

正斗

Founded in 2007, Secret Kitchen has become a reputable restaurant chain in Victoria serving exquisite Chinese cuisines. Under the China Bar Group's umbrella, Secret Kitchen is another successful brand that evolves from time to time to bring new vibes to our customers. Secret Kitchen strive to maintain its food quality, high standards in presentation and service as its predecessor – albeit with a stronger focus on a menu that combines creative flavour combinations, high-end ingredients and fresh locally sourced seafood.

Some of the signature dishes of Secret Kitchen are the fiery Szechuan Spicy Fish, Signature Roast Goose and Braised Green Lip Abalone - we vouch that every dish served is authentic and enticing.

To complement with the menu, Secret Kitchen qualified sommeliers has created an extensive wine list ranging from the local award-winning wines to international wines such as the most sought-after Australian labels Penfolds Grange. Our sommeliers chose the finest wines to pair with our finest dishes exclusively for our customers.

Secret Kitchen (Westfield Doncaster)

ShopL2-2003,
619 Doncaster Road,
Doncaster,
VIC 3108

Phone: 03 9840 2248
0481 210 780

2007年創立至今，「正斗」已發展成為墨爾本當地有口皆碑、首屈一指的飲食名牌，以最正統、最精粹的中國菜享譽墨爾本。

食力超群，新派粵菜！

「正斗」由頂級烹飪家坐鎮，自創一派，自成一體“正斗”菜系，菜品以傳統粵菜為主，輔以川菜、京菜等，博采眾家之長，囊括全球風味，以創新手法將新派粵菜藝術發揮到極致。

珍稀食材，登鮮造極！

「正斗」網羅天下奇珍，鮑參燕翅、黑松露、姬松茸、竹蓀蛋等珍稀食材盡匯於此，高檔原料和本地採購的各式新鮮海鮮製造創新菜式，脆皮燒鵝獨此一家，各式點心引人垂涎！

味力無窮，日日爆滿！

最正中國味，高雅食之境，吸引廣大華人、亞裔人士、澳洲居民等眾多食客慕名而來，「正斗」菜館美名遠播，日日爆滿。「正斗」，期待与您相遇！

Secret Kitchen (Chinatown)

222 Exhibition St
Melbourne,
VIC 3000

Phone: 03 9988 7778
0421 738 107

Note:

1. Please alert our staff for any food allergies or special dietary requirements
2. All prices are inclusive of GST
3. There is a minimum charge of \$30 per person

溫馨提示

1. 若貴客對任何食物有過敏和飲食要求，請示意我們的服務員。
2. 所有價格已包含消費稅(GST)。
3. 最低消費每位\$30元。

頭盤



正斗蝦餃皇
SK King Prawn
Dumpling
\$13.80 / 3 粒 (3 pcs)



蟹籽燒賣皇
Steamed Pork &
Prawn Dumpling
\$13.80 / 3 粒 (3 pcs)



南翔小籠包
Steamed Shanghai
Pork Dumpling
\$13.80 / 3 粒 (3 pcs)



羅漢齋餃
Vegetarian
Dumpling
\$12.80 / 3 粒 (3 pcs)



錦繡點心拼盤
Assorted Steamed
Dim Sim
\$26.80 / 6 粒 (6 pcs)



江南菜肉鍋貼
Pan-fried Pork Dumpling
\$13.80 / 3 隻 (3 pcs)

扣肉生煎包
Pan Fried Bun with
Pork & Pickle
\$13.80 / 3 粒 (3 pcs)



蒜蓉炸蝦春卷
Crispy Garlic Prawn
Spring Roll
\$13.80 / 2 條 (2 pcs)



齋春卷
Vegetarian
Spring Roll
\$12.80 / 2 條 (2 pcs)

頭盤



海鮮生菜包
Seafood San Choi Bao
(Lettuce Cup)
\$15.80 / 位 (serve)



雞肉生菜包
Minced Chicken
San Choi Bao
(Lettuce Cup)
\$13.80 / 位 (serve)



鴨肉生菜包
Sauté Duck San Choi Bao
(Lettuce Cup)
\$13.80 / 位 (serve)



羅漢齋生菜包
Vegetarian San Choi Bao
(Lettuce Cup)
\$12.80 / 位 (serve)



京城片皮鴨
Traditional Peking Duck
\$16.80 / 2 件 (2 pcs)

娥姐靚湯

招牌原盅燉湯 天天新鮮燉製
SK Double Boiled Soup are made daily.

