金龍閣海鮮酒家
Dragon Boat Chinese Restaurant

歡迎金龍閣
賞情人港煙花美景

俯瞰情人港
品金龍閣獨家美食
金龍閣海鮮酒家是情人港唯一一家中餐館，它位於Harbourside Shopping Centre的二樓，是悉尼獨家擁有270度海港美景，同時也是悉尼獨一無二擁有全套紅木家具和華麗水晶燈的中餐廳。全場落地窗戶的布局，讓您不管身處餐館的哪個角落都皓陶醉在一覽無遺的迷人景色中。每周六烟花配美景，不但享受情人港的浪漫氣息，更党风會摩登都市的五彩繽紛。

金龍閣海鮮酒家是婚慶喜宴、生日派對、商務宴請、家庭聚會和情侶約會的最佳選擇。絕無僅有的頂級豪華室內包間，不但富有文化氣息，完美的卡啦OK系統更是錦上添花。獨占鰲頭的私密室外區域更讓你近距離的感受絢麗奪目的都市與海港相結合的美景氣息，同時金龍閣海鮮酒家是一家Fully Licenced的中餐館配其精致的菜品、迷人的環境、優質的服務和超值的價位，處處散發着貴族氣息，為每位客人打造最獨特的用餐體驗。
Dragon Boat Chinese Restaurant is located on the second floor of Harbourside shopping Centre, with a stunning 270 degree view of the harbour. Dragon Boat Chinese Restaurant is the only Chinese restaurant in Darling Harbour, furnished with a full set of mahogany furniture and luxurious crystal chandeliers. Through its all-around French windows, you can not help but be enchanted by the charming landscapes from every corner of the restaurant. The magnificent fireworks displays, held on every Saturday, coupled with the beautiful scenery, render you a romantic atmosphere of darling harbour as well a colourful palette of modern metropolis.

Dragon Boat Chinese Restaurant is your best choice for weddings and celebrations, birthday parties, business banquets, family reunions and lovers meets. Its unmatched and top luxurious indoor VIP rooms not only display various cultural features, but also provide flawless karaoke system, for your full entertainment. With utter privacy, its outdoor dinning areas enable you to embrace a mixed beauty of the metropolitan city and the harbour at a close distance.

Dragons Boat Chinese Restaurant is a fully licenced Chinese restaurant. With exquisite cuisines, beautiful environment, quality service and super-value prices, ensures every customer a most exclusive and unforgettable dinning experience.
Trading Hour 營業時間

Seven Days a Week -- Monday--Sunday
11:45-14:45, 17:30-22:00

可享受停車優惠
Special Carpark Rate Available

每個星期六放煙花
Firework every Saturday Night
Entree 前菜

Prawn Cracker 香脆蝦片     $5.00
Deep-fried Peanuts 油炸花生     $5.00
Vegetarian Spring Roll 2 in a serve 素春卷 2條     $5.00
Chicken Spring Roll 2 in a serve 雞肉春卷 2條     $5.00
Dim Sim 4 in a serve 燒賣點心 4粒     $8.80
Prawn Dumpling 4 in a serve 水晶蝦餃 4粒     $10.80
Seafood Sang Choy Bow 2 in a serve 海鮮生菜包 2片     $10.80
Crispy Duck Wrapped in Pancakes 2 Pieces 招牌香脆鴨餅 2片     $15.80

Fresh Sydney Rock Oysters 6 in a serve 悉尼石蚝 6祇     $25.80
Salmon Sashimi 8 in a serve 三文魚刺身 8件     $25.80
Scampi Sashimi 1 in a serve 新西蘭甜殼 1祇     $24.80
Sashimi Platter 原味刺身拼盤     $188.00

