



The Lume Coolangatta

-花苑-

Our menu embodies a spirit of sharing and harmony. Our dishes celebrate communal dining, fostering a sense of togetherness and joy.

Yumcha isn't an appetizer. We serve dishes right after they're cooked for the freshest experience.

For bill splitting, kindly pay in advance. We appreciate your cooperation in ensuring a smooth and effective management of individual payments.

15% Public Holiday Surcharge Applies

Appetizer

A1-虾多士 Shrimp Toasts 12

Small triangles of bread, coated with a paste made from minced shrimp

A2-春卷 Spring Rolls (3) Pork 7.7

A3-素春卷 Vegetarian Spring Rolls (2) (V) 7

Assorted vegetables, served with sweet Chili Sauce



A4-炸藕片 Crispy Lotus Roots (V) 10

Deep-Fried Lotus Roots served with aioli

A5-毛豆 Edamame(V) 8

A tasty, nutritious legume that can be an excellent low-calorie snack



A6-炸年糕 Golden Crispy Sticky Rice Cake (V) 12

Traditional Chinese Festival food, sweet and gooey, served with brown sugar

A7-葱油饼 Shallot Pancake (V) 10

Crispy layers of thinly sliced shallots in a golden-fried pancake



A8-炸云吞 Deep Fried Wonton (7) 12

A9-麻辣牛肉 Spicy Beef 19.8

Traditional Chinese dish, sliced beef in red chili sauce.

A10-生菜包 San Choy Bao (4)

Minced meat and vegetables served in lettuce cups, creating delightful bites.

-鸡肉 Chicken 16

-猪肉 Pork 16

卦包 Baos

Chicken or duck encased in fluffy steamed buns, harmonizing savoury and sweet flavours, creating a delightful Asian-inspired culinary experience

A11-鸡肉卦包 Chicken Karaage Bao Bun 14

A12-鸭肉卦包 Roasted Duck Bao Bun 17



饮茶 YumCha/Dim Sum



**Y1-Scallop & Prawn
Dumplings (3pcs)**
凤眼带子饺
\$10.80



**Y2-Leek & Prawn
dumplings(3pcs)**
韭菜虾饺
\$10.80



**Y3-Prawn Dumplings
(3pcs)**
虾饺
\$10.80



**Y4-BBQ Pork Bun
(3pcs)**
叉烧包
\$9.50



**Y5- Shanghai style
Soup dumpling (4)**
上海小笼包
\$9.50



**Y6- Pork & Shrimp
Sui Mai (4pcs)**
猪肉虾烧卖
\$10.80



**Y7- Chicken
Sui Mai (4)**
鸡肉烧卖
\$10.80



**Y8-Sticky Rice &
Meat in Lotus
Leaves (3pcs)**
珍珠糯米鸡
\$10.80



**Y9-Steamed Prawn
& duck rolls(3)**
鸭肉虾卷
\$12.80



**Y10-Salted Egg
Custard Bun(3pcs)**
咸蛋奶皇包
\$9.8



**Y11-Steamed Piggy
custard Buns(3)**
小猪奶皇包
\$10.8



**Y12-Pan Fried
Meat Buns(4)**
生煎包
\$13.00



Y13-Beef Tripe
柱侯牛肚
\$9.8



Y14-Chicken Feet
鸡爪
\$9.8



Y15-Beef Omasum
姜葱牛百叶
\$9.8



**Y16-Jasmine Tea
Assam Black Tea**
茉莉花茶/阿萨姆红茶
\$8.00

Dumplings & Wonton



D1-煎饺 Pan Fried Dumplings (8pc) 14
Pork or Chicken or Vegetable(V)

D2-蒸饺 Steamed Dumplings (4pc) 9.8
Pork or Chicken or Vegetable(V)

D3-水饺 Boiled Dumplings (8pc) 14
Pork or Chicken or Vegetable(V)



D4-红油水饺 Dumplings In Red Chili Sauce (10) 18
Pork or Chicken or Vegetable(V)

D5-红油云吞 Wontons In Red Chili Sauce (10) 18
Succulent pork wontons bathed in a zesty red chili sauce, creating a harmonious blend



汤 Soup

S1-云吞汤 Wonton Soup (10pc) 18
Delicate wontons, swimming in a flavourful broth, creating a comforting sensation



S2-酸辣汤 Hot & Sour Soup 9.8
Bold harmony of spicy and tangy flavours in this comforting bowl

S3-玉米浓汤 Chicken Sweet Corn Soup 10.8
The wholesome goodness of sweet corn soup, offering a taste of pure satisfaction.



S4-叻沙汤 Laksa Soup Noodles (Seafood/Chicken) 19.8
A bowl of rich and aromatic laksa soup, embracing a symphony of flavours with hearty noodles

活海鲜 Live Seafood

Market Price Explore

our extensive selection of live seafood sourced from across Australia, preserved in dedicated tanks for peak freshness. Prepared in diverse styles to suit various tastes.

