



品

中國菜

Dragon Palace Chinese Restaurant

五千年文明历史的中國 飲食文化源远流长

川菜、粤菜、鲁菜、潮州菜、东北菜……等菜系举世瞩目。

福盈龍門海鮮酒家

FOOD CHINESE RESTAURANT

福盈龍門海鮮酒家



有強有弱，人口有多有少。

成、宗教信仰、政權性質和經濟

故而各國的飲食文化是不

中國傳統文化教育中的陰陽五行

儒家倫理道德觀念、中醫營養攝

食審美風尚

許多因素的影響下，創造

烹飪技藝，形成博大精



Dragon Palace

龍門

福田

中國飲食文化特點

風味多樣

四季有別

講究美感

注重情趣

食醫結合

Dragon Palace Chinese Restaurant

中国菜非常强调色、香、味俱佳。这既是一道菜的标准，也是一席菜的标准。

色 指菜肴的顏色，是原料本色與作料的顏色的有機搭配，有時還用一些青菜、番茄、洋蔥等襯托，以求達到較佳的視覺效果。

● **香** 指的是菜肴的香氣，包括氣香與骨香。

味 指的是菜肴的味道口感，是菜肴的靈魂。它是菜肴的主料與調料以及不同烹飪方法有機結合的產物。

◎ 讓人有聯想或是有意義的菜色

● 其實形是慢慢從色中分割出來的，主要就是講究成菜的形狀以及裝飾；

● 藥補不如食補，食能養人就是這個道理了，講究的就是充分體現食物的營養，要素素合理搭配一類的啦。



福盈龍門

Dragon Palace Chinese Restaurant

Welcome

We are pleased you have chosen to visit Dragon Palace Chinese Restaurant !
Chinese cuisine has developed to its present art form because of the Subtleties balance and harmony.

The dignity and art of
five thousand years of culinary excellence is prepared and offered to you by the
master chef of Dragon Palace Chinese Restaurant.

We are aiming to make your visit to the Dragon Palace Chinese Restaurant enjoyable as possible.

If you can not find your favorite dishes in our menu,
please inquire our manager, he will be happy to recommend other dishes.



廚師精選
Chef's Recommendations

As early as 2953BC the Chinese learned the art of catching seafood from its many rivers,lakes and ocean. This legacy can be enjoyed today in some of the world finest styles and tastes in seafood preparation.



龍蝦 Market Price

Lobster
制法：刺身、上湯、滾粥、姜蔥、椒鹽、黑椒、開邊蒸、避風塘、星洲
(Cooking Style: Sashimi, Garlic & Butter, Head & tail with Porridge, Ginger & shallot, Chilli pepper, Black pepper, Steamed with Garlic, Hongkong Bay style, Singapore chilli Sauce),

生猛泥蟹 Market Price

Live Mud Crab

深海雪蟹 Market Price

Deep Sea Snow Crab

(煮法：姜蔥、星洲、黃金、避風塘、花雕蒸、椒鹽、黑椒、上湯焗)
(Stired Fried Ginger & Shallot, Singapore Chilli, Golden, Steamed, Salted Pepper, Black Pepper, Baked with Supreme Sauce)

皇帝蟹兩食

Market Price

Market Price Fried KingCrab
(two courses)



廚師精選
Chef's Recommendations



金牌老火扣大鮑魚 \$ 90.00– \$ 140.00

Signature Braised Big Abalone

素称“海味之冠”的鲍鱼，自古以来就是海产“八珍”之一，肉质细嫩，鲜而不膩；营养丰富，清而味浓，烧菜、调汤，妙味无穷，是誉满中外的佳肴。鲍鱼肉中含有鲜灵素I和鲍灵素Ⅱ，有较强的抑制癌细胞的作用。

廚師精選
Chef's Recommendations

翡翠鱷魚肉 \$ 39.80
Crocodile Fillet with Snow Peas

紅燒遼參 \$ 32.80 (每位)
Stewed Liao Sea Cucumber (each)

紅燒大鮑翅 Market Price (每位)
Stewed Supreme Shark Fin(PH.)

