

COMBINATION STIR-FRIED  
NOODLES WITH CHICKEN

\$ 26

杂锦鸡肉炒面

VEGETARIAN STIR-FRIED  
NOODLES (V)

\$ 26

杂锦素炒面

WARM NOODLES TOSSED IN  
SPRING ONION AND PRAWN  
OIL DRESSING

\$ 22

和壹葱香虾油拌面

## DESSERTS

SIGNATURE ALMOND SOUP WITH  
PHOENIX BISCUIT (GF,V)

\$ 16

招牌杏仁茶配杏仁饼

COCONUT PANNA-COTTA WITH  
WULIANGYE JELLY (V)

\$ 18

五粮液果冻配椰子奶酪

CINNAMON CHINESE DONUT  
& MOCHI WITH VANILLA

\$ 18

ICE CREAM, SALTED

CARAMEL SAUCE

肉桂麻糬油條配海盐焦糖酱

LYCHEE GOUTTE WITH ROSE  
LOTUS BALL (V)

\$ 20

荔枝慕斯配玫瑰汤圆

## TEA

JASMINE \$ 8 pp

茉莉花茶

DRAGON WELL GREEN \$ 8 pp

龙井

IRON GODDESS \$ 8 pp

铁观音

CHRYSANTHEMUM \$ 8 pp

胎菊

PU'ER \$ 8 pp

普洱

## COFFEE & DRINKS

HOT COFFEE \$ 5.5

热咖啡

ICE COFFEE \$ 6.5

冰咖啡

JUICE (ORANGE OR APPLE) \$ 8.5

果汁

COKE, COKE ZERO, LEMONADE \$ 5

软饮料

SPARKLING WATER \$ 8

(BOTTLE)

气泡水

LEMON LIME BITTER \$ 8.5

双柠汽泡水



ONE DINING

# LUNCH MENU

ONE DINING

Yum Cha at the Garden

OPENING HOURS

LUNCH

EVERY DAY: 10:30 AM - 3:30 PM

DINNER

THURSDAY - SATURDAY: 5:30 PM - 09:30 PM

WEBSITE: ONEDINING.COM.AU

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# MENU

## ONE DINING

Yum Cha at the Garden

### VARIETY SETS

GARDEN TRIO (COLD) \$ 26  
花园三小碟(冷)

FRIED BASKET OF THE DAY \$ 38  
今日综合酥炸拼盘

STEAMED BASKET OF THE DAY \$ 38  
今日综合蒸品拼盘

### FRIED

SALT AND PEPPER TOFU (V) \$18  
椒盐豆腐

SALT AND PEPPER CALAMARI \$18  
椒盐鱿鱼

SOY AND PEPPER CRISPY CHICKEN BITES \$18  
黑椒酱油脆鸡球

SHALLOT PANCAKE (V) \$ 12  
葱油饼 (EACH)

CRISPY WONTON WITH YUZU SWEET & SOUR SAUCE \$ 24 (6)  
脆皮云吞配柚子糖醋

TRUFFLE WAGYU TRIANGLE SPRING ROLL \$ 22 (4)  
三角松露和牛春卷

VEGETARIAN SPRING ROLL \$ 16 (4)  
素春卷 (V)

