

KWAN HO

The Art of Chinese Dining

Rooted in the richness of Chinese culinary heritage, Kwan Ho takes its name from the meaning of **"Noble Man"**, reflecting our appreciation for tradition, refinement and the art of hospitality.

Our menu brings together the distinctive flavours and culinary traditions of Cantonese, Sichuan, Shanghai and other regional Chinese cuisines. From time-honoured classics to contemporary interpretations, each dish is thoughtfully prepared to celebrate the diversity, craftsmanship and character of Chinese cooking.

At the heart of our dining philosophy is the tradition of sharing. Inspired by the Chinese belief that food brings people together, we invite you to gather around the table with family and friends, savour a variety of dishes and create memorable moments together.

Overlooking the beautiful River Derwent, Tasman Bridge and neighbouring marina, Kwan Ho offers a distinctive waterfront setting where authentic Chinese flavours, warm hospitality and scenic surroundings come together.

We warmly welcome you to Kwan Ho.

Please note: Federal Group Gift Cards cannot be redeemed at Kwan Ho Restaurant.

Warm Appetizer
头盘 – 热菜

***Sea Scallop** (6pcs) (g) (Nova Scotia, Cananda)* **36**
steamed with ginger and shallot, seasoned soya
姜葱蒸鲜带子（6 只）

***WuXi 'Xiao Long Bao'** (4pcs)* **18**
steamed dumplings filled with pork meat and pork broth, black vinegar dipping
无锡小笼包（4 粒）

***Shao Mai** (4pcs)* **24**
steamed dumplings filled with prawn, bamboo, sun dried prawn roe, seasoned soya dipping
鲜虾烧卖（4 粒）

***Truffle Mushroom Dumplings** (4pcs)* **20**
steamed dumplings filled with fresh assorted mushrooms, truffle pâté, seasoned soya dipping
黑松露鲜菇饺（4 粒）

***Sichuan 'Chao Shou'** (6pcs)* 🌶🌶 **18**
supreme aged vinegar broth poached pork wontons, shiitake, black fungus, bok choy, sesame oil, Shichuan chilli oil
红油抄手（6 粒）

***Pork Belly Bun** (2pcs)* **20**
slow braised pork belly, cucumber, hoi sin sauce served in steamed white flour bun
荷叶夹猪腩肉（2 件）

***Vegetarian Spring Roll** (4pcs)* **16**
wombok, shiitake, black fungus, carrots, sweet and sour sauce
素三丝春卷（4 條）

Tasmanian Pacific Oyster – (Bruny Island) (12pcs) **48**
natural OR crispy fried oyster with thai sweet chilli
刺身生蚝 / 泰酱炸生蚝

Chef's Recommendation, (g) Available in gluten free option
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Cold Appetizer
头盘 – 凉菜

Jellyfish Seafood Platter (g) ***24***
marinated jellyfish, scallops, prawns, squid, carrot, shallot, chilli
海蜇拌三丝

Sichuan 'Kou Shui' Chicken 🌶🌶 ***20***
cold steamed white cut chicken, peanuts, pickled cabbage, shallot, Sichuan chilli oil
川味口水鸡

Shanghai Style Duck – (quarter bird) ***26***
braised duck, aged soy, Asian spices, serve warm
上海酱鸭

Garlic Smashed Cucumber ***16***
smashed cucumber dressed in aromatic garlic, sesame oil, seasoned soy
蒜蓉拍黄瓜

Soup
汤羹

Crab Spinach Soup (g) ***15***
blue swimmer crab meat, spinach puree, potatoes, onion, crispy Chinese donut, rich broth
蟹肉菠菜羹

Sichuan Hot & Sour Soup (g) 🌶🌶 ***12***
bamboo shoots, tofu, black fungus, carrots, egg yolk, chilli oil, aged vinegar, rich broth
酸辣汤

Chicken Mushroom Soup (g) ***12***
shredded chicken, shiitake, rich broth
冬菇鸡丝羹

Soup of the day (serves 4) ***38***
daily double stewed soup
老火汤 (四位)

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Live Tasmanian Seafood
塔省生猛海鲜

Our live-caught seafood is generally available from 1kg upwards. Please speak with our staff for the weight and availability of today's selection.

