

杏園酒家

The Palace Chinese Restaurant

榮獲「澳洲最佳餐廳」獎

Award Winning Restaurant

在杏園酒家，您不會祇滿足於同一款粵菜的。
在杏園不僅可以了解到正宗的廣東粵菜出品，更可以在傳統的口味上
給您帶來全新的粵菜創意體驗。

除了口味上維持傳統與創新兼顧以外，整個餐廳也是傳統與現代文化的結合，

則更側重於傳統的東方文化元素，無論是從用餐環境還是用餐體驗、
從商務宴請到約會晚宴，我們相信都可以給你帶來不一般的感官體驗。

從鮮活的龍蝦，海魚，螃蟹和鮑魚精心挑選上好食材，搭配從業20餘年的
頂級廚師烹飪粵菜技藝。每一口嘗鮮都是一場食材考究之旅的體驗，
從鮮活的食材到呈現在餐桌之上，皆為味覺盛宴。

At the Palace Chinese Restaurant, you no longer have to settle for the same kind of Cantonese Cuisine.
Explore the exciting menu that offers you the variety that fine Cantonese cooking will give you,
both traditional and modern Cantonese cuisine that best suits the mood and occasion,
be it business or pleasure.

You will find out not just one delectable dish but many equally fantastic dishes to entice your palates,
with choices of live lobster, fish, mud crab and abalone straight from the tank, to the wok and to the table

All Dim Sum are HANDMADE by our 20+ years experience top chefs, using the FRESHEST
and FINEST ingredients.



PALACE
Chinese Restaurant

明廚推薦

CHEF'S SUGGESTION

這就是記憶中的那個味道

京式烤鴨 \$88.00

whole duck 12 pancakes, second course, choice of four lettuce leaf Sang Chao Bao, or fried noodle

全只12皮，二食可選四葉生菜包
或鴨絲炒拉麵



明廚推薦

CHEF'S SUGGESTION

這就是記憶中的那個味道



加官進爵

Deluxe Seafood Plate

\$36.80

蒸蝦膠、伴碧春芥蘭、鮮蟹肉、花膠芡、配新鮮飛魚子

Steamed Prawn ball in Crabmeat sauce with Flying Fish Roe



明廚推薦

CHEF'S SUGGESTION

和牛炒芥蘭

\$108.00

Stir Fry M7+ Wagyu Beef with Chinese Broccoli

油泡本地螺片

\$158.00

Braised Local Sea Snail Meat Slice

黃金雙拼

金衣蝦球拼茄子

\$48.80

King Prawns & Eggplant in Salty Egg Yolk Suce



蠔皇腿蓉禿參

\$56.80

Stewed Whole Sea Cucumber in Oyster Sauce



野生昆士蘭鱷魚脆片

\$45.80

芥蘭炒, 或薑蔥炒

Wild Caught Queensland Crocodile Fillet with Chinese Broccoli or Ginger & Shallot



碧綠扒齋卷

Braised Vegetarian Roll and Green Vegetable

\$28.80

避風塘鶉鶉腿

Str fry Quail Maryland with Garlic and Chili
或椒鹽, 三杯汁 or salt & pepper, 3A Sauce

\$36.80

日式芥末牛柳粒

Cubed Steak with WASABI Sauce

\$42.80

荔芋焗海鮮


Baked Seafood with Creamy Taro sauce

\$39.80

香煎羊排

Pan-Fried Lamb Cutlets
(4 pieces)

\$43.80

A detailed photograph of a cooked lobster, showcasing its bright red, textured shell and long antennae. The lobster is positioned diagonally across the frame against a solid black background. Several small, light-colored, porous rocks are scattered around the lobster, adding to the composition. The lighting highlights the intricate details of the lobster's anatomy, from its claws to its segmented tail.

優質生猛

LIVE SEAFOOD

游水海鮮

頭盤

APPETIZER



蒸水晶蝦餃

Steamed Prawn Dumpling (4 pcs)

\$13.80

鮮蝦豬肉燒賣

Steamed Pork Dim Sim (4 pcs)

\$11.80

蒸火鴨絲餃

Steamed Duck Meat Dumpling (3 pcs)

\$11.80

蒸花素餃

Steamed Vegetarian Dumpling (3 pcs)

\$11.80

香酥炸鴨拌薄餅

Crispy Duck Pancake (four pancakes)
Crispy fried shredded duck served in pancake
with Hoi sin sauce.

