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Supporting Pymont Cares

Blue Eye Dragon donates \$1 per dine-in cover to Pymont Cares Inc as our way to proudly support their contribution to our community.

www.pymontcares.org.au

HOME DELIVERY now available via
www.blueeyedragon.com.au

Our dishes are designed to be shared, and the dining experiences are much better this way.

We have put together a chef's banquet here for you. However, if you would like to design your own banquet, please simply select the dishes from the menus in the following pages!

Thank you for dining with us!

Muriel & Jade

Minimum 4 people

Chef's Banquet - 10 Courses \$55 / person

See next page for menu

D.I.Y. Banquet - 8 Courses \$52 /person

DIY 8-Course Banquet

Select any 4 entrees and 4 mains, served with Steamed Rice

D.I.Y Banquet - 10 Courses \$60 /person

DIY 10-Course Banquet

Select any 6 entrees and 4 mains, served with Steamed Rice

Chef's Banquet - 10 Courses \$55 / person

Entrée

Beef Pancake Rolls w' Shallots & Coriander

Crispy Chicken Bites w' Basil, Pepper & Chinese Five Spice

Steamed Pork Dumplings w' Chives, Ginger & Shallots

Prawn Spring Rolls w' House Plum Sauce

Salt & Pepper Soft Shell Crab

Steamed QLD Half Shell Scallops w' House Spicy XO Sauce

Main

Signature Diced Beef Eye Fillet in House Black Pepper Sauce

Chicken w' Dry Chilli, Peanuts & Shallots in Gong-Bao Sauce

Prawns in Jade's Bloody Plum Sauce

Steamed Wild Caught Barramundi Fillet in House Fish Sauce

Steamed Rice

Entrées

Entrée Tasting Plate for two 36

Beef Pancakes, Pork Dumplings, Prawn Dumplings,
Spring Rolls, Scallops

Beef Pancake Rolls w' Shallots & Coriander 16

Sliced Stewed Beef Shin w' Sesame Oil & Shallots 14

Sticky Beef Strips w' Chilli Plum Sauce & White Sesame 14 **New**

* Crispy Chicken Bites w' Basil, Pepper & Chinese Five Spice 14

Spicy Chicken Won-Tons w' House Chilli Sauce 14

*Sliced Tea Smoked Chicken 14

Bean Curd Pastry Roll w' Chicken, Water Chestnuts & Chinese Spice 15

Sliced Fried Pork Belly, Marinated in Garlic & Sweet Soy Sauce 16

Steamed / Pan Fried Pork Dumplings w' Ginger, Shallot & Chives 12 / 14

Steamed Prawn Dumplings w' Water Chestnuts & Chinese Celery 16

* Golden Fried Prawn Cutlets w' House Plum Sauce 14

Prawns & Yellow Chives Spring Rolls w' House Plum Sauce 16

Salt & Pepper Soft Shell Crab 18

Salt & Pepper Prawns w' Garlic, Shallots & Chilli 24

Lightly Battered Basa Fish Fillets w' Salt & Pepper 16

* Steamed QLD Half Shell Scallops w' House Spicy XO Sauce 20

Tofu Cubes Tossed w' Sweet Garlic Chili Sauce & Shallots 14

Vegetarian Spring Rolls w' House Plum Sauce 12

Triangle Samosa w' Mustard Green & Mushrooms 12

* Dishes can be Gluten Free, please speak to one of our staff

Mains

Traditional Slow Braised Pork Belly in Soy, Aniseed & Garlic 26

Marinated Pork Belly Slices Stir Fried w' Firm Tofu & Chilli 26

* Shredded Pork Cheek Stir Fried w' Soy, Shallots & Chilli 36

Signature Diced Beef Eye Fillet in House Black Pepper Sauce 36

Shredded Beef w' Vegetable in Taiwanese BBQ Sauce 26

*Chicken / Beef Stir Fried w' Ginger & Shallots 26 / 26

Chicken / Prawns w' Dry Chilli & Peanuts in Gong-Bao Sauce 26 / 32

*Chicken / *Prawns & Vegetables in Garlic Chilli Sauce 26 / 32

Sizzling Chicken w' Basil in San-Bei Sauce 28

Prawns in Jade's Bloody Plum Sauce 32

* Prawns w' Ginger, Vegetables and Cashew Nuts 36

* Prawns w' Vegetables in Spicy House XO Sauce 38

* Prawn Omelette 32

Steamed Wild Caught Barramundi Fillet w' House Fish Sauce 32-40

Ling Fish Stir Fried w' Shredded Ginger, Shallots & Soy 28

Chicken / Ling Fish in House Sweet & Sour Sauce 26 / 28

* Spicy Ma-Po Tofu w' Minced Pork & Szechuan Pepper 26

* Chinese Cabbage Stir Fried w' Garlic & Bacon 20

* Fried Rice w' Chicken / Bacon / Prawn 24 / 24 / 32

D.I.Y. Banquet - for Party of 4 or more guests

8-Course Banquet \$52 / person (any 4 entrees' and 4 mains)

10-Course Banquet \$60 / person (any 6 entrees' and 4 mains)

Vegan / Vegetarian

Entrée

- Shallot Pancakes 8
- Tofu Cubes Tossed w' Sweet Garlic Chili Sauce & Shallots 14
- Vegetarian Spring Rolls w' House Plum Sauce 12
- Triangle Samosa w' Mustard Green & Mushrooms 12

Mains

- Sizzling Tofu w' Basil in San-Bei Sauce 24
- Spicy Vegetarian Ma-Po Tofu w' Szechuan Pepper 26
- * Steamed Chinese Green with Fried Red Shallots 16
- * Stir Fried Mix Vegetable w' Ginger Shallot 18
- * Chinese Turnip Omelette 20
- * Chinese Cabbage Stir Fried w' Fried Egg Strips 20

Noodles / Rice

- Vegetarian Dry Tossed Noodle w' Garlic 18
- Vegetable & Egg Fried Rice 24

DESSERT

- Movenpick Ice Cream Trio 16
(Caramel, Chocolate, Maple walnut)
- Sticky Rice w' Rice Wine, Wolfberries, Ground Peanuts & Coriander 10
- Sweet Red Bean w' Vanilla Ice Cream 10
- Sticky Rice Cakes (Mochi) w' Sweet Ground Peanuts in Ginger Syrup 10
- Affogato / w' Liqueur 10 / 18
- Tea | Coffee 5
- Taiwanese High Mountain Tea (Chinese Tea) 3 / pp (Min. \$6)
- Competition Graded Oolong Tea 14 / Pot

Take Away

10% off for take away orders (Excluding Frozen Food)

Frozen Dumplings

Pork Dumplings \$33/kg Prawn Dumplings \$50/kg

Credit Card guarantee is required for 8+ guests

Prices are subject to change without prior notice. One Bill Per Table
Credit Processing fee applies for all card payments, no fee for EFTPOS and Cash