本店鲜活海鲜一般每只重量为 1 公斤或以上。有关当日供应海鲜的具体重量及详情，请向我们的工作人员查询。

Crayfish – (South Cape, Tasmania) *$32 per 100grams*
龙虾

Sashimi (2 courses $25 supplement)
fresh, raw crayfish delicately sliced and served with soy sauce and wasabi.
刺身– 两食 （另加 $25）

Ginger and Shallot
sautéed with ginger and shallot, Shao Xing Rice Wine
(handmade noodles option $3 per person supplement)
姜葱焗龙虾(伊面底每位$3)

Spicy Salt
wok fried then pan tossed with spicy salt, five spices, fresh chilli
椒盐焗龙虾

Black Lip Abalone – (West Coast, Tasmania) *$26 per 100 grams*
野生黑边鲍

Sautéed
sautéed with fresh ginger, shallots, seasonal vegetables, Shao Xing rice wine
清炒鲜鲍片

Steamboat ($25 supplement)
thin sliced poached with master broth in steamboat, spinach, enoki mushroom, tofu
堂灼鲜鲍片 （自灼，配菜，另加 $25）

Banded Morwong – (East Coast, Tasmania) *$24 per 100grams*
三刀鱼

Steamed
steamed with ginger, spring onions, seasoned soy
清蒸

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Fish (Tasmania)
鱼（塔省）

Dry Braised Pink Ling **42**
pan fried then braised with ginger, shallots, tomato puree, chilli, fermented glutinous rice wine, E-fu Noodle base
干烧鲮鱼伊面底

Jade Pink Ling (g) **40**
sautéed fillets, snow peas, garlic, ginger, shallot, carrots, Shao Xing rice wine
翡翠炒鲮鱼片

Pink Ling Hunan Style (4pcs) (g) **40**
steamed fillets, diced capsicums, salted chilli, garlic, vegetable garnish, seasoned soy
剁椒蒸鲮鱼（4 件）

Chilli Broth Ling **38**
sautéed fillets, enoki mushroom, bean sprout, fresh lettuce poached in Sichuan chilli broth
水煮鲮鱼片

Squirrel Mandarin Snapper **70**
deep fried whole de-boned snapper, diced prawn, corn, peas, carrot, sweet & sour sauce
松鼠红鲷

Squid (Bass Strait, Tasmania)
鲜鱿鱼（塔省）

Spicy Salt Squid (g) **36**
deep fried and then pan tossed with spicy salt, five spices, fresh chilli, spring onions
椒盐鲜鱿鱼条

X.O Style Squid **36**
sautéed with snake beans, house made X.O chilli sauce (contains cured ham)
XO 酱四季豆炒鲜鱿鱼

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King Prawns (Gulf of Carpentaria, Queensland)
凤尾虾

Shacha King Prawns Claypot (g) (8pcs) **45**
sautéed with ginger, shallot, vermicelli glass noodle, Shacha sauce
姜葱沙茶粉丝虾煲（8 件）

Dry-Braised King Prawns (8pcs) **45**
pan fried then braised with ginger, shallots, tomato puree, chilli, fermented glutinous rice wine
干烧凤尾虾（8 件）

Salt & Pepper King Prawns (8pcs) **45**
deep fried and then pan tossed with spicy salt, five spices, fresh chilli, spring onions
椒盐凤尾虾（8 件）

Garlic King Prawns - Shells on / Shells off (8pcs) (g) **48**
steam whole prawns with fresh and roasted garlic
蒜蓉蒸开边虾碌（8 件）

Soya King Prawns – Shells on (8pcs) **48**
wok fried whole prawns then sautéed with supreme soy
豉油皇虾碌（8 件）

