



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 pleased 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.

Minimun Charges \$20 per head

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 Hock, Duck Feet, Spiced Beef Shin)

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)
(Spring Rolls, Deep Fried Sesame Prawn Toast, Salt & Pepper Squid Tentacle, Deep Fried Wonton)

\$7.00 per person



Steamed Dim Sum (4 Pieces) (Prawn Dumpling, Siu Mai, Shanghai Dumpling)
蒸點心 (蝦餃、燒賣、小籠包)

\$7.00

Deep Fried Sesame Prawn Toast
(4 Pieces)
芝麻蝦多士

\$6.60

Deep Fried Wonton (6 Pieces)
炸雲吞

\$5.00

Prawn Cracker
蝦片

\$2.00

Spring Rolls / Vegetarian Spring Rolls
春卷 / 齋春卷

\$6.50

Salt & Pepper Squid Tentacle
椒鹽魷魚鬚

\$7.00



Steamed Oyster (min 4 pieces)
粉絲蒸生蠔

\$5.50 (each)

(Garlic, Ginger & Shallots, X.O. Sauce,
Black Bean Sauce)
(蒜蓉、薑蔥、X.O. 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

Spiced Beef Shin
五香牛展 \$6.80

Cucumber with Preserved Egg
青瓜皮蛋 \$6.80

Satay Chicken or Beef Stick (4 Pieces)
沙嗲 (雞 / 牛) 串 \$10.00

Jelly Fish with Sliced Pork Hock
海蜇熏蹄 \$20.80

Radish with Sour Ginger
酸甜蘿蔔 \$5.00

Boneless Duck Feet & Jelly Fish with Chilli
海蜇麻辣仙掌 \$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



滋補湯

Nutritious Soup



Wonton Soup
雲吞湯

\$6.00

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

\$21.90

Chicken & Sweet Corn Soup
雞肉粟米羹

\$6.00

Minced Beef Soup
西湖牛肉羹

\$6.00

Crab Meat & Sweet Corn Soup
蟹肉粟米羹

\$6.60

Golden Fish Maw Soup
金湯魚肚羹

\$7.50

Seafood & Fish Maw Soup
海皇魚肚羹

\$7.50

Tom Yum Soup
冬陰湯

\$7.50

Dried Scallop with Fish Maw Soup
瑤柱魚肚羹

\$7.50

Szechuan Soup
四川酸辣湯

\$6.60





珍味海鮮

Live Seafood

龍蝦

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

Mud Crab Market Price

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.

深海雪蟹

Snow Crab Market Price



廚師 精選

Chef's Recommendations



Braised Sea Cucumber with Abalone Sauce (per person)
鮑汁扣遼參 (位上) \$32.80

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

Steamed Coral Trout (Whole)
清蒸東星斑 Market Price

Stewed Supreme Shark's Fin (per person)
紅燒大鮑翅 (位上) \$66.00 per person

Sliced Live Abalone in Supreme Soup (per person)
高湯堂灼青鮑片 (預定) Market Price

Signature Stewed Abalone (per person)
金牌老火扣鮑魚 (位上) \$90.00-\$140.00





海味魚

Seafood Fish Dishes

鱸魚，盲鰮，鱸斑，鱸魚

Market Price

Silver Perch, Barramundi, Murray Cod, Eel Fish

制法：姜葱清蒸、煎封、潮式蒸、豉汁蒸、古法蒸等、油浸

Cooking Style : Steamed Ginger & Shallots, Pan Fried with Light Soy & Onion, Teochew Style, Black Bean Sauce, Old Fashion Style, Deep Fried with Special Soy.