日式濃湯鱷魚肉 \$ 39.80
Braised Crocodile with Japanese style in Soup

鱷魚是地球上惟一不患癌症的動物，壽命遠遠超過以長壽著稱的龜和鰲。鱷魚體內有一種優化核酸，常食可補氣血、壯筋骨、驅濕邪，對咳嗽、哮喘、風濕、貧血、糖尿病、癌症等有較好的輔助療效。

The alligator is the animal which on the extant Earth only does not develop cancer, the life goes far beyond the turtle which and the turtle is famous by the longevity. Alligator in vivo has one kind of optimized nucleic acid, Chang Shike makes up the vitality, the strong physique, to drive wet evil, to the cough, asthma, rheumatism, anemia, diabetes, cancer and so on has the good auxiliary curative effect.



鮑汁扣遼參 \$ 32.80 (每位)
Braised Sea Cucumber with Abalone Sauce



三文魚刺身 \$ 48.00
Samon Sashimi



佛跳牆 預訂 \$ 128.00 (每位)
Budda Jumping Deluxe



廚師
精選

Chef's Recommendations

金沙爆生蚝 \$ 29.00
Fried Oyster with Golden Onion



高湯堂灼青邊鮑片 \$99/磅(LB)
Sliced Live Abalone in Supreme Soup



姜葱蒸鮮生蚝 (4祇起) \$ 5.50(每祇)
Steamed Fresh Oyster (in shell) with Ginger & Shallots

招牌燒雪花牛扒 \$ 32.80(每位)
Signature Fried Wagyu Beef



廚師
精選

Chef's Recommendations

豉汁蒸帶子 (4祇起) \$ 5.50(每祇)
Steamed Fresh Scallop (in Shell) in Black Bean Sauce

清蒸原祇游水鮑魚仔 (最少4祇起) Market Price
Steamed Live Abalone with Shell

廚師
精選
Chef's Recommendations

鷄汁炖燕窩 (預訂)
Double Boiled Bird's Nest (Reserved) \$ 78.00



星洲雪蟹
Snow Crab with Singapore Sauce Market Price



鮑汁扣花膠扒 (預訂)
Braisted Fish Maw with Abalone Sauce (Reserved) \$ 69.00



脆皮燒鴨
Crispy Roasted Duck \$ 26.80

飯前
小食
Appetizers

炸子蝦球
Prawn Fritters(6) \$ 12.80

芝麻蝦多士
Deep Fried Sesame Prawn Toast(4) \$ 6.60

酥炸帶子
Scallop Fritter(6 pcs) \$ 18.80

蒸或炸點心
Steamed or Deep Fried Dim Sum(4) \$ 6.50

紅燒乳鴿
Crispy Roast Pigeon \$ 32.80 (每祇)



飯前小菜

Appetizers

海蜆熏蹄	\$ 20.50
Jelly Fish with Sliced Pork Hock (cold)	
蒜子蝦	\$ 9.60
Garlic King Prawn	
海蜆麻辣仙掌	\$ 23.50
Chilli Boneless Duck Feet with Jelly Fish (cold)	
椒鹽鵪鶉	\$ 9.00 (每祇)
Chilli Pepper Baked Quail	
海蜆鷄絲	\$ 17.50
Shredded Chicken with Jelly Fish (cold)	
紅油耳絲	\$ 9.00
Sliced Pig Ear	



夫妻肺片 \$ 9.00
Beef Offal in Szechuan Style



韓國泡菜 \$ 5.00
Kimchi



香拌海蜆 \$ 10.80
Cold mixed Jelly Fish



四川口水雞 \$ 9.80
Steamed chicken with Spicy Sauce

椒鹽珍珠銀	\$ 15.00
Chilli Peppered Golden Whitebait with peanuts	

錦綉生菜包	\$ 5.00 (每個)
San Choy Bao minimum 2 pcs (Each)	

龍門一品拼盤 (海蜆、熏蹄、鮮掌、鷄絲) (Small)	\$ 49.00	(Large)	\$ 59.00
Jellyfish Combination Platter	(Jellyfish, sliced pork hock, duck feet, shredded chicken)		

龍門四色拼盤 (春卷、蝦多士、雲吞、魷魚類)	\$ 7.00 (每位)
Dragon Platter Four Season of Fortune (A combination of deep fried spring rolls, prawn on toast, Fried Won Ton & squid tentacles)	



春卷 \$ 6.00
Spring Rolls (4)