Recommend 推薦  Spicy 辣
<table>
<thead>
<tr>
<th>Entree 前菜</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Seaweed Salad</td>
<td>$7.80</td>
<td></td>
</tr>
<tr>
<td>拌海带丝</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salted Edamame</td>
<td>$7.80</td>
<td></td>
</tr>
<tr>
<td>鹽水毛豆</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marinated Dried Bean Curd</td>
<td>$9.80</td>
<td>🍳</td>
</tr>
<tr>
<td>滷汁豆幹</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Cucumber with Garlic</td>
<td>$9.80</td>
<td></td>
</tr>
<tr>
<td>蒜茸黃瓜</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preserved Vegetable &amp; Edamame</td>
<td>$12.80</td>
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</tr>
<tr>
<td>雪菜毛豆</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preserved Egg and Tofu</td>
<td>$12.80</td>
<td>j</td>
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<tr>
<td>皮蛋豆腐</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spicy Pig Ear</td>
<td>$12.80</td>
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</tr>
<tr>
<td>香辣猪耳</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spicy Jelly Fish</td>
<td>$13.80</td>
<td>🌶.j</td>
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<tr>
<td>麻辣海蜇</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Beef Shank with 5 Spices Sauce</td>
<td>$15.80</td>
<td></td>
</tr>
<tr>
<td>五香牛腱</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Black Fungus with Garlic Sauce</td>
<td>$12.80</td>
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<tr>
<td>蒜茸黑木耳</td>
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<tr>
<td>Octopus with Thai Sauce</td>
<td>$18.80</td>
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<tr>
<td>泰式八爪魚</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Barbecue Platter</td>
<td>$68.80</td>
<td></td>
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<tr>
<td>特色烧味拼盘</td>
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🎈 Recommend 推薦     🌶 Spicy 辣
<table>
<thead>
<tr>
<th>Soups</th>
<th>Per Head</th>
<th>Per Pot</th>
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<tbody>
<tr>
<td>Sweet Corn &amp; Chicken Soup</td>
<td>$8.80</td>
<td>$62.00</td>
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<tr>
<td>雞蓉粟米湯</td>
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<tr>
<td>Hot &amp; Sour Soup In Szechuan Style</td>
<td>$9.80</td>
<td>$65.00</td>
</tr>
<tr>
<td>川式酸辣湯</td>
<td></td>
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</tr>
<tr>
<td>Fresh Mixed Mushroom Soup</td>
<td>$10.80</td>
<td>$68.00</td>
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<tr>
<td>鮮什菌菇湯</td>
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<tr>
<td>Shark’s Fin with Crab Meat Soup</td>
<td>$39.80</td>
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<tr>
<td>紅燒蟹肉翅</td>
<td></td>
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<tr>
<td>Homemade Pork Bone Soup</td>
<td></td>
<td>$50.00</td>
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<tr>
<td>老火豬骨湯</td>
<td></td>
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<tr>
<td>Free Range Duck and Dried Bamboo Soup</td>
<td>$50.00</td>
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<tr>
<td>笋幹老鴨湯</td>
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<tr>
<td>Live Pipes and Tofu Soup</td>
<td></td>
<td>$72.80</td>
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<tr>
<td>海鮮豆腐湯</td>
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 Recommend 推薦  ) Spicy 辣
Live Seafood

Market Price 時價

Lobster 龍蝦
Mud Crab 泥蟹
Snow Crab 雪花蟹
King Crab 皇帝蟹

Please Choose one of the Cooking Methods 請選擇以下烹飪方法

Ginger & Shallot 姜蔥
Salt & Pepper 椒鹽
XO Sauce XO醬
Dry Chili 避風塘
Soured Duck Egg Yolk 咸蛋黃
Stir-fried with Egg White 蛋白炒
Garlic Butter 蒜子牛油
Singapore Style 新加坡炒
Foie Gras (Addition $28.00) 法式鵝肝醬

Menu Items

Gongee 粥 $12.00
Vermicelli 粉絲 $15.00
E-Noodle 伊面 $15.00
Egg Noodle 生面 $15.00
Sticky Rice 糯米 $15.00
Bun 1 in a serve 飽頭 $1.50
<table>
<thead>
<tr>
<th>Market Price</th>
<th>時價</th>
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</thead>
<tbody>
<tr>
<td>Redclaw Crayfish</td>
<td>小龍蝦</td>
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Please Choose one of the Addition 請選擇以下加點

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Congee</td>
<td>$12.00</td>
</tr>
<tr>
<td>Vermicelli</td>
<td>$15.00</td>
</tr>
<tr>
<td>E-Noodle</td>
<td>$15.00</td>
</tr>
<tr>
<td>Egg Noodle</td>
<td>$15.00</td>
</tr>
<tr>
<td>Sticky Rice</td>
<td>$15.00</td>
</tr>
<tr>
<td>Bun 1 in a serve</td>
<td>$1.50</td>
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Recommend 推薦  | Spicy 辣

Please Choose one of the Cooking Methods 請選擇以下烹飪方法

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Ginger &amp; Shallot</td>
<td>姜蔥</td>
</tr>
<tr>
<td>Salt &amp; Pepper</td>
<td>椒鹽</td>
</tr>
<tr>
<td>Hot Chilli Soup</td>
<td>水煮</td>
</tr>
<tr>
<td>Hot Spicy Sauce</td>
<td>香辣</td>
</tr>
<tr>
<td>XO Sauce</td>
<td>XO醬</td>
</tr>
<tr>
<td>Dry Chili</td>
<td>避風塘</td>
</tr>
<tr>
<td>Garlic Butter</td>
<td>蒜子牛油</td>
</tr>
<tr>
<td>Singapore Style</td>
<td>新加坡炒</td>
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<tr>
<td>Foie Gras (Addition $28.00)</td>
<td>法式鵝肝醬</td>
</tr>
</tbody>
</table>
Live Seafood

