Chicken.....	26.9

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

## Duck Dishes

Steamed Duck with Crab Meat.....	29.9
Steamed Duck Combination.....	31.9
Fried Duck with Plum Sauce.....	27.9
Fried Duck with Lemon Sauce .....	27.9

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

## King Prawn Dishes

Pan-Fried King Prawns in Phoenix Nest.....	31.9
Combination King Prawns Deluxe.....	30.9
King Prawns w/Ginger & Shallots.....	29.9
Braised King Prawns w/Black Bean Sauce.....	29.9
Braised King Prawns w/Curry Sauce (Spicy).....	29.9
Braised King Prawns w/Garlic Sauce.....	29.9
King Prawns w/Chilli Sauce (Spicy).....	29.9
Flaming King Prawns w/Satay Sauce (Spicy).....	29.9
Flaming King Prawns w/Special Sauce .....	29.9
Honey King Prawns.....	29.9

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

## Scallop Dishes

Combination Scallops Deluxe.....	29.9
Braised Scallops with Ginger & Shallots.....	29.9
Braised Scallops with Black Bean Sauce.....	29.9
Honey Scallops.....	29.9

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

## Pork Dishes

Sweet and Sour Pork .....	23.9
Honey Barbecued Pork.....	24.9
Pork Spare Ribs in Plum Sauce .....	25.9
Pork Spare Ribs in Barbecue Sauce.....	25.9
Pork Spare Ribs Flambe.....	26.9

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

## Sweet and Sour Dishes

Sweet and Sour King Prawns .....	29.9
Sweet and Sour Chicken (Battered).....	25.9
Sweet and Sour Fish (Battered).....	25.9
Sweet and Sour Pork (Battered).....	23.9
Sweet and Sour Duck (Lightly Battered).....	27.9

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

## Omelette Dishes (Served w/Gravy)

Crab Meat Omelette.....	22.9
Baby Prawn Omelette.....	22.9
Chicken Omelette .....	21.9
Barbecued Pork Omelette.....	22.9
Plain Omelette.....	19.9
Combination Omelette .....	22.9

## Chow Mein Dishes (Noodles)

Singapore Chow Mein ( <b>thick</b> noodles).....	22.9
King Prawn Chow Mein (thin noodles).....	29.9
Baby Prawn Chow Mein (thin noodles).....	23.9
Chicken Chow Mein (thin noodles).....	24.9
Fillet Steak Chow Mein (thin noodles).....	26.9
Combination Chow Mein (thin noodles).....	30.9

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

## Rice Dishes

Special Combination Fried Rice .....	Small 15.5
.....	Large 17.5
Steamed Jasmine Rice (per bowl/person).....	3.5



# VEGETARIAN

## Entree & Soup

Vegetarian Spring Rolls (3 pcs) .....	13.5
Vegetarian Curry Puffs (3 pcs) .....	13.5
Sweet Corn Soup .....	10.9
Egg Flower Soup .....	10.9

## Vegetable Dishes

Vegetarians Delight (Simple & Savoury).....	19.9
Braised Veg with Curry Sauce.....	19.9
Braised Veg with Black Bean Sauce.....	19.9
Braised Veg with Chilli Sauce (Spicy).....	19.9
Braised Veg with Garlic Sauce.....	19.9
Braised Veg with Sweet & Sour Sauce.....	19.9
Braised Veg with Almonds.....	20.9
Braised Veg with Cashews.....	20.9
Vegetable Chow Mein (thin egg noodles).....	20.9

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

## Vegetarian Rice Dishes

Vegetarian Fried Rice .....	Small 15.5
.....	Large 17.5
Steamed Jasmine Rice (per bowl/person).....	3.5

# DESSERTS

Deep Fried Ice Cream .....	12.9
Banana Fritter with Ice Cream.....	12.9
Lychees with Ice Cream .....	12.9
Koffee Cream (Ice Cream drizzled with Kahlua).....	12.9
Vanilla Ice Cream.....	9.5

*Toppings: Caramel, Chocolate, Strawberry.*

## Banquet A

*\$75 per person  
minimum 3 persons*

### Soup

*your choice of the following:*

Seafood Soup  
Short Soup  
Sweet Corn Chicken Soup

### Mixed Entree

Prawn Toast  
Miniature Spring Rolls  
Deep Fried Butterfly King Prawns

### Main Course

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

### Chinese Tea

## Banquet B

*\$70 per person  
minimum 3 persons*

### Soup

*your choice of the following:*

Sweet Corn Chicken Soup  
Short Soup

### Mixed Entree

Prawn Toast  
Miniature Spring Rolls  
Dim Sims

### Main Course

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

### Dessert

*your choice of the following:*

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

### Chinese Tea