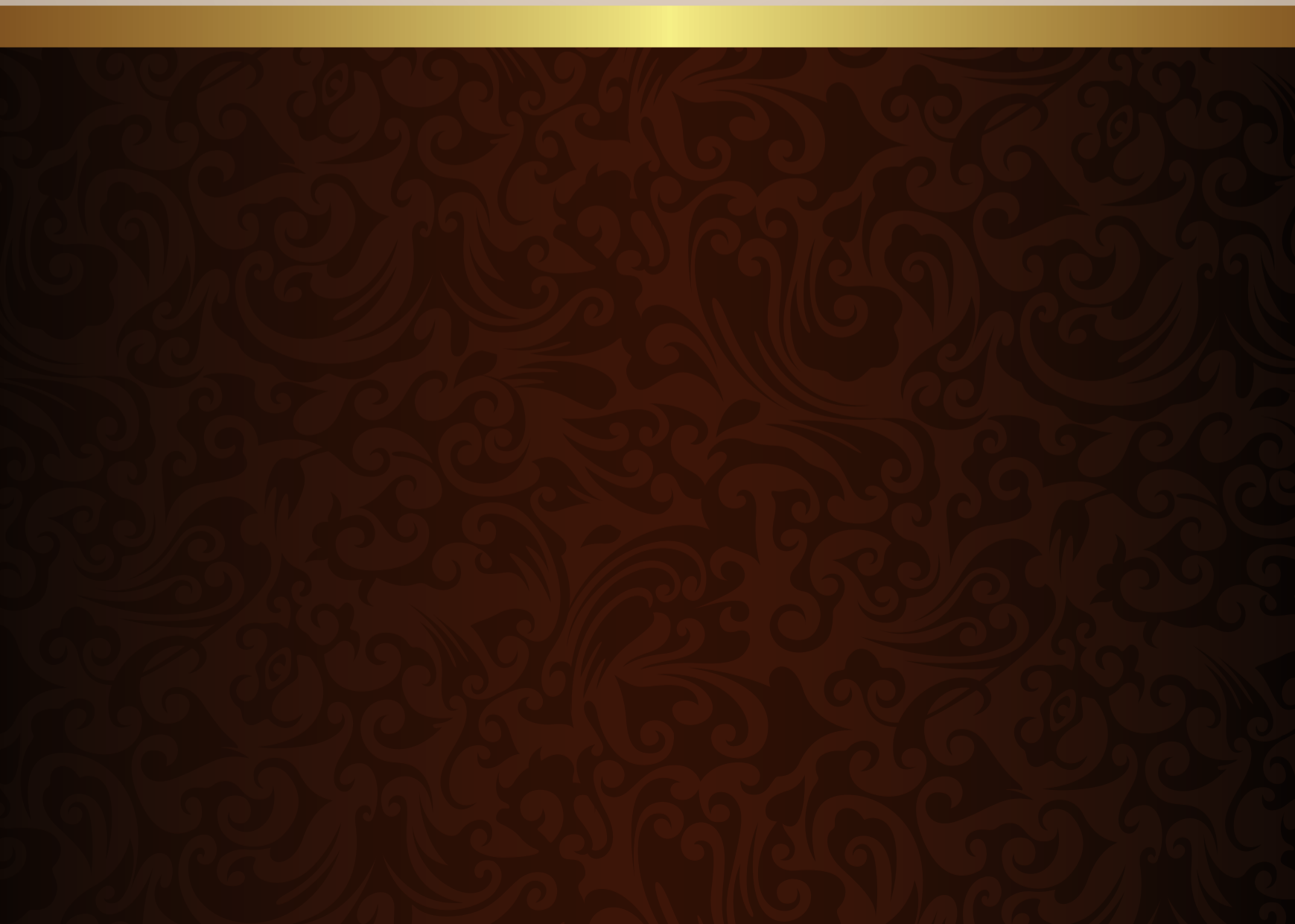




Dragon Palace





Dragon Palace

中國飲食文化特點

Dragon Palace Chinese Restaurant

中國菜非常強調色，香，味俱佳。這既是一道菜的標準，也是一席菜的標準



Welcome

We are please that you have chosen to join us at the Dragon Palace Chinese Restaurant. Our Chinese cuisines have been perfected to its present art form reflecting balance and harmony.