北芪黨參燉鷓鴣
Double Boiled Herbal Soup with Quail
\$19.80 / 位 (serve)

蟲草菌瑤柱燉肉汁
Pork Broth with Dried Scallop and Cordycep Flowers
\$16.80 / 位 (serve)

雞肉粟米羹
Chicken & Sweet Corn Soup
\$13.80 / 位 (serve)

蟹肉粟米羹
Crab Meat & Sweet Corn Soup
\$14.80 / 位 (serve)

海鮮酸辣湯
Seafood Combination Hot & Sour Soup
\$15.80 / 位 (serve)

海皇豆腐羹
Seafood & Tofu Soup
\$15.80 / 位 (serve)



風味小吃



海蜆頭拌花生 
Spicy Jelly-Fish
with Peanuts
\$17.80 / 份 (serve)



山西老醋醬銀蘿 
Pickled Radish in
Shanxi Vinegar
\$14.80 / 份 (serve)



勝椒日本青瓜仔 
Pickled Japanese Cucumber
with Diced Thai Chilli
\$14.80 / 份 (serve)



八珍甜醋拌老鼠耳
Black Fungus in
Sweet Vinegar
\$14.80 / 份 (serve)



虎皮青甜椒
Caramelized Sweet Pepper
in Garlic Sauce
\$14.80 / 份 (serve)



香辣鴨翅
Spicy Duck Wing
\$14.80 / 份 (serve)



蔥茜撈豬仔肚
Pork Tripe Marinated with
Coriander & Scallion
\$14.80 / 份 (serve)

金牌燒烤



京城片皮鴨
Traditional Peking Duck
\$49.80 / 半隻 (Half)
\$89.80 / 全隻 (Whole)



正斗第一雞
Steamed
Free Range Chicken
\$34.80



正斗脆皮燒鴨
SK Roasted Duck
\$34.80

蜜汁叉燒
Honey Glazed
BBQ Pork
\$32.80



脆皮靚燒肉
Crispy Roasted
Pork
\$32.80



燒味拼盤
BBQ Roasted
Platter
\$38.80



盤滿砵滿 (滷水拼盤)
Braised Platter
\$44.80

鮑參翅



原隻蠔皇三頭澳洲青邊鮑
Braised Whole
Australian Abalone
\$138.00 / 隻 (pc)



蠔皇原隻青邊鮑
Braised Whole Australian
Green Lip Abalone
\$48.80 / 隻 (pc)



碧綠靈菇扒鮑片
Sliced Abalone with
Bai Ling Mushroom
\$78.80



鮑汁羊肚菌海參
Sea Cucumber with
Morels Mushroom
\$48.80



紅燒大鮑翅 (足2兩)
Braised Shark Fin Soup
(Comb - Form)
\$88.80



花膠燴生翅
Braised Shark Fin
with Fish Maw
\$34.80 / 位 (serve)