酸美蘿卜 \$ 5.00
Radish with Sour Ginger



青瓜皮旦 \$ 6.80
Cucumber with Preserved Egg



五香牛展 \$ 6.80
Spice Beef Shin

飯前小菜

Appetizers

滋補湯

Nutritious Soup

美味

Gourmets consider fine soup making the pinnacle of the chef's art. The Chinese Soup may take anywhere between half an hour to two days in creating

各式炖湯（請預訂）

Chinese Double Boiled Soup(Advance notice required 24 hours)

雲吞湯 \$ 6.00

Won Ton Soup

鷄蓉粟米湯 \$ 6.00

Chicken and Sweet Corn Soup

海皇豆腐羹 \$ 6.60

Seafood and Bean Curd Soup

海皇魚肚羹 \$ 7.50

Seafood with Fish Maw Soup

瑤柱魚肚羹 \$ 7.50

Dried Scallop with Fish Maw Soup

鷄或蟹肉魚翅羹 \$ 21.90

Chicken or Crab Meat with Shark's Fin Soup

泰式冬陽湯 \$ 7.50

Tom Yam Soup

蟲草花炖鷄 \$ 8.80

Double Boiled Chicken with Aweto Flower



蟹肉粟米羹 \$ 6.60

Crab Meat and Sweet Corn Soup



酸辣湯 \$ 6.60

Szechuan Soup
(the classic spicy soup of szechuan)



蟲草花炖鲍魚 \$ 32.00

Double Boiled Abalone with Aweto Flower



南北杏炖鰐魚肉 \$ 8.80

Double Boiled Crocodile with Fritillaria



花旗參炖鷄 \$ 8.80

Double Boiled quail with Gen Seng



濃湯響螺炖翅

\$ 68.00 (每位)

Double Boiled Shark Fin Soup

熬得透亮，糯滑的濃湯，裹着湯汁的魚翅，舒緩地將那種味覺的鮮美帶到你身體的第一部分，由腸胃到毛孔……

由魚翅、老鷄等幾十種原料經48小時濃縮熬制的滋補精品——濃湯鷄煲翅，是近年來高端美食之潮流。

魚翅精髓在于汁濃味厚，建議在品嚐前先食用少量爽口開胃涼菜，避食辛辣味濃的菜，以免破壞味蕾對濃湯的敏感度。

食用第一口魚翅前，應先飲清茶，消除口腔中的雜味，然後用小勺舀一口湯汁，先聞其醇香，將湯汁送入口，用舌尖品其細膩，頓感一種沁人心脾的鮮香迅速在口腔中彌漫。將口中湯汁分三次慢慢咽下，讓鮮、香、回味隨過程次第感受，漸漸地，口中的津液也隨湯汁豐富起來，得、鮮、滑、潤互融交匯，妙不可言。

珍饈翅類

Delicacy Shark's Fin



紅燒大鮑翅 \$ 66.00 (每位)

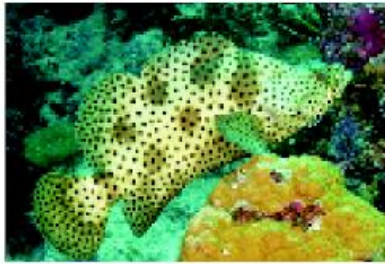
Double Boiled Superior Shark's Fin in Supreme Soup

蟹肉燴生翅 \$ 21.90

Braised Shark's Fin w/Crab Meat



海味
魚類
Seafood Fish Dishes



游水盲曹、銀魷、魷斑、筍壳、青衣、鱸、星斑
(煮法: 姜葱清蒸、煎封、潮式蒸、豉汁蒸、古法蒸等)

Live Baramundi, Silver perch、Murray cod、Sleepy cod、Eel fish、Coral Trout、and other Fish(Cooking Style:Steamed with Ginger & Shallots,Pan Fried with Special soy,Teochew style,black bean sauce,old fashion style)

豉汁蒸三文魚 \$ 29.80
Steamed Salmon with Black Bean Sauce

油浸海星斑 (原條) Market Price
Deep Fried Coral Trout(Whole) with Special Sauce

粟米斑球 \$ 26.80
Fish Fillet Sweet corn Sauce

西蘭花炒斑球 \$ 26.80
Braised Fish Fillet with Broccoli

煎封或雙東蒸銀魷魚 \$ 32.00
Pan Fried or Steamed Tooth Fish

清蒸海星斑 (原條) Market Price
Steamed Coral Trout(Whole)