\$36.80



什錦拼盤

Mixed Ent ree (per se rving)
Fried Vegetable Spring roll, Dim Sim
and Prawn dumpling

\$16.80

點心拼盤 (四色拼盤, 蝦餃, 燒賣, 火鴨餃, 花素餃各一粒)

Steamed Dim Sim Platter (per serving)
Combination piece of Dim Sim, prawn dumpling
duck meat dumpling, mix vegetable dumpling

\$16.80

素菜春卷

Vegetable Spring Roll (two pieces)

\$9.80

芝麻蝦卷

Sesame Prawn Roll (two pieces)

\$11.80

海鮮生菜包

Seafood Sang Choy Bau (4 lettuce)
Stir fried diced seafood and vegetables served
in four lettuce leaves

\$36.80

乾燒牛柳絲

Rainbow Steak

Crispy shredded beef tossed in Peking sauce
served with four pancakes

\$32.80

雞蓉生菜包

Chicken Sang Choy Bau (4 Lettuces)
Stir fried diced chicken and vegetables served in
four lettuce leaves

\$26.80

新鮮大蠔

Fresh Large Ovster
\$Market Price

XO醬蒸 Steamed with XO Chilli Sauce

薑葱蒸 Steamed with Ginger & Shallot

豉汁蒸 Steamed with Black Bean Sauce

蒸新鮮帶子

Fresh Jumbo Scallop in Shell(each)
\$9.00 / each

XO醬蒸 Steamed with XO Chilli Sauce

薑葱蒸 Steamed with Ginger & Shallot

豉汁蒸 Steamed with Black Bean Sauce



湯羹類 SOUP

誠意之作，鎖住食物的鮮味和口感

蔬菜酸辣羹

Vegetable Hot & Sour Soup

\$10.80

雞蓉粟米羹

Chicken & Sweet Corn Soup

\$10.80

西湖牛肉羹

Beef & Egg Flower Soup

\$10.80

上湯生麵

Long Soup

\$10.80

海鮮酸辣湯

Seafood Hot & Sour Soup

\$15.80

海鮮豆腐羹

Seafood Bean Curd Soup

\$15.80

竹筴蟹肉羹

Bamboo fungus and Crabmeat Soup

\$15.80

上湯鮮蝦水飲

Short Soup Seafood Dumpling in Soup

\$14.80

什會雲吞湯

Combination Short Soup

\$29.80

紅燒雞絲翅

Shank Fin Soup with Chicken

\$48.00

紅燒蟹肉翅

Shank Fin Soup with Crabmeat

\$58.00

紅燒大鮑翅

Superior Shark Fin Soup

\$148.00

粟米蟹肉羹

Crabmeat & Sweet Corn Soup

\$15.80



粵式原盅燉湯

CANTONESE STYLE BROTH

滋潤養顏螺頭湯 (淮杞元肉燉)

