** A surcharge of 10% applies on Sundays and 15% on Public Holidays all bills.*
** Minimum charge on Friday, Saturday and Sunday dinner:*
Adult $48 (included kids age 12+) per person

廚師推薦
Chef's special

蟹肉粉皮 Sauteed crab meat with vermicelli (Minimum 2)	$16.80
辣油餛飩 Hot chilli wonton	$14.00
無錫骨煲 Wuxi pork spare ribs in claypot	$48.00
梅菜扣肉煲 Braised pork with preserved vegetable in soya sauce	$45.00
海參冬菇鮑片煲 Sea cucumber with Chinese mushroom and sliced abalones in claypot	$85.00
乾隆壹品煲 Premium combination in claypot	$58.00
黑松露炒蝦球 Stir fried king prawn with black truffles	$55.00
香煎和牛 (Minimum 250 grams) Pan-fried wagyu beef (M 9)	$45.00 *(per100 grams)*
蠔皇原隻鮑 Braised abalone with oyster sauce	$88.00 *(per 100 grams)*
XO 醬煎牛扒王 (380 grams) Pan fried premium Angus beef fillet with XO sauce	$54.00
宮保肉丁 Sauteed diced pork with Kong Pow chilli	$39.80
鎮江豬扒 Sauteed pork ribs with black vinegar	$39.80
香橙豬扒 Sauteed pork ribs with mandarin sauce	$39.80
鵝肝醬帶子 Wok tossed W.A. scallop with foie gras pate	$54.00
桂花蟹肉羅漢翅 Sauteed fresh crab meat with artificial shark fin	$58.00
羊腩煲 Braised lamb stew with beancurd in claypot	$78.00
金菇蟲草花瑤柱扒菜苗 Sauteed dry scallops and cordyceps flower with seasonal vegetables	$38.80

甜品
Dessert

荔枝雪糕 Lychee with ice cream	$12.50
草莓雪糕 Fresh strawberries with ice cream	$12.50
炸香蕉雪糕 Banana fritters with ice cream and maple syrnp	$13.50
炸鳳梨雪糕 Pineapple fritters with ice cream and maple syrnp	$13.50
炸雪糕 Deep fried ice cream with mixed-berry sauce	$13.50
什果味啫喱雪糕 Mixed fruit flavor jelly with ice cream	$12.50
芒果布丁 Cold mango pudding	$12.50
雙色雪糕 Mixed two Asian flavor ice cream *(Black Sesame, Green tea, Red bean and vanilla)*	$12.00
豆沙窩餅 Wok fried red bean pancake	$13.50
提拉米酥 Tiramisu *(A delicious layer of both tiramisu gelato and coffee liqueured sponge, topped with a zabaglione gelato and vanilla almond sprinkles)*	$13.50
芒果雪糕 Mango Dessert *(Crispy coating centered with a cointreau filled chocolate chips)*	$13.50

飯・面類
Rice • noodles

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)*	$32.80
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	$39.80
福建炒飯 Fried rice in Fujian style with gravy	$39.80
沙爹金菇牛肉炒面 Sauteed enoki mushroom and beef with crispy egg noodles in satay	$36.00
肉絲炒面 Stir fried shredded chicken/pork in crispy egg noodles	$36.00
海鮮炒面 Stir fried seafood combination in crispy egg noodles	$45.80
雪菜肉絲煎米粉 Stir fried pickled vegetables with shredded pork in crispy rice vermicelli	$36.80
乾炒牛河 Stir fried sliced beef with soft thick rice noodles in soy sauce	$35.50
乾燒伊面 Stir fried E fu noodles with sliced mushroom and oyster sauce	$34.00
鴻途蟹肉湯伊面 Soft E fu noodles with crab meat in chicken broth	$45.80
海鮮粒燜伊面 E fu noodles with diced seafood	$38.80
絲苗白飯 Steamed rice	$3.00
金銀饅頭（6個） Chinese buns *(steamed / deep fried) (6 pieces)*	$12.00
京式蔥油餅 Beijing-style scallion pancake	$9.80

