

本期时令特色菜

SEASONAL RECOMMENDATIONS



鹹蛋黃山藥 Salted Egg Yolk Chinese Yam Wok fried Chinese yam tossed in salted duck egg yolk	38/ 份 serve
避風塘椰菜花 Typhoon Shelter Fioretto Cauliflower Fioretti cauliflower wok fried with crispy garlic, chilli and dried black bean	18/ 份 serve
椒盐鹌鹑 Salt & Pepper Quail Wok fried quail tossed in spicy salt & pepper	48/ 份 serve
XO 醬爆鮮魷 XO Squid Wok cooked S.A squid with Palace's XO, black bean sauce and shrimp paste	38/ 份 serve
夏果炒帶子 Scallops and Macadamia Nuts Scallops sautéed with macadamia nuts and seasonal greens (contains nuts)	78/ 份 serve
西芹山藥荷豆炒木耳 Stir fry of Chinese Yams and greens (v) A stir fry of Chinese yams, celery, snow peas and wood ear mushrooms	38/ 份 serve
藤椒蒸星斑 Steamed Coral Trout with Szechuan Peppercorn Coral trout steamed with seasoned soy and aromatic Szechuan peppercorn	MP + 15/ 份 serve
尖椒鸡蛋五花肉 Pork Belly and Eggs Wok fried pork belly, eggs, peppers and chilli	38/ 份 serve

皇庭招牌菜

PALACE'S SIGNATURE DISHES



皇庭紅燒乳鴿

Roasted Pigeon

Palace's signature whole roasted pigeon served with Huai salt
(每日限量 Limited portions)

59/ 全隻 whole
serves 2-4

XO 醬炒蜆

Wok Fried Pippies with XO Sauce (NSW, SA)

+ 加煎米底 add vermicelli noodle base +25/份 serve
+ 加油條 add fried dough stick +6/份 serve

MP

佛跳牆

'Fo Tiao Qiang' Buddha Jumps over the Wall

Palace's signature double boiled soup of shark's fin, fish maw,
braised baby abalone, sea cucumber and dried scallop
(提前 1 天預定 Requires 1 day notice for preparation)

238/ 位 guest

龙王三宝

Ken's Signature 'Three Treasures of a Lobster'

龙虾肉炒球, 头爪椒盐, 虾脑蒸蛋
Stir-fried tail meat, Salt and pepper shell, Steamed brain with egg
(提前 1 天預定 Requires 1 day notice for preparation)

MP + 80/ 份 serve

油泡螺盞

Sautéed Bailer Shell

Bailer Shell sautéed with garlic chives, seasonal vegetables and spring onion

268/ 中 medium
serves 4-6
368/ 大 large
serves 6-8

麻婆豆腐龍蝦

Mapo Tofu Lobster

Wok cooked southern rock lobster served with a timeless classic; Mapo tofu

MP + 20/ 份 serve

XO 西冷和牛拼手拉腸粉

XO Wagyu Sirloin and Cheung Fun (Tableside Cooking)

Handmade cheung fun served with Australian M9+ Wagyu sirloin and Palace's XO
(提前 1 天預定 Requires 1 day notice for preparation)

238/ 300g

砂鍋姜蔥焗星斑

Clay Pot Coral Trout (Tableside Cooking)

Filleted coral trout cooked in clay pot with ginger, garlic, shallots
(預留一小時 - 每日限量 Allow 60 mins preparation time and limited availability)