Scallop
带子

Tasmanian Scallop (Roe on) 塔省带子 **42**

Canadian Scallop 加拿大带子 **55**

Method 烹法*:*

Ginger & Shallot (g)
sautéed scallop of your choice with ginger, spring onion, asparagus spears
姜葱炒带子

XO Sauce with Honey Bean
sautéed scallop of your choice with honey beans and homemade X.O. chilli sauce (contains cured ham)
XO 酱蜜豆炒带子

Kung Po with Cashewnut (g)
stir fried scallop of your choice with, capsicum, peanut, Sichuan peppercorns, mild chilli
宫保腰果带子

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Blue Swimmer Crab (South Australia)
花蟹（南澳）

Crab Omelette **42**
pan fried egg with blue swimmer crab meat, fresh mushroom, snake bean onion with oyster sauce
蟹肉欧姆蛋

Crab Tofu Claypot (g) **42**
blue swimmer crab meat, silky tofu, ginger, spring onion, served in claypot
蟹肉豆腐煲

Spicy Salt Whole Crab (2pcs) (g) **48**
deep fried whole blue swimmer crab then pan tossed with spicy salt, five spices, fresh chilli, spring onions
椒盐花蟹（2 件）

Ginger & Shallot Whole Crab (2pcs) (g) **48**
sautéed whole blue swimmer crab with ginger and shallot, Shao Xing Rice Wine
姜葱炒花蟹（2 件）

Chicken (free range, Marion Bay, Tasmania)
鸡肉（塔省）

Kung Pao Chicken (g) **34**
stir fried diced chicken fillets, capsicums, Sichuan peppercorns, peanuts, mild chilli
宫保鸡丁

Chicken Black Bean Claypot **34**
sautéed diced chicken fillets, capsicums, shallot, onion, ginger, black beans, served in claypot
干葱豆豉鸡煲

Sweet Sour Chicken **34**
deep fried chicken fillets, and stir fried with capsicums, onion, sweet & sour sauce
生炒甜酸鸡

Chilli Herb Chicken **34**
deep fried chicken fillets, and then wok tossed with dried chilies, peanuts, ginger, shallot, sesame oil, garlic
歌乐山辣子鸡

Chicken Cashew Nut **34**
sautéed diced chicken fillets, cashew nut, celery, garlic
西芹腰果鸡丁

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Duck (Luv a Duck, Victoria)
鸭 （维州）

Shanghai Style Duck – (Half bird) **48**
braised duck fillets, aged soy, Asian spices, served warm
上海酱鸭

Mushroom 'Pa' Duck **48**
braised duck fillets, fresh assorted mushrooms, seasonal vegetables, oyster sauce
三色菇扒鸭

Eight Treasures Duck **138**
de-boned whole duck, stuffed with glutinous rice, diced-chicken, prawns, dried-scallops, prosciutto, shitake and straw mushroom, bamboo shoots, lotus seed, dark soy, oyster sauce
(requires 1 day notice for preparation)
八宝鸭 *(需提前一天预约)*

Pork (Scottsdale, Tasmania)
豬肉 （塔省）

Xiangxi Stir-fry Pork 🌶🌶🌶🌶 **32**
Stir fried thin sliced pork belly, red & green chilli, ginger, garlic, black beans, Shao Xing Rice Wine
湘西农家小炒肉

Aged Vinegar Pork Chop **32**
deep fried pork chop and then wok tossed with aged vinegar sauce
镇江唐排骨

Ma Po Tofu (g) 🌶🌶🌶 **26**
sautéed tofu cubes, pork mince, Sichuan peppercorn oil, broad bean chilli sauce, garlic
麻婆豆腐

'Yu Xiang' Eggplant Claypot 🌶 **30**
braised eggplant, pork mince, spring onion, "Yu Xiang" sauce, served in claypot
鱼香茄子煲

