

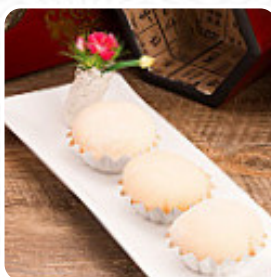


Secret Kitchen Chinatown Menu

<https://menulist.menu>

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The **menu of Secret Kitchen Chinatown** from Melbourne includes **582** menus. On average, menus or drinks on the menu cost about A\$149. The categories can be viewed on the menu below. What [User](#) likes about Secret Kitchen Chinatown:

We were looking for a restaurant in Chinatown after a show and found this before we got to Chinatown, (just across the road).Very large and clean with good service. Had chicken and sweet corn soup each at @\$10. One main at about \$30 , some rice, two beers and a coke for a total of \$96. Yes it was expensive but we just wanted to enjoy the meal and the service as very good.You can spend less in Chinatown proper but if... [read more](#).

When the weather conditions is good you can also eat and drink outside, And into the accessible rooms also come clientele with wheelchairs or physical limitations. What [User](#) doesn't like about Secret Kitchen Chinatown:

My husband and i went for a nice friday night dinner together . After being seated we had to wait some time before any one came near us again to bring Menu's . We finally got the drinks Menu and waited ages again to order a bottle of wine. We finally got someone to take our food order but in doing so asked questions re the Menu and the waiting staff had very little idea about the Menu and had to get other staff it as... [read more](#). An additional service offered by the establishment is the catering service for visitors, At the bar, you can relax with a [freshly tapped beer](#) or other alcoholic and non-alcoholic drinks. It should not be forgotten that there is a large variety of *coffee and tea specialties* in this restaurant, Many guests are especially looking forward to the versatile, tasty Chinese cuisine.

Secret Kitchen Chinatown Menu



Non alcoholic drinks

ACQUA PANNA STILL

Ura Maki

MIDORI

Main courses

CRAB

Lunch menu

DURIAN PUDDING A\$13

Side dishes

SEASONAL VEGETABLES

A la carte

SWEET BEAN CURD A\$8

Extra

LOBSTER IN STEAMED EGG WHITE

Vegetarian

SALT PEPPER BEANCURD A\$28

Weine

JIM BEAM

Cocktails ohne Alkohol

VIRGIN MOJITO A\$14

Chef's specialties

SZECHUAN SPICY FISH FILLET* A\$43

Margaritas

BLUEBERRY MARGARITA A\$20

Pizza - Small á 22cm

MALIBU

Lunch Special

STEAMED FISH WITH BLACK BEAN SAUCE

Schwarze Tees

EARL GREY A\$5

Ribs

DRY

Rum

BUNDABERG UP

Pizza - Klein Ø 22cm

BELVEDERE

Wodka

ABSOLUTE

Vodka

GREY GOOSE

Whiskey

COINTREAU

Water

SAN PELLEGRINO SPARKLING

Secret Kitchen Chinatown Menu



Dimsum

PAN-FRIED RADISH CAKE A\$8

VIP Drinks

BOMBAY SAPPHIRE

Pizza - Small Ø 24 cm

SIERRA

Pork

SWEET SOUR PORK A\$34

Weekend Special

BBQ DUCK KOREAN STYLE

Pizza vegetarisch klein Ø 28cm

JASMINE

Brandy

HENNESSY PARADIS

Beverages

GRAND MARNIER

Buns

BAKED BBQ PORK BUN A\$9

Rice & Noodles

FRIED E-FU NOODLES A\$25

Breads & Rice

SPECIAL FRIED RICE A\$28

Beverage

ICED COFFEE WITH ICE CREAM A\$5

Breakfast Menu

ENGLISH BREAKFAST A\$5

Steamed

STEAMED BEEF BALLS A\$8

Entree

STEAMED SIU MAI WITH TOBIKO A\$9

Congee

PORK CENTURY EGG CONGEE A\$9

Alcoholic Beverages

AMARETTO

Pies

MINI EGG TART A\$9

Beer & Cider

COOPERS PALE ALE A\$10

Modifiers

STEAMED WITH BLACK BEAN SAUCE

Popular Items

PURPLE DREAM A\$15

Secret Kitchen Chinatown Menu



Something Sweet

MANGO MOCHI A\$11

Add a Little Sparkle

PIMM'S

Sparkling

NV PAUL LOUIS BLANC DE BLANCS,
LOIRE VALLEY FRANCE

Sauvignon Blanc

2019 DOG POINT, MARLBOROUGH NZ

Teas

CHAMOMILE A\$5

Imported Bottles

HEINEKEN, HOLLAND A\$12

Irish Whiskey

JAMESON IRISH

Martinis

FRENCH COSMOPOLITAN A\$18

Beers on Tap

PERONI NASTRO AZZURRO, ITALY A\$12

Add-On

SK ROASTED DUCK (HALF)