MP + 40/ 份 serve

前菜，冷盤及小食

APPETIZERS



本地生蠔刺身 Local Oysters	42/ 半打 half doz.
宫廷拍黄瓜 Cucumber Salad (v) Smashed cucumber and garlic in rice wine vinegar	13/ 份 serve
酱汁茄子 Fried Eggplant (v) Fried eggplant cubes with a sweet soy drizzle	16/ 份 serve
凉拌海蜇 Jellyfish Marinated jellyfish with a soy and sesame oil dressing	18/ 份 serve
避風塘白飯魚 Typhoon Shelter White Bait Deep fried white bait fish with fried crispy garlic, chilli and dried black bean	22/ 份 serve
椒鹽涼瓜 Salt and Pepper Bitter Melon (v) Fried bitter melon tossed in spicy salt and pepper	18/ 份 serve
卤水鸭舌 Marinated Duck Tongues Braised duck tongue in a Chiu Chou style marinade	28/ 份 serve
椒盐豆腐 Salt and Pepper Tofu (v) Deep fried tofu cubes tossed in spicy salt and pepper	18/ 份 serve
皮蛋 Century Egg Preserved egg with a Chinkiang vinegar base, spring onion and ginger	22/ 份 serve

頭盤

STARTERS



水晶蝦餃 Har Gao Handmade crystal prawn dumpling (steamed or fried)	18/ 4 件 pcs
鮮蝦豬肉燒賣 Siu Mai Pork and prawn dim sum (steamed or fried)	16/ 4 件 pcs
酥炸大蠔 (兩隻起) Deep Fried Jumbo Oyster Lightly battered local oyster deep fried and tossed in spicy salt (min. 2 pcs) <i>或 Alternative: 薑蔥清蒸 Steamed with seasoned soy, ginger and spring onions</i>	MP
XO 粉絲蒸帶子 (兩隻起) Steamed Scallops Scallops in shell steamed with XO sauce and vermicelli noodles (min. 2 pcs)	MP
生菜包 *Sang Choi Bao <i>Your choice of filling, bamboo shoots, and chives wok cooked in a lettuce leaf</i> <i>猪肉 Pork, 鸡松 Chicken, 素 Vegetarian</i>	18/ 2 件 pcs
脆皮春卷 *Spring Roll Deep fried spring rolls with a filling of prawn and scallop	22/ 4 件 pcs

燒味

BARBECUED & ROASTED



All our barbecued and roasted meats are made fresh in house daily

燒味拼盤

Barbecued Platter

Daily selection of Chinese barbecued meats served with marinated jellyfish

98/ 中 medium
serves 6-8128/ 大 large
serves 8-12

乳豬拼盤

Suckling Pig PlatterSuckling pig roasted in house with a daily selection of Chinese barbecued meats
(仅限 周五 六 日 Limited availability on Friday, Saturday and Sunday)168/ 中 medium
serves 6-8198/ 大 large
serves 8-12

化皮乳豬

Whole Roasted Suckling Pig

Hand roasted whole suckling pig

(提前 3 天預定 Requires 3 days notice for preparation)

688/ 全体 whole

燒味雙拼

Two Choices of Barbecue

選 2: 叉燒, 燒肉, 燒鴨, 油雞

Choice of barbecued pork, roasted pork belly, roasted duck or marinated chicken

58/ 例 serve

蜜汁叉燒

Char Siu

Barbecued pork with a honey glaze

26/ 碟 entrée
48/ 例 serve

脆皮燒肉

Siu Yuk

Crispy roasted pork belly

26/ 碟 entrée
48/ 例 serve

明爐燒鴨

Roasted Duck

Cantonese style roast duck

48/ 半隻 half
88/ 全隻 whole

琵琶鴨

Pipa Duck

Special roasted duck with a crispy skin

52/ 半隻 half
98/ 全隻 whole

梅子燒鴨

Roasted Duck with Plum Sauce

Cantonese style roast duck marinated in plum sauce and spring onions

48/ 半隻 half
88/ 全隻 whole



湯羹 SOUP

每日燉湯

Double Boiled Soup of the Day

(仅限周五六 - 每日限量 Limited portions available on Friday, Saturday)

雞茸粟米羹

*Sweet Corn Soup

Sweet corn, chicken and egg white soup

或 Alternative: 蟹肉 Crab meat + 2/位 guest

16/ 位 guest

鮮蝦雲吞湯

King Prawn Wonton Soup

Served in clear chicken broth with garlic chives

16/ 位 guest

蟹肉魚肚羹 (兩位起)