Garlic Pork Ribs 🌶 **30**
crunchy pork ribs on the bones, marinated with fresh garlic, spring onion, fresh chilli
秘制蒜香骨

Kou Yuk **38**
slow braised pork belly then steamed with preserved mustard greens
梅菜扣肉

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Lamb (Wild Clover Lamb- Tasmania)
羊肉 （塔省）

Spicy Cumin Lamb Cutlets (4pcs) (g) **38**
marinated lamb cutlet, deep fried then wok tossed with cumin seed, capsicum, onions
孜然羊架

Lamb with Garlic Scapes (g) **34**
sautéed lamb shoulder, garlic scape, green and red chillies, garlic
蒜苔炒羊肩肉

Beef (Tasmania)
牛肉 （塔省）

Eye Fillet Black Pepper (300 grams) (g) **45**
wok seared black angus beef, wok tossed with fresh mushrooms, tomato puree, black pepper
黑椒小牛扒

Chilli Broth Eye Fillet (300 grams) **42**
wok seared eye fillets, enoki mushroom, bean sprout, fresh lettuce poached in Sichuan chilli broth
水煮牛柳

Cape Grim Short Rib **42**
slow braised then finished with chef's barbeque "Wei Lin" sauce
秘制牛仔骨

Beef Brisket **38**
double braised, white radish, fermented bean curd
萝卜焖牛腩

Eye Fillet Cubes with Savoury Donut **45**
wok seared, sautéed with capsicums, crispy fried dough and chef's barbeque "Wei Lin" sauce
老油条牛肉粒

Wagyu Beef (Marbling 5+, 250 grams) (g)
(Darling Downs, Southeast Queensland) **85**
wok seared sirloin cubes with spring onion, seasoned soy, Shao Xing Rice Wine
葱爆和牛

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Vegetarian
素菜

Kung Po Mushroom (g) **28**
stir fried king oyster mushroom, capsicum, peanut, Sichuan peppercorns, mild chilli
宫保鮮菇

Snake Bean (g) **24**
sautéed with garlic
蒜蓉四季豆

Gai Larn (g) **24**
stir fried Chinese broccoli with ginger or steamed with vegetarian oyster sauce
姜汁或蚝油芥兰

Crispy Vinaigrette Eggplant **24**
dark soy marinated eggplant, deep fried with aged vinegar
陈醋脆皮茄子

Trio of Mushrooms (g) **28**
shiitake, oyster, button mushrooms braised with vegetarian oyster sauce, bed of baby bok choy
三色菇扒小棠菜

Braised Tomago Tofu (g) **28**
braised tofu and wombok, shredded shiitake, sun-dried scallop
瑶柱菇丝扒豆腐

Three Delicacies **24**
braised trio of potatos, capsicum and eggplant, dark soy sauce
地三鮮

Assorted Seasonal Vegetable (g) **24**
stir fried broccoli, asparagus, bok choy, snow peas, shiitake, garlic
蒜蓉炒時蔬

Vegetarian Singapore Noodle (g) **26**
wok tossed rice vermicelli noodles, egg, capsicum, carrots, silky bean curd,
bean sprout, fragrant curry spiced
素星洲炒米粉

(Please engage with our staff for vegetarian banquet)
From $75pp (Min 2 persons, 8 dishes)

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Rice - Porridge
粥面饭类

Crab & Truffle Fried Rice ***38***
blue swimmer crab meat, egg yolk, snow peas, truffle pâté
黑松露蟹肉黄金炒饭

Shanghai Rice Claypot (g) ***20***
sautéed with diced aged ham and bok choy, served in claypot
上海菜饭

Kwan Ho Fried Rice (g) ***16 (S-小) / 22 (L-大)***
diced barbequed pork, Chinese sausage, seasonal vegetables, eggs
叉烧腊肠炒饭

Vegetarian Fried Rice (g) ***14 (S-小) / 18 (L-大)***
diced mushroom, corn, peas, carrot, seasonal vegetables, eggs
素炒饭