游水海鮮
Live 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 antarctica 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
Fresh 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
野生盲鱠 *(Per 100 grams)* Wild barramundi steamed or wok fried with sweet soy	$20.00
銀鱈魚 *(Per 100 grams)* Patagonia toothfish Steamed or wok fried in traditional way	$25.80
西澳 U6 大明暇 South Australia Leader King prawn steamed or wok fried with garlic	$15.80 each

頭盤小食及冷盤類
Appetizers and cold dishes

蜜汁叉燒 *Barbecue pork tenderloin* $14.20
Served with braised honey soy sauce

脆皮春卷 *Spring roll (2 pieces)* $12.00
Pork & prawn or vegetarian served with plum sauce

酥炸雲吞 *Crispy fried won ton* $14.00
Wrapped with prawn meat patties served with sweet and sour sauce

芝麻蝦 *Sesame prawn (2 pieces)* $15.00
Minced prawn meat with sesame on toast served with sweet and sour sauce

高麗蝦 *Korean prawn* $15.00
Lightly fried king prawn stuffed with minced prawn and scallop

釀蟹鉗 *Stuffed crab claw* $15.00
Stuffed with minced prawn served with sweet and sour sauce

椒鹽鵪鶉 *Crispy quail* $14.80
Fried quail with five spicy salt

北京片皮鴨 *Peking duck (2 pieces)* $14.80
Roast duck meat wrapped in pancake

特色沙嗲雞肉 / 牛肉串 $14.80
Satay chicken / beef skewers (2 pieces)
Pan fried satay skewers served with satay peanut

椒鹽鮮魷 *Crispy calamari* $18.80
Crispy calamari tossed with spicy salt and pepper

椒鹽軟殼蟹 *Soft shell crab* $14.80
Tossed with spicy salt and pepper

雞・鴨類
Chicken • duck

脆皮炸子雞 $36.80
Golden fried crispy skin chicken

脆皮火焰蒜香雞 $37.80
Golden fried crispy skin chicken with garlic spice

脆皮壹品吊燒雞 $36.80
Roast crispy chicken in Chinese blue chelle sauce

檸汁脆炸軟雞柳 $35.80
Crispy fried chicken fillet in batter with lemon sauce

蜜糖雞球 $34.80
Wok fried diced chicken in batter with honey sauce

腰果雞球 $36.80
Sauteed diced chicken with cashew nuts

椰汁咖哩雞 $36.80
Sauteed chicken in curry coconut sauce

川汁炒雞球 $36.80
Sauteed chicken with szechuan sauce

冬菇菜膽扒鴨肉 $39.80
Braised soft duck with mushroom and vegetable

西湖鴨 $39.80
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 beancurd

脆皮玉子豆腐 $33.80
Lightly fried egg-beancurd with five spices salt & sweet chilli sauce on the side

羅漢上素煲 $39.80
Braised buddish vegetables and fungus in claypot

乾煸四季豆 $35.80
Wok fried string bean with minced chicken

牛肉・豬肉・羊肉
Beef • pork • lamb

涼瓜豉汁牛肉 $40.00
Sauteed sliced beef with black bean sauce

芥蘭炒牛肉 $40.00
Sauteed sliced beef with Chinese broccoli

沙爹金菇粉絲牛肉煲 $41.80
Satay beef with enoki mushroom
with soft rice vermicelli cooked in claypot

乾燒牛柳絲 $45.00
Crispy fried shredded Angus beef fillet with mandarin sauce

芥末牛柳球 $45.80
Wok fried diced Angus eye fillet with mustard sauce

燒汁牛柳球 $45.80
Wok fried diced Angus eye fillet with BBQ sauce

香煎牛柳（西汁，黑椒，川汁）300 grams $45.80
Wok fried diced Angus eye fillet
(Mandarin, Black pepper, Szechuan chilli)

京醬焗肉排 $39.80
Crispy pork ribs with mandarin sauce

蒜香焗肉排 $39.80
Crispy pork ribs with spicy garlic and chilli

椒鹽焗肉排 $39.80
Crispy pork ribs with spicy salt and pepper

酸子咕嚕肉 $38.00
Wok tossed pork in batter with sweet and sour sauce

蒙古羊柳煲 $46.80
Lamb tenderloin with Mongolian sauce cooked in claypot

京蔥爆羊柳 $46.80
Wok tossed lamb tenderloin with onion and leek

芥末籽煎羊架（4 件） $46.00
Wok fried lamb cutlet with mustard seed sauce *(4 pieces)*

川椒汁煎羊架（4 件） $46.00
Wok fried lamb cutlet with szechuan chilli sauce *(4 pieces)*

頭盤小食及冷盤類
Appetizers and cold dishes

生菜包 *Vegetarian* 素 $11.80
Sung choi bao *Chicken* 雞 $12.80
Fresh lettuce filled with diced water chesnut, mushroom and bamboo shoots *Seafood* 海鮮 $14.80

