



CHEFS 中
GALLERY 厨

THE ART OF
CHINESE CUISINE








Established in 2010, Chefs Gallery is a multi-award winning Chinese dining experience like no other, combining traditional Cantonese food with pan Asian influences and contemporary flair, serving some of the best Chinese food in Sydney. Each artfully created dish is a gourmet masterpiece designed to transport, inspire and create a true gallery of exceptional experiences to stimulate and nourish all your senses.

Our restaurants around Sydney make it easy to experience the joys and delight of divine contemporary Chinese food that can be appreciated by anyone and everyone.

15% surcharge applies on public holidays.

-  **Signature**
-  **Vegetarian**
-  **Spicy**
-  **Prawn**
-  **Gluten-Free available**



SMALL SHARING DISHES

特色小吃



SD04
Smoked Honey Glazed Barbecued Pork (180g)
烟熏蜜汁叉烧
\$17.90



SD05
13 Spices Crispy Pork Belly (180g)
十三香脆皮烧肉 🍴
\$18.90



SD06
Ma La Roast Duck (Quarter)
麻辣烧鸭 (1/4) 👍 🌶️
\$19.90



SD09
Cumin Chicken Kaarage
新疆辣子鸡 🌶️
\$14.90





SD10
Kou Shui Roast Chicken
 香辣口水烧鸡 🍴
\$15.90



SD11
Chilled Treasure Eggs Tofu
 金银蛋凉拌豆腐 🍴
\$13.90

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|-------------|--|-------------------------------------|
| SD01 | 鲜虾红油抄手 🍴
Spicy Prawn & Pork Dumplings (6pcs) | \$14.90 |
| SD02 | 迷你猪扒包
Mini Pork Burgers (3pcs) | \$18.90
(Add 1pc for \$7) |
| SD03 | 麻辣和牛片 🍴🍴
"Ma La" Tataki Beef | \$18.90 |
| SD07 | 黑椒香酥骨 🍴🍴
Black Pepper Pork Chop (200g) | \$11.90 |
| SD08 | 鸭丝刈包
Roast Duck in Bao Bun (2pcs) | \$13.90
(Add 1pc for \$8) |





STEAMED

蒸点心



S02
Spinach Scallop & Chicken Shu Mai (4pcs)
菠菜带子鸡肉烧卖 🍴
\$11.90



S04
Black Truffle Scallop Dumplings (4pcs)
黑松露带子饺 🍴
\$16.90



S07
Home Style Steamed Radish Cake
家乡蒸萝卜糕 🍃 🍷
\$10.90



S08
Bak Kut Teh Soup Dumplings (4pcs)
肉骨茶小笼包 🍷
\$12.90





S09
Tangerine Peel Infused Pork Ribs
香蒸陈皮排骨
\$11.90



S10
Black Pepper Chicken Feet
黑椒凤爪
\$10.90





S11
Chilli Beef Honeycomb Tripe
 剁椒蒸金钱肚 🍴
\$11.90



S12
Ground Ginger Beef Tripe
 沙姜牛百叶 🍴
\$10.90

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| S01 | 翠玉虾饺皇 🍴
Jadeite Prawn Hargow (4pcs) | \$10.90 |
| S03 | 水晶韭菜饺 🍴
Prawn and Chives Dumplings (4pcs) | \$10.90 |
| S05 | 田园素饺 🍴
Vegetarian Dumplings (4pcs) | \$10.90 |
| S06 | 怀旧糯米鸡
Glutinous Rice Chicken in Lotus Leaves (2pcs) | \$12.90 |
| S13 | 蚝皇腐皮卷
Bean Curd Rolls (3pcs) | \$11.90 |
| S14 | 迷你叉烧包
BBQ Pork Buns (3pcs) | \$10.90 |





FRIED

炸点心



F01

Black and White Sesame Prawns (2pcs)

黑白芝麻虾 🍡 🍴

\$11.90



F04

Fried Prawn & Pork Wontons with Bonito Flakes (8pcs)

鲜虾木鱼花炸云吞 🍡 🍴

\$12.90

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|------------|---|----------------|
| F02 | 鸡丝脆春卷 🍡
Chicken Spring Roll (3pcs) | \$10.90 |
| F03 | 花素春卷 🍡
Vegetarian Spring Roll (4pcs) | \$10.90 |
| F05 | 黄金炸馒头 🍡
Fried "Man Tou" (4pc) | \$9.90 |
| F06 | 炸萝卜糕 🍡
Fried Radish Cake | \$11.90 |
| F07 | 传统叉烧酥
Traditional BBQ Pork Pastry (3pcs) | \$14.90 |





PAN FRIED

煎点心



P02

Crispy Rainbow Beef Roti (4pcs)

彩虹牛手抓饼 🍴

\$20.90

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| P01 | 北京烤鸭手抓饼
Peking Duck Roti (6pcs) | \$19.90 |
| P03 | 虾锅贴 🍤
Prawn Potstickers (4pcs) | \$12.90 |
| P04 | 猪肉包菜锅贴
Pork & Cabbage Potstickers (4pcs) | \$11.90 |
| P05 | 葱油饼 🌿
Crispy Shallot Pancakes (4pcs) | \$10.90 |
| P06 | 素脆手抓饼 🌿
Plain Chinese Roti (2pcs) | \$8.90 |