\$28.80 /盅

Sea Snail and Herb

川貝南北杏燉鱷魚肉

\$28.80 /盅

Crocodile and Herb

沙參玉竹燉鯊魚骨

\$28.80 /盅

Shark Fin Bone and Herb

原盅鮑翅燉雞

\$38.80 /盅

Chicken and Shark Fin Fragment

海參鮑魚

ABALONE & SEA CUCUMBER

蠔皇腿蓉燴禿參 **\$56.80**

Stewed whole sea cucumber in oyster sauce

北菇 或 螺片燴禿參 **\$65.80**

Stewed whole sea cucumber with mushroom OR Sliced Sea Whelks in oyster sauce

禿參燴鮑脯 **\$68.80**

Stewed sea cucumber with a balone

蠔皇碧綠鮑脯 **\$68.80**

Deluxe abalone with vegetable in oyster sauce



四兩蠔皇原隻鮑魚 **\$88.00**

Stewed whole abalone—200g in oyster sauce

六兩蠔皇原隻鮑魚 **\$118.00**

Stewed whole abalone—300g in oyster sauce

八兩蠔皇原隻鮑魚 **\$138.00**

Stewed whole abalone—400g in oyster sauce

海鮮類

SEAFOOD

XO醬炒帶子 \$48.80
Scallops with XO Chilli Sauce

蜜豆炒帶子 \$48.80
Scallops with Sugar Snap Peas

XO醬帶子蒸豆腐 \$48.80
Steamed Scallops & Beancurd in XO Chilli Sauce

薑蔥炒帶子 \$48.80
Stir fry Scallops with Ginger & Shallot

甜酸斑塊 \$45.80
Stir Fry Coral Trout Fillet in Sweet & Sour Sauce

粟米斑塊 \$45.80
Deep Fried Coral Trout Fillet in Sweet Corn Sauce

蜜豆炒斑片 \$45.80
Stir Fry Coral Trout Fillet with Honey Snap Peas

薑蔥蒸斑片 \$45.80
Steam Coral Trout Fillet Ginger and Shallot

豉汁蒸斑片 \$45.80
Steam Coral Trout Fillet with Black Bean Sauce



椒鹽軟殼蟹 **\$36.80**
Salt & Pepper Soft Shell Crab

香辣鳳尾蝦 **\$42.80**
Spicy Lemon Grass King Prawns

時菜鳳尾蝦 **\$42.80**
King Prawns and Vegetables

蜜糖鳳尾蝦 **\$42.80**
Honey King Prawns

腰果鳳尾蝦 **\$42.80**
King Prawns with Cashew Nuts

椒鹽鳳尾蝦 **\$42.80**
Salt & Pepper King Prawns

蒜蓉鳳尾蝦 **\$42.80**
Stir Fry King Prawn with Garlic

椒鹽鮮魷 **\$33.80**
Salt & Pepper Squid

椒鹽白飯魚 **\$33.80**
Salt & Pepper White Bait

椒鹽雙脆 **\$38.80**
Salt & Pepper Squid & Prawn

川醬鳳尾蝦 **\$42.80**
King Prawns in Sze Chuan Chilli Sauce

京汁鳳尾蝦 **\$42.80**
King Prawns in Peking Sauce

XO醬炒鳳尾蝦 **\$42.80**
King Prawns with XO Chilli Sauce



金沙粉絲蝦球煲 **\$46.80**
Vermicelli King Prawn Hot Pot

澳洲精選牛柳

PREMIUM AUSTRALIAN FILLET STEAK

Australia M7+ Wagyu Beef 澳洲精選M7+ 和牛，口感嫩滑，肥瘦相間，入口即化



堂灼澳洲和牛

Wagyu Beef Hot Pot (配時令蔬菜一份) \$118.00



加和牛一份
\$88.00



加豆腐/時蔬一份
\$15.00



加水餃 (每隻)
\$4.00 / 隻

牛柳件 / 粒會煮至八成熟

* Cook to medium well, cutting available – Cube or Thick slice



日式牛柳粒

Cubed Steak in Wasabi Sauce

\$42.80

香煎和牛

Pan Fried M7+ Wagyu Beef

\$98.00

和牛炒芥蘭

Stir Fry M7+ Wagyu Beef with Chinese Broccoli

\$108.00

XO醬炒牛柳

Steak in XO chili sauce

\$42.80

美極牛柳

Steak in Maggi soy sauce

\$42.80

日式芥末牛柳

Steak in WASABI sauce

\$42.80

蜜椒牛柳

Steak in Honey Pepper Sauce

\$42.80

京汁牛柳

Steak in Peking sauce

\$42.80

燒味類

BBQ

燒味匠心，廣東的味道!飯席非它莫屬



滷水鴨拼盤 Brine Duck Platter **\$42.80**
Half Duck, sliced, combined with Tofu and egg



脆皮燒腩仔 **\$32.80**
Crackling Roasted Pork Belly

琵琶鴨 **\$38.80**
Guitar Duck (half Duck)

明爐燒鴨 **\$32.80**
Roasted Duck (Half Duck)