類



Live Fish with Preserved Vegetable in Supreme Soup

酸菜魚（游水原條魚）

Market Price

Braised Fish Fillet & Broccoli in X.O. Sauce

X.O. 西蘭花班球

\$26.80

Salt & Pepper Fish Fillet
椒鹽班球

\$26.80

Pan Fried or Steamed Tooth Fish
煎封 / 蒸銀鱈魚

\$32.80

Fried Fish Fillet with Sweet Corn Sauce
粟米班球

\$26.80

Steamed Salmon in Black Bean Sauce
豉汁三文魚

\$29.80

Fried Fish Fillet with Sweet & Sour Sauce
酸甜班球

\$26.80

Poached Fish Fillet in Szechuan Style
水煮魚片

\$26.80



Signature's
Recommendations

特式
推介



Wok-Fried Diced Wagyu Beef in Garlic B.B.Q. Sauce

蒜香燒汁和牛粒

\$38.00

Braised Tofu & Mushrooms with Abalone Sauce

鮑汁鮮菌扒豆腐

\$22.80

Stir Fried Wild Mushroom & Tenderloin Beef with Oyster Sauce

蠔皇鮮菌炒牛柳

\$28.80

Dragon Palace Signature's Stir Fried Dried Shrimp & Vegetable

特色小炒皇

\$23.80

Hog Maw Soup with Ginkgo & Pepper

白果胡椒浸豬肚

\$24.80

Stir Fried Sliced Hog Maw with Preserved Vegetable

味菜炒豬肚

\$24.80

Stewed Live Fish with Roast Pork & Bean Curd Sheet (Seasonal)

火腩支竹炆活魚（時令）

\$38.80

Double-Stewed Chicken Soup with Wonton

雲吞雞煲

\$29.80

Fried Sea Bass & Bitter Melon in Clay Pot

涼瓜鱈魚煲

\$35.80



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)

\$43.80

Dragon Palace BBQ Platter (Choice of 2 BBQ Selection)
龍門燒烤小拼盤 (2 種任選)

\$32.80

(Please Select the option with *)

* BBQ Pork Spare Ribs
燒排骨

\$25.80

* Roasted Pork
燒肉

\$26.80

* BBQ Pork
叉燒

\$25.80

* Soy Chicken
豉油雞

\$22.80/half

Soy Duck (Pre-Order)
滷水鴨 (預訂)

\$25.80/half

* Roasted Duck
燒鴨

\$25.80/half



海味 蝦類

Seafood Prawn Dishes

Sizzling King Prawn with Garlic & Butter 鐵板蒜子牛油蝦球	\$28.80
King Prawn with Satay Sauce 沙爹蝦球	\$28.80
Salt & Pepper King Prawn 椒鹽蝦球	\$28.80
King Prawn with Honey Sauce 蜜糖蝦球	\$28.80
King Prawn with Coconut 奶油蝦球	\$28.80
King Prawn with Salted Egg Yolk 黃金蝦球	\$28.80
Crispy Prawn and Vegetable Pancake 香脆蝦餅	\$26.80
X.O. Combination Seafood with Snow Peas X.O. 荷芹炒海鮮	\$28.80



Szechuan Chilli King Prawn with Peanuts
宮保蝦球

\$28.80



帶子 魷

Scallop & Squid Dishes

魚

Steamed Scallop with Garlic (min 4 pieces)
蒜蓉粉絲蒸帶子 \$5.50(each)