The dignity and art of five thousand years of culinary excellence has been prepared and offered to you by the Master Chef of Dragon Palace Chinese Restaurant.

We are aiming to make your visit to Dragon Palace Chinese Restaurant enjoyable and pleasurable. If you are unable to find a certain favourite dish of yours on our menu, please feel free to get in touch with our manager, and we will be more than happy to cater to your needs.



飯前小吃

Appetizers



Deep Fried Mango Prawn Rolls (3 pieces)
芒果蝦卷

\$9.90

Dragon Four Season of Fortune Platter
龍門一品拼盤 (海蜆、熏蹄、仙掌、牛展)
(Jelly Fish, Sliced Pork, Duck Feet, Shredded Chicken)

Large \$59.00
Small \$49.00

Dragon Signature Platter
龍門四色炸盤 (春卷、蝦多士、炸魷、炸雲吞) \$7.00 per person
(Spring Rolls, Deep Fried Sesame Prawn Toast, Salt Pepper Squid Tentacle, Deep Fried Wonton)



Steamed or Fried Dim Sum (4 Pieces) (Prawn Dumpling, shumai, Shanghai Dumpling)
蒸或炸點心 (蝦餃、燒賣、小籠包) \$6.00

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

Deep Fried Wonton (6 Pieces)
炸雲吞 \$5.00

Prawn Cracker
蝦片 \$2.00

Prawn Spring Rolls
春卷 \$6.00

Salt & Pepper Squid Tentacle
椒鹽魷魚鬚 \$7.00



Steamed Oyster (mini 4 pieces)
粉絲蒸生蠔 \$5.50(each)
(Garlic, Ginger & Shallots, XO Sauce, Black Bean Sauce)
(蒜蓉、薑蔥、XO 醬、豉汁)



飯前小吃

Appetizers

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

Beef Offal in Szechuan Style
夫妻肺片 \$9.00

Spice Beef Shin
五香牛展 \$6.80

Cucumber with Preserved Egg
青瓜皮蛋 \$6.80

Satay Chicken or Beef Stick (3 Pieces)
沙爹雞 (牛) 肉串 \$10.00

Jelly Fish with Sliced Pork Hock
海蜆熏蹄 \$20.80

Radish with Sour Ginger
酸甜蘿蔔 \$5.00

Chilli Boneless Duck Feet with Jelly Fish
海蜆麻辣仙掌 \$23.80

Chilli Pepper Golden Whitebait with Peanuts
椒鹽珍珠銀魚 \$15.00

San Choy Bao (2 pieces)
錦繡生菜包 \$9.00

Fungus with Special Sauce
涼拌雲耳 \$6.00



廚師精選

Chef's Recommendations



Crispy Roast Pigeon
紅燒乳鴿

\$32.80

Fried Oyster with Golden Onion
金沙爆生蚝

\$29.00

Wok Style Scotch Fillet with Red Kidney Bean in Red Wine Sauce
煲仔腰豆紅酒焗牛柳

\$25.80

Fried Sea Brass & Bitter Melon in Clay Pot
涼瓜鱈魚煲

\$25.80

Stewed Pork with Special Sauce
宮廷醬燒骨

\$24.80

Signature Stewed Abalone (per person)
金牌老火扣鮑魚 (位上)

\$90.00-\$140.00



Signature Fried Wagyu Beef (per person)
堂煎雪花牛 (位上)