蜜汁叉燒 **\$29.80**
Barbecue Pork Slice

醬拍黃瓜 **\$18.80**
Cucumber Salad

紅燒乳鴿 **\$46.80**
Roasted Squib

涼拌海蜆 **\$23.80**
Jelly Fish Salad

肉類

MEAT

京都排骨 \$32.80

Pork Rib in Peking Sauce

蜜椒排骨 \$32.80

Pork Rib in Honey & Black Pepper

鎮江排骨 \$32.80

Pork Ribs in Black Vinegar Sauce

咕嚕肉 \$32.80

Sweet & Sour Pork

椒鹽排骨 \$32.80

Salt & Pepper Pork Rib

豉汁牛肉 \$32.80

Beef in Black Bean Sauce

川醬牛肉 \$32.80

Beef in Sze Chuan Chilli Sauce

蠔油牛肉 \$32.80

Beef in Oyster Sauce

沙爹牛肉 \$32.80

Beef in Satay Sauce

避風塘炒牛肉 \$32.80

Dry Spicy Beef
Thin slice beef cooked with black bean,
garlic, chili and shallot

腰果牛肉 \$32.80

Beef with Cashew Nuts



芥蘭牛肉 \$36.80

Beef with Chinese Broccoli

蒙古醬炒羊柳 \$38.80

Mongolian Lamb

蒜薑炒羊柳 \$38.80

Lamb with Garlic & Ginger

XO醬炒羊柳 \$38.80

Lamb in XO Chilli Sauce

雞鴨類

POULTRY AND DUCK
海納百川，美食無國界



貴妃走地雞 (半只) \$38.80

Chicken Supreme (Half Chicken)

Flavoured poached free range chicken with bone and skin on, room temperature, served with ginger & shallot sauce

時菜炒雞片 \$30.80
Chicken and Vegetables

蒙古醬炒雞片 \$30.80
Mongolian Chicken

川醬炒雞片 \$30.80
Chicken in Sze-Chuan Chilli Sauce

脆皮炸子雞 \$32.80
Crispy Skin Chicken

豉汁炒雞片 \$30.80
Chicken in Black Bean Sauce

杏園油淋雞 \$32.80
Palace Special Chicken

沙爹醬炒雞片 \$30.80
Chicken in Satay Sauce

腰果雞片 \$30.80
Chicken with Cashew Nuts

蜜糖雞片 **\$30.80**
Honey Chicken

甜酸雞片 **\$30.80**
Sweet and Sour Chicken

香辣雞件 **\$30.80**
Spicy Lemon Grass Chicken

鳳凰香脆雞片 **\$30.80**
Phoenix Chicken
(Stir Fried Chicken Breast Fillet with
Mushroom, Shallot, and Crispy Onion)

北菇扒鴨 **\$36.80**
Braised Duck with
Shiitake Mushrooms



山東雞 **\$35.80**
Shan-Tong Chicken
(Deboned fried chicken with preserved
vegetable soy vinaigrette)



檸檬雞塊 **\$36.80**
Lemon Chicken

菠蘿扒鴨 **\$36.80**
Pineapple Duck

荔蓉香酥扒鴨 **\$36.80**
Deep Fried Taro Duck

蟹肉扒鴨 **\$48.80**
Braised Duck
(With local fresh crab meat)

煲仔小菜

HOT POT



海鮮豆腐煲

\$43.80

Seafood Bean Curd Hot Pot
(Mixed with premium Queensland coral trout fillets, local scallop & king prawns and squid)

八珍豆腐煲

\$38.80

Combination Hot Pot
(Mixed with premium Queensland coral trout fillets, king prawns and squid, BBQ Pork, chicken fillet)

芋頭臘味煲/芋頭火鴨煲

\$36.80

Taro Roast Duck Hot Pot

冬菇鴨掌煲

\$36.80

Mushroom and Duck Feet Hot Pot

南乳齋煲

\$32.80

Vegetable in fermented Tofu Sauce

牙域鹹魚雞粒豆腐煲

\$36.80

A Grade Salted Fish and Chicken Tofu Hot Pot



三杯滑雞煲

\$32.80

3A Sauce Chicken Hot Pot
(Stir-fried chicken in chilli bean sauce and black rice vinegar served in hot pot)

魚香茄子煲

\$28.80

Egg Plant Hot Pot
(Egg plant with minced pork cooking chilli sauce served in hot pot)

蔬菜類

VEGETABLE

*有(V)符號的菜式，可素食，燒煮時可能會含有蒜頭蠔油葱辣椒等食材

Mark with (V), is vegetarian dish option, may cooked with garlic, chilli and shallot.
please announce to staff if you have any dietary requirement