椒鹽斑球 \$ 26.80
Fish Fillet with Salt & Pepper

馬拉盞斑塊 \$ 26.80
Deep Fried Fish Fillet with Belacan style

馬拉盞斑塊 \$ 26.80
Deep Fried Fish Fillet with Belacan style

酸甜斑球 \$ 26.80
Sweet and Sour Fish Fillet



骨香海星斑 (原條) Market Price
Coral Trout (Whole) in Double Style



蒜茸粉絲蒸帶子 \$ 5.50(Each)
Steamed Garlic Scallops

沙爹鮮魷 \$ 24.80
Squid with Satay Sauce



白灼游水蝦 Market Price
Boiled Live Prawn with Special Soya

黃金蝦球 \$ 27.80
Fried King Prawn with Salted Egg Yolk

鐵板蒜子牛油蝦球 \$ 27.80
Sizzling King Prawn with Garlic & Butter Sauce

椒鹽蝦球 \$ 27.80
King Prawn With Salt and Pepper

荷豆XO醬炒蝦球 \$ 27.80
King Prawn with Snow Peas in XO Sauce

蜜糖蝦球 \$ 27.80
Deep Fried King Prawns with Honey Sauce

XO荷豆炒帶子 \$ 40.00
XO Scallop with Snow Peas

宮保帶子 \$ 40.00
Scallop with Szechuan Chilli Sauce

西蘭花帶子 \$ 40.00
Scallop with Broccoli

姜葱帶子 \$ 40.00
Scallop with Ginger and Shallots

宮保鮮魷 \$ 24.80
Squid With Szechuan Chilli Sauce



椒鹽鮮魷 \$ 24.80
Squid with Salted Pepper

宮保蝦球 \$ 27.80
Szechuan Chilli King Prawn

芥辣蝦球 \$ 27.80
King Prawn with Washabi

沙爹蝦球 \$ 27.80
Satay King Prawn

奶油炒蝦球 \$ 27.80
King Prawns with Coconut

蒜茸荷香蒸大蝦 \$ 27.80
Steamed King Prawns with Garlic

帶子
魷魚
Scallop Dishes Squid Dishes

海味
蝦類
Seafood Prawn Dishes

精美煲仔

Fine Clay Pot Dishes



御寒草羊煲 \$ 36.00
Stewed Goat In Clay Pot

咸魚雞粒豆腐煲 \$ 21.80
minced Chicken with Salted Fish and Bean Curd in Clay Pot

海參蹄筋煲 \$ 29.00
Seacucumber & Beef Tendon Clay Pot

海鮮玉子豆腐煲 \$ 29.80
Seafood and Japanese Bean Curd in Clay Pot

粉絲什菜煲 \$ 23.00
Mixed Vegetables with Vermicelli in Clay Pot



粉絲肉蟹煲 Market Price
Mud Crab and Vermicelli Pot



梅菜扣肉煲 \$ 24.80
Preserved Pork with Preserved Vegetable in Clay Pot



牛筋腩煲 \$ 24.80
Beef Tendon Brisket in Clay Pot

鹽焗雞 \$ 23.80

Steamed Salted Chicken
久負盛名的客家菜肴，自古至今均深受海内外人士的喜爱，皮软肉嫩，香浓美味，并有温补功能。



猪肉 雞

Pork Dishes Chicken Dishes

真味雞 \$ 23.80
Stewed Chicken with Special Sauce

宫保雞丁 \$ 23.80
Chicken Fillet Szechuan Chilli Sauce

四川怪味雞 \$ 23.80
Steamed Chicken with Special Spicy & Sour Sauce

香辣魚香雞球 \$ 23.80
Stir Fried Chicken with Sea Spicy Sauce

腰果雞丁 \$ 23.80
Braised Chicken with cashew Nuts

佛山雞 \$ 23.80
Deep Fried Chicken with Chilli and vinegar Sauce

辣子雞丁 \$ 23.80
Spicy Chicken Fillet with Dry Chilli & Peanuts

京都骨 \$ 24.80
Peking Spare Ribs

酸甜雞球 \$ 23.80
Sweet and Sour Chicken Fillet

沙爹雞球 \$ 23.80
Chicken Fillet with Satay Sauce

西檸檬雞 \$ 23.80
Boneless Lemon Chicken

杏仁百花雞 \$ 26.00
Almond Crispy Chicken with prawn Paste

炸子雞 \$ 23.80
Deep Fried Crispy Skin Chicken

蜜椒豬扒 \$ 24.80
Honey and Black Pepper Pork Chop

避風塘豬扒 \$ 24.80