Brandies

REMY MARTIN XO

Water & Tea

TIE GUAN YIN

Liqueur

GALLIANO VANILLA SAMBUCA

Bottles of Wine & Water

BOTTLE OF WINE

PINOT GRIS

2014 ESCARPMENT,
MARTINBOROUGH NZ A\$88

Hot Drink

HOT CHOCOLATE A\$5

Dumpling

VEGETARIAN DUMPLING A\$9

Scotch

JOHNNIE WALKER BLUE LABEL

House

AKROPOLIS OUZO

4th Course

SUCKLING PIG

Imported and Craft Bottles

CORONA, MEXICO A\$13

Abalone & Dried Seafood

BRAISED SOUTH AFRICAN ABALONE

Secret Kitchen Chinatown Menu



Bubbles by the Glass

NV MOËT CHANDON BRUT
IMPÉRIAL, EPERNAY FRANCE A\$128

Popular Drinks

BLUE LONG ISLAND ICED TEA A\$28

Barbecue Items

ROAST PORK

Pan and Deep Fried

CRISPY PRAWN SPRING ROLL A\$13

Dim Sum and Dumpling

SPINACH PRAWN DUMPLING A\$9

Popular

STEAMED RICE ROLL WITH BBQ
PORK A\$11

Blended Malt Scotch

JOHNNIE WALKER BLACK LABEL 12YR

From the Earth

CHINESE BROCCOLI WITH
OYSTER SAUCE A\$16

Dim Sum - Salty

STEAMED CHICKEN FEET WITH
BLACK BEAN SAUCE A\$9

All Day Combination Platters

SZECHUAN SPICY BEEF* A\$38

Cantonese BBQ

HONEY GLAZED BBQ PORK A\$35

Premium Loose Leaf Teas

DRAGON PEARL JASMINE

Tea Pot

CHRYSANTHEMUM

Chinese Liquor

WULIANGYE 52 A\$368

Condiments and Sauces

PRAWNS

Fryer

DURIAN PUFF A\$13

蒸包類

STEAMED CANTONESE SPONGE
CAKE A\$9

Gestoomd

CHICKEN SIU MAI A\$9

BBQ and Roasted

MACAU STYLE ROASTED PORK

Australian Beers

VICTORIA BITTER A\$9

Secret Kitchen Chinatown Menu



Pinot Gris & Pinot Grigio

2020 PROTERO PINOTS PINOT GRIGIO,
PINOT NOIR BLEND, ADELAIDE HILLS SA

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Amaro / Liqueur

OUZO 12YR

Rose & Moscato

2020 MAISON SAINT AIX ROSÉ,
PROVENCE FRANCE

Pupu Platter Style Appetizers

SCALLOP SIU MAI A\$13

Tequila Selections

JOSE CUERVO SILVER

Selection of Teas and Infusions

IRON BUDDHA OOLONG

Beer & Cider - Bottle

ASAHI BLACK, JAPAN A\$15

Single Malt

GLENFIDDICH 12YRS

Lobster in 2-Ways

LOBSTER IN STEAMED EGG WHITE*

SK Premium Chinese Tea Selection

MILLENNIA BRICK PUER

Extras & Side Dishes

STEAMED JASMINE RICE

Hand-Crafted Classic Cocktails

WARD 8 A\$20

These types of dishes are being served

SOUP

Soups

CRAB MEAT SWEET CORN SOUP

CHICKEN SWEET CORN SOUP

Seafood

STEAMED LOBSTER WITH GARLIC

SAUTÉED LOBSTER WITH BLACK
TRUFFLE

Drinks

SHORT BLACK A\$5

DRINKS

Secret Kitchen Chinatown Menu



Appetizer

PICKLED RADISH IN SHANXI VINEGAR

BLACK FUNGUS IN SWEET VINEGAR

Soft drinks

ORANGE JUICE

COCA-COLA

Tapas

DEEP FRIED WHITE BAIT A\$18

SALT PEPPER CALAMARI A\$38

Beer

TSING TAO, CHINA A\$12

ASAHI SUPER DRY, JAPAN A\$13

Cider

MT DUNEED APPLE CIDER VIC, AUSTRALIA A\$10

LYCHEE GOLD NSW, AUSTRALIA A\$12

Whisky

CHIVAS REGAL 12YR

CHIVAS REGAL 18YR

Gin

GORDONS

HENDRICK'S

Juice

ORGANIC CLOUDY APPLE A\$7

ORGANIC WILD POMEGRANATE A\$7

Champagne & Sparkling

NV BALGOWNIE ESTATE PREMIUM CUVÉE BRUT, MAIDEN GULLY VIC

NV VAL D'OCA TREVISO EXTRA DRY PROSECCO, VENETO ITALY

Sake

CHIYOMUSUBI JUNMAI GINJO

DASSAI 45 JUNMAI DARGINJO

Cognac

COURVOISIER VS

HENNESSY VSOP

Brandy & Cognac

COURVOISIER XO

HENNESSY XO

Liquor

PATRÓN SILVER

CANADIAN CLUB

Cognac & Armagnac

MARTELL CORDON BLEU

RÉMY MARTIN 'LOUIS XIII '

White Burgundy

2015 BOUCHARD PERE FILS MEURSAULT LES CLOUS, COTE DE BEAUNE A\$148

2012 DOMAINE BOUCHAUD P'ERE ET FILS PREMIUM CRU BEAUNE DU CHATEAU, CÔTE DE BEAUNE A\$168

Secret Kitchen Chinatown Menu



Chablis

2019 DOMAINE LOUIS MICHEL
FILS CHABLIS, CHABLIS A\$108

2018 DOMAINE JEAN DAUVISSAT
PÈRE FILS 'PREMIER CRU ' COTE A\$138
DE LECHER CHABLIS, CHABLIS

Australian Beer

CROWN LAGER A\$10

CASCADE PREMIUM LIGHT A\$9

Whisky, Whiskey & Bourbon

GLENMORANGIE SINGLE MALT 12YRS

LAGAVULIN SINGLE MALT 16YRS

The Secret Indulgence Set

HAND PICKED SHARK'S FIN

SLOW BRAISED WHOLE AUSTRALIAN
GREEN LIP ABALONE

Sweet Bordeaux

2006 CHATEAU GUIRAUD, SAUTERNES

2004 CHATEAU D'YQUEM, SAUTERNES

Alsace / Beaujolais

2018 CHATEAU GRANGE
COCHARD MORGON VIEILLES A\$50
VIGNES, MORGON

2018 DOMAINE METRAT FLEURIE
'LA ROILETTE ' VIEILLES VIGNES, A\$62
FLEURIE

Appetizers

FRIED PORK DUMPLING A\$8

PAN-FRIED PORK DUMPLING A\$9

LOBSTER SASHIMI

Cocktails

MOJITO A\$18

LYCHEE MARTINI A\$20

NEGRONI A\$24

Tea

SNOW CHRYSANTHEMUM

PUER

OOLONG

Bourbon

MAKER'S MARK

WILD TURKEY 'RARE BREED '