X.O. Scallop with Snow Peas
X.O. 荷豆帶子 \$41.00

Scallop with Szechuan Chilli Sauce
& Peanuts
宮保帶子 \$41.00

Scallop with Ginger & Shallots
薑蔥帶子 \$41.00

Scallop with Broccoli
西蘭花帶子 \$41.00

Stir Fried Squid in Black Bean Sauce
豉汁鮮魷 \$25.80

Salt & Pepper Squid Fillet
椒鹽鮮魷 \$25.80

Szechuan Chilli Squid with Peanuts
宮保鮮魷 \$25.80

Squid with Satay Sauce
沙爹鮮魷 \$25.80



美味 雞

Chicken Dishes

類



Stewed Chicken with Special Sauce
龍門招牌真味雞 \$23.80

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

Boneless Chicken with Lemon Sauce
西檸雞扒 \$23.80

Braised Chicken with Cashew Nuts
腰果雞丁 \$23.80

Szechuan Chilli Chicken Fillet with
Peanuts
宮保雞丁 \$23.80

Fried Chicken Fillet with Honey Sauce
蜜糖雞 \$23.80

Steamed Salted Chicken
鹽焗雞 \$23.80

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

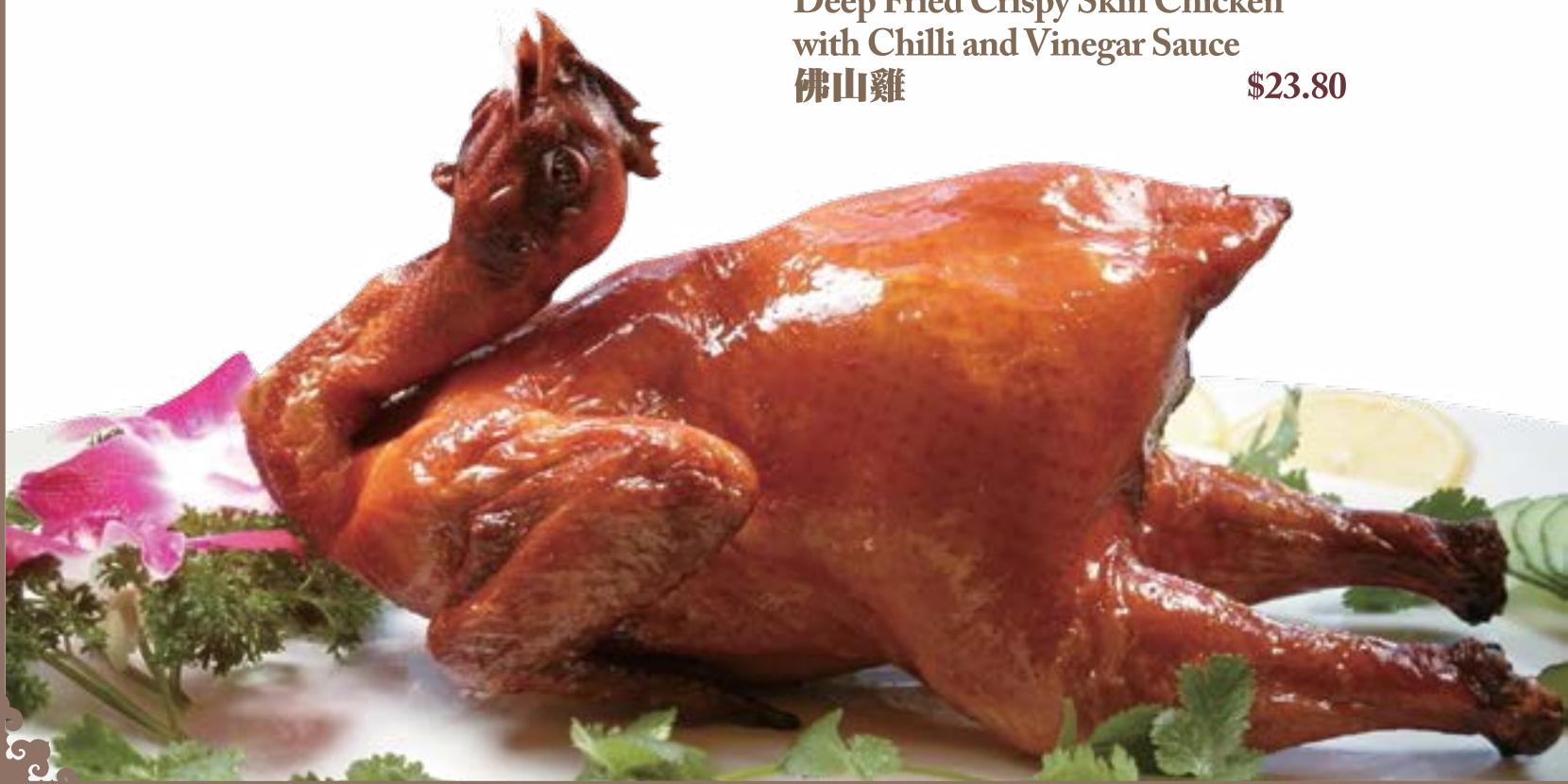
Chicken with Ginger & Shallots
薑蔥霸王雞 \$23.80