Spare Ribs with Hongkong Style

生炒排骨 \$ 24.80
Spare Ribs with Sweet and Sour Sauce



宫廷醬燒骨 \$ 24.80
Stewed Pork with Special Sauce



菠蘿咕嚕肉 \$ 24.80
Sweet and Sour Pork

美味牛

Fine Beef Dishes



水煮牛肉 \$ 24.80

Boiled Beef with Szechuan style



白灼肥牛 \$ 27.80

Special Steamed Porterhouse Beef



腰果XO醬牛柳粒 \$ 27.80

Sliced Steak with Cashew Nuts in XO Sauce



宮保牛肉 \$ 24.80

Sliced Beef with Szechuan Chilli Sauce



鐵板黑椒牛仔骨 \$ 29.00

Sizzling Black Pepper Short-ribs Steak

鐵板中式牛柳 \$ 27.80

Sizzling Cantonese Steak

黑椒牛油煎牛柳 \$ 27.80

Sizzling Fillet Steak in Black Pepper Sauce

荷豆XO醬藕片炒肥牛 \$ 27.80

Stir Fried Porterhouse Beef with Snow Peas in XO Sauce

沙爹牛肉 \$ 24.80

Sliced Beef with Satay Sauce

姜葱牛肉 \$ 24.80

Sliced Beef with Ginger and Shallots

豉汁牛肉 \$ 24.80

Sliced Beef with Black Bean Sauce

鴨乳鴿鹿肉羊肉

Duck Pigeon Venison Lamb Dishes



京片皮鴨 (兩食) \$ 35.00 (半只) \$ 69.00 (只)

Peking Duck (2Courses) (Half)

Peking Duck is a world famous dish, not only because of the way it's cooking but also because of the way it's served, wrapped in a pancake with spring onions & strips of sliced cucumber & haixian sauce. The crunchy vegetables & the tender meat of the duck, and the piquancy of the sauce all wrapped in one lettuce, makes this dish distinctive.

香酥鴨 \$ 26.80

Fried Duck with Yam

冬菇菜膽扒大鴨 \$ 26.80

Steamed Duck with Chinese Mushrooms and Vegetables

XO荷豆爆鹿肉 \$ 30.00

Venison Fillet with Snow Peas in XO Sauce

蟹肉扒大鴨 \$ 26.80

Steamed Duck with Crab Meat and Vegetables



四川辣羊肉 \$ 25.80

Szechuan Lamb Fillet



鐵板姜葱鹿肉 \$ 30.00

Sizzling Venison With Ginger & shallots

鐵板黑椒牛油鹿肉 \$ 30.00

Sizzling Venison with Black Pepper

鐵板蒙古羊肉 \$ 25.80

Sizzling Mongolian Lamb

豆腐類

Bean Curd Dishes



鐵板魚香豆腐 \$ 22.80

Sizzling Bean Curd with Salted Fish & Chicken

西施釀豆腐 \$ 30.80

Steamed Bean Curd with Chinese Mushroom and Scallops

皇牌福州豆腐 \$ 25.80

Bean Curd with Fuzhou Style



鐵板星洲玉子豆腐 \$ 22.80

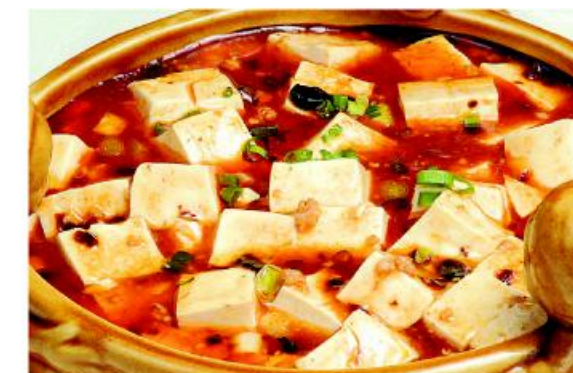
Sizzling Japanese Bean Curd with Chilli Sauce

荷葉海鮮蒸豆腐 \$ 25.80

Steamed Bean Curd with Minced Seafood in Lotus Leaf

羅漢扒豆腐 \$ 22.80

Vegetarian Delight



麻婆豆腐 \$ 22.80

Minced Bean Curd Szechuan Style

紅燒豆腐 \$ 22.80

Fried Bean Curd with Oyster Sauce

粉
面
飯
類

Rice and Noodle Dishes

Agriculture has been the major occupation of the Chinese people since time immemorial. Since the assimilation of Buddhism into China society in 65 AD Chinese have sought different ways of preparing the many varieties of vegetables available to them. These ways can be taken as a meal in themselves or as a complement to other dishes.