WILD TURKEY KENTUCKY

Dessert Wine

2014 FROGMORE CREEK ICED
RIESLING, COAL RIVER VALLEY TAS

2016 DE BORTOLLI NOBLE ONE
BOTRYTIS SEMILLON, RIVERINA NSW

2010 DE BORTOLLI NOBLE ONE
BOTRYTIS SEMILLON, RIVERINA NSW

Liqueurs

TIA MARIA

GALLIANO WHITE SAMBUCA

GALLIANO BLACK SAMBUCA

Alsace

2015 MAISON TRIMBACH
RIESLING, ALSACE A\$46

Secret Kitchen Chinatown Menu



2014 DOMAINE KIENTZLET PINOT
GRIS, ALSACE A\$55

2019 JEAN-LUC MADER
ROSACKER RIESLING GRAND
CRU, ALSACE A\$99

Red Burgundy

2015 DOMAINE COLLOTTE
MARSANNAY 'CHAMPSALOMON'
MARSANNAY A\$88

2017 DOMAINE JEAN TARDY
GEVREY-CHAMBERTIN VIEILLES
VIGNES 'CHAMPERRIER'
BURGUNDY A\$225

2012 DOMAINE BERNARD
DUGAT-PY CHARMES
CHAMBERTIN GRAND CRU, CÔTE
DE NUITS A\$748

Pinot Gris / Pinot Grigio

2020 THE OTHER WINE CO PINOT
GRIS, ADELAIDE HILLS SA A\$45

2019 BABICH BLACK LABEL
PINOT GRIS, MARLBOROUGH NZ A\$47

2016 LIVON COLLIO PINOT
GRIGIO, AGRICOLA ITALY A\$88

Popular Dim Sum

CRISPY GARLIC PRAWN SPRING
ROLL A\$13

STIR-FRIED WHITE RADISH CAKE IN
XO SAUCE A\$9

SCALLOPS SIU MAI A\$13

Cabernet Sauvignon, Shiraz & Blend

2019 PAXTON 'QUANGONG FARM'
SHIRAZ, MCLAREN VALE SA

2019 PENLEY ESTATE PHOENIX
CABERNET SAUVIGNON, COONAWARRA
SA

2016 HAAN ESTATE MERLOT/CABERNET
FRANC, BAROSSA VALLEY SA

Mocktail

CRANBERRY GINGER FIZZ A\$12

GO FOR GOLD A\$12

MINTERMELON A\$15

HELLO POM POM A\$15

Merlot

2018 IRVINE ESTATE, EDEN
VALLEY SA A\$50

2014 KATNOOK ESTATE,
COONAWARRA SA A\$68

2006 KATNOOK ESTATE,
COONAWARRA SA A\$88

2013 GIANT STEPS SEXTON
VINEYARD, YARRA VALLEY VIC A\$85

Rhone

2017 DOMAINE SAINT-DAMIEN
GIGONDAS (GRENACHE, SYRAH,
MOURVEDRE) SOUTH RHONE A\$83

2015 DOMAINE GILLES ROBIN
CROZES-HERMITAGE 'ALBERIC
BOUVET' (SYRAH) NORTH RHONE A\$88

2013 DOMAINE LA BARROCHE
CHATEAUNEUF-DU-PAPE
(GRENACHE, SYRAH,
MOURVEDRE) SOUTH RHONE A\$168

2011 DOMAINE JEAN LOUIS
CHAVE HERMITAGE ROUGE
(SYRAH) NORTHERN RHONE A\$537

Secret Kitchen Chinatown Menu



Moscato

2018 LITTLE MISS COLLETT MOSCATO,
MCLAREN VALE SA

2016 COFIELD MOSCATO, WAHGUNYAH
VIC

2018 LT VESPA MOSCATO, KING VALLEY
VIC

2019 MT DUNED ESTATE MOSCATO,
YARRA VALLEY VIC

Uncategorized

SIGNATURE DIM SUM PLATTER A\$18

YAMAZAKI JAPAN

STEAMED PORK RIBS WITH
BLACK BEAN SAUCE A\$11

SUPREME SOY SAUCE FRIED
NOODLES A\$16

Spirits

SMIRNOFF RED

HAVANA CLUB

JACK DANIELS

KAHLUA

FRANGELICO

Loire Valley

2016 MONMOUSSEAU TOURAINE
SAUVIGNON BLANC, LOIRE VALLEY A\$42

2016 DOMAINE PICHOT VOUVRAY
SEC 'COTEAU DE LA BICHE ' A\$58
LOIRE VALLEY

2013 DOMAINE DES BAUMARD
SAVENNIERES 'CLOS SAINT YVES ' A\$68
' LOIRE VALLEY

2016 PASCAL NICOLAS REVERDY
SANCERRE, LOIRE VALLEY A\$82

2017 DOMAINE CHRISTIAN
SALMON SANCERRE AC LOIRE VALLEY A\$88

Bordeaux

2015 CHATEAU LABEGORCE, MARGAUX

2006 CHATEAU L'EVANGILE,
POMEROL A\$539

1989 CHATEAU COS D'ESTOUNEL
2ME GCC 1855 SAINT ESTÈPHE A\$998

2005 CHATEAU MOUTON
ROTHSCHILD 1ER GCC 1885 A\$1.998
PAUILLAC

1982 CHATEAU LEOVILLE
LASCASES 2ME GCC 1855 A\$2.298
SAINT JULIEN

Fortified Wine

NV QUINTA DO NOVAL TAWNY PORT,
DOURO PORTUGAL

MCWILLIAM'S HANWOOD ESTATE PORT,
RIVERINA NSW

PENFOLDS GRANDFATHER TAWNY
PORT, BAROSSA VALLEY SA

CAMPBELLS RUTHERGLEN MUSCAT,
RUTHERGLEN VIC

CAMPBELLS RUTHERGLEN TOPAQUES,
RUTHERGLEN VIC

Coffee

ESPRESSO MARTINI A\$24

CAPPUCCINO A\$5

FLAT WHITE COFFEE A\$5

LONG BLACK A\$5

MOCHA A\$8

CAFE LATTE A\$5

Secret Kitchen Chinatown Menu



Steamed Rice Roll

STEAMED PLAIN RICE ROLL	A\$9
STEAMED RICE WITH BEEF CORIANDER	A\$11
STEAMED RICE ROLL WITH FRESH PRAWN	A\$13
STEAMED RICE ROLL WITH CHINESE DONUT	A\$16
STEAMED RED RICE CRISPY PRAWN RICE ROLL	A\$18
STEAMED RICE ROLL WITH SCALLOP BLACK TRUFFLE	A\$18