\$39.00

Tofu with Mushrooms and Abalone Sauce
鮑汁鮮菌扒豆腐

\$21.80

Stir Fried Wild Mushroom & Tenderloin Beef with Oyster Sauce
蠔皇鮮菌炒牛柳

\$25.80

Dragon Palace Signature Fried Dried Shrimp & Vegetable
特色小炒皇

\$23.80

Coral Trout (Whole) in Double Style
骨香東星斑

Market Price

Steamed Coral Trout(Whole)
清蒸東星斑

Market Price

Braised Sea Cucumber with Abalone Sauce
鮑汁扣遼參 (位上)

\$32.80

Stewed Supreme Shark Fin (per person)
紅燒大鮑翅 (位上)

\$66.00 per person

Sliced Live Abalone in Supreme Soup
高湯堂灼青鮑片 (預定)

Market Price

燒滷天地

BBQ Section



Dragon Palace BBQ Platter (Choice of 3 BBQ selection)
龍門燒烤大拼盤 (3 種任選) \$39.80

Dragon Palace BBQ Platter (Choice of 2 BBQ selection)
龍門燒烤小拼盤 (2 種任選) \$29.80

Boneless BBQ Duck 無骨燒鴨 \$25.80/half	Soy Octopus 滷水八爪魚 \$25.80
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Soy Duck 滷水鴨 \$25.80/half	Soy Combination (Choice of 2 selection) 滷味雙拼 \$29.80
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Soy Chicken 豉油雞 \$22.80/half	Soy Combination (Choice of 3 selection) 滷味三拼 \$39.80
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珍味海鮮

Live seafood

龍蝦 **Market Price**
Lobster **Market Price**

制法：刺身、上湯、蔥薑、椒鹽、黑椒、避風塘、星洲、開邊蒸、滾粥

Cooking Style: Sashimi, Garlic & Butter, Ginger & shallots, Chilli pepper, Black pepper, HongKong Style, Singapore chilli Sauce, Steamed with Garlic, Head & Tail with Porridge.

生猛泥蟹 Market Price Mud Crab Market Price	深海雪蟹 Market Price Snow Crab Market Price
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制法：黃金、上湯、蔥薑、椒鹽、黑椒、避風塘、星洲、花雕蒸

Cooking Style: Salted Egg Yolk, Garlic & Butter, Ginger & shallots, Chilli pepper, Black pepper, HongKong Style, Singapore chilli Sauce, Steamed with Chinese Wine.

皇帝蟹 **Market Price**
King Crab (Two Courses) **Market Price**



圖片僅供參考，出品以食物為準！ PICTURES FOR REFERENCE ONLY

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海味魚類

Seafood Fish Dishes



鱸魚, 盲蝟, 鱸斑, 鱈魚

Market Price

Sliver Perch, Barramundi, Murray Cod, Eel Fish

制法: 姜葱清蒸、煎封、潮式蒸、豉油蒸、古法蒸等
Cooking Style: Steamed Ginger & Shallots, Pan Fried with Special Soy, Teochew Style, Black Bean Sauce, Old fashion Style.