HANDMADE RICE ROLLS

肠粉




RP04

Handmade Taro Rice Roll w/ Vegetarian Spring Roll (3pcs)

紫薯春风得意肠粉 🍷 🌿

\$14.90



RP05
Handmade Taro Rice Roll w/ Fried Bread Stick (3pcs)
紫薯炸两 
\$14.90

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| RP01 | 鲜带子肠粉 
Handmade Rice Roll w/ Scallops (3pcs) | \$17.90 |
| RP02 | 虾肠粉 
Handmade Rice Roll w/ Prawns (3pcs) | \$16.90 |
| RP03 | 和牛肠粉
Handmade Rice Roll w/ Wagyu (3pcs) | \$15.90 |





HOTPOT

火锅



HOT03

Teochew Beef Hotpot with Beef Bone Soup

潮汕牛肉火锅 (吊龙 + 匙柄) 👍

\$49.90

Top Up Options :

- Add Hanging Dragon (150g) 加吊龙 **\$18.00**
- Add Spoon Handle (150g) 加匙柄 **\$18.00**
- Add Assorted Seasonal Vegetable 加时蔬菜 **\$15.00**

HOT01 海鲜锅 🍷 **\$69.90**
Seafood Hotpot

HOT02 和牛锅 🍷 **\$69.90**
Wagyu Beef Hotpot

Top Up Options :

- Add Wagyu Beef (250g) 加和牛片 **\$22.00**
- Add Lobster Tail (125g) 加龙虾 **\$22.00**
- Add Hokkaido Scallops (3pcs) 加北海道带子 **\$18.00**
- Add Assorted Seasonal Vegetable 加时蔬菜 **\$15.00**

Choice of :

Shark Bone's Soup 鲨鱼骨汤 / Spicy Mala Soup 麻辣汤 / Soy Miso Soup 豆奶汤 / Pumpkin Soup 南瓜金汤



SOUP

汤



SOUP01
Abalone, Fish Maw & Chicken Soup
鲍鱼花胶炖鸡汤 👍
\$38.90



SOUP02
Double-Boiled Corn Fed Chicken Soup
黄油鸡炖汤
\$15.90



SOUP03
Pepper Pork Stomach Soup
胡椒猪肚汤
\$14.90



SOUP04
Prawn and Pork Dumplings in Chicken Soup (6pcs)
鲜虾抄手鸡汤
\$13.90





SEAFOOD

海 鲜



SEA02
Typhoon Shelter Lobster
避风塘龙虾 🍷 🍴 🍴
\$49.90



SEA07
Chrysanthemum Fish Bouquet
菊花糖醋鱼
\$39.90



SEA08
Hong Kong Style Fried Hamachi Collar
 港式油浸鱼领
\$32.90

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| SEA01 | 姜葱龙虾抄手煲  | \$59.90 |
| | Ginger Shallot Lobster and Dumplings Pot | |
| SEA03 | 榄角蒸鱼  | \$39.90 |
| | Steamed Fish Fillet with Chinese Olive | |
| SEA04 | 蒜蓉蒸开边虾   | \$29.90 |
| | Garlic Steam King Prawns (5pcs) | |
| SEA05 | 芥菜大虾   | \$31.90 |
| | Wasabi Battered King Prawns | |
| SEA06 | 椒盐鱿鱼  | \$22.90 |
| | Salt & Pepper Calamari | |



BEEF / LAMB

牛 / 羊肉



BEE02

Sliced Beef w/ Chinese Golden Needle & Wood Mushrooms

金针云耳牛肉煲

\$29.90



BEE03

Cantonese Style Beef Brisket Casserole

柱侯萝卜焖牛腩


\$33.90



BEE04
King of Stir Fry
小炒牛魔王
\$30.90



LAM01
Flaming Mongolian Lamb Hotplate
火焰蒙古羊柳
\$35.90

BEE01 黑椒和牛粒  
Black Pepper Wagyu Beef

\$31.90





PORK

猪肉





POR04
Roasted Pork Belly Slices Braised with Plum Pickles
梅菜扣烧肉
\$27.90



POR05
"Mu Shu" Kurobuta Pork
木须黑猪肉
\$29.90

POR01 怀旧凤梨咕嚕肉
Sweet and Sour Pork

\$26.90





POULTRY

家禽类



DK01

Rose Lychee Duck (Half)

玫瑰荔枝鸭 👍

\$43.90



CHK04
Milk Cracker Lemon Chicken
 脆饼花生西柠鸡 🍗
\$26.90

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| CHK01 | 辣味鸡肉生菜包 🍗
Chilli Chicken San Choy Bow (4pcs) (Add 1 lettuce for \$1) | \$23.90 |
| CHK02 | 脆皮鸡
Crispy Chicken | \$26.90 |
| CHK03 | 台式三杯鸡 🍗
Taiwanese Three Cup Chicken | \$27.90 |
| CHK05 | 宫保麻辣鸡 🍗
Kung Pao Numbing Chicken | \$26.90 |