CHICKEN SPRING ROLL \$ 18 (4)  
鸡肉春卷

CRISPY FRIED PORK DUMPLING \$ 18 (6)  
炸猪肉饺

CRISPY FRIED VEGETARIAN DUMPLING (V) \$ 16 (6)  
炸素饺

### STEAMED

SHANGHAI JUICY XIAO LONG BAO \$ 16 (4)  
上汤小笼包

CLASSIC CRYSTAL PRAWN DUMPLING \$ 20 (3)  
水晶虾饺皇

SCALLOP AND PRAWN DUMPLING \$ 20 (3)  
鲜虾带子饺

MUSHROOM DUMPLING \$ 18 (3)  
菌菇素饺

CLASSIC BBQ PORK BUN \$ 14 (3)  
经典叉烧包

VOLCANO CUSTARD BUN \$ 14 (3)  
黑金流沙包

LARGE PURPLE SWEET POTATO BUN (V) \$ 6 ea  
紫薯大包

WALNUT BUN (V) \$ 6 ea  
核桃包

### SUBSTANTIAL

SLOW-COOKED PORK BELLY WITH STEAMED RICE \$ 28  
红焖五花肉配白米饭

ONE DINING SIGNATURE TRUFFLE FRIED RICE \$ 28  
和壹特色黑松露炒饭



# One Dining

NIGHT IN THE GARDEN



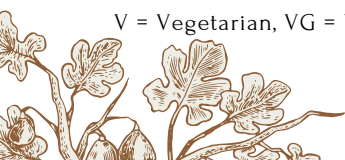
APPETIZERS	Price
Iced Okra with Mustard Dressing (GF,V,VG) 油醋秋葵 (纯素)	\$18.00
Refreshing Shredded Daikon, Carrot, and Enoki (GF,V,VG) 爽口三丝 (纯素)	\$18.00
Shanghai-style sweet Soy Braised Duck 本帮酱鸭	\$30.00
Assorted Yellow Wine Marinated Delicacies 糟卤三拼	\$28.00
Cold cut braised Beef and Ox Tripe in Spicy Sauce 夫妻肺片	\$38.00

SOUP	Price
One Dining Signature Chicken Soup with Morel Mushroom and Cordyceps Flower (GF) 和一滋补鸡汤	\$18.00pp
Crab and Sweet Corn Soup (GF) 蟹肉粟米羹	\$16.00pp
Shepherd's Purse and Tofu Soup (GF,V,VG) 芥菜豆腐羹 (纯素)	\$12.00pp

V = Vegetarian, VG = Vegan, GF = Gluten Free

DIM SUM	Price
Shanghai Juicy "Xiao Long Bao" 上汤小笼包	\$16.00 (4)
Classic Crystal Prawn Dumpling 水晶虾饺皇	\$20.00 (3)
Crispy Wonton With Yuzu Sweet & Sour Sauce 脆皮云吞配柚子糖醋	\$24.00 (6)
Vegetable Spring Roll served with Thai Sweet Chilli Sauce (V) 素春卷	\$16.00 (4)
Fried Vegetable Dumpling served with Aged Black Vinegar (V) 炸素饺	\$16.00 (6)

MEAT & POULTRY	Price
Cumin Lamb Chops with mushroom and vegetables 孜然羊排	\$38.00
Angus Beef Cubes and King brown mushroom with Wasabi sauce 芥末安格斯牛仔粒	\$48.00
Steamed Free-Range Chicken with Cordyceps flower 虫草花蒸走地鸡 (half)	\$48.00
Braised Pork Belly with Abalone 鲍鱼红烧肉	\$58.00
Sweet and Sour Pork with Pickled Plum Sauce 梅渍酸甜猪肉粒	\$36.00





# One Dining

NIGHT IN THE GARDEN



## LIVE SEAFOOD

PRE-ORDER 24 HRS IN ADVANCE. 提前24小时预订

Price

### LIVE LOBSTER 游水红龙

MP

Wok Fried with Ginger & Shallot 葱姜炒  
Wok Fried with Premium XO Sauce XO酱  
Wok Fried with Salted Egg Yolk 咸蛋黄

### LIVE FISH 时令游水蒸鱼

MP

Steamed with Soy Sauce, Ginger and Shallot 豉汁葱姜

### LIVE CRAB 游水蟹

MP

Stir Fried with Rice Cake, Ginger and Shallot 炒年糕

## RICE AND NOODLE

Price

One Dining Signature Truffle Fried Rice with Wagyu Beef,  
Egg and Shallot  
和壹黑松露和牛炒饭

\$32.00

One Dining Signature Vegetable Fried Rice with Hard Tofu,  
Corn, Carrot, Pea, Shallot (V,VG)  
和壹素炒饭

\$26.00

Wagyu Beef Stir-Fried Noodles with Scallions  
和牛香葱炒面

\$36.00

Steamed Rice  
白米饭

\$5.00pp

## SEAFOOD

Price

Wok Fried Green Prawn cutlets with Salted egg yolk  
咸蛋黄炒青虾球

\$46.00

Wok Fried Squid in "Three-Cup" Sauce  
三杯鱿鱼

\$38.00

## VEGGIE

Price

Premium Matsutake & Tofu Stir-Fry with Assorted  
Mushrooms (GF,V,VG)  
杂菌烧豆腐 (纯素)

\$32.00

Stir Fried Seasonal Vegetables and Asian Greens (GF,V,VG)  
清炒时蔬 (纯素)

\$26.00

Wok Fried Green Beans (GF,V,VG)  
干煸四季豆 (纯素)

\$28.00

## DESSERT

Price

Coconut Panna Cotta with Wuliangye Jelly (VG)  
五粮液锦鲤椰子冻

\$18.00

Lychee Goutte with Rose Rice Ball (V)  
荔枝慕斯配玫瑰汤圆

\$20.00

V = Vegetarian, VG = Vegan, GF = Gluten Free

