

THE EAST

The East is a leading fine dining Chinese restaurant based at the Opera House, Circular Quay. We proudly serve traditional Chinese cuisine, offering a diverse and delicious menu inspired by rich Chinese history.

Our skilled and experienced chefs use only the finest produce and ingredients, and utilize innovative cooking techniques to perfect each and every dish.

Our menu is very extensive, offering dishes that are hot and powerful to those that are more mild and subtle. Whether you're craving sweet and sour flavours, or steamed natural aromas, or perhaps exotic herbs and spices, The East has dishes that will tantalize your taste buds.

Open 7 days a week including public holidays

Please do not feed birds. Thanks for your cooperation

Trading hours

Mon-Thurs:	12:00 noon - 3:00pm	5:00pm - 9.30pm
Fri - Sat:	12:00 noon - 10.30pm	
Sunday & Public Holiday:	12.00 noon - 9.00pm	

No BYO

No split bills

Pay at your table

Please advise staff of any food allergies

(We cannot guarantee dishes will be completely free of nuts, MSG or gluten free)

Please look after your belongings and be wary of theft

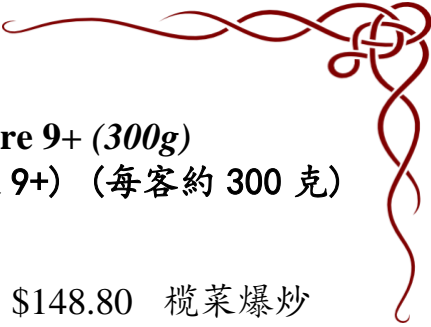
We reserve the right to refuse service of any person

Chef 's Suggestions 名廚精選

Glacier 51 Toothfish (Entrée)	冰川 51 銀雪魚
Fried with Signature Soya Sauce (2)	\$34.80 煎封
Steamed with Ginger and Shallot (2)	\$32.80 羌葱蒸
Crispy Fried Dumpling (5)	\$17.80 酥炸雲吞
XO Steamed Scallop (2 pieces) Steamed half shell scallop with XO chilli & shallot soy sauce	\$15.80 XO 薑蔥蒸帶子
Salt & Pepper Quail (2 pieces)	\$34.80 椒鹽鶴鶉
Dried Chicken Black Bean Stir Fired Chicken Thigh Fillet (skin on) in Black Bean Sauce	\$36.80 乾爆豆豉雞
Vegetable Supreme Duo Mushroom with Seasonal Vegetable in Soy Sauce	\$36.80 雙菇扒時蔬
Mandarin Pork Chop Fried Pork Chop toss with Soy & Chinkiang Black Vinegar	\$36.80 鎮江排骨
Duck in Plum Sauce Crispy Duckling with sugar cane & Plum Sauce	\$40.80 梅醬窩燒鴨
Wasabi Steak Pan Fried Fillet Steak Cube with Wasabi Sauce (Medium Well Recommended)	\$44.80 青芥末牛柳粒
Salmon with XO Chilli Stir Fried Salmon Cube XO Chilli (Medium Well Recommended)	\$43.80 XO 三文魚

Chef 's Suggestions 名廚精選

Stir Fried Kangaroo Fillet with Chilli Onion	\$43.80	避風塘袋鼠柳
Premium Lamb Cutlets Fried with XO Chilli (4 pieces)	\$48.80	XO 羊排(4 件)
Golden Coat Prawn Fried Prawn with Salty egg yolk	\$49.80	金衣鳳尾蝦 (咸蛋黃)
Sands Scallop Wok Fired Scallop with pork minced & Bean Vermicelli in XO Chilli Sauce	\$54.80	金沙粉絲帶子
Grand Crocodile Stir Fried Crocodile Tail Fillet with Chinese Broccoli	\$51.80	介蘭鱷尾艸