清炒什菜 (V) \$24.80
Stir Fried Mixed Vegetable

蒜蓉小唐菜 (V) \$24.80
Stir Fried Pak Choy with Garlic

蒜蓉炒菠菜 (V) \$24.80
Spinach with Garlic

椒鹽茄子 (V) \$24.80
Salt & Pepper Eggplant

薑汁炒芥蘭 (V) \$26.80
Chinese Broccoli in Ginger Sauce

方魚炒芥蘭 \$28.80
Dried salted fish with Chinese Broccoli

上湯白菜苗 \$26.80
Baby Bak Choy with Vermicelli

玉蘭炒臘味 \$28.80
Stir fry Chinese Broccoli with Chinese Sausage

瑤柱菇絲扒菜苗 \$28.80
Conpoy and Vegetable

雙菇扒時蔬 (V) \$28.80
Duo Mushroom with Pak Choy

北菇扒西蘭花 (V) \$28.80
Shiitake Mushroom with Broccoli

金銀蛋菠菜 \$28.80
Duo Egg Spinach



乾燒四季豆 \$28.80
Stir fry four season beans with pork mince



金衣豆腐粒 **\$28.80**

Fried Bean Curd with Salt Yolk

紅燒豆腐 **\$26.80**

Bean Curd & Vegetable in Oyster Sauce

脆皮豆腐 (V) **\$24.80**

Crispy Beancurd

椒鹽豆腐 (V) **\$24.80**

Salt and Pepper Tofu

麻婆豆腐 **\$26.80**

Grandma Tofu

煎燜釀豆腐

\$32.80

Braised Stuffed Bean Curd

琵琶豆腐 **\$28.80**

Deep-fried Tofu and Pork Mince Balls



傳統粵式小菜

TRADITIONAL CANTONESE DISHES

燒味匠心，廣東的味道!飯席非它莫屬

大良炒鮮奶 **\$38.80**
Stir-fried Milk, Eggwhite & Crab Meat

羅漢上素 **\$26.80**
Combination Vegetables & Fungus

老少平安 **\$28.80**
Steam Combination with Bean Curd

牙域鹹魚蒸肉餅 **\$32.80**
Steam Pork Mince with Salty Fish

白飯魚煎蛋 **\$29.80**
Whitebait Omelette

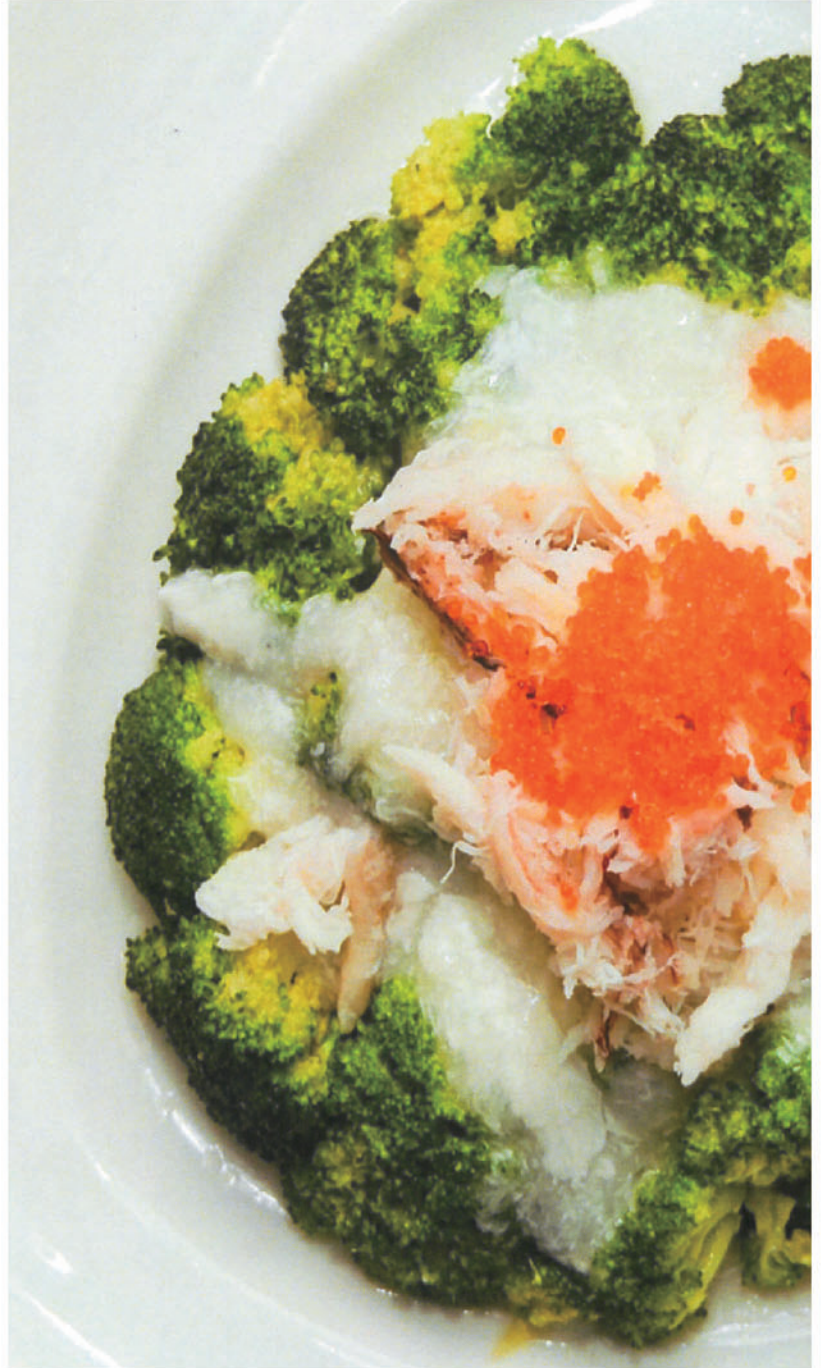
涼瓜菜脯煎蛋 **\$26.80**
Bitter Melon Omelette

