

游水海鮮 *L*ive seafood

皇帝蟹
King crab

預訂

游水青邊鮑
Greenlips abalone

預訂

生猛龍蝦
Live lobster

Seasonal price

雪花蟹
Live snow crab

Seasonal price

游水東星斑
Coral trout

Seasonal price

游水三刀
Morwong fish

Seasonal price

游水彩衣
Parrot fish

Seasonal price

游水花鱸
Murray cod

Seasonal price

時日海鮮 *F*resh seafood of the day

生蠔 (2 pieces minimum)
Pacific oysters steamed with black bean sauce

Seasonal price

游水帶子 (2 pieces minimum)
Half shell scallops steamed with ginger and shallot

Seasonal price

野生盲鱧 (Per 100 grams)
Wild barramundi steamed or wok fried with sweet soy

\$17.80

銀鱈魚 (Per 100 grams)
Patagonia toothfish Steamed or wok fried in traditional way

\$21.80

西澳U6大明蝦
South Australia Leader King prawn steamed or wok fried with garlic

\$14.80 each

* A surcharge of 10% applies on Sundays and Public Holidays on all bills.

* Minimum charge on Friday, Saturday and Sunday dinner:

Adult \$48 (included kids age 12+) per person



頭盤小食及冷盤類 Appetizers and cold dishes

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|--|---------|
| 蜜汁叉燒 <i>Barbecue pork tenderloin</i> Served with braised honey soy sauce | \$13.80 |
| 脆皮春卷 <i>Spring roll (2 pieces)</i> Pork & prawn or vegetarian served with plum sauce | \$11.80 |
| 酥炸雲吞 <i>Crispy fried won ton (4 pieces)</i> Wrapped with prawn meat patties served with sweet and sour sauce | \$12.80 |
| 芝麻蝦 <i>Sesame prawn (2 pieces)</i> Minced prawn meat with sesame on toast served with sweet and sour sauce | \$14.80 |
| 高麗蝦 <i>Korean prawn</i> Lightly fried king prawn stuffed with minced prawn and scallop | \$14.80 |
| 釀蟹鉗 <i>Stuffed crab claw</i> Stuffed with minced prawn served with sweet and sour sauce | \$14.80 |
| 椒鹽鵪鶉 <i>Crispy quail</i> Fried quail with five spicy salt | \$14.80 |
| 北京片皮鴨 <i>Peking duck (2 pieces)</i> Roast duck meat wrapped in pancake | \$14.80 |
| 特色沙嗲雞肉 / 牛肉串 <i>Satay chicken/beef skewers (2 pieces)</i> Pan fried satay skewers served with satay peanut | \$14.80 |
| 椒鹽鮮魷 <i>Crispy calamari</i> Crispy calamari tossed with spicy salt and pepper | \$18.00 |
| 椒鹽軟殼蟹 <i>Soft shell crab</i> Tossed with spicy salt and pepper | \$14.80 |

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A 頭盤小食及冷盤類 ppetizers and cold dishes

| | | |
|---|--|-------------------------------|
| 生菜包 Sung choy bao Fresh lettuce filled with diced water chestnut, mushroom and bamboo shoots | <i>Vegetarian</i> 素 <i>Chicken</i> 雞 <i>Seafood</i> 海鮮 | \$10.80 \$12.80 \$14.80 |
| 三式點心 <i>Steamed Dim Sum 3 varieties</i> From a steaming hot bamboo basket | | \$13.80 |
| 羅漢上素餃 <i>Steamed Vegetarian dumpling</i> Vegetables and mushroom in bamboo basket | | \$11.80 |
| 上海小籠包 <i>Steamed Shanghai dumpling</i> Minced pork and vegetables served with ginger and dark vinegar | | \$11.80 |
| 姜蔥帶子殼 <i>Ginger scallop</i> Sauteed scallop with ginger and shallot | | \$15.80 |
| 清爽海蜇 Marinated crispy jelly fish with chilli vinegar | | \$18.00 |
| 醬豬蹄 Braised pork knuckle in master stock | | \$18.00 |
| 醬牛展 Braised marinated beef in master stock | | \$18.00 |
| 芥末鴨掌 De-boned duck webs in mustard sauce | | \$18.00 |
| 鹵水鴨舌 Braised duck tongue in master stock | | \$20.00 |
| 涼拌黑木耳 Marinated black fungus from South East China | | \$18.00 |
| 拍黃瓜 Marinated cucumber with garlic chilli and vinegar | | \$18.00 |