Chicken & Potato with Curry Sauce
咖哩土豆雞 \$23.80

Satay Chicken with Mix Vegetable
碧綠沙爹雞 \$23.80

Fried Crispy Skin Chicken
脆皮炸子雞 \$23.80

Deep Fried Crispy Skin Chicken
with Chilli and Vinegar Sauce
佛山雞 \$23.80



Sizzling Venison with Ginger & Shallots
鐵板蔥薑鹿肉

\$30.00

Sizzling Venison with Black Pepper Sauce
鐵板黑椒牛油鹿肉

\$30.00

X.O. Venison with Snow Peas
X.O. 荷豆爆鹿肉

\$30.00

Pan Fried Lamb Fillet with Cumin
孜然煎焗羊架

\$28.80



鴨、鹿、羊類

Duck, Venison & Lamb Dishes

Crispy Skin Duck with Yam Paste
荔茸香酥鴨

\$26.80

Stir Fried Lamb Casserole with Cumin
孜然羊肉

\$25.80

Fried Duck with Plum Sauce
酸梅炸大鴨

\$26.80

Sizzling Mongolian Lamb
鐵板蒙古羊

\$25.80

Soy Duck (Pre-Order)
滷水鴨 (預訂)

\$26.80

Peking Duck (2 Courses)
北京片皮鴨
\$69.00(whole) \$35.00(half)



1st Course 片鴨皮卷
Crispy Skin wrapped in a Pancake with
Spring Onions, sliced Cucumber &
Hoisin Sauce

2nd Course 鴨肉生菜包
The Tender Meat of Duck with Mixed
Chinese Mushroom, Capsicum, Onion
and Carrot, wrapped in a piece of Lettuce