正斗新煮意



九層塔鱈魚和牛
Diced Wagyu Beef &
Silver Cod with Basil
\$68.80

黑松露醬和牛粒
Diced Wagyu Beef with
Black Truffle Paste
\$46.80



黑松露醬和牛粒扒芥蘭
Diced Wagyu Beef &
Chinese Broccoli with
Black Truffle Paste
\$46.80



三椒炒和牛粒 🌶️
Diced Wagyu Beef
with Pepper Sauce
\$44.80



霸道總裁和牛
Diced Wagyu Beef with
Green Pepper Corn
& Chilli
\$48.80



中式炒牛柳
Beef Fillet in
Cantonese Sauce
\$38.80



百玉菇燒汁牛柳
Sautéed Beef Fillet
and Shimeji Mushroom
in Teriyaki Sauce
\$40.80



三椒牛仔骨 
Baby Beef-Ribs with
Pepper Sauce
\$38.80



豉蒜椒圈炒牛肉 
Stir-Fried Beef with Garlic,
Chilli & Black Bean Sauce
\$32.80



香蒜芥蘭炒牛肉
Sliced Beef with
Chinese Broccoli
\$32.80



蜀鄉水煮牛肉 
Szechuan Spicy Beef
\$36.80



百香果焗肉排
Pork Ribs with
Passion Fruit Sauce
\$34.80



冰鎮咕嚕肉
Icy Sweet' n Sour Pork
\$34.80



鹽燒焗豬肚
Salted Pork Tripe
\$32.80



虎皮香芋扣肉
Braised Pork Belly
with Taro
\$34.80



南乳花生炆豬手
Braised Pork Knuckle
with Peanut
\$34.80



脆皮炸大腸
Traditional Fried
Pork Intestine
\$32.80



鹹菜炒大腸
Pork Intestine with
Pickled Vegetables
\$32.80



九味燒大腸
Spicy Roast Pork Intestine
(contains peanut)
\$32.80



梅干菜蒸肉餅
Steamed Minced Pork with
Preserved Vegetables
\$32.80



秘製山楂骨
Pork Ribs in
Hawthorn Fruit Sauce
\$32.80



茶香脆花肉
Tea Infused
Sliced Pork Belly
\$34.80



蒜香排骨
Pork Ribs with
Air Dried Garlic
\$32.80



椒鹽排骨
Salt & Pepper
Pork Ribs
\$32.80



香辣酥肘子 🌶️
Spiced Crispy
Pork Hock
\$38.80



香茜干焗羊肉 🌶️
Diced Lamb with
Herbs & Spices
\$39.80



烤蒜頭焗羊肉 🌶️
Diced Lamb with
Garlic & Spices
\$39.80



順德火焰醉鴨
Braised Duck Hot-Pot
with Ginger & Garlic
\$46.80



姜麻砵仔鴨
Braised Duck Hot-Pot
with Green Pepper Corn
& Ginger
\$46.80



椒盐雞扒
Salt & Pepper
Chicken Spare Ribs
\$32.80



和味酸菜魚 🌶️
Live Fish with Sze Chuan
Spicy Pickle Broth
時價另加 \$25.00
Seasonal price + \$25.00



藥膳沸騰魚 🌶️
SzeChuan Spicy Fish
時價另加 \$25.00
Seasonal price + \$25.00



客家胡椒鹽焗魚 🌶️
Seared Seasoned Live Fish
in Hot Pot
時價另加 \$25.00
Seasonal price + \$25.00



酥米衝浪魚片
Fresh Fish Fillet in Broth
時價另加 \$25.00
Seasonal price + \$25.00



重慶水煮斑球 🌶️
SzeChuan Spicy Fish Fillet
\$42.80



海皇豆腐煲
Combination Seafood
Claypot with Tofu
\$40.80



豉油皇蝦碌
King Prawn in
Superior Soy Sauce
(in shell)
\$46.80



鵝肝醬蝦碌
Sautéed Kings Prawn
with Foie Gras
(Goose Liver Pate)
(in shell)
\$48.80



X.O醬炒蝦球 🌶️
Sautéed King Prawn
in XO Chilli Sauce
\$46.80



椒盐蝦球
Salt & Pepper
Fried King Prawn
\$46.80



蝦

黑崧露醬炒蝦球
Sauté King Prawn
with Black Truffle Paste

\$48.80

粉絲蝦碌煲

King Prawn with
Mixed Vegetable
with Glass Vermicelli
in Claypot

\$46.80

鴛鴦芙蓉蝦球
Sautéed King Prawn
with Egg

\$46.80



鮮蝦韭菜酥
King Prawn &
Chives Pan-Cake

\$38.80

椒盐鮮魷
Salt & Pepper
Calamari

\$40.80





椒盐帶子
Salt & Pepper
Fried Scallop
\$42.80



X.O醬帶子 
Sautéed Scallop
in X.O Chilli Sauce
\$44.80



(季節性 Seasonal)

蜆

豉蒜椒圈炒花蜆
Wok-Tossed Pipis
with Garlic, &
Black Bean Sauce
\$40.80

X.O醬炒花蜆 
Wok-Tossed Pipis
with X.O Chilli
Sauce
\$40.80



均安煎魚餅 (含豬肉及蝦)
Cantonese Style
Pan Fried Fish Cake
(Contains Pork & Prawn)
\$34.80