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湯羹類 Soup

| | |
|---|---------|
| 佛跳牆 (6人以上) Advanced ordered double boiled buddish jump | 預訂 |
| 特別原盅滋補燉湯 (8人以上) Advanced ordered double boiled soup | 預訂 |
| 雞蓉粟米湯 Chicken and sweet corn soup | \$10.80 |
| 鮮蝦雲吞湯 Wonton soup | \$13.80 |
| 海鮮酸辣湯 Seafood hot and sour soup | \$14.80 |
| 海鮮豆腐羹 Seafood and bean curd soup | \$13.80 |
| 陳皮鴨絲羹 Shredded duck and mushroom soup | \$13.80 |
| 鮮蝦帶子蛋花羹 Diced scallop and prawn in egg white soup | \$14.80 |
| 鮮蟹肉菠菜羹 Fresh crab meat with spinach soup | \$15.80 |

燒臘 / 滷味 BBQ roast dishes

| | |
|--|----------------|
| 吊燒豬腩肉 Roast BBQ pork belly | \$33.80 |
| 吊燒蜜汁叉燒 Roast BBQ pork tenderloin | \$31.80 |
| 脆皮炸子雞 Golden fried crispy skin chicken | \$33.80 |
| 脆皮吊燒鴨 Roast BBQ duck | \$36.00 |
| 乳鴿 (紅燒, 醉熏, 豉油皇, 冬菇焗煲) 需預定 Squab (BBQ, Drunken, Soy, Braised) Advanced booking required | Seasonal price |
| 北京片皮鴨 (一隻) Roast Peking duck (full set) | \$88.00 |

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海鮮/蝦/帶子類 *K*ing prawn and scallops

| | |
|--|---------|
| 姜蔥炒蝦球 | \$49.80 |
| Sauteed S.A king prawn with ginger and shallot | |
| 蜜豆雲耳炒蝦球 | \$49.80 |
| Sauteed S.A king prawn with sugar peas and black fungus | |
| 香草芥茉蝦球 | \$49.80 |
| Crispy S.A. king prawn with wasabi sauce | |
| 姜沫咖喱蝦球 | \$49.80 |
| Sauteed S.A king prawn in curry and turmeric sauce | |
| 星洲甜椒蝦球 | \$49.80 |
| Sauteed S.A king prawn with sweet chilli sauce | |
| 時菜炒蝦球 | \$49.80 |
| Sauteed S.A king prawn with seasonal vegetable | |
| 乾焗蝦球 | \$49.80 |
| Crispy S.A king prawn with mandarin sauce | |
| 香脆黃金蝦球 | \$51.80 |
| Sauteed S.A king prawn tossed with golden egg yolk | |
| 川汁辣椒蝦球 | \$49.80 |
| Sauteed S.A king prawn tossed with szechuan chilli sauce | |
| 辣椒炒鮮帶子 | \$49.80 |
| Sauteed W.A. scallop with chilli sauce | |
| 宮保夏果炒帶子 | \$51.80 |
| Sauteed W.A. scallop with kong pow chilli and macadamia nuts | |
| 醬燒汁煎玉帶子 | \$49.80 |
| Wok fried crispy W.A. scallop with BBQ sauce | |

魚 / 鮮魷類 *F*ish and fresh calamari

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|---|---------|
| 姜蔥炒魚球 | \$40.80 |
| Wok tossed sliced rockling fish with ginger and shallot | |
| 豉油皇炒魚塊 | \$40.80 |
| Sauteed sliced rockling fish with supreme soy sauce | |
| 乾焗魚塊 | \$40.80 |
| Lightly fried rockling fish fillet in batter with mandarin sauce | |
| 紅燒斑片煲 | \$46.80 |
| Braised rockling fish fillet with mushroom and bean curd in claypot | |
| 蒜香鮮魷 (避風塘) | \$42.80 |
| Lightly fried calamari with garlic spice and dry shallot | |
| XO醬炒鮮魷 | \$42.80 |
| Sauteed calamari with XO chilli sauce | |
| 果皮豉椒炒鮮魷 | \$42.80 |
| Sauteed calamari with black bean sauce | |
| 油泡彩椒鮮魷 | \$42.80 |
| Wok tossed calamari with mixed capsicum and sugar peas | |

