本期时令特色菜
SEASONAL RECOMMENDATIONS

鹹蛋黃山藥
Salted Egg Yolk Chinese Yam — 38/ 份 serve
Wok fried Chinese yam tossed in salted duck egg yolk

避風塘椰菜花
Typhoon Shelter Fioretto Cauliflower — 18/ 碟 entrée
Fioretti cauliflower wok fried with crispy garlic, chilli and dried black bean

椒盐鹌鹑
Salt & Pepper Quail — 48/ 6 件 pcs
Wok fried quail tossed in spicy salt & pepper

XO 醬爆鮮魷
XO Squid — 38/ 份 serve
Wok cooked S.A squid with Palace's XO, black bean sauce and shrimp paste

夏果炒帶子
Scallops and Macadamia Nuts — 78/ 份 serve
Scallops sautéed with macadamia nuts and seasonal greens (contains nuts)

西芹山藥荷豆炒木耳
Stir fry of Chinese Yams and greens (v) — 38/ 份 serve
A stir fry of Chinese yams, celery, snow peas and wood ear mushrooms

藤椒蒸星斑
Steamed Coral Trout with Szechuan Peppercorn — MP + 15/ 份 serve
Coral trout steamed with seasoned soy and aromatic Szechuan peppercorn

尖椒鸡蛋五花肉
Pork Belly and Eggs — 38/ 份 serve
Wok fried pork belly, eggs, peppers and chilli

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

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

佛跳墙
'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 天预定 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 天预定 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 西冷和牛拼手拉肠粉
XO Wagyu Sirloin and Cheung Fun (Tableside Cooking)
Handmade cheung fun served with Australian M9+ Wagyu sirloin and Palace's XO
(提前 1 天预定 Requires 1 day notice for preparation)

238/ 300g

砂锅姜葱焗星斑
Clay Pot Coral Trout (Tableside Cooking)
Filleted coral trout cooked in clay pot with ginger, garlic, shallots
(預留一小时 – 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.

宮廷拍黃瓜
Cucumber Salad (v) — 13/ 碟 entrée
Smashed cucumber and garlic in rice wine vinegar

醬汁茄子
Fried Eggplant (v) — 16/ 碟 entrée
Fried eggplant cubes with a sweet soy drizzle

凉拌海蜇
Jellyfish — 18/ 碟 entrée
Marinated jellyfish with a soy and sesame oil dressing

避風塘白飯魚
Typhoon Shelter White Bait — 22/ 碟 entrée
Deep fried white bait fish with fried crispy garlic, chilli and dried black bean

椒鹽涼瓜
Salt and Pepper Bitter Melon (v) — 18/ 碟 entrée
Fried bitter melon tossed in spicy salt and pepper

卤水鸭舌
Marinated Duck Tongues — 36/ 份 serve
Braised duck tongue in a Chiu Chou style marinade

椒盐豆腐
Salt and Pepper Tofu (v) — 18/ 碟 entrée
Deep fried tofu cubes tossed in spicy salt and pepper

皮蛋
Century Egg — 22/ 碟 entrée
Preserved egg with a Chinkiang vinegar base, spring onion and ginger

頭盤
STARTERS

水晶蝦餃
Har Gao 18/ 4 件 pcs
Handmade crystal prawn dumpling (steamed or fried)

鮮蝦豬肉燒賣
Siu Mai 16/ 4 件 pcs
Pork and prawn dim sum (steamed or fried)

酥炸大蠔（兩隻起）
Deep Fried Jumbo Oyster MP
Lightly battered local oyster deep fried and tossed in spicy salt (min. 2 pcs)
或 Alternative: 薑蔥清蒸 Steamed with seasoned soy, ginger and spring onions

XO 粉絲蒸帶子（兩隻起）
Steamed Scallops MP
Scallops in shell steamed with XO sauce and vermicelli noodles (min. 2 pcs)

生菜包
***Sang Choi Bao** 18/ 2 件 pcs
Your choice of filling, bamboo shoots, and chives wok cooked in a lettuce leaf
猪肉 Pork, 鸡松 Chicken, 素 Vegetarian

脆皮春卷
***Spring Roll** 22/ 4 件 pcs
Deep fried spring rolls with a filling of prawn and scallop

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 6-8
128/ 大 large
serves 8-12