三式點心 *Steamed Dim Sum 3 varieties* $14.40
From a steaming hot bamboo basket

羅漢上素餃 *Steamed Vegetarian dumpling* $13.50
Vegetables and mushroom in bamboo basket

上海小籠包 *Steamed Shanghai dumpling* $13.50
Minced pork and vegetables served with ginger and dark vinegar

姜蔥帶子殼 *Ginger scallop* $16.00
Sauteed scallop with ginger and shallot

清爽海蜇 $18.00
Marinated crispy jelly fish with chilli vinegar

醬豬蹄 $18.00
Braised pork knuckle in master stock

醬牛展 $18.00
Braised marinated beef in master stock

芥末鴨掌 $18.00
De-boned duck webs in mustard sauce

鹵水鴨舌 $20.00
Braised duck tongue in master stock

涼拌黑木耳 $18.00
Marinated black fungus from South East China

拍黃瓜 $18.00
Marinated cucumber with garlic chilli and vinegar

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	$11.80
鮮蝦雲吞湯 Wonton soup	$14.00
海鮮酸辣湯 Seafood hot and sour soup	$14.80
海鮮豆腐羹 Seafood and beancurd soup	$14.80
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・鹵味 BBQ roast dishes

吊燒豬腩肉 Roast BBQ pork belly	$36.80
吊燒蜜汁叉燒 Roast BBQ pork tenderloin	$32.80
脆皮炸子雞 Golden fried crispy skin chicken	$36.80
脆皮吊燒鴨 Roast BBQ duck	$38.80
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)*	$98.00

海鮮・蝦・帶子類 King prawn and scallops

姜蔥炒蝦球 Sauteed S.A king prawn with ginger and shallot	$52.00
蜜豆雲耳炒蝦球 Sauteed S.A king prawn with sugar peas and black fungus	$52.00
香草芥茉蝦球 Crispy S.A. king prawn with wasabi sauce	$52.00
姜沫咖喱蝦球 Sauteed S.A king prawn in curry and termeric sauce	$52.00
星洲甜椒蝦球 Sauteed S.A king prawn with sweet chilli sauce	$52.00
時菜炒蝦球 Sauteed S.A king prawn with seasonal vegetable	$52.00
乾焗蝦球 Crispy S.A king prawn with mandarin sauce	$52.00
香脆黃金蝦球 Sauteed S.A king prawn tossed with golden egg yolk	$54.00
川汁辣椒蝦球 Sauteed S.A king prawn tossed with szechuan chilli sauce	$52.00
辣椒炒鮮帶子 Sauteed W.A. scallop with chilli sauce	$51.80
宮保夏果炒帶子 Sauteed W.A. scallop with kong pow chilli and macadamia nuts	$52.80
醬燒汁煎玉帶子 Wok fried crispy W.A. scallop with BBQ sauce	$51.80

魚・鮮魷類 Fish and fresh calamari

姜蔥炒魚球 Wok tossed sliced rockling fish with ginger and shallot	$42.80
豉油皇炒魚塊 Sauteed sliced rockling fish with supreme soy sauce	$42.80
乾焗魚塊 Lightly fried rockling fish fillet in batter with mandarin sauce	$42.80
紅燒斑片煲 Braised rockling fish fillet with mushroom and beancurd in claypot	$50.00
蒜香鮮魷（避風塘） Lightly fried calamari with garlic spice and dry shallot	$46.80
XO 醬炒鮮魷 Sauteed calamari with XO chilli sauce	$46.80
果皮豉椒炒鮮魷 Sauteed calamari with black bean sauce	$46.80
油泡彩椒鮮魷 Wok tossed calamari with mixed capsicum and sugar peas	$46.80