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牛肉 / 豬肉 / 羊肉 *B*eef / pork / lamb

| | |
|--|---------|
| 涼瓜豉汁牛肉 Sauteed sliced beef with black bean sauce | \$37.80 |
| 芥蘭炒牛肉 Sauteed sliced beef with Chinese broccoli | \$37.80 |
| 沙爹金菇粉絲牛肉煲 Satay beef with enoki mushroom with soft rice vermicelli cooked in claypot | \$39.80 |
| 乾燒牛柳絲 Crispy fried shredded beef fillet with mandarin sauce | \$42.80 |
| 芥末牛柳球 Wok fried diced eye fillet with mustard sauce | \$42.80 |
| 燒汁牛柳球 Wok fried diced eye fillet with BBQ sauce | \$42.80 |
| 香煎牛柳（西汁，黑椒，川汁）300grams Wok fried diced eye fillet (Mandarin, Black pepper, Szechuan chilli) | \$42.80 |
| 京醬焗肉排 Crispy pork ribs with mandarin sauce | \$36.80 |
| 蒜香焗肉排 Crispy pork ribs with spicy garlic and chilli | \$36.80 |
| 椒鹽焗肉排 Crispy pork ribs with spicy salt and pepper | \$36.80 |
| 酸子咕嚕肉 Wok tossed pork in batter with sweet and sour sauce | \$36.80 |
| 蒙古羊柳煲 Lamb tenderloin with Mongolian sauce cooked in claypot | \$42.80 |
| 京蔥爆羊柳 Wok tossed lamb tenderloin with onion and leek | \$42.80 |
| 芥末籽煎羊架（4件） Wok fried lamb cutlet with mustard seed sauce (4 pieces) | \$42.80 |
| 川椒汁煎羊架（4件） Wok fried lamb cutlet with szechuan chilli sauce (4 pieces) | \$42.80 |

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雞 / 鴨 類 Chicken/duck

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|---|---------|
| 脆皮炸子雞 | \$33.80 |
| Golden fried crispy skin chicken | |
| 脆皮火焰蒜香雞 | \$33.80 |
| Golden fried crispy skin chicken with garlic spice | |
| 脆皮壹品吊燒雞 | \$33.80 |
| Roast crispy chicken in Chinese blue chelle sauce | |
| 檸汁脆炸軟雞柳 | \$33.80 |
| Crispy fried chicken fillet in batter with lemon sauce | |
| 蜜糖雞球 | \$33.80 |
| Wok fried diced chicken in batter with honey sauce | |
| 腰果雞球 | \$34.80 |
| Sauteed diced chicken with cashew nuts | |
| 椰汁咖哩雞 | \$34.80 |
| Sauteed chicken in curry coconut sauce | |
| 川汁炒雞球 | \$33.80 |
| Sauteed chicken with szechuan sauce | |
| 冬菇菜膽扒鴨肉 | \$37.80 |
| Braised soft duck with mushroom and vegetable | |
| 西湖鴨 | \$37.80 |
| Crispy boneless duck in batter with sweet and sour ginger sauce | |

豆腐 / 蔬菜 類 Beancurd/vegetable

| | |
|--|---------|
| 清炒時菜 | \$32.80 |
| Sauteed seasonal vegetables | |
| 金銀蛋菠菜苗 | \$36.80 |
| Sauteed spinach sprout with preserved eggs | |
| 金菇瑤柱扒菜苗 | \$38.80 |
| Sauteed dry scallops and enoki mushroom with seasonal vegetables | |
| 豉油皇炒什菌 | \$36.80 |
| Braised mixed fresh mushroom with supreme soy sauce | |
| 什菇扒時蔬 | \$36.80 |
| Sauteed mixed fresh mushroom with seasonal vegetable | |
| 竹笙冬菇扒豆腐 | \$36.80 |
| Braised bamboo pith with mushroom and soft bean curd | |
| 脆皮玉子豆腐 | \$30.80 |
| Lightly fried egg bean curd with five spices salt & sweet chilli sauce on the side | |
| 羅漢上素煲 | \$38.80 |
| Braised buddish vegetables and fungus in claypot | |
| 乾煸四季豆 | \$33.80 |
| Wok fried string bean with minced chicken | |

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飯 / 面類 *R*ice/noodles

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|--|---------|
| 揚州炒飯 (小) Special fried rice with pork and prawn (S) | \$21.80 |
| 揚州炒飯 (大) Special fried rice with pork and prawn (L) | \$30.80 |
| 瑤柱蛋白炒飯 Fried rice with dry scallop and egg white | \$36.80 |
| 金龍宮特色炒飯 Golden Dragon Palace combination fried rice | \$38.80 |
| 福建炒飯 Fried rice in Fujian style with gravy | \$38.80 |
| 沙爹金菇牛肉炒面 Sauteed enoki mushroom and beef with crispy egg noodles in satay | \$32.80 |
| 肉絲炒面 Stir fried shredded chicken/pork in crispy egg noodles | \$32.80 |
| 海鮮炒面 Stir fried seafood combination in crispy egg noodles | \$42.80 |
| 雪菜肉絲煎米粉 Stir fried pickled vegetables with shredded pork in crispy rice vermicelli | \$32.80 |
| 乾炒牛河 Stir fried sliced beef with soft thick rice noodles in soy sauce | \$31.80 |
| 乾燒伊面 Stir fried E fu noodles with sliced mushroom and oyster sauce | \$31.80 |
| 鴻途蟹肉湯伊面 Soft E fu noodles with crab meat in chicken broth | \$39.80 |
| 海鮮粒燜伊面 E fu noodles with diced seafood | \$33.80 |
| 絲苗白飯 Steamed rice | \$3.00 |
| 金銀饅頭 (6個) Chinese buns (<i>steamed / deep fried</i>) (6 pieces) | \$10.80 |
| 京式蔥油餅 Beijing-style scallion pancake | \$9.80 |

