

A close-up photograph of a plate of live Darwin crab. The crab is cooked and served with a variety of vegetables, including green beans, red bell peppers, and yellow corn. The image has a halftone or dithered texture. The text "THE BEST DARWIN LIVE CRAB" is overlaid in the center in a bold, white, sans-serif font.

THE BEST DARWIN LIVE CRAB

P I N K
CHOPSTIX

17:00-LATE | MONDAY-SUNDAY | DINNER ONLY

HOME OF DARWIN'S LIVE MUD CRAB.

DAWRIN WATERFRONT 6001/7 ANCHORAGE COURT

PINK CHOPSTIX

VOTED
2025

BEST SEAFOOD
RESTAURANT



VOTED
2024

BEST NEW
ESTABLISHMENT



SIGNATURE DISHES

P1 Darwin Live Mud Crab (A) - \$POA

达尔文鲜活泥蟹 一 时价

1 COOKING STYLE 烹饪方式

Crispy 香脆炸 | Steam 清蒸

2 CHOICE OF SAUCE 酱料选择

- Chef's Special Singapore Chilli Sauce 主厨特制酱
- Salt and Pepper 椒盐
- Garlic Butter 蒜蓉黄油
- Sichuan Chili Sauce 四川麻辣酱
- Black Pepper Sauce 黑椒酱
- Ginger and Shallot 姜葱

DARWIN'S
SIGNATURE
SEAFOOD
EXPERIENCE

P2 Local Whole Fish (A) - \$85 / \$120 / \$135

本地整鱼

1 COOKING STYLE 烹饪方式

Crispy 香脆炸 | Steam 清蒸

2 CHOICE OF SAUCE 酱料选择

- Chef's Special Singapore Chilli Sauce 主厨特制酱
- Sichuan Chili Sauce 四川麻辣
- Ginger and Shallot 姜葱

P3 Seafood Platter (A) - \$180

海鲜拼盘

SERVES
2-4 GUESTS

INCLUDES 包含

Half Lobster, Half Darwin Mud Crab, Blue Swimmer Crab, Local Wild Fish Fillet, Squid Rings, Scallops, King Prawns, House-made Pickles, House-made Bread Roll. 半只龙虾, 半只达尔文泥蟹, 蓝花蟹, 当日野生鲜鱼柳, 鱿鱼圈, 带子, 帝王虾, 自制腌菜, 自制餐包。

HOW IT'S COOKED 烹饪方式

LOBSTER, DARWIN MUD CRAB, BLUE SWIMMER CRAB, FISH AND SQUID ARE LIGHTLY CRISPY FRIED, THEN FINISHED IN YOUR CHOICE OF SIGNATURE SAUCE.

龙虾、达尔文泥蟹、蓝花蟹及鲜鱼均采用轻炸方式烹调, 再搭配您所选择的招牌酱汁。

SCALLOPS ARE GENTLY STEAMED WITH GARLIC BUTTER OVER CHINESE RICE NOODLES, WHILE KING PRAWNS ARE GENTLY BOILED AND SERVED WITH LEMON AND OUR HOUSE-MADE DIPPING SAUCE.

带子以蒜蓉黄油配中式粉丝清蒸; 帝王虾则以柠檬水轻煮, 并搭配本店自制蘸酱。

CHOICE OF SAUCE 酱料选择

- Chef Specia Singapore Chilli Sauce 主厨特制酱
- Garlic Butter 蒜蓉黄油
- Sichuan Chilli Sauce 四川麻辣酱
- Black pepper sauce 黑椒酱

PINK CHOPSTIX

CHEF FEED YOU

"Enjoy Our Most Popular and Signature Dishes."

\$75 PP

ENTRÉES + MAINS
+ SIDES

\$85 PP

ENTRÉES + MAINS
+ SIDES + DESSERT

*Compulsory Booking for Groups of 15 or More.

MINIMUM
4 PEOPLE

SEAFOOD ORIGIN LABELLING (A) Australian (I) Imported (M) Mixed Origin

GFO Gluten-free Options Available

VO Vegetarian Options Available

PLEASE ASK STAFF FOR A
SEPERATE MENU.

NO MSG
No MSG is added
to our cooking.