Other White Varietals & Blends

2017 MASSENA 'THE SURLY MUSE' (VIOGNIER, ROUSSANE) BAROSSA VALLEY SA	A\$46
2017 TENUTA DI CORTE GIACOBBE SOAVE, VENETO ITALY	A\$53
2015 EL PORVENIR LABORUM TORRENTES, SALTA ARGENTINA	A\$69
2012 VALDESIL GODELLO, VALDEORRAS SPAIN	A\$70
2017 THE COLDSTREAM GUARD VIOGNIER, YARRA VALLEY VIC	A\$70
2012 BERNABELEVA CANTOCUERDAS ALBILLO, MADRID SPAIN	A\$72

Dessert

MANGO PUDDING	A\$9
GREEN TEA WITH OSMANTHUS CAKE	A\$9
STEAMED HONEY-COMBED SPONGE CAKE	A\$9
DEEP FRIED DURIAN PUFF	
BANANA FRITTER WITH ICE CREAM	A\$14

PINEAPPLE FRITTER WITH ICE CREAM	A\$14
DEEP FRIED ICE CREAM	A\$15

Dim Sum

ABALONE SIU MAI	A\$13
STEAMED SHANGHAI PORK DUMPLING	A\$9
STEAMED BEEF TENDON	A\$11
HONEY BBQ PORK BUN	A\$9
STEAMED CUSTARD BUN	A\$11
SALTED EGG YOLK CUSTARD BUN	A\$11
STEAMED PORK PRAWN DUMPLING	

Soup

PORK BROTH WITH DRIED SCALLOP AND CORDYSEP FLOWERS	
PORK BROTH WITH HIMEMATSUTAKE MUSHROOM TRUFFLE	
GINSENG QUAIL SOUP	
SEAFOOD HOT SOUR SOUP WITH MUNG BEAN NOODLES	
DRIED SCALLOP SEAFOOD TOFU SOUP	
SEAWEED TOFU SOUP	
SWEET CORN SOUP	

Cocktail

SK GOLD	A\$16
MALIBU SEA BREEZE	A\$18
SK CRUSH	A\$18
CUTE CUTE GINNY	A\$18
PIMM'S SLUSHIE	A\$18
SK PLUM MARTINI	A\$20
JIANGSHI CHINESE VAMPIRE	A\$26

Secret Kitchen Chinatown Menu



Other Specialties

CRISPY HONEY TARO CRESCENTS	A\$9
BBQ ROAST PORK PUFF	A\$9
CRISPY TARO JULIENNE SPRING ROLL	A\$9
XO SAUCE FRIED RADISH CAKE	A\$9
FRIED BEANCURD ROLL WITH PRAWN	A\$13
BEEF OFFALS RADISH	A\$13
DEEP FRIED CALAMARI TENTACLE	A\$18

Other Red Varietals And Blends

2015 FERMOY ESTATE CABERNET SAUVIGNON, MERLOT, MARGARET RIVER WA	A\$44
2016 WIGNALLS ESTATE CABERNET, MERLOT, ALBANY WA	A\$45
2018 II PALAZZO DOCG CHIANTI TOSCANA, TUSCANY, ITALY	
2016 II PALAZZO DOCG CHIANTI TOSCANA, TUSCANY, ITALY	A\$50
2015 WILD DUCK YELLOW HAMMER HILL SHIRAZ MALBEC, CABERNET SAUVIGNON, HEATHCOTE VIC	A\$60
2015 CLOS SAINT JEAN CHATEAUNEUF DU PAPE, RHONE FRANCE	A\$120
2013 LEVANTINE HILL SAMANTHA'S PADDOCK MELANGE TRADITIONAL CABERNET MERLOT, YARRA VALLEY VIC	A\$228

Henschke from the Cellar

2012 HENSCHKE CYRIL CABERNET SAUVIGNON, EDEN VALLEY SA	A\$275
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2015 HENSCHKE TAPPA PASS SHIRAZ, EDEN VALLEY SA	A\$198
2016 HENSCHKE TAPPA PASS SHIRAZ, EDEN VALLEY SA	A\$200
2002 HENSCHKE HILL OF GRACE SHIRAZ, EDEN VALLEY SA	A\$1.438
2012 HENSCHKE HILL OF GRACE SHIRAZ, EDEN VALLEY SA	A\$1.448
2001 HENSCHKE HILL OF GRACE SHIRAZ, EDEN VALLEY SA	A\$1.448
1995 HENSCHKE HILL OF GRACE SHIRAZ, EDEN VALLEY SA	A\$1.548

Sauvignon Blanc / Semillon

2019 GREENACRES SAUVIGNON BLANC, MARLBOROUGH NZ	A\$48
2021 ROCHFORD LATITUDE SAUVIGNON BLANC, YARRA VALLEY VIC	A\$49
2020 BABICH BLACK LABEL SAUVIGNON BLANC, MARLBOROUGH NZ	A\$50
2020 SHAW SMITH SAUVIGNON BLANC, ADELAIDE HILLS SA	A\$65
2017 LEVANTINE HILL SAUVIGNON BLANC SEMILLON, YARRA VALLEY VIC	A\$66
2016 STONEY VINEYARD SAUVIGNON BLANC, COAL RIVER VALLEY TAS	A\$68
2020 SORRENBERG INKERMAN ROAD SEMILLON, BEECHWORTH VIC	A\$70
2019 CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH NZ	A\$79

Alcoholic Drinks

APEROL SPRITZ	A\$16
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Secret Kitchen Chinatown Menu