L1 生蚝 Oyster Large



刺身	Sashimi	36/six
椒盐	Salt & Pepper	66/d

L2 鲍鱼 Abalone Large



刺身	Sashimi	68/three
姜葱	Ginger Shallot	118/six

L3 石斑 Coral Trout



清蒸	Steamed with ginger and shallot served on bed of soy sauce	Mkt
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L4 龙虾 Lobster



Mkt

L5 肉蟹 Mud Crab



刺身	Sashimi
姜葱	Ginger Shallot
香辣	Chili Pepper
椒盐	Salt & Pepper

L6 皇帝蟹 King Crab



避风塘	Typhoon Shelter	Mkt
蒜肉黄油	Garlic Butter	
清蒸	Steamed	

L7 雪蟹 Snow Crab



Mkt



鱼类 Fish

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|------------------|--|-----------|
| F1 四川脆皮鱼 | Golden Crispy Whole Barramundi | 68 |
| | Crispy-skinned fish in the Sichuan style sauce, offering a delightful crunch with every bite. | |
| F2 松鼠鱼 | Squirrel Shaped Whole Barramundi | 86 |
| | An artfully presented a whole barramundi creatively crafted into a charming squirrel shape, delighting both the eyes and palate. | |
| F3 豆瓣全鱼 | Whole Barramundi with Spicy Bean Sauce | 58 |
| | Whole barramundi prepared in the Sichuan style, offering a spicy and flavorful experience | |
| F4 滋味烤鱼 | Grilled Whole Barramundi | 68 |
| | A culinary masterpiece blending spicy, numbing, and savoury elements. | |
| F5 水煮鱼 | Fish Fillet in Red Chili Broth | 38 |
| | Fish slices gently boiled in a flavorful broth, creating a light and savory dish. | |
| F6 酸菜鱼 | Sour and Spicy Fish Fillet in Pickled Veg Broth | 38 |
| | The delightful fusion of sour and savoury flavours in this broth, each bite gratifies your taste buds | |
| F7 鱼香脆皮鱼条 | Sweet and Sour Crispy Barramundi Fillet | 33 |
| | A perfect harmony of crispy perfection and sweet-and-sour flavours in every delightful bite. | |



烤鸭 Rosted Duck

Signature Peking Rosted Duck is seasoned with traditional spices and crisped to perfection. Each portion features flavourful crispy duck skin, accompanied by spring onions, cucumber, and a special Peking duck sauce—all elegantly wrapped in a soft pancake.

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| K1 烤鸭三吃 | Whole Roasted Duck (3 courses) | 78 |
| | Course 1 烤鸭 Roasted Duck with Pancakes (10) | |
| | Course 1 鸭肉生菜包 Duck San Choy Bao (4) | |
| | Featuring roasted duck meat, onion, capsicum, and crisp lettuce leaf. Additional servings available at an extra \$3 each | |
| | Course 3 鸭架豆腐汤 Duck Tofu Soup | |
| | Comforting blend of tofu and duck in this rich and flavorful bowl of soup. | |
| K2 烤鸭半只 | Half Roasted Duck with rice pancake | 38 |
| K3 鸭卷 | Roasted Duck Roll 4pcs | 16 |
| | Wrapped with rice pancake, cucumber, shallot and Peking duck sauce | |
| K4 梅子鸭 | Plum Duck | 30 |
| | Enjoy the rich succulence of duck enhanced with a luscious plum sauce, creating a harmonious blend of savory and sweet | |

Main Dish

铁板 Teppan (Sizzling Hot Plate)



M1-铁板蒜蓉虾	-Garlic Prawn	33
M2-铁板牛柳	-Scotch Fillet	35
M3-铁板蒙古牛	-Mongolian Beef	33
M4-铁板蒙古羊	-Mongolian Lamb	35

川式椒盐 Salt & Pepper



M5-虾球	-King Prawn	28
M6-软壳蟹	-Soft Crab	32
M7-鱿鱼	-Squid	28
M8-豆腐	-Tofu (V)	23

四川鱼香 Sichuan Yuxiang Style

Unique blend of flavours, sweet, sour and mild spicy flavour offers a uniquely delightful taste.



M9-大虾	-Prawn	33
M10-牛肉	-Beef	28
M11-羊肉	-Lamb	32
M12-鸡肉	-Chicken	28
M13-肉丝	-Pork	28

避风塘 Typhoon Shelter Style

Wok fried with garlic, onion and dried chilli



M14-大虾	-Prawn	36
M15-软壳蟹	-Soft Crab	

葱爆 Ginger Shallot

M16-大虾	-Prawn	33
M17-羊肉	-Lamb	33
M18-鸡肉	-Chicken	27

甜酸 Sweet And Sour



M19-大虾	-Prawn	33
M20-鸡肉	-Chicken	26
M21-咕啫肉	-Pork	26

Main Dish



辣炒 Spicy Stir Fries

- M22 香辣虾** Chili Pepper Prawn 33
M23 香辣鱿鱼 Chili Pepper Squid 28
M24 香辣花蛤 Stir Fried Clams in Sizzling Wine 26

- M25 孜然羊肉** Cumin Lamb Stir Fry 32
Expertly stir-fried with fragrant cumin for a rich taste

- M26 四川牛肉** Sichuan Chili Pepper Beef Stir Fry 26
Robust flavours, stir-fried with Chili Pepper



- M27 水煮牛肉** Beef in Red Chili Broth 32
Traditional Chinese food, bold and spicy flavours, a culinary delight that tingles the taste buds.