美味 豬

Pork Dishes

類



Peking Pork Spare Ribs
京都骨

\$25.80

Sweet & Sour Pork
菠蘿咕嚕肉

\$25.80

Pork Chop with Honey &
Black Pepper Sauce
蜜椒豬扒

\$25.80

Peking Pork Spare Ribs with
Mayonnaise & Sesame Seeds
芝麻沙拉骨

\$25.80

Pork Spare Ribs with Sweet & Sour
Sauce
生炒排骨

\$25.80

Pork Chop in Hong Kong Style
避風塘豬扒

\$25.80

Salt & Pepper Spare Ribs
椒鹽排骨

\$25.80



Stewed Pork with Special Sauce
宮廷醬燒骨

\$28.80



美味牛類

Beef Dishes

Boiled Beef in Szechuan Style
水煮牛肉

\$28.80

Stir Fried Beef with Vegetable
時菜牛肉

\$25.80

Sizzling Steak with Black Pepper Sauce
鐵板黑椒牛柳

\$29.80

Sizzling Steak in Cantonese Style
鐵板中式牛柳

\$29.80

Szechuan Chilli Sliced Beef with Peanuts
宮保牛肉

\$25.80

Satay Beef with Mixed Vegetable
沙爹什菜牛肉

\$25.80

Curry Beef with Potato
咖喱薯仔牛肉

\$25.80

Stir Fried Beef in Black Bean Sauce
豉汁牛肉

\$25.80

Special Steamed Porterhouse Beef
白灼肥牛

\$24.80

Stir Fried Diced Steak in X.O. Sauce with Cashew Nuts
腰果 XO 牛柳粒

\$29.80

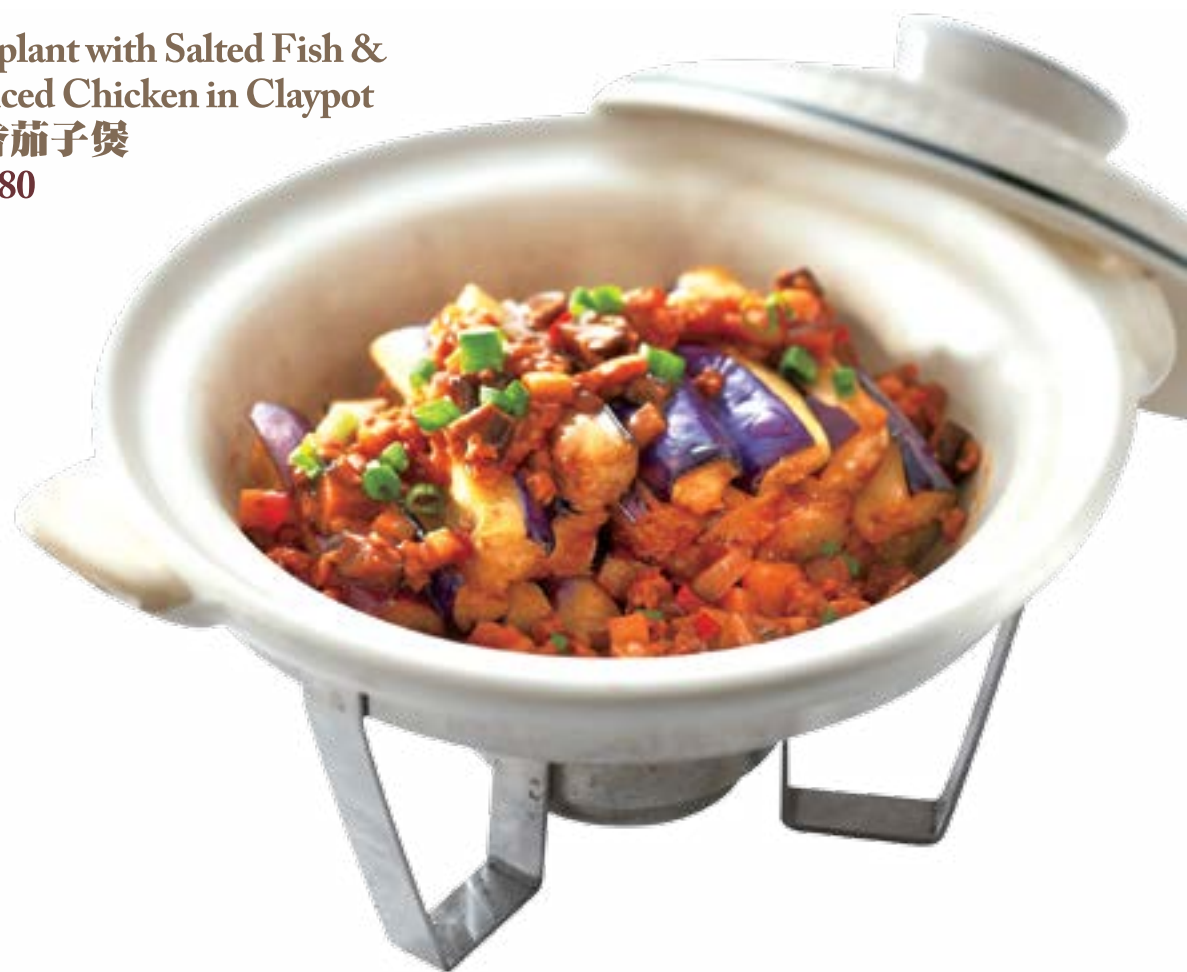
Stir Fried Shredded Steak with Sweet Bean Sauce (Serve with Pancake-8 pieces)
京醬牛柳絲

