



ginseng
RESTAURANT

Lunch

Monday - Friday 11.30am - 2.30pm

Dinner

Monday - Sunday 5.30pm - late

Yum Cha

Saturday, Sunday, Monday 11.30am - 3pm

Ginseng was established in late 2002 in Manuka Canberra, a renowned dining spot for locals, tourists and government officials. Ginseng first won "Best Chinese Restaurant Southern NSW" in the ACT Restaurant and Catering Awards in 2004 and has consecutively won this award for the last five years (2009). Ginseng Manuka has also won the prestigious award "Best Chinese Restaurant in Australia" in 2007.

In 2008, Ginseng@Manuka opened a sister restaurant Ginseng@Hellenic at the Hellenic Club of Canberra. The Ginseng family were proud to become partners with one of Canberra's most respected clubs. Ginseng@Hellenic strives to provide the same level of service, food expectation and value for money that Ginseng@Manuka is renowned for. With a culmination of traditional Chinese and western influence Ginseng@Hellenic offers a modern Chinese menu sure to cater to all tastes.

Ginseng@Hellenic also offers traditional Chinese "YUM CHA" meaning "Drink Tea" on Saturday and Sunday mornings and Monday lunchtime. Yum Cha is a great opportunity for family, friends and work mates to get together and experience a variety of traditional handmade dumplings, desserts and chefs speciality tasting plates that has been passed down from generation to generation.

There is always a selection of live seafood from around Australia, which is prepared using a variety of Asian spices, sauces and vegetables coming together to produce an appetising main. We will be sure to have a dish to match your taste needs.

We cater for groups of up to 250 people and can customize a banquet/menu to suit any budget and size. We can also cater to any special dietary requirements.

Come and enjoy an award winning culinary experience and be pampered by our food.



Appetizers

Spring roll	(2 per serving)	3.8
Vegetarian spring roll	(2 per serving)	3.8
Steam or fried dim sim	(2 per serving)	3.8
Prawn toast	(2 per serving)	4.8
Fried wonton	(6 per serving)	9.8
'5 Spice' chicken wings	(6 per serving)	9.8
Homemade fish cake	(6 slices)	11.8
Fried seafood dumplings	(6 per serving)	16.8
Tempura scallops	(6 per serving)	16.8

Steam dumplings

Har gow (prawn)	(4 per serving)	6.8
Sui mai (pork & prawn)	(4 per serving)	6.8
Pork and garlic chives	(4 per serving)	6.8

Soups

Chicken and sweet corn soup	5.0
Crab meat sweet corn soup	5.5
Hot sour soup	5.5
Wonton soup	4.5
Long soup (noodle)	5.5
Vegetables tom yum soup	

San choy bao (2 lettuce wraps per serve)

Vegetarian san choy bao (g)	9.8
Roast duck san choy bao	11.8
Seafood san choy bao	14.8

Dinner Entree

Duck pancakes	(6 per serving)	23.8
Crispy duck pieces with shallot, cucumber and peanut hoi sin sauce wrapped 'w' Pekinese pancake		

Peking beef pancakes	(6 per serving)	21.8
Fried shredded beef, carrot and onion tossed in a tangy chilli sauce wrapped 'w' Pekinese pancake		

Jellyfish duck salad	17.8	
Shredded duck and jelly fish tossed in chilli, sesame oil, coriander dressing		

5 Spiced squid	entree 12.8	
Deep fried lightly battered squid tossed in garlic, chilli, shallot and seasoning		
	main 18.8	

Almond king prawn	4 for 15.8	
Almond flake crumbed king prawn served on crisped lettuce salad, 'w' cocktail dipping sauce		

5 Spice whitebait	entree 17.8	
Deep fried light battered whitebait tossed in garlic Chilli, shallot and seasoning		
	main 23.8	

Steamed butterfly king green prawn	4 for 20.8	
Ginger and shallot or Garlic butter or X.O chilli paste		

House Mains

Dry shredded chilli beef	23.8	
Fried tender shredded beef fillets 'w' carrot, onion, capsicum tossed in homemade chilli sauce		

Wasabi beef loin steak	26.8	
Sliced tenderloin beef fillets wok-tossed 'w' leek and Snow peas, in wasabi infused sweeten soya sauce		

Honey pepper loin steak	26.8	
Sliced tenderloin beef fillets in honey pepper glaze served in sizzling hot pot		

Reef and beef	26.8	
Sliced beef tenderloin beef fillets tossed 'w' prawns and scallops in garlic, pepper, mushrooms and dark soya sauce		

Menu

Prawn and scallop lemon grass	26.8
Marinated prawns and scallops tossed in lemon grass, chilli & fish sauce on snow peas	

King prawn with thai basil, chilli and lime	26.8
Thai spiced king prawn hot pot with lime & chilli 'w' sweet potato and mushroom	

King prawn in x.o chilli hot pot (golden sand)	28.8
King prawns stir 'w' diced chicken fried dry onions, x.o paste 'w' glass noodles served in a hot pot	