瑤柱肉松蒸水蛋 **\$26.80**
Steam Egg and Conpoy

海棠滑豆腐 **\$32.80**
Steam Eggwhite and Seafood

鮑汁百花釀冬菇 **\$36.80**
Minced Prawn & Mushroom

蟹肉西蘭花 **\$36.80**
Broccoli with Crab Meat Sauce



炒飯類

FRIED RICE



菠蘿海鮮炒飯

Pineapple Fried Rice
(Fried rice with diced seafood served
in a whole pineapple)

\$36.80

招牌炒飯

Special Fried Rice
(with King Prawn and BBQ Pork,Chicken)

\$29.80

什菜炒飯

Vegetable Fried Rice
(Assorted vegetable and egg)

\$22.80

牛肉炒飯

Beef Minced Fried Rice

\$25.80

蝦球炒飯

King Prawn Fried Rice

\$30.80

牙域鹹魚雞粒炒飯

A Grade Salted Fish & Chicken Fried Rice

\$27.80

瑤柱蛋白炒飯

Conpoy Egg White Fried Rice

\$30.80

福建炒飯

Hokkin Fried Rice
(Fried rice with diced seafood with
Roast Duck Meat topping)

\$33.80

揚洲炒飯

Fried Rice

\$23.80

絲苗白飯 (每位)

Steamed Rice (per person)

\$3.50

炒粉麵類

NOODLE

豉油皇炒麵
Soy King Egg Noodle

\$20.80

素星洲炒米
Vegetable Ssingapore Noodle

\$23.80

乾燒伊麵
E Fu Noodle
(Braised E- Fu noodle with mushrooms)

\$26.80

星洲炒米
Singapore Noodle

\$26.80

時菜炒麵
Mixed Vegetable Chow Mein

\$24.80

什會炒麵
Combination Chow Mein

\$28.80

雞球炒麵
Chicken Chow Mein

\$24.80

鴨絲炒拉麵
Shredded Duck with Hand Made
Egg Noodle

\$28.80

乾炒牛河
Beef Chow Hor in Soy Sauce

\$26.80

海鮮炒麵 / 炒河
Seafood Chow Mein or Chow Hor
(Mixed with premium Queensland coral
trout fillets, local scallop & king prawns
and squid)

\$38.80

豉汁炒牛河
Beef Chow Hor in Black Bean Sauce

\$26.80

海鮮燴伊麵 / 燴拉麵
Seafood E Fu Noodle or with
Hand Made Noodle
(Mixed with premium Queensland coral
trout fillets, local scallop & king prawns
and squid)

\$38.80

滑蛋牛河
Beef & Egg Flower Chow Hor

\$26.80



Images are for illustrative purposes only

甜品

DESSERT

炸雪糕
Deep-Fried Ice Cream

\$11.80

芒果班戟
Mango Pancake

\$10.80
Seasonal Supply

芝士蛋糕
Home-made Cheese cake

\$9.80

朱古力慕斯
Chocolate Mousse

\$9.80

水果撻
Fruit Tart

\$9.80

芒果布甸
Mango Pudding

\$9.80

椰汁糕
Coconut Pudding

\$8.80

楊枝甘露
Holy Golden Dew

\$9.80

