



**ginseng**  
RESTAURANT

# MENU

**2007 WINNER**  
**BEST CHINESE RESTAURANT AUSTRALIA**  
(Restaurant & Catering Australia)

**2008 winner**  
**2007 winner**  
**2006 winner**  
**2005 winner**  
**2004 winner**

**Best Chinese restaurant in ACT/ southern region**  
(Restaurant & catering NSW)

Summer 2010

## Appetizers

<b>Spring roll</b>	3.8 (2 per serving)
Vegetarian <b>spring roll</b>	3.8 (2 per serving)
Steam or fried <b>dim sim</b>	3.8 (2 per serving)
<b>Prawn toast</b>	4.8 (2 per serving)
Fried <b>wonton</b>	9.8 (6 per serving)
5 spiced <b>Chicken wings</b>	9.8 (6 per serving)
Homemade <b>Fish cake</b>	10.8 (6 slices)
Fried <b>seafood</b> dumplings	11.8 (6 per serving)
Tempura <b>scallops</b>	16.8 (6 per serving)

## Steam dumplings

<b>Har gow</b> (prawn)	8.8 (4 per serving)
<b>Sui mai</b> (pork & prawn)	8.8 (4 per serving)
<b>Pork</b> and garlic chives	8.8 (6 per serving)
<b>Seafood</b> Dumplings	10.8 (4 per serving)

## Soups

<b>Chicken</b> and sweet corn soup	5.0
<b>Crab</b> meat sweet corn soup	5.5
<b>Hot sour</b> soup	5.5
<b>Wonton</b> soup	5.5
<b>Long</b> soup (noodle)	4.5
Vegetables <b>tom yum</b> soup	5.0

## San choi bao (2 lettuce wrap per serve)

<b>Vegetarian</b> san choi bao (g)	9.8
Roast <b>duck</b> san choi bao	11.8
<b>Seafood</b> san choi bao	14.8

**A la carte** available at all times

## **Dinner Entree**

<b>Duck pancakes</b>	23.8 (6 per serving)
Crispy duck pieces with shallot, cucumber and peanut hoi sin sauce wrapped 'w' Pekinese pancake	
<b>Softshell Crab</b>	14.8 each
Crispy soft shell crab tossed in garlic, chilli and 5 spice	
<b>Quail &amp; Baby spinach salad</b>	14.8
Marinated quail tossed in 5 spice served on baby spinach And sweet potato salad dressed in Japanese mirin, lime, chilli Soya.	
<b>5 spiced squid</b>	12.8 e 18.8 m
Deep fried lightly battered squid tossed in garlic, chilli, shallot and seasoning	
<b>Almond king prawn</b>	15.8 for 4
Almond flake crumbed king prawn served on crisped lettuce salad, 'w' cocktail dipping sauce	
<b>X.O Scallop &amp; Mushroom</b>	17.8 for 4
Steamed Japanese scallop on flat shitake mushrooms With X.O chilli paste	
<b>Steamed butterfly king green prawn</b>	20.8 for 4
ginger and shallot or garlic butter or xo chilli paste	
<b>Vegetarian Pancakes</b>	16.8 for 4

## House Mains

<b>Steamed Blue Eye Cod</b>	28.8
Steamed blue eye cod 'w' ginger shallot on Poached baby bok choy 'w' coriander soya sauce	
<b>Wasabi beef loin steak</b>	26.8
Sliced tenderloin beef fillets wok-tossed 'w' leek and snowpeas, in wasabi infused sweeten soya sauce	
<b>Honey pepper loin steak</b>	26.8
Sliced tenderloin beef fillets in honey pepper glaze served in sizzling hot pot	
<b>Reef and beef</b>	25.8
Sliced beef tenderloin beef fillets tossed 'w' prawns and scallops in garlic, pepper, mushrooms and dark soya sauce	
<b>Prawn and scallop lemongrass</b>	26.8
Marinated prawns and scallops tossed in lemongrass, chilli & fishsauce on snowpeas	
<b>King prawn with Thai Basil and Chilli and lime</b>	26.8
Thai spiced king prawn hot pot with lime & chilli 'w' sweet potato and mushroom	
<b>Seafood stuffed eggplant</b>	25.8
Eggplant stuffed with seafood mince coated 'w' ginger and shallot glaze	
<b>Nark duck</b>	26.8
Southern China country style double cooked duck. First steamed 'w' Asian spices than pan fried to release the orient flavours, top 'w' crushed soya bean gravy on poached baby bok-choy	
<b>Malaysian Curry Chicken Hotpot</b>	20.8
Ginsengs own Malaysian curry styled chicken served In a hotpot.	
<b>Red curry combination Hotpot</b>	22.8
Combination consist of chicken, beef, duck, and Prawn	