**Market Price** 時價

**Live Prawns**
海蝦

Please Choose one of the
Cooking Methods
請選擇以下烹飪方法

- Boiled with Ginger and Shallot
白灼
- Boiled in Salted Water and Rice Wine
花雕鹽水
- Steamed with Garlic
蒜茸開邊蒸
- Ginger & Shallot
姜葱
- Salt & Pepper
椒鹽

**Pipies**
海獅

Please Choose one of the
Cooking Methods
請選擇以下烹飪方法

- **XO Sauce**
XO醬
- with Steamed Egg
炖蛋
- Boiled broth and Tofu
豆腐湯

Please Choose one of the
Addition 請選擇以下加點

- Congee $12.00
粥
- Vermicelli $15.00
粉絲
- E-Noodle $15.00
伊面
- Egg Noodle $15.00
生面
- Bun 1 in a serve $1.50
饅頭
Market Price 時價

Eel 鰻魚
Barramundi 罌曹
Silver Perch 銀鱈
Parrot Fish 青衣
Morwong 三刀
Coral Trout 東星斑

Please Choose one of the Cooking Methods 請選擇以下烹飪方法

Steamed with Ginger and Shallot 清蒸
Steamed with Black Bean Sauce 豆鼓蒸
Steamed with Cured Meat and Ham—Addition $10.00 臘味火腿蒸
Steamed with Cured Meat and Ham (Live Fish Fillet) —Addition $15.00 麒麟蒸
Boiled Fish Fillet with Hot Chili Soup 水煮
Boiled Fish Fillet with Chinese Pickles with Stewed Soup 酸菜
Live Seafood

Live Seafood Recommended by Chef

金龍閣漸水海鮮推薦

Stir-fried Pipples with XO Sauce
XO醬炒鰻

Stir-fried Lobster with Foie Gras
鵝肝醬龍蝦

Steamed Coral Trout with Cured Meat and Ham
臘味火腿蒸星斑

Snow Crab with Garlic Butter Sauce
蒜茸牛油雪花蟹

Hot and Sour Soup with King Crab Roe
皇帝蟹之蠔皇酸辣湯

パーティRecommend 推薦 Two Spicy 辣
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Deep-fried King Prawn with Honey</td>
<td>$29.80</td>
</tr>
<tr>
<td>窩糖蝦球</td>
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</tr>
<tr>
<td>Stir-fried Prawn with Seasonal Vegetable</td>
<td>$29.80</td>
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<tr>
<td>時菜蝦球</td>
<td></td>
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<tr>
<td>Stir-fried King Prawn with Szechuan Sauce</td>
<td>$30.80</td>
</tr>
<tr>
<td>川味蝦球</td>
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</tr>
<tr>
<td>Deep-fried King Prawn with Salted Egg Yolk</td>
<td>$32.80</td>
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<tr>
<td>金衣蝦球</td>
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<tr>
<td>Boiled King Prawn with 13 Spices Sauce</td>
<td>$35.80</td>
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<tr>
<td>十三香蝦球</td>
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</tr>
<tr>
<td>Stir-fried King Prawn with Foie Gras</td>
<td>$40.80</td>
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<tr>
<td>鵝肝醬蝦球</td>
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<tr>
<td>Braised Prawn Meat Stuffed into King Mushroom with Pepper</td>
<td>$28.80</td>
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<tr>
<td>2 in a serve</td>
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<tr>
<td>黑椒釀菇皇 2祇</td>
<td></td>
</tr>
<tr>
<td>Pan-fried King Prawn with Garlic Butter Sauce</td>
<td>$32.80</td>
</tr>
<tr>
<td>蒜子牛油蝦球</td>
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<tr>
<td>Steamed Whole King Prawn with Chopped Garlic</td>
<td>$25.80</td>
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<tr>
<td>2 in a serve</td>
<td></td>
</tr>
<tr>
<td>蒜茸開邊帝皇蝦 2祇</td>
<td></td>
</tr>
<tr>
<td>Deep-fried Prawn Meat Stuffed into Eggplant</td>
<td>$31.80</td>
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<tr>
<td>4 in a serve</td>
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<tr>
<td>泰式百花釀茄子 4祇</td>
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</tbody>
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👉 Recommend 推薦 🌶️ Spicy 辣
Seafood 海鮮