Live Fish with Preserved Vegetable
酸菜魚 (游水原條魚) Market Price

Braised Fish Fillet with Broccoli
西蘭花班球 \$25.80

Salt & Pepper Fish Fillet
椒鹽班球 \$24.80

Pan Fried or Steamed Tooth Fish
煎封 / 蒸銀鱈魚 \$32.80

Fried Fish Fillet with Sweet Corn Soup
粟米班球 \$24.80

Steamed Salmon with Black Bean Sauce
豉汁三文魚 \$32.00

Fried Fish Fillet with Sweet Sour Sauce
酸甜班球 \$24.80

Fish Fillet with Szechuan Style
水煮魚片 \$25.80



滋補湯羹

Nutritious Soup



Wonton Soup
雲吞湯 \$6.00

Chicken & Sweet Corn Soup
雞肉粟米羹 \$6.00

Crab Meat & Sweet Corn Soup
蟹肉粟米羹 \$6.60

English Spinach & Seafood Soup
太極海皇羹 \$7.50

Seafood & Fish Maw Soup
海皇魚肚羹 \$7.50

Dried Scallop with Fish Maw Soup
瑤柱魚肚羹 \$7.50

Szechuan Soup
四川酸辣湯 \$6.60

Crab Meat or Chicken with Shark's Fin Soup
蟹肉 / 雞肉魚翅羹 \$21.90

Mince Beef Soup
西湖牛肉羹 \$6.00

Golden Fish Maw Soup
金湯魚肚羹 \$7.50

Tom Yam Soup
冬蔭湯 \$7.50

Double Boiled Quail with Gen Seng
花旗參燉鹉湯 \$8.80

Double Boiled Chicken with Aweto Flower
蟲草花燉雞湯 \$8.80



海味 蝦類

Seafood Prawn Dishes

- Sizzling King Prawn with Garlic & Butter
鐵板蒜子牛油蝦球 \$26.80
- King Prawn with Satay Sauce
沙爹蝦球 \$26.80
- Salt & Pepper King Prawn
椒鹽蝦球 \$26.80
- King Prawn with Honey Sauce
蜜糖蝦球 \$26.80
- King Prawn with Coconut
奶油蝦球 \$26.80
- King Prawn with Salted Egg Yolk
黃金蝦球 \$26.80
- King Prawn with Green Mustard Sauce
芥辣蝦球 \$26.80
- XO Combination Seafood with Snow Peas
XO 荷芹炒海鮮 \$26.80



Szechuan Chilli King Prawn
宮保蝦球 \$26.80



帶子 魷魚

Scallop Dishes Squid Dishes

- Steamed Garlic Scallops (mini 4 pieces)
蒜蓉粉絲蒸帶子 \$5.50(each)
- XO Scallop with Snow Peas
XO 荷豆帶子 \$38.00
- Scallop with Szechuan Chilli Sauce
宮保帶子 \$38.00
- Scallop with Ginger & Shallots
薑蔥帶子 \$38.00
- Scallop with Broccoli
西蘭花帶子 \$38.00
- Salt & Pepper Squid
椒鹽鮮魷 \$23.80
- Squid with Szechuan Chilli Sauce
宮保鮮魷 \$23.80
- Squid with Satay Sauce
沙爹鮮魷 \$23.80



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美味豬類

Pork Dishes



Peking Pork Spare Ribs
京都骨 \$23.80

Sweet & Sour Pork
菠蘿咕嚕肉 \$22.80

Pork Chop with Honey & Black Pepper Sauce
蜜椒豬扒 \$23.80

Peking Pork Spare Ribs with Mayonnaise & Sesame
芝麻沙拉骨 \$23.80

Pork Spare Ribs with Sweet & Sour Sauce
生炒排骨 \$23.80

Pork Chop in Hong Kong Style
避風塘豬扒 \$23.80



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

美味雞類

Chicken Dishes



Stewed Chicken with Special Sauce
龍門招牌真味雞 \$22.80

Steamed Salted Chicken
鹽焗雞 \$22.80

Spicy Chicken Fillet with Dry Chilli & Peanuts
辣子雞丁 \$21.80

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

Boneless Chicken with Lemon Sauce
西檸雞扒 \$19.80

Chicken with Ginger & Shallots
薑蔥霸王雞 \$22.80

Braised Chicken with Cashew Nuts
腰果雞丁 \$21.80

Chicken & Potato with Curry Sauce
咖哩土豆雞 \$22.80

Chicken Fillet with Szechuan Chilli Sauce
宮保雞丁 \$21.80

Satay Chicken with Mix Vegetable
碧綠沙爹雞 \$22.80

Fried Chicken Fillet with Honey Sauce
蜜糖雞 \$21.80

Fried Crispy Chicken in Thai Style
泰式脆皮雞 \$22.80



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美味牛類

Beef Dishes



- Boiled Beef with Szechuan Style
水煮牛肉 \$24.80
- Stir Fried Beef with Kailan
芥蘭牛肉 \$23.80
- Sizzling Steak with Black Pepper Sauce
鐵板黑椒牛柳 \$27.80
- Sizzling Steak with Cantonese Style
鐵板中式牛柳 \$27.80
- Sliced Beef with Szechuan Chilli Sauce
宮保牛肉 \$22.80
- Satay Beef with Mix Vegetable
沙爹什菜牛肉 \$23.80
- Curry Beef with Potato
咖喱薯仔牛肉 \$23.80