Seafood stuffed eggplant	26.8
Eggplant stuffed with seafood mince coated 'w' ginger and shallot glaze	

Nark duck	26.8
Southern China country style double cooked duck. First steamed 'w' Asian spices than pan fried to release the orient flavours, top 'w' crushed soya bean gravy on poached baby bok choy	

Golden Garlic Crispy Pork chops	22.8
Dried fried crispy pork chop tossed in dry garlic	

From the Tanks (please check with staff for availability on the seafood)

Fresh jumbo oysters	market
Steamed x.o sauce	
Deep fried	

Live fresh lobster	market
Ginger and shallot	
Chinese '5 Spice'	
Garlic butter	
Served with noodles	
	10.0

Live mud crab	market
Ginger and shallot	
Singapore chilli	
Chinese '5 spice'	
X.O chilli	
Golden sand hot pot	
Served with noodles	
	10.0
	10.0

Live fish	market
Barramundi	
Murry cod	
Silver perch	
Parrot	
Marrwong	
Coral trout	

Pipis in X.O sauce	market
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From the Roast (roasted daily)

BBQ pork (char sui)	17.8
Crispy roast pork	17.8
Hong Kong style roast duck	20.8

Vegetables

Chinese broccoli with oyster sauce	11.8
Bean curd with asian vegetables in ginger and shallots (g)	14.8
Bean curd with eggplant in chilli vinegar hot pot	16.8
Poached mix greens in sesame, peanut, light soya sauce	16.8
Baby spinach with shiitake mushroom sauce	16.8
Chinese broccoli with shiitake mushroom sauce	16.8
'5 Spice' tempura eggplant and tofu	16.8

Poultry

Duck on baby bok-choy with shiitake mushroom sauce	20.8
Honey chicken	18.8
Szechuan chilli chicken	18.8
Chicken with snow peas and cashews	18.8
Satay chicken on broccoli	18.8
Teriyaki chicken	18.8
Sizzling pepper chicken	18.8
'5 Spice' chicken	18.8
Shantung Chicken	18.8
Cantonese chicken hot pot	21.8

Beef

Beef with black bean sauce	17.8
Beef with snow peas and cashews	17.8
Szechuan chilli beef	17.8
Satay beef on broccoli	17.8
Sizzling pepper beef loin steak	21.8
Sizzling mongolian steak	21.8
X.O. steak	21.8

Pork

Sweet and sour pork	14.8
5 Spice pork chop	17.8
Honey pepper pork chop	17.8
Peking Pork chop	17.8

Lamb

Sizzling mongolian lamb fillets	20.8
Stir-fry lamb with mint, mirin and Asian greens	20.8
Lamb with lemon grass, chilli and fish sauce	20.8

Prawns

Honey prawn	19.8
Szechuan chilli prawn	24.8
Satay prawn on broccoli	24.8
Garlic butter king prawns	24.8
'5 Spice' king prawn	24.8
King prawn with ginger and shallot (g)	24.8
X.O. king prawns	24.8

Seafood

Fish cake with asian greens with ginger and shallots	19.8
Seafood bean curd hot pot	24.8
Sizzling seafood in garlic butter	24.8
Scallops in ginger and shallots (g)	27.8
X.O. scallops	27.8

Rice/ side noodle

Steamed rice	per person 2.2
Fried rice	small 5.8 large 7.8
Rice noodle with bean sprout & soya sauce	small 5.8 large 5.8
Salty fish chicken fried rice	15.8
Prawns and duck fried rice with thai chilli paste	15.8
Prawns and chicken fried rice with lettuce and shallot	15.8

Laksa

Vegetable laksa	12.8
Chicken laksa	14.8
Roast duck laksa	18.8
Combination laksa	18.8
Seafood laksa	19.8
Prawn laksa	19.8

Noodle soup

Vegetables noodle soup	13.8
Wonton, bok choy noodle soup	14.8
Chicken or beef with vegetables noodle soup	15.8
BBQ pork noodle soup	15.8
Roast duck noodle soup	16.8
Shredded duck, pickled cabbage and mushroom with rice vermicelli noodle soup	16.8
Combination wonton noodle soup	18.8
Seafood in ginger and shallot noodle soup	19.8
X.O. seafood noodle soup	19.8

Stir fry noodle

Chow kway teow (veg optional)	13.8
Singapore noodle (veg optional)	13.8
Spinach with mushroom in hokkien noodle	13.8
Beef with bean sprout and rice noodle	16.8
Chicken or beef chow mein	16.8
Chicken with ginger & shallot in hokkien noodle	16.8
Duck with black bean with rice noodle	16.8
Shredded duck, pickled cabbage and mushroom in hokkien noodle	16.8
Combination rice noodle	18.8
Prawns, lime sweet chilli and coriander on rice noodle	19.8
Seafood on rice noodle or chow mein	19.8