雪菜火鴨絲炆米粉 \$ 18.80

Vermicelli with Shredded Duck and Preserved Vegetables

滑蛋蝦球炒河粉 \$ 21.80

Fried Ho Fun with Prawn in Egg Sauce

滑蛋牛肉炒河粉 \$ 18.80

Fried Ho Fun with Beef in egg Sauce

滑蛋海鮮炒河粉 \$ 23.80

Fried Ho Fun with Seafood in Egg Sauce

星洲炒米粉 \$ 18.80

Stir Fried Vermicelli Singapore Style

鷄球炒面 \$ 17.80

Chicken Fried Noodle

滑蛋帶子炒河粉 \$ 25.80

Fried Ho Fun with Scallops with Egg Sauce

揚州炒飯 \$ 15.80

Yang Chow Fried Rice



海皇炒飯 \$ 21.80

Seafood Fried Rice

牛肉炒面 \$ 18.80

Beef fried noodle

絲苗白飯 \$ 2.00

Steamed Rice(Per Person)

生炒牛肉飯 \$ 18.80

Fried Rice with Minced Beef

幹炒海鮮河粉 \$ 23.80

Seafood Fride Ho Fun (Dry)



幹炒牛河粉 \$ 18.80

Beef Fried Ho Fun(Dry)

咸魚鷄粒炒飯 \$ 18.80

Salted Fish and Chicken Fried Rice

海鮮炒面 \$ 23.80

Seafood Fried Noodles

鴛鴦炒飯 \$ 21.80

Tai Chi Fried Rice

鮑汁炆伊面 \$ 21.80

Stewed Egg Noodle with Abalone Sauce



特別炒飯 \$ 20.80

Special Fried Rice

健康
素食
菜

Vegetarian Selections



羅漢上素煲 \$ 28.00

Braised Vegetarian Hot Pot

粉絲羅漢齋湯 \$ 6.00

Mixed Vegetable & Vermicelli Soup

香脆齋春卷 \$ 6.50

Vegetarian Spring Rolls(4 pcs)

紅燒豆腐 \$ 22.80

Braised To Fu with Winter Mushrooms

香芋汁雜菌(鐵板) \$ 28.00

Sizzling vegetarian with yam Sauce

粉絲羅漢齋 \$ 28.00

Buddha's Fried Vegetables & vermicelli (Lo Han Style)



芥蘭、小白菜、西蘭花、芽菜、荷豆、什菜 \$ 15.80

Vegetables: Kailan, Bok Choy, Broccoli, Bean Sprout, Snow Peas, Mixed Vegetables

(做法: 蒜茸/姜汁/清炒/蚝油/腐乳椒丝/白灼)

(Cooking with Garlic/Ginger/Oyster Sauce/ Preserved Beancurd & Chili/ Steamed with Soysauce)

菠菜、生菜、通菜、豆苗、芥菜、唐好 \$ 18.80

Vegetables:English Spinach, Lettuce , Kangkong, Bean Sprout's Leaves, Kaichoy,TangHou

(做法: 蒜茸/上汤/金银旦/双菇/蟹肉扒/三巴/馬拉盞/付腐召丝/虾酱)

(Cooking Style:Garlic/Supreme Soup/Double egg in Soup/Braised Two Kinds Mushroom/Samba / Preserved Beancurd with Chili/ Prawn Paste)