- Beef Fillet with Cantonese Style
中式牛肉 \$19.80
- Sliced Steak with Cashew Nuts in XO Sauce
腰果 XO 牛柳粒 \$27.80
- Sizzling Black Pepper Short-ribs Steak
鐵板黑椒牛仔骨 \$29.80

- Sizzling Venison with Ginger & Shallots
鐵板蔥薑鹿肉 \$27.80
- Sizzling Venison with Black Pepper Sauce
鐵板黑椒牛油鹿肉 \$28.80
- XO Venison with Snow Peas
XO 荷豆爆鹿肉 \$28.80
- Pan Fried Lamb Fillet with Cumin Sauce
孜然煎焗羊架 \$28.80



- Crispy Skin Duck with Yam Paste
荔茸香酥鴨 \$25.80
- Fried Duck with Plum Sauce
酸梅炸大鴨 \$24.80
- Spices & Sweet Soy Duck
鹵水鴨 \$24.80
- Lamb Fillet with Szechuan Style
四川辣羊肉 \$25.80
- Sizzling Mongolian Lamb
鐵板蒙古羊 \$23.90
- Peking Duck (2 Courses)
北京片皮鴨 \$65.00(whole) \$33.00(half)



鴨、鹿、羊類

Duck, Venison & Lamb Dishes

豆腐類

Bean Curd Dishes



Sizzling Bean Curd with Salted Fish & Chicken
鐵板魚香豆腐
\$19.80

Sizzling Japanese Bean Curd with Chilli Sauce
鐵板星洲玉子豆腐

\$20.80

Fried Bean Curd with Oyster Sauce
紅燒豆腐

\$19.80

Bean Curd with Fuzhou Style
皇牌福州豆腐

\$21.80

Bean Curd & Eggs with Seafood Sauce
翠塘豆腐

\$21.80

Steamed Bean Card with Seafood in Lotus Leaf
荷香海鮮蒸豆腐

\$25.80

Bean Curd & Mince with Szechuan Style
麻婆豆腐
\$19.80



Pure Omelette
淨芙蓉

\$14.80

Mix Vegetable Omelette
什菜芙蓉

\$14.80

BBQ Pork Omelette
叉燒芙蓉

\$17.80

Chicken Omelette
雞球芙蓉

\$17.80

King Prawn Omelette
蝦球芙蓉

\$21.80

Combination Omelette
什錦芙蓉

\$19.80

蔬菜類

Vegetable



Kailan, Bok Choy, Broccoli, Bean Sprout, Snow Peas, Mixed Vegetable
(Cooking with Garlic/Ginger/ Oyster Sauce/Samba/Preserved Bean curd with Chilli Sauce/ Supreme Soup/Triple Eggs)
芥蘭、小白菜、西蘭花、芽菜、荷豆、什菜
(做法：蒜蓉、薑汁、耗油、三巴、腐乳召絲、上湯、三蛋) \$15.80

English Spinach, Lettuce, Kangkong, Bean Sprout's Leaves, Kai Choy, TangHou
(Cooking with Garlic/Ginger/ Oyster Sauce/Samba/Preserved Bean curd with Chilli Sauce/ Supreme Soup/Triple Eggs)
菠菜、生菜、通菜、芥菜、芦笋、茼蒿
(做法：蒜蓉、薑汁、耗油、三巴、腐乳召絲、上湯、三蛋) \$17.80