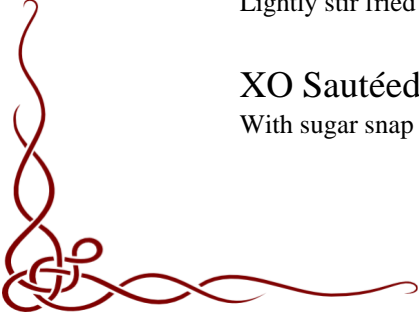
Wagyu Scotch Fillet Grain Fed Marble Score 9+ (300g) 頂級和牛 澳洲飼養神戶和牛 (油紋等級 9+) (每客約 300 克)

Choice of: Stir fried with diced olive leaf \$148.80 欖菜爆炒
可選:

Wok Fried \$148.80 三杯和牛
With Homemade Soy & Chilli Basil

Lightly Stir Fried with Vegetable \$148.80 和牛小炒
Lightly stir fried with sugar snap peas & Garlic Chive

XO Sautéed \$148.80 XO 醬炒
With sugar snap peas in XO chilli sauce



Banquet Menu

Vegetable Spring Roll

Prawn Fritter

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Prawn in Sichuan Sauce

Beef in Black Bean Sauce

Mongolian Lamb

Satay Chicken

Sweet & Sour Pork

Mixed Vegetable

Steamed Rice

Dessert of the Day

Chinese Tea

**\$67 per person**  
**(Minimum 6 Person)**

East Duck Pancake

Salt & Pepper Squid

Vegetable Spring Roll

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Prawn with XO Chilli Sauce

Steamed Lingfish fillet with
Black Bean Sauce

Fillet Steak Cube in
Black Pepper Sauce

Mongolian Lamb

Chicken Sichuan

Mixed Vegetable

Steamed Rice

Dessert of the Day

Chinese Tea

\$87 per Person
(Minimum 6 Person)

Banquet Menu

East Duck Pancake

Salt Pepper White Bait

X O Steamed Scallop

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Live Lobster Sauteed with  
Ginger Shallot Sauce

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Pan Fried Glacier 51
Toothfish with Signature Soya

Sichuan Chilli Prawn

3 Cup Fillet Steak

Dry Chicken Black Bean

Seasonal vegetable with Duo
Mushroom

Steamed Rice

Dessert of the Day

Chinese Tea

\$130 per person
(Minimum 6 Person)

East Duck Pancake

Seafood San Choy Bau

Steamed Scallop with XO chilli
Soya Sauce

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Live Lobster Fried with Salt &  
Pepper

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Steamed Live Coral Trout with
Shallot Soya Sauce

Fillet Steak Cube in
Black Pepper Sauce

Lamb Fillet Chilli Onion

King Prawn Garlic Butter

3 Cup Chicken

Duo Mushroom with Seasonal
Vegetable

Steamed Rice

Dessert of the Day

Chinese Tea

\$180 per Person
(Minimum 6 Person)