## **From the Roast** ( roasted daily )

<b>BBQ</b> pork (char sui)	17.8
<b>Hong Kong style</b> Roast Duck	20.8

## **Vegetables**

<b>Chinese broccoli</b> with oyster sauce	11.8
<b>Bean curd</b> with <b>asian</b> vegetables in ginger and shallots (g)	14.8
<b>Bean curd</b> with <b>eggplant</b> in chilli vinegar hotpot	16.8
Poached <b>mix greens</b> in sesame, peanut, light soya sauce	16.8
<b>Baby spinach</b> with <b>shitake</b> mushroom sauce	16.8
<b>Chinese broccoli</b> with <b>shitake</b> mushroom sauce	16.8
5 spice tempura <b>eggplant</b> and <b>tofu</b>	16.8

## **Poultry**

Duck on <b>baby bok-choy</b> with <b>shitake</b> mushroom sauce	20.8
<b>Honey</b> chicken	18.8
<b>Szechuan</b> chilli chicken	18.8
Chicken with <b>snowpeas</b> and <b>cashews</b>	18.8
<b>Satay</b> chicken on broccoli	18.8
<b>Teriyaki</b> chicken	18.8
Sizzling <b>pepper</b> chicken	18.8
<b>5 spice</b> chicken	18.8
<b>Shantung</b> Chicken	18.8
Cantonese <b>chicken</b> hotpot	21.8

## **Beef**

Beef with <b>black bean</b> sauce	17.8
Beef with <b>snowpeas</b> and <b>cashews</b>	17.8
<b>Szechuan</b> chilli beef	17.8
<b>Satay</b> beef on broccoli	17.8
Sizzling <b>pepper</b> beef loin steak	21.8
Sizzling <b>mongolian</b> steak	21.8
<b>X.O.</b> steak	21.8

## Pork

Sweet and sour pork		14.8
5 spice pork chop		17.8
Honey pepper pork chop		17.8
Peking Pork chop		17.8

## Lamb

Sizzling mongolian lamb fillets		20.8
Stir-fry lamb with mint, mirin and Asian greens		20.8
Lamb with lemongrass, chilli and fish sauce		20.8

## Prawns

Honey prawn		20.8
Szechuan chilli prawn		24.8
Satay prawn on broccoli		24.8
Garlic butter king prawns		24.8
5 spice king prawn		24.8
King prawn with ginger and shallot (g)		24.8
X.O. king prawns		24.8

## Seafood

Fishcake with asian greens with ginger and shallots		19.8
Seafood bean curd hotpot		24.8
Sizzling seafood in garlic butter		24.8
Scallops in ginger and shallots (g)		27.8
X.O. scallops		27.8

## Rice/ side noodle

Steamed rice		2 pp
Fried rice	7.8 lrg	5.8 sml
Rice noodle with bean sprout & soya sauce	7.8 lrg	5.8 sml
Salty fish chicken fried rice		15.8
Prawns and duck fried rice with thai chilli paste		15.8
Prawns and chicken fried rice with lettuce and shallot		15.8

## Laksa

<b>Vegetable</b> laksa	12.8
<b>Chicken</b> laksa	14.8
<b>Roast duck</b> laksa	18.8
<b>Combination</b> laksa	18.8
<b>Seafood</b> laksa	19.8
<b>Prawn</b> laksa	19.8

## Noodle soup

<b>Vegetables</b> noodle soup	13.8
<b>Wonton</b> , bok choy noodle soup	14.8
<b>Chicken</b> or <b>beef</b> with vegetables noodle soup	15.8
<b>BBQ pork</b> noodle soup	15.8
<b>Roast duck</b> noodle soup	16.8
<b>Shredded duck</b> , pickled cabbage and mushroom with <b>rice vermicelli</b> noodle soup	16.8
<b>Combination wonton</b> noodle soup	18.8
<b>Seafood</b> in ginger and shallot noodle soup	19.8
X.O. <b>seafood</b> noodle soup	19.8

## Stir fry noodle

<b>Chow kway teow</b> <i>(veg optional)</i>	13.8
<b>Singapore</b> noodle <i>(veg optional)</i>	13.8
<b>Spinach</b> with <b>mushroom</b> in hokkien noodle	13.8
<b>Beef</b> with bean sprout and rice noodle	16.8
<b>Chicken</b> or <b>beef</b> chow mein	16.8
<b>Chicken</b> with ginger & shallot in hokkien noodle	16.8
<b>Duck</b> with black bean with rice noodle	16.8
<b>Shredded duck</b> , pickled cabbage and mushroom in hokkien noodle	16.8
<b>Combination</b> rice noodle	18.8
<b>Prawns</b> , lime sweet chilli and coriander on rice noodle	19.8
<b>Seafood</b> on rice noodle or chow mein	19.8