乳豬拼盤
Suckling Pig Platter
Suckling 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 6-8
198/ 大 large
serves 8-12

化皮乳豬
Whole Roasted Suckling Pig
Hand roasted whole suckling pig
(提前 3 天预定 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** — 16/ 位 guest
Sweet corn, chicken and egg white soup
或 Alternative: 蟹肉 Crab meat +2/位 guest

鮮蝦雲吞湯
King Prawn Wonton Soup — 16/ 位 guest
Served in clear chicken broth with garlic chives

花胶魚翅羹（两位起）
Fish Maw and Shark's Fin Soup — 58/ 位 guest
Soup of fish maw and shark's fin with a superior broth base (min. 2 serves)

酸辣湯
***Hot and Sour Soup** — 16/ 位 guest
Soup of prawns, tofu, bamboo shoots, wood ear, chilli and Chinkiang vinegar

冬瓜盅
Winter Melon Soup — 328/ 份 serve, serves 8-12
Soup of dried scallop, crab meat, prawn, scallop, roast duck, pork in a winter melon
(提前 2 天预定 Requires 2 days notice for preparation)

姬松茸螺頭燉走地雞
Double Boiled Soup — 268/ 份 serve, serves 8-12
Matsutake mushrooms, bailer shell, chicken, pork
(提前 1 天预定 Requires 1 day notice for preparation)

石斛羊肚菌燉竹絲雞
Double Boiled Soup — 268/ 份 large, serves 8-12
Morel mushrooms, dendrobium orchid, chicken, pork
(提前 1 天预定 Requires 1 day notice for preparation)

山珍海味
DELICACIES

蠔皇原汁鮑魚
Braised Whole Abalone — 138/ 位 guest
Palace's signature braised whole abalone served with seasonal vegetables and Ken's abalone sauce

皇庭蠔皇干鮑
Ken's Braised Dried Abalone — 188/ 位 guest
Palace's signature braised whole dried abalone served with seasonal vegetables and Ken's abalone sauce

鮑汁遼參
Sea Cucumber — 88/ 小 small / 168/ 大 large
Braised whole sea cucumber served with seasonal vegetables and Ken's abalone sauce

大鮑翅
Shark's Fin — 168/ 位 guest
Braised superior shark's fin (large sized) served with Chinese red vinegar and coriander

鮑汁扒花膠
Fish Maw — 138/ 份 serve
Braised fish maw served with seasonal vegetables and Ken's abalone sauce

蔥燒海參
Sea Cucumber and Scallions — 98/ 份 serve
Wok cooked sea cucumber with scallions, leek and shallots served in a clay pot

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 First course lobster sashimi +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 King crab roe hot and sour soup +25/份 serve*
**蟹黃伊麵 Sautéed crab roe with E-fu egg noodles +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 / 滾汤 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） MP
Whole Live Green Lip Abalone (SA)

澳洲黑邊鮑魚（新南威爾斯州） MP
Whole Live Black Lip Abalone (NSW)

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
或 Alternative: 椒鹽雙脆 Salt and pepper squid with white bait

油泡珍珠肉
Pearl Meat 88/ 份 serve
Sautéed Paspaley pearl meat with garlic chives, spring onion and asparagus

金沙粉丝虾球煲
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

西芹腰果炒虾球
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
或 Alternative: 黑松露炒带子 Sauté scallops with black truffle pesto +10/份 serve

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
50/ 半隻 half
4 pancakes
98/ 全隻 whole
8 pancakes

二食：鴨鬆生菜片
2nd course: Duck Mince San Choy Bow, bamboo shoot, chives

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

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 Fillet
Wok 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 — 36/ 份 serve
Clay pot of Mongolian lamb, spring onions, sesame and bean sauce

蒜香骨
Crispy Garlic Pork Ribs — 38/ 份 serve
Fried golden pork ribs served with a fried crunchy garlic crumble

山東雞
Shandong Style Chicken — 38/ 份 serve
Shredded crispy skinned chicken served with a garlic, seasoned soy,
Chinese red vinegar and chilli oil dressing

柱侯牛筋腩煲
Beef Brisket and Tendon Claypot — 46/ 份 serve
Clay pot of braised beef brisket and tendon with an aromatic special sauce and turnips