Live Seafood

生猛海鮮

Queensland
Coral Trout
昆省東星斑

Deep Sea Abalone
深海鮑魚

Tasmania King Crab
塔省皇帝蟹

Deep Sea Morwong
澳洲三刀

Tasmania Lobster
澳洲龍蝦

Darwin Mud Crab
達爾文泥蟹

Parrot Fish
游水青衣

Live Green Prawn
游水蝦

Western Australia
Snow Crab
西澳太子蟹

Jumbo Oyster
珍寶大蠔

South Australia Pipsis
黃沙大蜆

Baby Abalone
南澳小鮑魚

Select your cooking style as recommended below: 烹調推薦

Fried with Salty egg yolk
咸蛋黃焗

Fried with Garlic Butter
蒜子牛油

Sashimi (served raw)
刺身

Braised with Black Bean Sauce
豉汁

Braised with Supreme Soup
上湯焗

Sautéed with Salt & Pepper
椒鹽

Stir Fried with Ginger and Shallot
薑蔥焗

Steamed with Ginger & Shallot
薑蔥蒸

Deep Fried with Chilli Aberdeen
避風塘

Steamed with Black Bean Sauce
豉汁蒸

Steamed
清蒸

Steamed with XO Chilli Sauce
XO

Extra Noodle 粉麵附加費 \$20.00

Appetiser

頭 盤

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|-----|---|----------|--------|
| 1. | Spring Rolls (2)
Assorted vegetable rolled in golden pastry | \$9.80 | 脆皮春卷 |
| 2. | Mixed Entrée
Spring roll & prawn fritter | \$13.80 | 雜錦炸盆 |
| 3. | XO Steamed Scallop (2)
Steamed half shell scallop with XO chilli & shallot soy sauce | \$14.80 | XO 蒸帶子 |
| 4. | Green King Prawn Fritters (2)
Crispy battered king prawn served with sweet & sour sauce | \$15.80 | 酥炸鳳尾蝦 |
| 5. | Won Ton Steamed Dumpling (5) | \$ 16.80 | 蒸雲吞餃子 |
| 6. | Crispy Fried Dumpling (5) | \$ 17.80 | 酥炸雲吞 |
| 7. | Salt and Pepper White Bait | \$27.80 | 椒鹽白飯魚 |
| 8. | Tofu Sang Choy Bau (4)
Stir fried diced tofu & vegetable served in lettuce leaves | \$30.80 | 荷塘素菜包 |
| 9. | Chicken Sang Choy Bau (4)
Stir fried diced chicken & vegetable served in lettuce leaves | \$30.80 | 雞肉生菜包 |
| 10. | East Duck Pancake (4 pancakes)
Tender duckling served in pancake with shallot, cucumber & hoi sin sauce | \$39.80 | 薄餅香酥鴨 |
| 11. | Seafood Sang Choy Bau (4)
Stir fried diced seafood & vegetable served in lettuce leaves | \$41.80 | 海鮮生菜包 |

Soup

湯羹類

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| 12. Chicken & Sweet Corn Soup | \$15.80 | 雞茸粟米羹 |
| 13. Vegetable Hot & Sour Soup (Spicy) | \$15.80 | 蔬菜酸辣湯 |
| 14. Short Soup (Won Ton) | \$17.80 | 上湯雲吞 |
| 15. Beef & Egg Flower Soup | \$15.80 | 西湖牛肉羹 |
| 16. Mushroom & Bean Curd Soup (Vegetarian) | \$15.80 | 菌菇豆腐羹 |
| 17. Seafood Beancurd Soup | \$17.80 | 海鮮豆腐羹 |
| 18. Duck with Mushroom Soup and Dry Conpoy | \$17.80 | 瑤柱鴨絲羹 |
| 19. Seafood Hot & Sour Soup (Spicy) | \$17.80 | 海鮮酸辣湯 |
| 20. Crabmeat & Sweet Corn Soup | \$19.80 | 蟹肉粟米羹 |
| 21. Combination Short Soup with Vegetable | \$35.80 | 什會雲吞湯 |

Game

野味精選

22. Grand Crocodile Tail Fillet

澳洲鱷尾羆

Choice of: Stir Fried with Chinese Broccoli

\$51.80 介蘭鱷尾羆

可選:

Stir Fried with XO Chilli Sauce

\$51.80 XO 鱷尾羆

23. Stir Fried Kangaroo Fillet

澳洲袋鼠柳

Choice of: Chilli Onion

\$43.80 避風塘袋鼠柳

可選:

Fried with Hoi Sin Sauce

\$43.80 醬爆袋鼠柳

24. Quail Supreme (2 pieces)

惹味鶉鶉

Choice of: Salt & Pepper

\$34.80 椒鹽

可選:

Peking Sauce

\$34.80 西汁

25. Lamb Loin Strip Fillet

羊柳

Mongolian Lamb

\$38.80 塞外蒙古羊柳片

Sichuan Lamb

\$38.80 川醬羊柳片

Lamb Fillet with Onion and Capsicum in Sichuan Sauce

26. Premium Lamb Cutlets (4 pieces)

羊排(4件)

Choice of: Fried with XO Chilli

\$48.80 XO

可選:

Fried with Chilli Onion

\$48.80 避風塘

Scallop

帶子

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|---|---------|--------|
| 27. Lightly stir fried with XO chilli | \$49.80 | XO 帶子 |
| 28. Stir fired with Ginger & Shallot | \$49.80 | 薑蔥帶子 |
| 29. Sands Scallop
Stir Fired Scallop with pork minced & Bean Vermicelli in XO Chilli Sauce | \$55.80 | 金沙粉絲帶子 |

