

Lunch at

**CHEFS**  
**GALLERY** 中廚  
THE ART OF CHINESE CUISINE

**TASTING SET \$28** PER HEAD  
(MINIMUM 8 PERSONS, PRE-ORDER ONLY)

**DIM SIM & HOT DISHES**

Welcome crispy crackers (shared bowl)

Prawn and pork wonton in a Shanghainese spicy sauce (1pc)

Jumbo prawn dumplings encased in a translucent pastry (1pc)

Seaweed and jelly fish salad dressed with black vinegar,  
sesame and a touch of chilli oil (shared dish)

Salt, pepper and capers baby calamari tube (shared dish)

Chef's own handmade egg and spinach tofu lightly fried,  
topped with preserved vegetables (1pc)

Singapore style handmade noodles and rice vermicelli  
wok fried with prawns, and chicken (shared dish)

**DESSERT**

Velvety egg pancake of the day (1pc)

---

The above menu is subject to change and seasonal variation  
This set menu is not to be used in conjunction with any other promotional offers and discounts (such as Entertainment  
Book vouchers, Frequent Values and/or Citibank) Customers can only choose (1) one offer at any one time

**CHEFSGALLERY.COM.AU**

townhall@chefsgallery.com.au  
macquarie@chefsgallery.com.au

bankstown@chefsgallery.com.au  
parramatta@chefsgallery.com.au

jamison@chefsgallery.com.au  
hurstville@chefsgallery.com.au

Lunch at

**CHEFS GALLERY** 中廚  
THE ART OF CHINESE CUISINE

## TASTING SET \$33 PER HEAD

(MINIMUM 8 PERSONS, PRE-ORDER ONLY)

### DIM SIMS

Welcome crispy crackers (shared bowl)

Shredded Peking duck with cucumber, hoisin sauce rolled inside a fluffy Chinese roti (1pc)

Prawn and pork wonton in a Shanghainese spicy sauce (1pc)

### HOT DISHES

Chef's own handmade egg and spinach tofu lightly fried, topped with preserved vegetables (1pc)

Spinach handmade noodles wok fried with prawns, mussels in shell, baby calamari tubes, Chinese shitake mushrooms (shared dish)

Wok fried medium grain rice with diced chicken in Tom Yum flavour with a hint of lemon grass and fried basil (shared dish)

### DESSERT

Piggy and Egggy Fairyland Prince and Princess Piggy (sesame buns) and their friends Egggy and Yolky (egg custard buns) meeting up in the milky way surrounded by magical stars and meteors (shared dish)

### DRINKS

Free flow of Jasmine or Green Tea

---

The above menu is subject to change and seasonal variation  
This set menu is not to be used in conjunction with any other promotional offers and discounts (such as Entertainment Book vouchers, Frequent Values and/or Citibank) Customers can only choose (1) one offer at any one time

**CHEFSGALLERY.COM.AU**

townhall@chefsgallery.com.au  
macquarie@chefsgallery.com.au

bankstown@chefsgallery.com.au  
parramatta@chefsgallery.com.au

jamison@chefsgallery.com.au  
hurstville@chefsgallery.com.au

# Dinner at CHEFS GALLERY

THE ART OF CHINESE CUISINE



## TASTING SET \$42<sup>PER HEAD</sup>

(MINIMUM 8 PERSONS, PRE-ORDER ONLY)

### ENTREE

Welcome crispy crackers (shared bowl)

Shredded Peking duck with cucumber, hoisin sauce rolled inside a fluffy Chinese roti (1pc)

Prawn and pork wonton in a Shanghainese spicy sauce (1pc)

### HOT DISHES

Lightly battered king prawns served with wasabi mayonnaise and flying fish roe (shared dish)

Chefs Gallery Dongpo pork belly and radish cake (shared dish)

Chef's own handmade egg and spinach tofu lightly fried, topped with preserved vegetables (1pc)

Handmade noodles wok fried with prawns and onions in chilli prawn paste (shared dish)

Wok fried medium grain rice with three kinds of eggs (chicken, salted duck egg and century egg) (shared dish)

### DESSERT

Velvety egg pancake of the day (1pc)

---

The above menu is subject to change and seasonal variation  
This set menu is not to be used in conjunction with any other promotional offers and discounts (such as Entertainment Book vouchers, Frequent Values and/or Citibank) Customers can only choose (1) one offer at any one time

**CHEFSGALLERY.COM.AU**

[townhall@chefsgallery.com.au](mailto:townhall@chefsgallery.com.au)  
[macquarie@chefsgallery.com.au](mailto:macquarie@chefsgallery.com.au)

[bankstown@chefsgallery.com.au](mailto:bankstown@chefsgallery.com.au)  
[parramatta@chefsgallery.com.au](mailto:parramatta@chefsgallery.com.au)

[jamison@chefsgallery.com.au](mailto:jamison@chefsgallery.com.au)  
[hurstville@chefsgallery.com.au](mailto:hurstville@chefsgallery.com.au)

# Dinner at CHEFS GALLERY

THE ART OF CHINESE CUISINE



## TASTING SET \$55 PER HEAD

(MINIMUM 8 PERSONS, PRE-ORDER ONLY)

### ENTREE

Welcome crispy crackers (shared bowl)

Jumbo prawn dumpling encased in a translucent case (1pc)

Macanese style mini burger filled with pork fillet, pork floss, lettuce and a sweet chilli mayo dressing (1pc)

### HOT DISHES

Our most popular roast deboned duck with lychees covered in a light mint and plum sauce (shared dish)

Crispy soft shell crab with fried shallots, garlic and chopped chillies (shared dish)

Chef's own handmade egg and spinach tofu lightly fried, topped with preserved vegetables (1pc)

Spinach handmade noodles wok fried with prawns, mussels in shell, baby calamari tubes, Chinese shitake mushrooms (shared dish)

Wok fried medium grain rice with prawns and diced Chinese olive (shared dish)

### DESSERT

Piggy and Eggy Fairyland Prince and Princess Piggy (sesame buns) and their friends Eggy and Yolky (egg custard buns) meeting up in the milky way surrounded by magical stars and meteors (shared dish)

### DRINKS

1 drink per person

Soft Drink B1-B7 (no juice) or Beer & Cider BE1-BE10, Wine W4 or R4

---

The above menu is subject to change and seasonal variation  
This set menu is not to be used in conjunction with any other promotional offers and discounts (such as Entertainment Book vouchers, Frequent Values and/or Citibank) Customers can only choose (1) one offer at any one time

**CHEFSGALLERY.COM.AU**

[townhall@chefsgallery.com.au](mailto:townhall@chefsgallery.com.au)  
[macquarie@chefsgallery.com.au](mailto:macquarie@chefsgallery.com.au)

[bankstown@chefsgallery.com.au](mailto:bankstown@chefsgallery.com.au)  
[parramatta@chefsgallery.com.au](mailto:parramatta@chefsgallery.com.au)

[jamison@chefsgallery.com.au](mailto:jamison@chefsgallery.com.au)  
[hurstville@chefsgallery.com.au](mailto:hurstville@chefsgallery.com.au)