\$29.80

煲仔類

Clay Pot Dishes

Eggplant with Salted Fish &
Minced Chicken in Claypot
魚香茄子煲
\$24.80



Stewed Pork with Preserved
Vegetable in Claypot
梅菜扣肉煲
\$26.80

Sea Cucumber & Beef Tendon in Claypot
海參蹄筋煲
\$32.00

Beef Tendon Brisket in Claypot
牛筋腩煲
\$24.80

Roasted Pork & Bean Curd in Claypot
豆腐火腩煲
\$24.80

Satay Beef Casserole Claypot with Enuke
Mushroom and Vermicelli
沙茶肥牛粉絲煲
\$25.80

Stewed Goat's Meat with Bones in Clay
Pot (Seasonal)
御寒草羊煲 (時令)
\$36.00

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

X.O. Vermicelli & Live Crab in Claypot
X.O. 粉絲肉蟹煲
Market Price





豆腐類

Bean Curd Dishes

Sizzling Bean Curd with
Salted Fish & Chicken
鐵板魚香豆腐
\$22.80

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

\$22.80

Fried Bean Curd with Oyster Sauce
紅燒豆腐

\$22.80

Braised Bean Curd Paste with Seafood in Salted Egg York Sauce
蟹皇海鮮滑豆腐

\$25.80

Stuffed Chinese Bean Curd with Prawn & Fish Paste in Claypot
東江豆腐煲

\$23.80

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

\$25.80

Bean Curd & Minced Beef
with Szechuan Style
麻婆豆腐
\$22.80



健康 齋



Vegetarian Selection



Braised Broccoli with Chinese Mushrooms
香菇扒西蘭花

\$23.80

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 Vegetarian Claypot with Mixed Vegetable & Assorted Mushroom
羅漢上素煲

\$26.00



Pure Omelette
淨芙蓉

\$16.80

Mixed Vegetable Omelette
什菜芙蓉

\$16.80

BBQ Pork Omelette
叉燒芙蓉

\$19.80

Chicken Omelette
雞球芙蓉

\$19.80

King Prawn Omelette
蝦球芙蓉

\$23.80

Combination Omelette
什錦芙蓉

\$21.80

Omelette Dishes
芙蓉
奄
列

Vegetable Dishes
蔬菜

類



Kailan, Bok Choy, Broccoli, Bean Sprout, Snow Peas

(Cooking Style : Garlic / Ginger / Oyster Sauce / Sambal / Preserved Bean Curd with Chilli Sauce / Supreme Soup / Triple Eggs)

芥蘭、小白菜、西蘭花、芽菜、荷豆

\$15.80

(做法：蒜蓉、薑汁、蠔油、三巴、腐乳椒絲、上湯、三蛋)

English Spinach, Lettuce, Kangkong, Kai Choy, Asparagus, TangHou, Pea Sprouts

(Cooking Style : Garlic / Ginger / Oyster Sauce / Sambal / Preserved Bean Curd with Chilli Sauce / Supreme Soup / Triple Eggs)

菠菜、生菜、通菜、芥菜、芦笋、茼蒿、豆苗

\$18.80

(做法：蒜蓉、薑汁、蠔油、三巴、腐乳椒絲、上湯、三蛋)

Daily Selected Fresh Mixed Vegetable

時令雜菜

\$15.80

Braised Vegetable with Dried Scallops or Crab Meat

瑤柱 / 蟹肉扒時菜

\$21.80

Braised Vegetable with Japanese Tofu & Assorted Mushrooms

雙菇日本豆腐扒時菜

\$29.00

Braised Vegetable with Sea Cucumber & Mushrooms

冬菇海參扒時菜

\$28.00

Deep Fried Egg Plant (or Pumpkin) with Salted Egg Yolk

金沙茄子 / 南瓜

\$19.80

粉面 飯類

Ho Fun, Noodles &
Rice Dishes



Yang Chow Fried Rice

揚州炒飯

Large \$15.80

Small \$9.80

Seafood Combination Fried Noodles

海鮮炒麵

\$23.80

Stewed E-Fu Noodles with Mushroom

乾燒伊麵

\$18.80

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 \$20.80

Small \$14.80

Fried Rice with Minced Beef &

生炒牛肉飯

\$18.80

Salted Fish & Chicken Fried Rice

鹹魚雞粒炒飯

\$21.80

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)