Fish Maw and Shark's Fin Soup

Handpicked blue swimmer crab, fish maw, egg white, superior broth (min. 2 serves)

58/ 位 guest

酸辣湯

*Hot and Sour Soup

Soup of prawns, tofu, bamboo shoots, wood ear, chilli and Chinkiang vinegar

16/ 位 guest

冬瓜盅

Winter Melon Soup

Soup of dried scallop, crab meat, prawn, scallop, roast duck, pork in a winter melon

(提前 2 天預定 Requires 2 days notice for preparation)

328/ 份 serve
serves 8-12

姬松茸螺頭燉走地雞

Double Boiled Soup

Matsutake mushrooms, bailer shell, chicken, pork

(提前 1 天預定 Requires 1 day notice for preparation)

168/ 中 medium
serves 4-6

268/ 大 large
serves 8-10

石斛羊肚菌燉竹絲雞

Double Boiled Soup

Morel mushrooms, dendrobium orchid, chicken, pork

(提前 1 天預定 Requires 1 day notice for preparation)

168/ 中 medium
serves 4-6

268/ 大 large
serves 8-10

山珍海味

DELICACIES



<p>蠔皇原汁鮑魚</p> <p>Braised Whole Abalone</p> <p>Palace's signature braised whole abalone served with seasonal vegetables and Ken's abalone sauce</p>	138/ 位 guest
<p>皇庭蠔皇干鮑</p> <p>Ken's Braised Dried Abalone</p> <p>Palace's signature braised whole dried abalone served with seasonal vegetables and Ken's abalone sauce</p>	188/ 位 guest
<p>花膠魚翅羹</p> <p>Fish Maw and Shark's Fin Soup</p> <p>Braised fish maw and shark's fin in superior broth, served with coriander and Chinese red vinegar</p>	138/ 位 guest
<p>鮑汁遼參</p> <p>Sea Cucumber</p> <p>Braised whole sea cucumber served with seasonal vegetables and Ken's abalone sauce</p>	88/ 小 small 168/ 大 large
<p>魚翅</p> <p>Shark's Fin</p> <p>Shark's fin soup cooked to your preferred method <i>紅燒 Braised, 清湯 Superior broth</i></p>	150/ 位 guest
<p>鮑汁扒花膠</p> <p>Fish Maw</p> <p>Braised fish maw served with seasonal vegetables and Ken's abalone sauce</p>	138/ 份 serve
<p>蔥燒海參</p> <p>Sea Cucumber and Scallions</p> <p>Wok cooked sea cucumber with scallions, leek and shallots served in a clay pot</p>	98/ 份 serve

游水龍蝦, 蟹類

LIVE LOBSTER & CRAB



Our seafood can be cooked a number of ways. Please engage our wait staff as to which method you prefer. **Other methods** may be available on request.

澳洲紅龍蝦 (南澳, 塔斯馬尼亞島)	
Whole Live Australian Southern Rock Lobster (SA, TAS)	MP
*龍蝦刺身 <i>First course lobster sashimi</i> +20/kg	
澳洲皇帝蟹 (南澳, 維多利亞省, 塔斯馬尼亞島)	
Whole Live King Crab (SA, VIC, TAS)	MP
*蟹黃酸辣湯 <i>King crab roe hot and sour soup</i> +25/份 serve	
*蟹黃伊麵 <i>Sautéed crab roe with E-fu egg noodles</i> +25/份 serve	
澳洲太子蟹 (西澳)	MP
Whole Live Snow Crab (WA)	
澳洲肉蟹 (新南威爾斯州, 北領地, 昆士蘭省)	MP
Whole Live Mud Crab (NSW, NT, QLD)	

烹飪做法 Recommended cooking methods

薑蔥 Ginger & shallots
 椒鹽 Spicy Salt & Pepper
 蒜子牛油 Garlic Butter
 星洲 Singapore Chilli Style
 白胡椒 White Pepper
 黑椒牛油 Black Pepper and Butter
 避風塘 Typhoon Shelter Style with fried garlic and chilli