Shanghai Nian Gao (Sticky Rice Cake) (g) ***24***
sautéed rice cake, diced pork, mushroom, bok choy
上海年糕

Thousand year old egg and pork rice porridge ***18***
porridge with thousand-year-old eggs, diced pork, spring onion, preserved pickles, wonton pastry
皮蛋瘦肉粥

Crab rice porridge (g) ***28***
porridge, blue swimmer crab meat, ginger, spring onion, preserved pickles, wonton pastry
蟹肉粥

Steamed Jasmine Rice ***5 per person***
Jasmine rice
丝苗米饭(每位)

Savoury Chinese Dough ***5***
deep fried crispy Chinese donut, seasoned soy dipping
油条

Glutinous Rice Dumpling (Sweet) ***5***
glutinous rice dumpling, fermented glutinous rice wine, egg
酒酿小丸子

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Noodles
粥面饭类

Crab E-Fu Noodle ***38***
braised hand-made e-fu noodle, blue swimmer crab meat, chives, shiitakes
蟹肉干烧伊面

Singapore Noodle (g) ***28***
wok tossed rice vermicelli noodles, diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced, roasted sesame
星洲炒米粉

Black Angus Beef Ho Fun ***28***
stir fried rice fettuccine noodles, beef strips, garlic chives, bean sprouts, seasoned soya, roasted sesame
干炒牛河

Shanghai Noodle ***24***
stir fried hokkien noodle, sliced pork, seasonal vegetables
上海粗炒面

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Kwan Ho 'Classic' $85/PP

Vegetarian Spring Roll
wombok, shiitake, black fungus, carrots, sweet and sour sauce
素三丝春卷

Pork Belly Bun
braised pork belly, steamed bun, cucumber, hoi sin sauce
荷叶夹猪腩肉

Cumin Lamb Cutlet
marinated lamb cutlet, deep fried then wok tossed with cumin, capsicum, onion
孜然羊架

Sweet Sour Chicken
deep fried chicken fillets, and stir fried with capsicums, onion, sweet & sour sauce
生炒甜酸鸡

Shanghai Noodle
stir fried noodle, sliced pork, seasonal vegetables
上海粗炒面

Cape Grim Short Rib
braised short rib, chef's barbeque "Wei Lin" sauce
秘制牛仔骨

Assorted Seasonal Vegetable
stir fried broccoli, asparagus, bok choy, snow peas, shiitake, garlic
蒜蓉炒時蔬

Kwan Ho Fried Rice
diced barbequed pork, Chinese sausage, eggs
叉烧腊肠炒饭

Katsu Fried Ice Cream
ice cream katsu, peanut mousse, caramelized banana, chocolate sauce
日式炸雪糕

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Kwan Ho 'Premium' $125/PP

Shao Mai
steamed dumplings filled with prawn, bamboo, sun dried prawn roe
鲜虾烧卖

Truffle Mushroom Dumplings
steamed dumplings filled with fresh assorted mushrooms, truffle pâté
黑松露鲜菇饺

Canadian Sea Scallops
steamed with ginger and shallot, seasoned soya
姜葱蒸鲜带子

Salt & Pepper King Prawns
deep fried and then pan tossed with spicy salt, five spices, fresh chilli, spring onions
椒盐凤尾虾

Dry Braised Pink Ling
pan fried then braised with ginger, shallots, tomato puree, chilli,
fermented glutinous rice wine, e-fu noodles
干烧鲮鱼伊面底

Wagyu Beef (Marbling 5+)
wok seared sirloin cubes with spring onion, seasoned soy, Shao Xing Rice Wine
葱爆和牛

Snake Bean
sautéed snake bean, dried shrimp, garlic, chilli
开洋四季豆

Prawn Fried Rice
diced prawns, seasonal greens, eggs
鲜虾炒饭

Warm Chocolate Fondant
chocolate fondant, cardamom caramel, almond bracelet, taro ice cream
溶心朱古力配香芋椰子雪糕

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