Combination Fried Ho Fun (Dry)
乾炒什錦河

\$20.80

Combination Fried Ho Fun with Egg Sauce
滑蛋什錦河

\$20.80

Beef Fried Ho Fun with Egg Sauce
滑蛋牛肉河

\$18.80

Seafood Combination Fried Ho Fun with Egg Sauce
滑蛋海鮮河

\$21.80

Scallops Fried Ho Fun with Egg Sauce
滑蛋帶子河

\$25.80



Beef Fried Ho Fun (Dry)
干炒牛河

\$18.80

Stir Fried Vermicelli in Singapore Style
星洲炒米

\$18.80

Combination Fried Noodles (Wet / Dry)
什錦炒麵

\$20.80

Chicken Fried Noodles (Wet / Dry)
雞球炒麵

\$18.80

Beef Fried Noodles (Wet / Dry)
牛肉炒麵

\$18.80

King Prawn Fried Ho Fun (Wet / Dry)
蝦球炒河

\$21.80

粉
面
飯
類

Ho Fun, Noodles &
Rice Dishes

精選 套 餐

Banquet Selection

A BANQUET 北京鴨套餐

\$78.00
for 2 people

\$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

- Dragon Signature Platter
(Spring Rolls, Prawn Toast, Fried Wonton)
- Peking Duck Pancake
- Peking Duck San Choy Bao
- Sizzling Garlic King Prawn or
Szechuan Chicken
- Yang Chow Fried Rice
- Fresh Fruit Platter

B BANQUET 北京鴨套餐

\$156.00 for 4 people \$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

- Dragon Signature Platter
(Spring Rolls, Prawn Toast, Fried Wonton)
- Peking Duck Pancake
- Peking Duck San Choy Bao
- Boneless Lemon Chicken
- Sizzling Garlic King Prawn or
Sizzling Cantonese Steak
- Mixed Vegetable Deluxe
- Yang Chow Fried Rice
- Fresh Fruit Platter

C BANQUET 龍門套餐

\$39.00 per head, min 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
- 蠔油時菜
- 揚州炒飯
- 炸雪糕

- Dragon Signature Platter
(Spring Rolls, Squid Tentacles, Prawn Toast, Fried Wonton)
- Chicken & Sweet Corn Soup
- Sizzling Garlic King Prawn
- Boneless Lemon Chicken
- Stir Fried Steak with Black Pepper Sauce
- Vegetables with Oyster Sauce
- Yang Chow Fried Rice
- Deep Fried Ice Cream

D SEAFOOD BANQUET 海鮮套餐

\$528.00 for 10 people \$52.80 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
- 黃金蝦球
- 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
- Fish Maw Soup with Seafood
- Braised Live Snow Crab with Singapore Chilli Style
- Fried Buns (10)
- Pan Fried Sea Bass
- Seafood in Crispy Nest
- King Prawn with Salted Egg Yolk
- Peking Pork Spare Ribs
- Braised Two Kinds of Mushroom with Vegetables
- Steamed Rice / Fresh Fruit Platter / Dessert

Lychee Ice Cream
荔枝雪糕 \$6.00

Red Bean Soup
紅豆沙 \$6.00

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

Grass Jelly with Milk
花奶涼粉 \$6.00

Chinese Tea
中國茶 \$2.00 (per head)

Dessert
精美甜品

Deep Fried Ice Cream
炸雪糕 \$7.00

Mango Ice Cream
芒果雪糕 \$6.50

Mango Pudding
香芒布丁 \$6.50



Fresh Fruit Platter
精美水果盤 \$6.00 (per head)





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