**黑松露 Black Truffle Pesto (+30/份 serve)
 **鵝肝醬 Wok fried with Foie Gras (+30/份 serve)
 **瑤柱 XO 醬 XO chilli with Conpoy (+20/份 serve)
 **金沙粉絲煲 Clay Pot of Vermicelli Noodles (+25/份 serve)
 **花雕蛋白蒸 Steamed with Hua Dieu Wine and Egg White (+25/份 serve)
 **滾粥 / 滾湯 Congee / Superior Broth (+20/份 serve)

Add on

+麵底 *noodle base* +25/份 serve
 +油條 *fried dough stick* +6/份 serve
 +花卷 *fried threaded bun* +4/只 piece

** (含有附加費用 *Extra charge applies*)

游水魚

LIVE FISH



Our seafood can be cooked a number of ways. Please engage our wait staff as to which method you prefer. Other methods may be available on request.

澳洲東星斑 (昆士蘭省) Whole Live Coral Trout (QLD)	MP
澳洲三刀魚 (塔斯馬尼亞島) Whole Live Red Morwong (TAS)	MP
澳洲青衣 (塔斯馬尼亞島) Whole Live Parrot Fish (TAS)	MP
澳洲明鱧 (南澳) Whole Live Barramundi (SA)	MP

烹飪做法 Recommended cooking methods

清蒸 Steamed with seasoned soy, ginger and spring onion

煎封 Pan fried with aromatic soy

蒜子果皮蒸 Steamed with fresh garlic, dried tangerine peel and black bean

**涼瓜支柱炆 Braised with bitter melon, roast pork and dried bean curd stick (+30/ 份 serve)

**兩食 Add second course (stir-fried with garlic chives/cooked in soup/congee) (+30/ 份 serve)

** (含有附加費用 *Extra charge applies*)

游水鮑魚, 蝦

LIVE ABALONE & PRAWNS



Our seafood can be cooked a number of ways. Please engage our wait staff as to which method you prefer. Other methods may be available on request.

白灼生猛游水蝦 (新南威爾斯州)

Live King Prawns (NSW)

MP

烹飪做法 Recommended cooking methods

白灼 Poached and served with a seasoned soy dip

美極 Sautéed with maggie soy and scallions

椒鹽 Fried with spicy salt and pepper

澳洲青邊鮑魚 (南澳)

Whole Live Green Lip Abalone (SA)

MP

澳洲黑邊鮑魚 (新南威爾斯州)

Whole Live Black Lip Abalone (NSW)

MP

烹飪作法 Recommended cooking methods

油泡 Sautéed with garlic chives and seasonal vegetables

清蒸切片 Steamed with seasoned soy, ginger and spring onions

**XO 醬爆炒 Wok fried with Palace's XO (+20/份 serve)

**堂灼 Steam boat served with seasonal greens (tableside cooking) (+30/份 serve)

** (含有附加費用 *Extra charge applies*)

海鮮

SEAFOOD



椒鹽鮮魷	
Salt and Pepper Squid	38/ 份 serve
Fried squid tossed in spicy salt and pepper	
<i>或 Alternative: 椒鹽雙脆 Salt and pepper squid with white bait</i>	
油泡珍珠肉	
Pearl Meat	88/ 份 serve
Sautéed Paspaley pearl meat with garlic chives, spring onion and asparagus	
金沙粉絲蝦球煲	
Claypot Vermicelli and Prawns	68/ 份 serve
Wok fried prawns with vermicelli, pork mince and shallots served in a claypot	
椒鹽蝦球	
Spicy Salt Prawns	48/ 份 serve
Fried prawns tossed in spicy salt, fried onions, chilli	
西芹腰果炒蝦球	
Stir fry of Prawns, Cashews and Celery	52/ 份 serve
海鮮豆腐煲	
Seafood and Fried Bean Curd	58/ 份 serve
Clay pot of fried bean curd, calamari, prawns, scallops with seasonal vegetables	
XO 醬蜜豆炒帶子	
Sauté Scallops with XO Sauce	78/ 份 serve
Scallops sautéed with Palace's XO sauce and seasonal vegetables	
<i>或 Alternative: 黑松露炒帶子 Sauté scallops with black truffle pesto +10/份 serve</i>	
蜜糖蝦球	
Honey Prawns	48/ 份 serve
Lightly battered prawns wok fried and coated in a honey glaze	