CAMPARI

PERNOD

BIANCO

ROSSO

TANQUERAY

BACARDI WHITE

JOHNNIE WALKER RED LABEL

SOUTHERN COMFORT

Chinese Spirits

LUZHOU LAOJIAO TEQU 52 A\$198

KWEICHOU MOUTAI 53 A\$548

KWEICHOU MOUTAI 15 Y.O 53 A\$2.288

KWEICHOU MOUTAI 30 Y.O 53 A\$3.898

GUOJIAO 1573, 52 A\$318

FORTY NINE UNION MASTER 53 A\$328

SHUI JING FANG THE WELLBAY 52 A\$348

SHUI JING FANG THE WELLBAY 61 A\$528

DIAO YU TAI 53 A\$628

Sparkling Rosé/Rosé

PARACOMBE A TRIO OF PINOT SPARKLING ROSÉ, ADELAIDE HILL SA A\$42

SALATIN PROSECCO ROSE D.O.C BRUT, TREVISO ITALY A\$44

2018 MT DUNEED ESTATE PINOT NOIR ROSÉ, YARRA VALLEY VIC A\$33

2018 LEVANTINE HILL CABERNET SAUVIGNON ROSÉ, YARRA VALLEY VIC A\$60

2018 INCYGNES GRENACHE ROSÉ, BAROSSA VALLEY SA A\$38

2020 TURKEY FLAT GRENACHE, SHIRAZ, CABERNET, DOLCETTO ROSÉ, BAROSSA VALLEY SA A\$48

2018 CAKE WINE PINOT GRENACHE ROSÉ, ADELAIDE HILL SA A\$45

2020 CRAGGY RANGE GIMBLETT GRAVELS VINEYARDS TEMPRANILLO SYRAH ROSÉ, HAWKES BAY NZ A\$48

2013 MARQUÉS DEL ATRIAL ROSADO GRENACHE, RIOJA SPAIN A\$42

Cabernet Sauvignon

2017 MT DUNEED ESTATE, YARRA VALLEY VIC A\$38

2013 RED EDGE, HEATHCOTE VIC A\$50

2016 SWINGS ROUNDABOUTS, MARGARET RIVER WA A\$56

2016 FRASER GALLOP PARTERRE MARGARET RIVER WA A\$60

2015 KATNOOK ESTATE, COONAWARRA SA A\$72

2015 BALGOWIE ESTATE, MAIDEN GULLY VIC A\$80

2013 CLARENDON HILL BROOKMAN, MCLAREN VALE SA A\$99

2012 WILD DUCK CREEK ESTATE ALAN CABERNET, HEATHCOTE VIC A\$138

2008 DOMAINE A, COAL RIVER VALLEY TAS A\$180

2013 KATNOOK ODYSSEY, COONAWARRA SA A\$188

Cooking Styles

SAUTÉED ABALONE IN SPICY SEAFOOD X.O SAUCE*

STIR-FRIED ABALONE WITH SHALLOT*

Secret Kitchen Chinatown Menu



ABALONE SERVED WITH GOJI BERRIES
LONGAN IN PORK BROTH*

STEAMED WITH GINGER SCALLION
SAUCE*

STEAMED WITH FRESH FRIED GARLIC*

STEAMED WITH SPICY SEAFOOD X.O
SAUCE*

STIR-FRIED LOBSTER IN GINGER
SCALLION SAUCE

STIR-FRIED LOBSTER IN GARLIC
BUTTER SAUCE

SINGAPORE STYLE CHILLI

SPICY SEAFOOD X.O SAUCE

PAN-SEARED WITH DUCK YOLK

Riesling

2021 CRAWFORD RIVER YOUNG WINES,
HENTY VIC

2021 LEEUWIN ESTATE ART SERIES,
MARGARET RIVER WA

2019 TIM MCNEIL, CLARE VALLEY
SA A\$40

2020 GOOD CATHOLIC GIRL
TERESA, CLARE VALLEY SA A\$45

2020 POONAWATTA (LIMITED
EDITION) EDEN VALLEY SA A\$47

2016 PROVENANCE THE
GRIESLING, GEELONG VIC A\$48

2018 KATE HILL, DERWENT COAL
RIVER VALLEY TAS A\$50

2013 BELLARMINE (HALF DRY)
PEMBERTON WA A\$52

2018 TIM MCNEIL RESERVE
WATERVALE, CLARE VALLEY SA A\$53

2014 REICHSGRAF VON
KESSELSTATT WILTINGER
TROCKEN (DRY) MOSEL
GERMANY A\$58

2016 FRITZ HAAG, MOSEL
GERMANY A\$60

2019 PETALUMA HANLIN HILL,
CLARE VALLEY SA

A\$62

Signature Cooking Styles

STEAMED CRAB WITH GLUTINOUS RICE
IN LOTUS LEAVES

SAUTÉED CRAB WITH BLACK TRUFFLE
PASTE*

SAUTÉED CRAB IN FOIE GRAS SAUCE

STEAMED CRAB WITH EGG WHITE
MUNG BEAN NOODLES IN CHINESE RICE
WINE*

CHILLI BLACK BEAN WITH VERMICELLI
CLAYPOT

SAUTÉED LOBSTER WITH BLACK
TRUFFLE PASTE*

SAUTÉED LOBSTER IN FOIE GRAS
SAUCE

LOBSTER SASHIMI*

FISH IN CHINESE HERBS SPICES OIL
BATH*

HAKKA STYLE PEPPER BAKED FISH*

SLICED FISH IN SPICY PICKLED
CABBAGE SOUP*

TWO WAYS: STIR FRIED SALT PEPPER
OR GARLIC STEW

Dishes are prepared with



WATERMELON

PEPPERMINT

BEEF

A\$5

CHICKEN

CORN

VEGETABLES

GARLIC

DUCK

RED SNAPPER

Secret Kitchen Chinatown Menu



SEAFOOD

EGG

ONIONS

Sparkling/Champagne

MT DUNEED ESTATE SPARKLING,
YEA VALLEY VIC A\$38

CHANDON SPARKING BRUT,