SMALL PLATES

Entrée 前菜



While You Wait

Prawn Crackers 虾片

\$8

Handmade Crispy Vegetable
Spring Roll 素春卷 VO \$14/2

Crispy Battered Chicken Wings
with Laksa Sauce 沙爹鸡翅 \$20/6 Pcs

Handmade Steamed Pork Dumpling
蒸猪肉水饺 \$16/3 Pcs

Chicken Lettuce Cup 鸡肉生菜包 GFO VO \$18/2 Pcs

BBQ Char Siu Bao Slider 烤鸭刈包 \$18/2 Pcs

Salt and Pepper Squid Rings(I) 椒盐鱿鱼圈 \$16

Five Spice Crispy Chicken Bites 五香脆鸡块 \$18

Soup 汤类

Hot & Sour Seafood Soup(M) 酸辣海鲜羹 VO \$18

Chicken Sweet Corn Soup 鸡肉玉米羹 VO \$15

Shark Fin Soup(I) 鱼翅汤 VO \$39

RICE & NOODLES

Steam Rice 米饭 \$6

Chef Special Fried Rice(M) 厨师特色炒饭 \$26

Chef Special Chow Mein(M) 厨师特色炒面 \$26

Singapore Rice Noodle 新加坡炒米粉 \$26

All our rice and noodle dishes come with seasonal vegetables, egg and a combination of chicken and pork.
所有炒饭及炒面均包含时蔬, 蛋和鸡肉与猪肉。

LARGE PLATES • LARGE PLATES • LARGE PLATES

MEAT

Pork 猪肉

Sweet and Sour Pork 酸甜咕嚕肉 \$33

Crispy Roast Pork Belly 脆皮烧肉 \$38

BBQ Pork 叉烧肉 \$36

Crispy Roast Pork + BBQ Pork
脆皮烧肉拼叉烧 \$41

Beef 牛肉

Sizzling Beef with with GFO
Seasonal Vegetables 铁板牛肉 \$33

Crispy Beef with Sweet Chilli
Plum Sauce 脆皮牛肉 GFO \$32

Lamb 羊肉

Sizzling Lamb with Seasonal Vegetables GFO \$38

Chicken 鸡肉

Honey Chicken 蜜糖鸡 \$32

Crispy Skin Chicken 脆皮鸡 HALF \$34 | WHOLE \$49

Kung Pao Chicken 宫保鸡丁 \$29

Sizzling Chicken with Seasonal
Vegetables 铁板鸡肉炒时蔬 GFO \$29

Sichuan Crispy Chicken 辣子鸡 \$29

Duck 鸭肉

D1 PEAKING DUCK COMBOS
with Bao Bun Sliders (8 Pcs)
北京烤鸭套餐

2 Course \$120

3 Course \$130

INCLUDES

DIY Peking duck, bao bun with cucumber, leek & hoisin sauce. Courses choose from duck chow mein, duck fried rice, or duck soup.

D2 ROAST DUCK 烤鸭

Half \$43

OMELETTE

M1 Meatlover Omelette \$32
肉食爱好者煎蛋卷

M2 Seafood Frenzy Omelette(M) \$35
肉食爱好者煎蛋卷

Please see our Bar &
Dessert Menu for cocktails,
drinks and desserts.

请参阅酒吧及甜品菜单了解鸡尾酒、饮品及甜品。

SEAFOOD

Prawn 虾

Sizzling Garlic Prawn with
Mixed Vegetables(A) 铁板蒜蓉大虾 GFO \$46

Salt and Pepper King Prawn(A) 椒盐大虾 GFO \$48

Scallops 带子

Sizzling Scallop with Seasonal Vegetable(A) \$49

铁板带子炒时蔬 GFO

Fish 鱼

Crispy Whole Barramundi with Chef
Special Sauce(A) 主厨特制酱脆皮全鱼 \$85-\$135 (S-L)

Steam Whole Barramundi with Ginger
and Shallot(A) 清蒸全鱼 \$85-\$135 (S-L)

Sizzling Fish Fillet with Seasonal
Vegetables(A) 铁板鱼片炒时蔬 GFO \$43

Bug Tail 琵琶虾

Salt & Pepper Bug Tail(A) 盐琵琶虾 GFO \$58

Sizzling Garlic Bug Tail with Seasonal
Vegetables(A) 蒜蓉琵琶虾 GFO \$58

*Please advise our staff of any allergies or dietary requirements.
如有特殊饮食要求, 请提前告知服务员。

VEGETABLES

Garlic Tofu & Seasonal Vegetables VO \$28

蒜蓉豆腐时蔬煲

Stir Fried Kang Kung 炒空心菜 GFO VO \$29

Chef Secret Sauce with Green Beans GFO VO \$28

秘制酱炒四季豆

Mapo Tofu 麻婆豆腐 VO \$28

NO MSG
No MSG is added to
our cooking.

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