肉類



MEATS & POULTRY

北京片皮鴨

Palace's Signature Roasted Peking Duck

二食：鴨鬆生菜片

2nd course: Duck Mince San Choy Bow, bamboo shoot, chives50/ 半隻 half
4 pancakes
98/ 全隻 whole
8 pancakes

皇庭和牛粒 (M9+)

Black Pepper Wagyu Sirloin (Marble score rating 9+)

Wok fried Australian Wagyu Sirloin with snap peas and mushroom in a black pepper sauce

138/ 份 serve

貴妃走地雞

White Cut Chicken

Cantonese classic poached free-range chicken with a ginger and scallion dip

*或 Alternative: 薑蔥霸王走地雞 Poached with XO sauce, ginger and scallions 42/ 半隻 half*40/ 半隻 half
78/ 全隻 whole

堂灼頂級西冷和牛 (M9+)

Steam Boat Wagyu Sirloin (M9+) (Tableside Cooking)

Australian Wagyu Sirloin cooked with superior broth tableside in a hot pot steam boat

MP

甜酸咕嚕肉

Sweet and Sour Pork

Hong Kong classic sweet and sour pork with seasonal fruit

38/ 份 serve

澳洲牛柳粒

Australian Grass Fed FilletWok fried beef fillet cubes with *your choice of sauce**黑椒 Black pepper, 照燒 Teriyaki, 日式 Wasabi mayo*

48/ 份 serve

避風塘羊排

Typhoon Shelter Lamb Cutlets

Wok fried lamb cutlets with fried crispy garlic and chilli

48/ 4 件 pcs
+12/ 1 件 piece

肉類

MEATS & POULTRY



蒙古羊肉煲 Mongolian Lamb Clay pot of Mongolian lamb, spring onions, sesame and bean sauce	36/ 份 serve
蒜香骨 Crispy Garlic Pork Ribs Fried golden pork ribs served with a fried crunchy garlic crumble	38/ 份 serve
山東雞 Shandong Style Chicken Shredded crispy skinned chicken served with a garlic, seasoned soy, Chinese red vinegar and chilli oil dressing	38/ 份 serve
柱侯牛筋腩煲 Beef Brisket and Tendon Claypot Clay pot of braised beef brisket and tendon with an aromatic special sauce and turnips	46/ 份 serve
蜜糖雞球 Honey Chicken Wok fried lightly battered chicken fillets coated with a honey glaze <i>或 Alternative: 沙爹雞球 Wok cooked chicken fillets with a peanut and curry Satay sauce</i>	34/ 份 serve
梅菜扣肉煲 Pork Belly and Chinese Pickles Clay pot of braised pork belly and Chinese pickled mustard greens	48/ 份 serve
乾燒牛柳絲 Peking Style Beef Wok fried shredded beef fillets with a sweet and sour glaze	42/ 份 serve
魚香茄子煲 Sautéed Eggplant with Pork Mince Sautéed eggplant with pork mince in a clay pot with garlic and chilli	32/ 份 serve

蔬菜及豆腐

VEGETABLES & TOFU



A selection of fresh seasonal green vegetables are available daily.
Please engage our waitstaff as to which you prefer.