MACEDON RANGES VIC A\$60

2018 PARACOMBE PINOT NOIR
CHARDONNAY, ADELAIDE HILLS
SA A\$50

2018 COL VETORAZ PROSECCO,
TREVISO ITALY A\$58

2017 SALATIN PROSECCO
SUPERIOIRE D.O.C.G VINTAGE
BRUT, TREVISO ITALY A\$68

NV VEUVE AMBAL VIN MOVSSEUX
BLANC DE BLANCS, BURGUNDY
FRANCE A\$46

NV VEUVE CLICQUOT BRUT
YELLOW LABEL, REIMS FRANCE A\$148

NV BOLLINGER SPECIAL CUVÉE
BRUT, AY FRANCE A\$150

NV GOSSET GRANDE RESERVE,
AY FRANCE A\$170

NV BILLECART SALMON BRUT
RESERVE, AY FRANCE A\$180

2009 MOET CHANDON BRUT
GRAND VINTAGE, EPERNAY
FRANCE A\$228

2008 VEUVE CLICQUOT BRUT
VINTAGE, REIMS FRANCE A\$248

2012 LOUIS ROEDERER CRISTAL
BRUT, REIMS FRANCE A\$580

Chardonnay

2019 ROB DOLAN BLACK LABEL, YARRA
VALLEY VIC

2020 KANGARILLA ROAD,
ADELAIDE HILLS SA A\$42

2016 MERMERUS, BELLARINE
PENINSULA VIC A\$45

2021 CREDARO KINSHIP,
MARGARET RIVER SA A\$49

2017 CLARENCE HOUSE,
CAMBRIDGE TAS A\$53

2017 CRAIGLEE, SUNBURY VIC A\$66

2019 MINISTRY OF CLOUDS,
DERWENT RIVER TAS A\$79

2019 YABBY LAKE SINGLE
VINEYARD, MORNINGTON
PENINSULA VIC A\$80

2015 ELGEE PARK FAMILY
RESERVE, MORNINGTON
PENINSULA VIC A\$82

2017 BANNOCKBURN, GEELONG
VIC A\$86

2017 PETALUMA, ADELAIDE HILLS
SA A\$90

2016 TOOLANGI 'PAULS LANE ',
YARRA VALLEY VIC A\$91

2017 SHAW SMITH M3 ADELAIDE
HILLS SA A\$98

2015 BASS PHILLIP ESTATE,
GIPPSLAND VIC A\$115

2015 BANNOCKBURN SRH
GEELONG VIC A\$136

Steamed Dim Sum

ASSORTED SEAFOOD DUMPLING
SOUP A\$22

SK KING PRAWN DUMPLING A\$11

BLACK TRUFFLE PRAWN
DUMPLING A\$13

BLACK TRUFFLE SIU MAI A\$13

JAPANESE SCALLOP DUMPLING A\$11

PRAWNS CHIVES DUMPLING A\$9

Secret Kitchen Chinatown Menu



STEAMED SHARK FIN DUMPLING	A\$11
STEAMED PRAWNS WITH GINGER SHALLOT	A\$11
HOT SPICY SIU MAI	A\$9
STEAMED BABY BEEF RIBS WITH BLACK PEPPER SAUCE	A\$13
BEANCURD ROLLS WITH OYSTER SAUCE	A\$9
STEAMED BEEF TRIPE WITH GINGER SCALLION	A\$9
STEAMED BEEF TRIPE WITH SATAY SAUCE	A\$9
STEAMED SAVOURY GLUTINOUS RICE WITH CHICKEN	A\$9
STEAMED GOLDEN CHEESE LAVA BUN	A\$13

Pinot Noir

2021 SCORPO NOIRIEN MORNINGTON PENINSULAR VIC	
2018 MT DUNEED ESTATE, YARRA VALLEY VIC	A\$45
2017 PROVENANCE, GOLDEN PLAINS VIC	A\$48
2017 THE COLDSTREAM GUARD, YARRA VALLEY VIC	A\$54
2019 RABBIT RANCH, CENTRAL OTAGO NZ	A\$58
2018 MERMERUS, BELLARINE PENINSULA VIC	A\$60
2019 MAUDE WINES, CENTRAL OTAGO NZ	A\$62
2018 BAILLIEU 'LIMITED ', MORNINGTON PENINSULA VIC	A\$69
2018 JANE EYRE, MORNINGTON PENINSULA VIC	A\$76
2016 CLARENCE HOUSE ESTATE RESERVE, CAMBRIDGE TAS	A\$80
2016 ELGEE PARK, MORNINGTON PENINSULA VIC	A\$82

2013 PRESSING MATTERS, COAL RIVER VALLEY TAS	A\$90
2019 YABBY LAKE, MORNINGTON PENINSULA VIC	A\$98
2014 MAMMOTH, NELSON NZ	A\$116
2010 DOMAINE A, COAL RIVER VALLEY TAS	A\$122
2016 FELTON ROAD, CENTRAL OTAGO NZ	A\$120
2014 LEVANTINE HILL ESTATE, YARRA VALLEY VIC	A\$138
2015 BANNOCKBURN 'SERRE ', GEELONG VIC	A\$156
2013 BASS PHILLIP ESTATE 'PREMIUM ', GIPPSLAND VIC	A\$288

Shiraz

2015 ARTISTE WINES, EDEN VALLEY SA	A\$36
2019 MT DUNEED, HEATHCOTE VIC	A\$38
2018 MUSTER GREENOCK, CLARE VALLEY SA	A\$46
2019 TEUSNER 'BILMORE ', BAROSSA VALLEY SA	A\$48
2018 LLOYD BROTHERS, MCLAREN VALE SA	A\$50
2015 WIGNALLS, ALBANY WA	A\$55
2019 SANGUINE PROGENY, HEATHCOTE VIC	A\$68
2018 MASSENA 'THE ELEVENTH HOUR ' BAROSSA VALLEY SA	A\$75
2016 DOMAINE CLARENDON, M. VALE'S HILLTOPS SA	A\$75
2019 HEATHCOTE ESTATE, HEATHCOTE VIC	A\$80
2013 SHE OAK HILL AURELIO 'S HEATHCOTE VIC	A\$88
2017 HAAN ESTATE PRESTIGE, BAROSSA VALLEY SA	A\$90