魚塘公紫蘇蒸魚撻
(含豬肉及蝦)
Traditional Steamed
Fish Ball
(Contains Pork & Prawn)
\$34.80



翡翠珍菌浸魚青
(含豬肉及蝦)
Fish Patties &
Vegetable in Soup
(Contains Pork & Prawn)
\$36.80



鮮茴香翡翠魚柳
Fried Fish Fillet
with Fennel
\$36.80



桂花炒瑤柱(含雞蛋)
Scrambled Egg with
Dried Scallop &
Shredded Vegetable
\$42.80



燒汁蹄筋炒鮮鮑
Sliced Abalone &
Beef Tendon in
Teriyaki Sauce
\$52.80



豆醬魚青釀油豆腐
(含猪肉及虾)
Stuffed Tofu with
Fish Paste Hot-Pot
(Contains Pork & Prawn)
\$34.80



黃燜海參嫩豆腐
Sea Cucumber
with Silken Tofu
\$42.80



和牛碎麻婆豆腐 🌶️
MaPo Tofu with
Minced Wagyu Beef
\$34.80



香酥黃金鮮珍菌
Tempura Mixed
Mushrooms with
Salted Duck Yolk
\$34.80



椒盐豆腐
Salt & Pepper
Fried Tofu
\$29.80



心靈美
Homemade Egg Tofu
with Spinach Puree &
Bai Ling Mushroom
\$32.80



瑶柱蒸水蛋
Steamed Egg with
Dry Scallop
\$32.80

田園鮮蔬



小炒芥蘭
Sautéed Chinese Broccoli
(contain meat)
\$32.80



黑金蒜蝦乾浸時蔬
Seasonal Greens with
Black Garlic, Dried
Shrimp and Minced
Chicken Broth
\$32.80



金銀蛋時蔬
Spinach with Salted Duck Egg
& Century Egg
\$32.80



黑金蒜鴨汁炒芥蘭
Stir-fried Chinese Broccoli
with Black Garlic and Duck
Sauce
\$30.80



怡香茄子煲
Eggplant with Minced
Chicken & Salted Fish
Hotpot
\$34.80



欖菜煙肉碎四季豆
Stir-Fried Green Beans with
Bacon & Preserved Vegetable
\$30.80



豉油皇鮮珍菌
Stir-fried Mushrooms in
Superior Soy Sauce
\$30.80

米飯班主

黑崧露海鮮炒飯

Seafood Combination Fried Rice
with Black Truffle Paste

\$38.00

廣州炒飯

Special Fried Rice

\$28.00

正斗炒飯

Secret Kitchen Fried Rice

\$32.00

瑤柱蛋白炒飯

Dried Scallops and
Egg White Fried Rice

\$32.00

鹹魚雞粒炒飯

Salted Fish & Chicken Fried Rice

\$30.00

鮮菌齋炒飯

Vegetarian Fried Rice

\$28.00

絲苗白飯

Steamed Jasmine Rice

\$3.50 / 位 person

海鮮炒麵

Seafood Combination Fried Noodle

\$38.00

肉絲炒麵

Stir-Fried Noodle with Shredded Pork

\$30.00

豉油皇炒麵

Stir-Fried Noodle with Superior Soy Sauce

\$28.00

星洲炒米粉

Singapore Noodle

\$30.00

乾炒牛河

Stir-Fried Rice Ribbon Noodle
with Beef

\$30.00

豉汁牛肉炒河粉

Stir-Fried Rice Ribbon Noodle with
Beef in Black Bean Sauce

\$30.00





鴛鴦饅頭
Duo Mantou
(Fried & Steamed Bun)
\$14.80 / 6隻 (6 pcs)



正斗流沙包
Steamed Bun with
Sweetened Duck Yolk
\$14.80 / 3隻 (3 pcs)



飄香榴蓮酥
Deep Fried
Durian Puff
\$14.80 / 3件 (3 pcs)



芋蓉窩餅
Fried Pan-Cake
with Taro
\$14.80 / 2件 (2 pcs)



流沙窩餅
Fried Pan-Cake with
Sweetened Duck Yolk
\$14.80 / 2件 (2 pcs)



香芒凍布甸
Mango Pudding
\$12.80



紅豆椰汁糕
Red Bean & Coconut Cake
\$12.80 / 3 件 (3 pcs)



炸香蕉
Banana Fritter
with Ice Cream
\$14.80



炸菠蘿
Pineapple Fritter
with Ice Cream
\$14.80



炸雪糕
Deep Fried Ice Cream
\$14.80

精選雪糕拼盤
Deluxe Ice Cream Platter
\$14.80 / 3 球 (3 Scoops)