瑤柱/蟹肉扒時菜 \$ 21.80

Dried Scallop/Crab Meat Braised Vegetables

金沙茄子、金沙南瓜 \$ 19.80

Egg Plant/Pumpkin with Golden Egg yolk

冬菇海參扒時菜 \$ 28.00

Braised Vegetables with seacucumber & Mushroom

雙菇日本豆腐扒時菜 \$ 29.00

Braised Vegetables with Japanese Tofu & Chinese Mushroom

田
園
時
蔬

Vegetables

精選
長餐
Selection Banquet

BANQUET
北京鴨套餐

\$ 78.00 for 2 persons
\$ 39.00 Extra person

三色拼盤	Three Seasons of Fritter
北京鴨脆皮薄餅	Peking Duck Pancake
北京鴨肉鬆生菜包	Peking Duck San Choy Bao
鐵板蒜茸蝦球或宮保鷄球	Sizzling Garlic King Prawn or Szechuan Chicken
揚州炒飯	Yangzhou Fried Rice
合時生果	Fresh Fruit Platter

BANQUET
北京鴨套餐

\$ 156.00 for 4 persons or extra person
\$ 39.00 Extra person

三色拼盤
北京鴨脆皮薄餅
北京鴨肉鬆生菜包
檸檬鷄
鐵板蒜茸蝦球或鐵板中式牛柳
荷豆炒什菜
揚州炒飯
合時生果

Three Seasons of Fritter
Peking Duck Pancake
Peking Duck San Choy Bao
Boneless Lemon Chicken
Sizzling Gerlie King Prawn or Sizzling Cantonese Steak
Mixed Vegetable Deluxe
Yangzhou Fried Rice
Fresh Fruit Platter

BANQUET
龍門套餐

\$ 39.00 per head, mini 4 people

龍門四色拼盤
鷄茸粟米羹
鐵板蒜茸蝦球
檸檬鷄
黑椒牛柳
蚝油時菜
揚州炒飯
炸雪糕

Dragon Plater Four Seasons of Fortune
Chicken Sweet Corn Soup
Sizzling Garlic King Prawn
Boneless Lemon Chicken
Braised Steak with Black Pepper
Vegetables with Oyster Sauce
Yang Zhou Fried Rice
Deep Fried Ice Cream

SEAFOOD BANQUET
海鮮套餐

\$ 478.00 for 10 persons
\$ 47.80 Extra person

豉汁蒸生蚝或帶子
海鮮魚肚羹
星洲南極蟹(游水)
炸饅頭十個
煎封銀雪魚
鵲巢海中寶
荷香蒸大蝦
京都排骨
雙菇扒時菜
絲苗白飯 新鮮生果盤 精美甜品

Steamed Oyster or Scallops in shell
Seafood with Fish Maw Soup
Braised Live Snow Crab with Singapore Chilli Style
Fried Buns (10)
Pan Fried Sea Brass
Seafood in Bird's nest
Steamed King Prawn with Garlic in Lotus Leaf
Peking Spare Rids
Braised Two Kinds of Mushroom with Vegetables
Steamed Rice / Fresh Fruit Platter / Dessert



精美水果盤 \$ 6.00

Fresh Fruit Platter(Per head)

Minimum Charge \$ 20.00 (per head)

10% Service Fee apply on Private rooms.

15% Surcharge Will Appy On Public Holidays All Prices including GST Thank You For Your patronage

Coffee

Cappuccino / Flat White	\$3.90
Long Black /Espresso	\$3.50
Double Espresso	\$3.90
Vienna Coffee Cafe Latte mocha	\$3.90
Hot chocolate Affogato	\$3.90
Ice chocolate With Ice Cream	\$4.90
Ice Coffee wth Ice Cream	\$4.90
Tea English / Green Tea	\$3.50
Liquer Coffee (Choice of any Liquor)	\$10.90

炸雪糕 \$ 6.00
Deep Fried Ice Cream

芒果雪糕 \$ 6.00
Mango Ice Cream

荔枝雪糕 \$ 6.50
Lychee Ice Cream

鮮果雪糕 \$ 6.50
Fresh Fruit Ice Cream

紅豆沙 \$ 6.50
Red Bean Syrup

紅豆鍋餅雪糕 \$ 6.50
Red Bean Paste Pancake with Ice Cream

香芒布丁 \$ 6.00
Mango Pudding

什果西米露 \$ 6.00
Coconut Sago with Fruit Salad

花奶涼粉 \$ 6.00
Glass Jelly with milk

單尾點心 \$ 18.00/半打
Banquet Dim Sum

(飄香芋蓉酥, 流沙包, 蒸炸馒头, 香煎葱油餅, 家乡咸甜薄餐, 炸番薯餅, 麦丽沙汤丸, 香煎南瓜餅, 法式餐包)

精美
甜點
Selection Dessert



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