蜜糖雞球
Honey Chicken — 34/ 份 serve
Wok fried lightly battered chicken fillets coated with a honey glaze
或 Alternative: 沙爹雞球 Wok cooked chicken fillets with a peanut and curry Satay sauce

梅菜扣肉煲
Pork Belly and Chinese Pickles — 48/ 份 serve
Clay pot of braised pork belly and Chinese pickled mustard greens

乾燒牛柳絲
Peking Style Beef — 42/ 份 serve
Wok fried shredded beef fillets with a sweet and sour glaze

魚香茄子煲
Sautéed Eggplant with Pork Mince — 32/ 份 serve
Sautéed eggplant with pork mince in a clay pot with garlic and chilli

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. **Others may be available**

菠菜苗，菜膽，白菜苗，菜心，生菜，西蘭花，通心菜，芥蓝，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) — 36/ 份 serve
Daily selection of mushrooms sautéed with your choice of green vegetable

麻婆豆腐
Mapo Tofu — 28/ 份 serve
Stir-fried pork mince, tofu cubes, chilli, garlic and pickled mustard greens

蒜蓉唐豆苗
Canton Snow Pea Shoots (v) — 48/ 份 serve
Snow pea shoots sautéed with garlic (limited seasonal availability)

肉鬆四季豆
Sauté Green Beans — 36/ 份 serve
Wok cooked green beans with pork mince and garlic

鮮腐竹扒時蔬
Braised Fresh Bean Curd with Seasonal Vegetables (v) — 38/ 份 serve
Your choice of green vegetable wok cooked with fresh bean curd stick

紅燒豆腐煲
Braised Pan Fried Tofu (v) — 28/ 份 serve
Pan fried tofu braised with shiitake mushroom

粉面飯
RICE & NOODLES

揚州炒飯
***Yeung Chow Fried Rice** — 29/ 份 serve
Special fried rice of barbecued pork, prawns, egg and spring onions

皇庭海鮮炒飯
Royal Seafood Fried Rice — 38/ 份 serve
Fried rice of prawns, scallops, egg, flying fish roe and spring onion

避風塘蟹肉炒飯
King Crab Typhoon Shelter Fried Rice — 48/ 份 serve
Fried rice of king crab meat, egg, spring onions and a crunchy golden garlic crumble

臘味煲仔飯
Cantonese Clay Pot Rice — 108/ 中 medium serves 4-6; 148/ 大 large serves 8-10
Traditional Cantonese steamed rice with Chinese cured meats
(預留 60 分鐘 Allow 60 mins preparation time)

乾炒牛河
Black Angus Hor Fun — 36/ 份 serve
Hong Kong style stir-fried rice noodles with beef fillet, bean shoots, garlic chives and ginger in soy

福建炒飯
Hokkien Fried Rice — 38/ 份 serve
Egg fried rice topped with a sauce of prawns, scallops, shiitake mushroom and vegetables

乾燒伊麵
Braised E-fu Noodles (v) — 29/ 份 serve
E-fu egg noodles braised with shiitake mushrooms and garlic chives

黑松露海鮮炒飯
Black Truffle Fried Rice — 48/ 份 serve
Fried rice of black truffle pesto, prawns, scallops, egg and a daily selection of mushrooms

絲苗白飯
White Rice — 5/ 位 guest

甜品
DESSERT

芒果布丁
Mango Pudding — 16/ 位 guest
Classic Cantonese dessert of mango and served with coconut milk

蛋白杏仁茶
Almond Sweet Soup — 16/ 位 guest
Sweet almond dessert soup with egg whites

燕窩
Bird's Nest Soup — 98/ 盏 guest
Premium Bird's nest cooked in the soup of your choice
椰汁 Coconut, 杏仁 Almond, 冰糖 Crystal sugar

桂花湯圓
Osmanthus Soup and Dumplings — 16/ 2 粒 pcs
Soup of osmanthus flowers served with glutinous rice dumplings

芒果班戏
Mango Pancake — 16/ 3 件 pcs
Yum Cha staple dessert of fresh mango and whipped cream

炸雪糕
Fried Ice Cream — 18/ 位 guest
Served with your choice of strawberry, caramel or chocolate sauce

杨枝甘露 (甜品鸡尾酒)
Mango Grapefruit (Dessert Cocktail) — 28/ 位 guest
Bacardi Blanca / Mango / Coconut / Cream / Grapefruit