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甜品 *D*essert

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| 荔枝雪糕 Lychee with ice cream | \$11.80 |
| 草莓雪糕 Fresh strawberries with ice cream | \$11.80 |
| 炸香蕉雪糕 Banana fritters with ice cream and maple syrup | \$12.80 |
| 炸鳳梨雪糕 Pineapple fritters with ice cream and maple syrup | \$12.80 |
| 炸雪糕 Deep fried ice cream with mixed-berry sauce | \$12.80 |
| 什果味啫喱雪糕 Mixed fruit flavor jelly with ice cream | \$11.80 |
| 芒果布丁 Cold mango pudding | \$11.80 |
| 雙色雪糕 Mixed two Asian flavor ice cream (Black Sesame, Green tea, Red bean and vanilla) | \$11.80 |
| 豆沙窩餅 Wok fried red bean pancake | \$12.80 |
| 提拉米蘇 Tiramisu (A delicious layer of both tiramisu gelato and coffee liquored sponge, topped with a zabaglione gelato and vanilla almond sprinkles) | \$11.80 |
| 芒果雪糕 Mango Dessert (Crispy coating centered with a Cointreau filled chocolate chips) | \$11.80 |



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廚師推薦 Chef's special

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|--|---------------------------|
| 蟹肉粉皮 Sauteed crab meat with vermicelli | \$15.80 |
| 辣油餛飩 Hot chilli wonton | \$11.80 |
| 無錫骨煲 Wuxi pork spare ribs in claypot | \$42.00 |
| 梅菜扣肉煲 Braised pork with preserved vegetable in soya sauce | \$38.00 |
| 海參冬菇鮑片煲 Sea cucumber with Chinese mushroom and sliced abalones in claypot | \$78.00 |
| 乾隆壹品煲 Premium combination in claypot | \$58.00 |
| 黑松露炒蝦球 Stir fried king prawn with black truffles | \$52.00 |
| 香煎和牛 (Minimum 250 grams) Pan-fried wagyu beef | \$35.00 (per 100grams) |
| 蠔皇原隻鮑 Braised abalone with oyster sauce | \$88.00 (per 100grams) |
| XO醬煎牛扒王 Pan fried premium beef fillet with XO sauce | \$52.00 |
| 宮保肉丁 Sauteed diced pork with Kong Pow chilli | \$36.80 |
| 鎮江豬扒 Sauteed pork ribs with black vinegar | \$36.80 |
| 香橙豬扒 Sauteed pork ribs with mandarin sauce | \$36.80 |
| 鵝肝醬帶子 Wok tossed W.A. scallop with foie gras pate | \$51.80 |
| 桂花蟹肉羅漢翅 Sauteed fresh crab meat with artificial shark fin | \$52.00 |
| 羊腩煲 Braised lamb stew with bean curd in claypot | \$62.00 |
| 蟲草花瑤柱扒菜苗 Sauteed dry scallops and cordyceps flower with seasonal vegetables | \$38.80 |

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Golden Dragon Palace

Set Menu

(Minimum for 2)

Six Courses Banquet

@ \$79 per person

Steamed 3 Varieties Dim Sum

Chicken Sung Choi Bao

Crispy King Prawn with Wasabi Sauce

Steamed Wild Barramundi Fillet with Sweet Soy Sauce

Wok Fried Eye Fillet with Black Pepper Served with Special Fried Rice

Banana Fritter with Ice-Cream and Maple Syrup

Chinese Tea

Seven Courses Banquet

@ \$89 per person

Steamed Half Shell Scallops with Ginger & Shallot

Seafood Sung Choi Bao

Crispy Batter King George Whiting with Five Spicy Salt

Roast Peking Duck

Sauteed King Prawn with Sweet Chili Sauce

Wok Fried Eye Fillet with Mustard Sauce Served with Special Fried Rice

Deep Fried Ice-Cream with Mixed Berry Sauce

Chinese Tea

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