Secret Kitchen Chinatown Menu



2015 HEATHCOTE ESTATE,
HEATHCOTE ESTATE VIC A\$98

2015 WOODSTOCK 'THE STOCKS'
' MCLAREN VALE SA A\$118

2010 TURNERS CROSSING 'THE
CUT ' BENDIGO VIC A\$135

2016 LEVANTINE HILL, YARRA
VALLEY VIC A\$138

2017 SANGUINE D'ORSA,
HEATHCOTE VIC A\$140

2015 GREEN'S
INCYGNESVINEYARD RESERVE
(LIMITED EDITION) BAROSSA
VALLEY SA A\$143

2015 ELDERTON COMMAND,
BAROSSA VALLEY SA A\$168

2010 KATNOOK ESTATE
PRODIGY, COONAWARRA SA A\$188

2011 ROCKFORD 'BASKET
PRESS ' BAROSSA VALLEY SA A\$298

Penfolds from the Cellar

2017 PENFOLDS BIN 389
CABERNET SHIRAZ, REGIONAL
BLEND SA A\$188

2016 PENFOLDS BIN 389
CABERNET SHIRAZ, REGIONAL
BLEND SA A\$228

2013 PENFOLDS BIN 389
CABERNET SHIRAZ, REGIONAL
BLEND SA A\$248

2012 PENFOLDS BIN 389
CABERNET SHIRAZ, REGIONAL
BLEND SA A\$268

2017 PENFOLDS BIN 407
CABERNET SAUVIGNON,
BAROSSA VALLEY SA A\$188

2016 PENFOLDS BIN 407
CABERNET SAUVIGNON,
BAROSSA VALLEY SA A\$218

2015 PENFOLDS BIN 407
CABERNET SAUVIGNON,
BAROSSA VALLEY SA A\$228

2004 PENFOLDS BIN 407
CABERNET SAUVIGNON,
BAROSSA VALLEY SA A\$288

2012 PENFOLDS BIN 707
CABERNET SAUVIGNON ,
BAROSSA VALLEY SA A\$1.188

2009 PENFOLDS BIN 707
CABERNET SAUVIGNON,
BAROSSA VALLEY SA A\$1.288

2004 PENFOLDS BIN 707
CABERNET SAUVIGNON
(MAGNUM) BAROSSA VALLEY
SA A\$1.888

2013 PENFOLDS 'ST HENRI '
SHIRAZ, BAROSSA VALLEY SA A\$268

2016 PENFOLDS 'ST HENRI '
SHIRAZ, BAROSSA VALLEY SA A\$218

2015 PENFOLDS 'ST HENRI '
SHIRAZ, BAROSSA VALLEY SA A\$238

2016 PENFOLDS R.W.T. SHIRAZ,
BAROSSA VALLEY SA A\$348

2015 PENFOLDS R.W.T. SHIRAZ,
BAROSSA VALLEY SA A\$368

2017 PENFOLDS R.W.T. SHIRAZ,
BAROSSA VALLEY SA A\$328

2005 PENFOLDS GRANGE
SHIRAZ, REGIONAL BLEND SA A\$1.688

2003 PENFOLDS GRANGE
SHIRAZ, REGIONAL BLEND SA A\$1.688

2002 PENFOLDS GRANGE
SHIRAZ, REGIONAL BLEND SA A\$1.888

1991 PENFOLDS GRANGE
SHIRAZ, REGIONAL BLEND SA A\$1.988

Other Cooking Styles

STIR-FRIED CRAB IN BLACK PEPPER
SAUCE

STIR-FRIED CRAB IN GINGER SCALLION
SAUCE*

Secret Kitchen Chinatown Menu



STIR-FRIED CRAB IN GARLIC BUTTER SAUCE*

SINGAPORE CHILLI CRAB*

DEEP-FRIED SALT PEPPER CRAB

STIR-FRIED CRAB IN BLACK BEAN SAUCE

CHILLI BEAN GARLIC CRAB

PAN-SEARED CRAB WITH DUCK YOLK

STIR-FRIED LOBSTER IN GINGER SCALLION SAUCE*

STIR-FRIED LOBSTER IN GARLIC BUTTER SAUCE*

SZECHUAN STIR-FRIED LOBSTER*

STEAMED LOBSTER WITH GARLIC*

DEEP-FRIED SALT PEPPER LOBSTER

PAN-SEARED LOBSTER WITH DUCK YOLK

STEAMED FISH WITH SOY SAUCE*

STEAMED FISH WITH CHILLI SOY SAUCE*

STEAMED FISH WITH TOFU SOY BEAN PASTE

DEEP-FRIED SALT PEPPER FISH

STEWED FISH WITH DICE BITTER MELON BEAN CURD SKIN*

STEAMED FISH WITH MUSHROOM PRESERVED CABBAGE*

STEWED FISH WITH WHOLE GARLIC ROASTED PORK

DEEP FRIED FISH WITH SOY SAUCE

Main

ASSORTED STEAMED DIM SIM

SK SEAFOOD DUMPLING TRIO

TRADITIONAL PEKING DUCK #1

SEAFOOD SAN CHOI BAO (LETTUCE CUP)

MINCED CHICKEN SAN CHOI BAO (LETTUCE CUP)

SAUTÉED DUCK SAN CHOI BAO (LETTUCE CUP)

VEGETARIAN SAN CHOI BAO (LETTUCE CUP)