Dried Scallops or Crab Meat Braised Vegetable
瑤柱 / 蟹肉扒時菜 \$21.80

Braised Vegetable with Japanese Tofu & Chinese Mushroom
雙菇日本豆腐扒時菜 \$25.80

Braised Vegetable with Sea cucumber & Mushroom
冬菇海參扒時菜 \$27.80

Egg Plant/ Pumpkin with Salted Egg Yolk
金沙茄子 / 南瓜 \$17.80

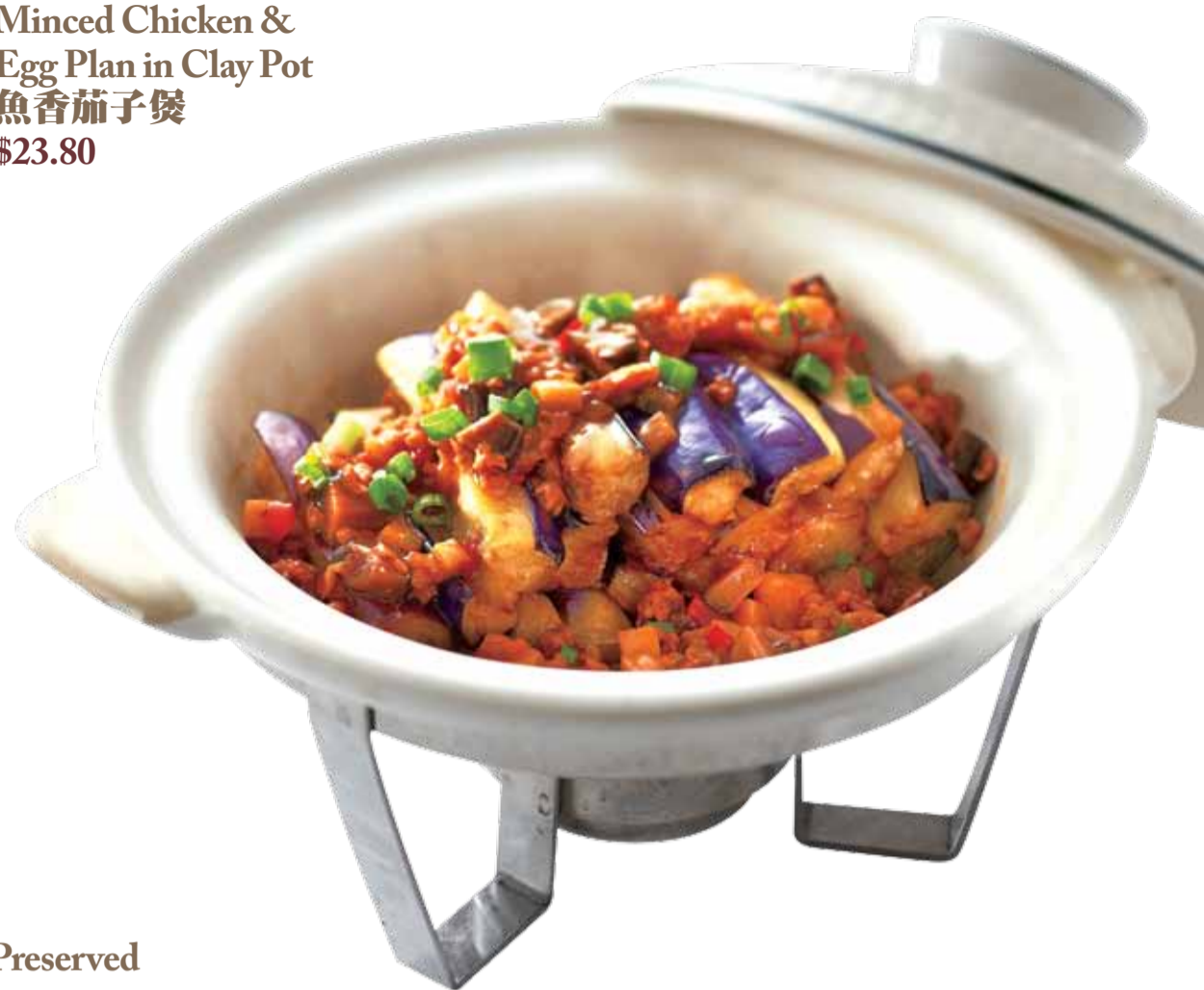
芙蓉奄列

Omelette Dishes

煲仔類

Clay Pot Dishes

Minced Chicken & Egg Plant in Clay Pot
魚香茄子煲
\$23.80



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

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

Beef Tendon Brisket in Clay Pot
牛筋腩煲 \$23.80

Roast Pork & Bean Curd in Clay Pot
豆腐火腩煲 \$24.80

Stewed Goat in Clay Pot
御寒草羊煲 \$36.00

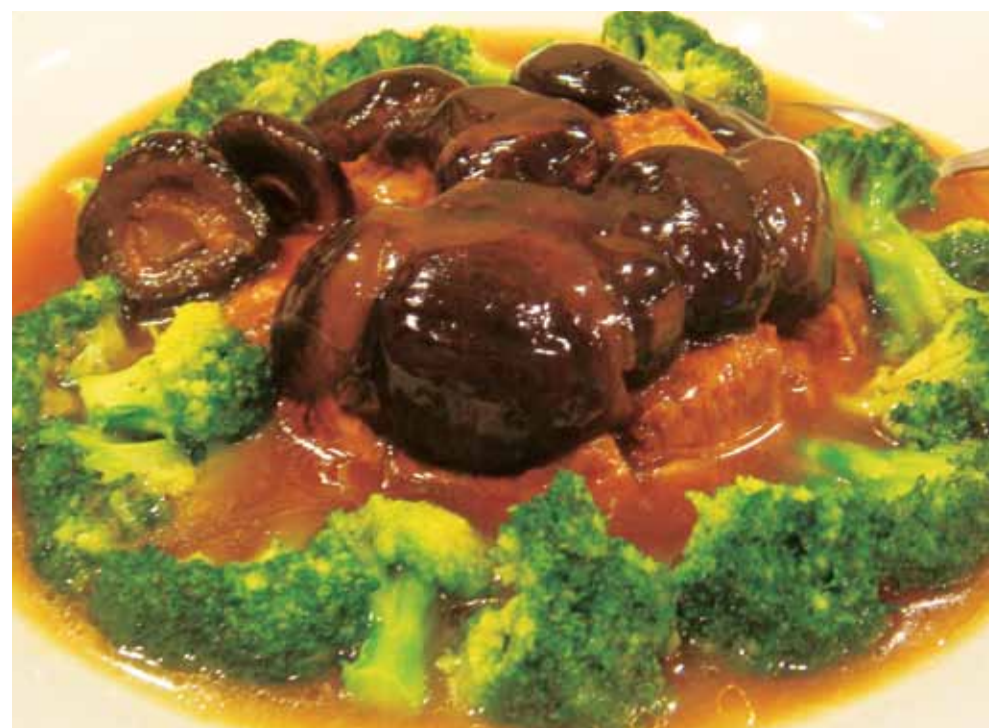
Seafood & Japanese Bean Curd in Clay Pot
海鮮玉子豆腐煲 \$28.80

XO Vermicelli & live Crab in Clay Pot
粉絲蟹肉煲 Market Price



健康齋菜

Vegetarian Selection



Vegetarian Spring Rolls (4 pieces)
香脆齋春捲 \$6.50

Mixed Vegetable & Vermicelli Soup
粉絲羅漢齋湯 \$6.00

Mixed Mushroom in Yam Sauce
鐵板香芋焗什菌 \$26.00

Stir Fried Vege Prawn with Snow Peas
荷芹炒大蝦 \$25.00

Sweet & Sour Vege Pork
酸甜咕嚕肉 \$22.80

Braised Mixed Vegetarian Clay Pot
羅漢上素煲 \$26.00



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粉
面
飯
類

Ho Fun, Noodles &
Rice Dishes

Stir Fried Vermicelli with Singapore Sauce 星洲炒米	\$16.80
Combination Fried Ho Fun (Dry) 乾炒什錦河	\$17.80
Combination Fried Ho Fun with Egg Sauce 滑蛋什錦河	\$18.80
Beef Fried Ho Fun with Egg Sauce 滑蛋牛肉河	\$17.80
Seafood Combination Fried Ho Fun with Egg Sauce 滑蛋海鮮河	\$21.80