Glacier 51 Toothfish

冰川 51 银雪鱼

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| Choice of:
可選: | Fried with Signature Soya Sauce | \$65.80 | 煎封 |
| | Steamed with Ginger and Shallot | \$61.80 | 羌葱蒸 |
| | Steamed with Black Bean Chilli | \$61.80 | 豉椒蒸 |

Soft Shell Crab

軟殼蟹

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|-------------------|-----------------|---------|----|
| Choice of:
可選: | Salt & Pepper | \$41.80 | 椒鹽 |
| | Sugar Cane Plum | \$41.80 | 冰梅 |

King Prawn

鳳尾蝦

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| 30. Prawns with Cashew Nuts | \$44.80 | 腰果鳳尾蝦 |
| 31. Prawns with XO Chilli | \$44.80 | XO 鳳尾蝦 |
| 32. Prawns with Ginger Shallot | \$44.80 | 薑蔥鳳尾蝦 |
| 33. Prawns in Black Bean Sauce | \$44.80 | 豉汁鳳尾蝦 |
| 34. Honey Prawns | \$44.80 | 蜜糖鳳尾蝦 |
| 35. Prawns in Sichuan Sauce | \$44.80 | 川醬鳳尾蝦 |
| 36. Prawns in Satay Sauce | \$44.80 | 沙爹鳳尾蝦 |
| 37. Salt & Pepper Prawns | \$44.80 | 椒鹽鳳尾蝦 |
| 38. Garlic Butter Prawn
Fried King Prawn with light Garlic Butter Sauce | \$44.80 | 蒜子牛油蝦 |

Seafood

海鮮

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| 39. Salt & Pepper Squid | \$36.80 | 椒鹽鮮魷 |
| 40. Squid in Black Bean Sauce | \$36.80 | 豉汁鮮魷 |
| 41. Fried Squid with Pickle Cabbage
Fried in Black Bean Sauce | \$36.80 | 味菜吊筒 |
| 42. Saute Squid with Salty Shrimp Paste | \$36.80 | 蝦醬吊筒 |
| 43. Steamed Salmon Fillets with Ginger & Shallot | \$43.80 | 薑蔥蒸三文魚 |
| 44. Steamed Salmon Fillets with Black Bean Sauce | \$43.80 | 豉汁蒸三文魚 |
| 45. Stir Fried Salmon with XO Sauce | \$43.80 | XO 三文魚 |
| 46. Steamed Ling Fish Fillets with Ginger & Shallot | \$43.80 | 薑蔥蒸魚片 |
| 47. Steamed Ling Fish Fillets in Black Bean Sauce | \$43.80 | 豉汁蒸魚片 |
| 48. XO Ling Fish Fillet
Stir Fried Ling Fish Fillet with XO Chilli | \$43.80 | XO 干炒魚片 |
| 49. Ling Fish Fillets fried with Salty Egg Yolk | \$47.80 | 金衣魚片 |
| 50. Abalone Deluxe
Sliced Abalone with Shitake Mushroom in Oyster Sauce | \$110.00 | 北菇蠔皇鮑片 |

Salmon All sourced from Tasmania
Recommended to be served Medium Well
推薦塔省三文魚僅熟

Fillet Steak

牛柳

All Premium Steak Diced Cut

Recommend to be served in Medium Well Done

頂級牛柳粒 可選取生熟程度

一般燒至八成熟

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|---|---------|--------|
| 51. Spicy Rainbow Steak
Crispy Shredded Steak tossed in Peking Chilli Sauce | \$45.80 | 乾燒牛柳絲 |
| 52. Wasabi Steak
Pan Fried Fillet Steak Cube with Wasabi Sauce | \$45.80 | 青芥末牛柳 |
| 53. Fillet Steak in Oyster Sauce
Fried with English Broccoli | \$45.80 | 蠔皇牛柳 |
| 54. Fillet Steak Peking Sauce
Fried with Shredded Onion | \$45.80 | 西汁煎牛柳 |
| 55. Fillet Steak in XO Chilli Sauce | \$45.80 | XO 醬牛柳 |
| 56. 3 Cup Fillet Steak
Stir Fried Fillet Steak Cube with Homemade Soy & Chilli Basil | \$45.80 | 三杯牛柳 |
| 57. Black Pepper Fillet Steak | \$45.80 | 黑椒牛柳 |
| 58. Stirred Fried with Olive Leaf | \$45.80 | 欖菜爆炒 |