菠菜苗, 菜膽, 白菜苗, 菜心, 生菜, 西蘭花, 通心菜, 芥藍, 油麦菜
Baby Spinach, Baby Pak Choy, Baby Nai Pak Choy, Lettuce, Broccoli,
Water Spinach, Chinese Broccoli, Chinese Leafy Lettuce

清炒四時蔬 Wok cooked mixed seasonal greens of the day (v)	29/ 份 serve
雜菇扒時蔬 Sauté Seasonal Vegetables with Mushrooms (v) Daily selection of mushrooms sautéed with your choice of green vegetable	36/ 份 serve
麻婆豆腐 Mapo Tofu Stir-fried pork mince, tofu cubes, chilli, garlic and pickled mustard greens	28/ 份 serve
肉鬆四季豆 Sauté Green Beans Wok cooked green beans with pork mince and garlic	36/ 份 serve
鮮腐竹扒時蔬 Braised Fresh Bean Curd with Seasonal Vegetables (v) Your choice of green vegetable wok cooked with fresh bean curd stick	38/ 份 serve
紅燒豆腐煲 Braised Pan Fried Tofu (v) Pan fried tofu braised with shiitake mushroom	28/ 份 serve

粉面飯

RICE & NOODLES



揚州炒飯 *Yeung Chow Fried Rice Special fried rice of barbecued pork, prawns, egg and spring onions	29/ 份 serve
皇庭海鮮炒飯 Royal Seafood Fried Rice Fried rice of prawns, scallops, egg, flying fish roe and spring onion	38/ 份 serve
避風塘蟹肉炒飯 King Crab Typhoon Shelter Fried Rice Fried rice of king crab meat, egg, spring onions and a crunchy golden garlic crumble	48/ 份 serve
臘味煲仔飯 Cantonese Clay Pot Rice Traditional Cantonese steamed rice with Chinese cured meats (預留 60 分鐘 Allow 60 mins preparation time)	108/ 中 medium serves 4-6 148/ 大 large serves 8-10
乾炒牛河 Black Angus Hor Fun Hong Kong style stir-fried rice noodles with sliced long fillet, bean shoots, garlic chives and ginger in soy	36/ 份 serve
福建炒飯 Hokkien Fried Rice Egg fried rice topped with a sauce of prawns, scallops, shiitake mushroom and vegetables	38/ 份 serve
乾燒伊麵 Braised E-fu Noodles (v) E-fu egg noodles braised with shiitake mushrooms and garlic chives	29/ 份 serve
黑松露海鮮炒飯 Black Truffle Fried Rice Fried rice of black truffle pesto, prawns, scallops, egg and a daily selection of mushrooms	48/ 份 serve
絲苗白飯 White Rice	5/ 位 guest

甜品

DESSERT



<p>芒果布丁</p> <p>Mango Pudding</p> <p>Classic Cantonese dessert of mango and served with coconut milk</p>	16/ 位 guest
<p>蛋白杏仁茶</p> <p>Almond Sweet Soup</p> <p>Sweet almond dessert soup with egg whites</p>	16/ 位 guest
<p>燕窝</p> <p>Bird's Nest Soup</p> <p>Premium Bird's nest cooked in the soup of your choice</p> <p><i>椰汁 Coconut, 杏仁 Almond, 冰糖 Crystal sugar</i></p>	98/ 盞 guest
<p>桂花湯圓</p> <p>Osmanthus Soup and Dumplings</p> <p>Soup of osmanthus flowers served with glutinous rice dumplings</p>	16/ 2 粒 pcs
<p>芒果班戟</p> <p>Mango Pancake</p> <p>Yum Cha staple dessert of fresh mango and whipped cream</p>	16/ 3 件 pcs
<p>炸雪糕</p> <p>Fried Ice Cream</p> <p>Served with your choice of strawberry, caramel or chocolate sauce</p>	18/ 位 guest
<p>杨枝甘露 (甜品鸡尾酒)</p> <p>Mango Grapefruit (Dessert Cocktail)</p> <p>Bacardi Blanca / Mango / Coconut / Cream / Grapefruit</p>	28/ 位 guest