Beef Fried Ho Fun(Dry) 干炒牛河	\$16.80
Scallops Fried Ho Fun with Egg Sauce 滑蛋帶子河	\$22.80
Combination Fried Noodles 什錦炒麵	\$18.80
Chicken Fried Noodles 雞球炒麵	\$16.80
Beef Fried Noodles 牛肉炒麵	\$17.80
King Prawn Fried Ho Fun 蝦球炒河	\$18.80



粉
面
飯
類

Ho Fun, Noodles &
Rice Dishes

Yang Chow Fried Rice
揚州炒飯
Large \$14.80
Small \$9.80

Seafood Combination Fried Noodles 海鮮炒麵	\$18.80
Stewed E-Fu Noodles with Straw Mushroom 乾燒伊麵	\$16.80
Stewed E-Fu Noodles with Garlic & Butter Prawn 蒜蓉牛油蝦球扒伊麵	\$21.80
Special Fried Rice 特別炒飯	Large \$16.80 Small \$11.80
Fried Rice with Minced Beef 生炒牛肉飯	\$16.80
Salted Fish & Chicken Fried Rice 鹹魚雞粒炒飯	\$16.80
Seafood Fried Rice 海皇炒飯	\$18.80
Dried Scallops & Avocado Fried Rice 瑤柱牛油果炒飯	\$22.80
Pine Nuts & Avocado Fried Rice 松子牛油果炒飯	\$21.80
Steamed Rice 白飯	\$2.00 (per serve)

精選套餐

Selection Banquet

A BANQUET 北京鴨套餐

\$78.00
for 2 persons

\$39.00
Extra person

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

B BANQUET 北京鴨套餐

\$156.00 for 4 persons \$39.00 Extra person

- 三色拼盤
- 北京鴨脆皮薄餅
- 北京鴨肉鬆生菜包
- 檸檬雞
- 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 Platter
- Peking Duck Pancake
- Peking Duck San Choy Bao
- Boneless Lemon Chicken
- Sizzling Garlic King Prawn or Sizzling Cantonese Steak
- Mixed Vegetable Deluxe
- Yangzhou Fried Rice
- Fresh Fruit Platter

C 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
- 檸檬雞
- 黑椒牛柳
- 蠔油時菜
- 揚州炒飯
- 炸雪糕

- Dragon Platter 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

D SEAFOOD BANQUET 海鮮套餐

\$478.00 for 10 persons \$47.80 Extra person

- 豉汁蒸生蠔或帶子
- 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 Ribs
- Braised Two Kinds of Mushroom with Vegetables
- Steamed Rice / Fresh Fruit Platter / Dessert

- 咖啡
Coffee Cappuccino/ Flat White \$4.20
- Long Black/ Espresso \$3.90
- Vienna Coffee Café Latte mocha \$4.50
- Hot Chocolate with Ice Cream \$5.20
- Ice Coffee with Ice Cream \$5.20
- Tea English / Green Tea \$3.80
- Liquor Coffee(Choice of any Liquor) \$10.90

Deep Fried Ice Cream
炸雪糕 \$6.00

Lychee Ice Cream
荔枝雪糕 \$6.00

Fresh Fruit Ice Cream
鮮果雪糕 \$6.50

Red Bean Syrup
紅豆沙 \$6.00

Red Bean Paste Pancake with Ice Cream
紅豆鍋餅雪糕 \$6.80

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

Glass Jelly with Milk
花奶涼粉 \$6.00

Chinese Tea
中國茶 \$2.00(per Head)

Fresh Fruit Platter (Per Head)
精美水果盤 \$6.00

精美甜品

Dessert



Mango Ice Cream
芒果雪糕 \$6.00



Mango Pudding
香芒布丁 \$6.00





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