Meat

肉類

59.	Beef Cashew Nuts Stir Fried Beef with Seasonal Vegetable & Cashew Nut	\$34.80	腰果牛肉
60.	Beef in Black Bean Sauce	\$34.80	豉汁牛肉
61.	Beef in Sichuan Sauce	\$34.80	川醬牛肉
62.	Beef in Satay Sauce	\$34.80	沙爹牛肉
63.	Beef with Chinese Broccoli	\$34.80	芥蘭牛肉
64.	Sweet & Sour Pork	\$35.80	菠蘿咕嚕肉
65.	Grandma Tofu Beancurd & Pork Minced in Spicy Sauce	\$34.80	麻婆豆腐
66.	Green Bean Olivia Stir Fried Green Bean with Preserved Diced Olive & Pork Minced	\$33.80	欖菜肉鬆四季豆
67.	Green Bean Supreme Fried Green Bean with Pork Minced & Fried Onion	\$33.80	干燒四季豆
68.	Salt and Pepper Pork Chop	\$36.80	椒鹽排骨
69.	Pork Chop in Rock Sugar and Plum Sauce	\$36.80	冰梅肉排
70.	Pork Chop in Peking Sauce	\$36.80	京都焗肉排
71.	Steamed Pork Minced with Salty Dry Fish	\$37.80	咸魚蒸肉餅
72.	Steamed Patties Steamed Pork Minced with Shitake Mushroom and Water Chestnut	\$37.80	東菇馬蹄蒸肉餅

Poultry

家禽

73. Chicken with Cashew Nuts	\$32.80	腰果雞片
74. Chicken in Sichuan Sauce	\$32.80	川醬雞片
75. Chicken in Satay Sauce	\$32.80	沙爹雞片
76. Mongolian Chicken	\$32.80	蒙古雞片
77. Honey Chicken	\$35.80	蜜糖雞片
78. Lemon Chicken Chicken Breast Fillets in Light Batter with Lemon Sauce on Side	\$35.80	檸檬煎軟雞
79. Crispy Skin Chicken	\$35.80	生炸脆皮雞
80. Dried Chicken Black Bean (Hot Pot) Stir Fired Chicken Thigh Fillet (skin on) in Black Bean Sauce	\$36.80	乾爆豆豉雞
81. 3 Cup Chicken (Hot Pot) Chicken Thigh Fillet (skin on) with Homemade Soy & Basil	\$36.80	三杯雞
82. Shantung Chicken Boneless Fried Chicken with Lemon Grass Vinegar & Soy Sauce	\$38.80	山東雞
83. Crispy Chicken with Shallot and Soy Sauce	\$38.80	霸皇吊燒雞
84. Braised Duck with Shitake Mushroom	\$45.80	北菇扒鴨
85. Crispy Duck with Sugar Cane Plum Sauce	\$40.80	梅醬窩燒鴨
86. Mandarin Duck Crispy Duckling Topped with Soy, Chinkiang Black Vinegar & Honey	\$40.80	鎮江香酥鴨
87. Braised Duck with Crab Meat Sauce	\$49.80	蟹肉扒鴨