BRAISED WHOLE AUSTRALIAN ABALONE

SLICED ABALONE WITH BAI LING MUSHROOM A\$80

BRAISED SHARK FIN SOUP (COMB FORM) A\$89

BRAISED SHARK FIN WITH FISH MAW*

BRAISED SHARK FIN SOUP WITH GINSENG* A\$50

STEWED BIRD NEST WITH GINSENG* A\$39

CHINESE 5-SPICE SMOKED FISH

PICKLED CUCUMBER IN FRIED GARLIC VINEGAR DRESSING*

SHREDDED ROAST DUCK WITH CUCUMBER JELLY FISH

WAGYU BEEF SHIN WITH CRISPY CHILLI A\$19

SPICY JELLY-FISH WITH PICKLED GINGER*

SK ROASTED GOOSE A\$49

SK ROASTED DUCK A\$41

BRAISED SPATCHCOCK IN SUPERIOR SOY SAUCE A\$39

TRADITIONAL PEKING DUCK #2

BBQ ROASTED SUCKLING PLATTER A\$62

BBQ ROASTED PLATTER A\$52

SAUTÉED KINGS PRAWN WITH FOIE GRAS A\$55

SAUTÉED KING PRAWN WITH BLACK TRUFFLE PASTE* A\$55

Secret Kitchen Chinatown Menu



SAUTÉED KING PRAWN WITH SPICY SEAFOOD X.O SAUCE*	A\$48	SEAFOOD COMBINATION TOFU HOTPOT	A\$48
PAN-SEARED PRAWN WITH DUCK YOLK	A\$48	LIGHTLY BATTERED CHICKEN IN LEMON SAUCE	A\$34
STIR-FRIED SCALLOP WITH GINGER SHALLOT*	A\$44	LIGHTLY BATTERED CHICKEN IN HONEY SAUCE	A\$34
XINJIANG STYLE ROASTED LAMB SHANK	A\$24	SAUTÉED CHICKEN WITH CASHEW NUT*	A\$34
LAMB CUTLETS WITH BLACK GARLIC HONEY PEPPER	A\$54	FREE-RANGE CHICKEN WITH WONTONS HOT POT	
SPICED SALT PEPPER LAMB CUTLETS	A\$54	SK PORK RIBS WITH AIR DRIED GARLIC	A\$36
BRAISED PORK KNUCKLE	A\$43	PORK RIBS IN HAWTHORN FRUIT SAUCE	A\$38
BRAISED OXTAIL WITH JAPANESE SAKE*	A\$48	SLICED PORK DRIED FISH WITH CHINESE BROCOLLI	A\$32
WAGYU BEEF WITH BLACK TRUFFLE PASTE*	A\$58	SEASONAL GREENS WITH DRIED SCALLOP BAMBOO PITH	A\$44
STIR-FRIED DICED WAGYU BEEF WITH BLACK GARLIC HONEY PEPPER	A\$54	STIR-FRIED SEASONAL GREENS*	A\$31
STIR-FRIED BEEF WITH CHINESE BROCOLLI	A\$34	SEASONAL GREENS WITH BLACK GARLIC, DRIED SHRIMP MINCED CHICKEN BROTH*	A\$34
STIR-FRIED BEEF WITH GARLIC, CHILLI BLACK BEAN SAUCE	A\$34	STIR-FRIED CHINESE BROCOLLI WITH BLACK GARLIC DUCK SAUCE	A\$31
BEEF FILLET IN CANTONESE SAUCE	A\$43	STIR-FRIED GREEN BEANS WITH BACON PRESERVED VEGETABLE	A\$31
BEEF FILLET WITH MIXED FUNGUS IN TERIYAKI SAUCE	A\$48	BEANCURD WITH MIXED VEGETABLES VERMICELLI HOTPOT*	A\$34
CHICKEN BEANCURD WITH SALTED FISH HOTPOT	A\$32	MUSHROOM SEASONAL GREENS IN PUMPKIN SAUCE*	A\$39
PORK WITH BEANCURD HOTPOT	A\$36	TEMPURA MIXED MUSHROOMS WITH SALTED DUCK YOLK	A\$39
EGGPLANT WITH MINCED CHICKEN SWEET VINEGAR HOTPOT*	A\$33	STIR-FRIED MUSHROOMS IN SUPERIOR SOY SAUCE	A\$38
EGGPLANT WITH MINCED CHICKEN SALTED FISH HOTPOT	A\$38	SECRET KITCHEN FRIED RICE*	A\$28
DICED WAGYU BEEF WITH STEAMED TOFU CHILLI*	A\$36	FRESH MUSHROOM VEGETARIAN FRIED RICE*	A\$24
SAUTÉED TOFU WITH MINCED WAGYU BEEF MUSHROOM*	A\$38	DRIED SCALLOPS EGG WHITE FRIED RICE*	A\$38

Secret Kitchen Chinatown Menu



**FOIE GRAS FRIED RICE WITH
DICED CHICKEN** A\$38

**SEAFOOD COMBINATION FRIED
NOODLE FLAT NOODLE*** A\$39

**STIR FRIED NOODLES WITH
SALTED CHINESE HAM GREENS** A\$30

**STIR FRIED FLAT NOODLES WITH
WAGYU BEEF*** A\$33

**STIR-FRIED FLAT NOODLES WITH
WAGYU BEEF IN SZECHUAN
SAUCE** A\$36

**STIR-FRIED VERMICELLI WITH
SALTED CHINESE HAM*** A\$30

VEGETARIAN BUDDHA NOODLE A\$32

**SINGAPORE FRIED NOODLE
PRAWN BBQ PORK*** A\$28

BANANA RED BEAN PANCAKE A\$16

**SQUID-INK STEAMED BUN
(STEAMED OR FRIED)** A\$18

GREEN TEA OSMANTHUS CAKE A\$13

Secret Kitchen Chinatown Menu



Secret Kitchen Chinatown

222 Exhibition St, Melbourne,
Victoria 3000, Australia

Opening Hours:

Monday 11:00-15:00 17:30-22:00
Tuesday 11:00-15:00 17:30-22:00
Wednesday 11:00-15:00 17:30-
22:00
Thursday 11:00-15:00 17:30-22:00
Friday 11:00-15:00 17:30-22:00
Saturday 17:30-22:00 10:30-15:00
Sunday 17:30-22:00 10:30-15:00

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