VEG / TOFU

菜 / 豆腐



VT06
Kale with Garlic
金银蒜甘蓝菜 
\$23.90



VT10
Mixed Mushrooms in Spicy Honey Osmanthus Sauce
 辣子桂花杂菇 🌿 🍄
\$22.90

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| VT01 | 菜香豆腐 🌿
Fried Spinach Tofu with Soy Sauce | \$18.90 |
| VT02 | 椒盐豆腐 🌿
Salt and Pepper Spinach Tofu | \$19.90 |
| VT03 | 金银蒜空心菜 🌿 🍄
Water Spinach with Garlic | \$24.90 |
| VT04 | 虾酱炒空心菜 🌿 🍄
Water Spinach with Chilli Prawn Paste | \$26.90 |
| VT05 | 金银蒜菠菜 🌿 🍄
English Spinach with Garlic | \$24.90 |
| VT07 | 肉末四季豆 🍄
Green Beans with Pork Mince | \$25.90 |
| VT08 | 蚝油芥兰 🌿
Chinese Broccoli with Oyster Sauce | \$15.90 |
| VT09 | 香甜茄子翠 🌿
Crispy Honey Eggplant | \$19.90 |





SIGNATURE NOODLE

招牌面

(Upgrade to spinach noodle for \$2)





SN14
Black Pepper Chicken Fried Noodle
黑胡椒鸡炒面 🍴
\$18.90



SN15
Chefs Signature Wok Fried Rice Rolls with Wagyu Beef
中厨干炒牛河 🍴
\$21.90



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| SN01 | 姜葱龙虾面 
Ginger Shallot Lobster Spinach Noodle | \$37.90 |
| SN02 | 黑椒和牛面 
Black Pepper Wagyu Beef Noodle | \$25.90 |
| SN03 | 生椒牛腩面 
Chilli Beef Brisket Noodle | \$20.90 |
| SN04 | 鲜虾红油抄手面 
Prawn and Pork Dumplings Noodle with Spicy Sauce | \$19.90 |
| SN05 | 养生香椿面 
Chinese Toon Spinach Noodle | \$17.90 |
| SN06 | 香酥骨担担面 
Dan Dan Noodle with Pork Chop | \$19.90 |
| SN08 | 鲜辣肥牛汤面 
Sichuan Marbled Beef Spinach Noodle Soup | \$19.90 |
| SN09 | 鲜虾抄手鸡汤面 
Prawn & Pork Dumplings Noodle in Chicken Soup | \$18.90 |
| SN11 | 海鲜菠菜面 
Chefs Gallery Seafood Fried Spinach Noodle | \$21.90 |
| SN12 | 豉油皇鸭炒面
Shredded Duck Fried Noodle | \$20.90 |
| SN13 | 三菇素炒面 
Mixed Mushroom Fried Spinach Noodle | \$17.90 |



FRIED RICE / CONGEE

炒饭 / 粥



RC06
Pineapple Chicken Fried Rice
菠萝鸡粒炒饭
\$18.90



RC07
Fujian Fried Rice
福建炒饭
\$21.90



RC09
Teochew Casserole Congee with Seafood
 潮汕海鲜砂锅粥 🍷 🍴
\$34.90

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| RC01 | 鲜虾揽角炒饭 🍷 🍴 | \$19.90 |
| | King Prawns and Olive Fried Rice | |
| RC02 | 火鸭炒饭 🍷 🍴 | \$19.90 |
| | Roast Duck Fried Rice | |
| RC03 | 三皇蛋炒饭 🍷 🍴 | \$18.90 |
| | Three Kinds of Eggs Fried Rice | |
| RC04 | 三葱和牛炒饭 | \$19.90 |
| | Wagyu Beef Fried Rice | |
| RC05 | 翡翠素杂锦鸡蛋炒饭 🍷 🍴 | \$17.90 |
| | Vegetable and Egg Fried Rice | |
| RC08 | 皮蛋瘦肉粥 | \$11.90 |
| | Congee with Pork & Century Eggs | |
| RC10 | 白饭 🍷 🍴 | \$3.90 |
| | Steamed Rice | |





DESSERTS

甜点



DS09

Fried Vanilla Ice Cream (1 serve)

炸香草冰淇淋 🍷 🌿

\$11.90

DS01	芒果班戟加雪糕球  Mango Pancake w/ 1 Scoop of Ice Cream		\$12.90
DS02	蛋塔  Egg Tart (2pcs)		\$7.90
DS03	木瓜银耳汤   Sweet Soup with Snow Fungus and Papaya		\$8.90
DS04	豆花  Soya Beancurd Pudding		\$6.90
DS05	黑芝麻糊   Black Sesame Paste		\$7.90
DS06	奶黄流沙包   Yellow Custard Bun (3pcs)		\$9.90
DS07	核桃包   Walnut Bun (3pcs)		\$9.90
DS08	雪糕球  Ice Cream	1 scoop	\$5.90
		2 scoops	\$8.90
		3 scoops	\$10.90

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