Vegetable

蔬菜/豆腐

88. Iceberg Lettuce with Chilli Bean Sauce	\$26.80	椒絲腐乳西生菜
89. Stir Fried Pak Choy with Garlic	\$27.80	蒜蓉小棠菜
90. Chinese Broccoli in Ginger Sauce	\$27.80	薑汁炒芥蘭
91. Stir Fried Baby Spinach with Garlic	\$28.80	蒜茸菠菜
92. Stir Fried Mixed Vegetable Duo Mushroom, Sugar Snap Pea & Broccoli	\$28.80	清炒四時蔬
93. Tofu Cashew Nuts	\$30.80	腰果素丁
94. Steamed Eggplant with Golden Garlic	\$30.80	金銀蒜蒸茄段
95. Eggplant Supreme Stir Fried with Diced tofu & Cashew Nuts in Sichuan Spicy Sauce	\$30.80	腰果茄子豆干
96. Salt and Pepper Eggplant	\$32.80	椒鹽茄子
97. Bean Curd & Vegetable in Oyster Sauce	\$33.80	紅燒豆腐
98. Salt and Pepper Bean Curd (Tofu)	\$33.80	椒鹽豆腐角
99. Duo Mushroom and Spinach	\$38.80	雙菇扒菠菜
100. Shitake Mushroom with Broccoli	\$38.80	北菇西蘭花
101. Spinach with Dry Conpoy in Supreme Soup	\$41.80	瑤柱上湯杞子菠菜
102. Broccoli in Crabmeat Sauce	\$46.80	蟹肉扒西蘭花

Hot Pot (Casserole)

煲仔

103. Spicy Eggplant Hot Pot	\$36.80	港式魚香茄子煲
104. Salty Fish and Tofu Hot Pot Minced with Diced Chicken	\$38.80	咸魚雞粒豆腐煲
105. Seafood Bean Curd Hot Pot	\$47.80	海鮮豆腐煲
106. King Prawn Hot Pot Bean Vermicelli, King Prawn & Pork Minced Hot Pot	\$50.80	金沙粉絲蝦球煲

Rice

米飯

107. Steamed Rice (per person)	\$ 3.80	絲苗白飯
108. Egg Fried Rice	\$28.80	蛋炒飯
109. Ginger and Egg Fried Rice	\$29.80	生薑蛋炒飯
110. Vegetable and Egg Fried Rice	\$29.80	什菜炒飯
111. Fried Rice Fried Rice with BBQ Pork and Shrimps	\$29.80	楊洲炒飯
112. Beef Fried Rice	\$33.80	生炒牛肉飯
113. Fried Rice with Cuttlefish Sauce	\$36.80	墨魚汁炒飯
114. Salty Fish & Diced Chicken Fried Rice	\$36.80	咸魚雞粒炒飯
115. Fried Rice with Diced Duck in XO Chilli	\$36.80	XO 鴨粒炒飯
116. Pineapple Fried Rice Fried Rice with Diced Seafood & Pineapple Served in Its Shell	\$39.80	原個菠蘿海鮮炒飯

Noodle

粉麵

117. Soft Fried Egg Noodle with Soy Sauce	\$29.80	豉油王炒麵
118. Singapore Noodle Stir Fried Thin Rice Noodle with BBQ Pork and Shrimp in Curry Paste	\$34.80	星洲炒米
119. Beef Chow Hor in Soy Sauce	\$34.80	乾炒牛河
120. Beef Chow Hor in Black Bean Sauce	\$34.80	豉椒牛河
121. Braised E-Fu Noodle with Garlic Chives	\$34.80	乾燒伊麵
122. Braised Duck Vermicelli Rice Vermicelli with Shredded Duck and Preserved Cabbage	\$38.80	雪菜鴨絲炆米
123. Seafood Chow Hor with XO Chilli	\$42.80	海鮮 XO 炒河
124. Braised E-Fu Noodle with Crab Meat	\$46.80	蟹肉會伊麵

Chow Mein

蛋麵

Your Choice of Soft Stir Fried, Pan Fried or Crispy Fried 可选择软面或脆面

125. Chicken Chow Mein	\$34.80	雞片炒麵
126. Mixed Vegetable Chow Mein	\$34.80	時菜炒麵
127. Beef Chow Mein	\$34.80	牛肉炒麵
128. Combination Chow Mein	\$39.80	什會炒麵
129. Seafood Chow Mein Pan Fried Egg Noodle with Seafood & Vegetable	\$42.80	海鮮炒麵

All noodles can be served in soup or braised 湯粉麵同價