- M28 豆豉牛肉** Black Soy Bean Beef 26
Richness of beef with the distinct flavour of black soybeans



- M29 柠檬鸡** Lemon Chicken 28

- M30 蜜糖鸡** Honey Chicken 26

- M31 沙爹鸡块** Satay Chicken 26

- M32 咖喱鸡** Chicken Curry 26

- M33 宫保鸡丁** Kong Pao chicken 28

- M34 腰果鸡** Stir Fried Cashew Chicken 28

- M35 重庆辣子鸡** Chili Pepper Chicken 32

- M36 焦糖烧肉** Crispy Caramelise Roster Pork Belly 28

- M37 叉烧** Pork belly Char-Sui (Honey BBQ Pork) 30

- M38 杂菜炒叉烧** Stir Fried Char Siu with Vegetables 26

- M39 青椒肉丝** Shredded Pork with Green Peppers 26

- M40 京酱肉丝** Beijing-style Shredded Pork 28

- M41 麻婆豆腐** Mapo Tofu 23



Vegetable

V1 清炒时蔬 Stir-Fried Vegetables (V) 22

V2 糖醋白菜 Sweet and Sour Cabbage (V) 23.8

Crispy and tangy cabbage stir-fried in a sweet and sour sauce

V3 干煸四季豆 Dry-Fried Green Beans (V) 22

Green beans stir-fried to a crispy perfection, seasoned with a savory blend of spices



V4 鱼香茄子 Sichuan Yuxiang Style Eggplant (V) 23.8

Eggplant cooked in the classic "fish flavored" style, offering a sweet and sour flavor profile.

Omelette



O1 虾仁蛋饼 Prawn Omelette 26

perfect blend of fluffy eggs and succulent prawns, Char Siu, capsicum, onion, bean sprouts, shallots and vegetable

O2 鸡肉蛋饼 Chicken Omelette 22

a delightful fusion of tender chicken and fluffy eggs, Char Siu, capsicum, onion, bean sprouts, shallots and vegetable

O3 素菜蛋饼 Vegetable Omelette (V) 20

a wholesome omelette filled with a medley of fresh and flavorful vegetables, capsicum, onion, bean sprouts and shallots, creating a delicious and nutritious delight

O4 什锦蛋饼 Combination Omelette 28

Delight in our combination omelette, featuring a mix of prawns, chicken, Char Siu, capsicum, onion, bean sprouts, shallots and vegetable ingredients for a satisfying culinary experience

Rice



R1 白米饭	Steamed Rice	4
R2 炒饭	The Lume Special Fried Rice Shrimp, Char Sui, ham, egg, vegetable, Shallots	22
	加 Add	
	虾 -Prawn	6
	鸡肉 -Chicken	3
	牛肉 -Beef	4
R3 凤梨炒饭	Taiwan Pineapple Fried Rice Prawn, Pineapple, Cashew nuts, Char Sui, Ham, vegetable, Shallots	26
R4 素炒饭	Vegetable Stire Fried Rice	20

Chow-Mien



c1 炒面	The Lume Special Chow-Mien Shrimp, Char Sui, Ham, vegetable, Shallots	22
	Crispy Noodles or Soft Noodles	
	加 Add	
	虾 -Prawn	6
	鸡肉 -Chicken	3
	牛肉 -Beef	4
c2 星洲炒米粉	Singapore Chow Mein	23

Desserts



SW1 芭菲	Parfait Chocolate, Caramel or Strawberry	15
SW2 鸡蛋仔	Hongkong Style Egg Waffle Served with Chocolate, Caramel or Strawberry Creamy Ice Cream and Sauce	18
SW3 油炸冰淇淋	Deep Fried Ice Cream Deep fried to perfection, Crispy outside with a creamy inside	19





凉菜 Cold Dish

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| CD1 凉拌黄瓜 | Chinese Cucumber Salad
Fresh cucumbers delicately seasoned and tossed for a crisp and refreshing appetizer | 16 |
| CD2 青椒皮蛋 | Green Pepper and Century Egg
A unique combination of spicy green peppers and century egg, offering a burst of flavors | 16 |
| CD3 红油鸡 | Spicy Chicken in Red Chili Oil
Succulent chicken immersed in a rich and spicy red oil, creating a tantalizing Sichuan dish | 18.8/half
32/whole |
| CD4 口水鸡 | Mouthwatering Chicken
Tender chicken drenched in a mouthwatering sauce, delivering a perfect harmony of flavors. | 18.8/half
32/whole |
| CD5 夫妻肺片 | Sliced Beef and Beef Tripe
Sliced beef and tripe in a flavorful chili oil sauce, a classic dish with a spicy kick. | 18.8 |
| CD6 麻辣牛肉 | Spicy & Tingly Beef
Sliced beef stir-fried with Sichuan peppercorns and chili, offering a bold and spicy taste. | 19.8 |