Stir-fried Scallops and Asparagus $44.80
香炒帶子

Stir-fried Scallop with Hot Spicy Sauce $42.80
香辣炒帶子

Stir-fried Scallops in Cantonese Style $42.80
粵式小炒皇

Steamed Scallop and Vermicelli with XO Sauce $33.80
4 in a serve
XO粉絲蒸帶子 4粒

Boiled Fish Fillet with Hot Chili Soup $30.80
水煮魚片

Boiled Fish Fillet with Chinese Pickles with Stewed Soup $30.80
酸菜魚片

Deep-fried Calamari With Salt & Pepper $25.80
椒鹽鮮魷

Deep-fried Whitebait and Calamari with Salt & Pepper $27.80
椒鹽雙脆

Deep-fried Soft Shell Crab in Salt & Pepper $23.80
椒鹽軟殼蟹

Steamed Oyster with Black Bean Sauce $33.80
4 in a serve
豆豉蒸生蠔 4粒

Boiled Baby Lobster with Hot Spicy Sauce $68.80
香辣小龍蝦

Whole Abalone with Oyster Sauce 1 in a serve $98.00
蚝皇原只鮑

Stir-fried Conch $168.00
清炒響螺片

☕ Recommend 推薦 ☀️ Spicy 辣
Grilled Lamb Cutlet with Hot Spicy Sauce $15.80
1 in a serve 香辣羊排
Stir-fried Mongolian Lamb $27.80 蒙古羊肉
Stir-fried Lamb with Ginger and Shallot $27.80 姜葱爆羊肉

Stir-fried Beef with Szechuan Sauce $25.80 川味牛肉
Boiled Beef with Hot Chili Soup $27.80 水煮牛肉
Pan-fried Beef Fillet with Tomato Sauce $28.80 中式牛柳
Stir-fried Diced Beef with 3 Cup Sauce $28.80 三杯牛柳粒
Stir-fried Diced Beef with Homemade Wasabi Sauce $28.80 日式牛柳粒
Pan-fried Wagyu Fillet 1 in a serve $35.80 特式煎和牛扒 1件
Pan-fried Diced Wagyu with Foie Gras $58.80 鵝肝酱和牛粒
Boiled Sliced Wagyu Beef with Broth in Steam Boat 4 in a serve $59.80 堂灼和牛片 4片

Recommend 推薦
Spicy 辣
Pork 豬肉

Barbeque Pork with Honey Sauce $24.80
蜜汁叉燒
Deep-fried Pork Ribs with Salt & Pepper $25.80
椒鹽排骨
Stir-fried Pork Ribs with Black Vinegar $25.80
镇江肉排
Pig’s Intestines with Hot Spicy Sauce $25.80
香辣肥腸
Braised Pork Ribs in Wuxi Style $28.80
無錫排骨
Braised Pork and Preserved Vegetable with Soya Sauce $28.80
梅菜扣肉
Deep-fried Pork and Pineapple with Sweet & Sour Sauce $24.80
菠蘿古老肉
Double Cooked Sliced Pork with Hot Spicy Sauce $25.80
香辣回窩肉
Braised Pork and Potato with Brown Sauce $25.80
土豆燜滷肉
Steamed Minced Pork with Salted Fish $26.80
咸魚煎肉餅

 Recommend 推薦   Spicy 辣
Roasted Pigeon
紅燒乳鴿 $36.80

Stir-fried Chicken and Cashew Nuts
腰果雞球 $20.80
Stir-fried Chicken with Satay Sauce
沙爹雞球 $20.80
Wok-fried Chicken with Lemon Sauce
檸檬幹鴨 $23.80
Braised Chicken with 3 Cups Sauce
三杯雞煲 $25.80
Deep-fried Chicken in Shandong Style
脆皮山東鴨 $26.80
Braised Chicken Drumstick with Spicy Chili Sauce 4 in a serve
麻辣雞槌 4粒 $28.80
Steamed Chicken with Lotus Leaves & Mushroom
荷葉北菇蒸滑鴨 $23.80

Steamed Duck with 8 Ingredients
八珍扒鴨 $32.80
Roasted Duck
明爐燒鴨 $35.80
Deep-fried Crispy Duck
特式窩燒鴨 $35.80
Deep-fried Crispy Duck with Taro
荔茸香酥鴨 $68.80
Peking Duck 2 Courses
北京片皮鴨二食 $78.80

 Recommend 推薦  Spicy 辣
Clay Pot 煲仔類

- Pan-fried Eggplant with Hot Chili Sauce 魚香茄子 $24.80
- Minced Pork and Prawn Meat Stuffed into Bean Curd in Broth 東江豆腐 $28.80
- Braised Radish with Abalone Sauce 鮑汁蘿卜 $29.80
- Braised Beef Tail with Red Wine Sauce 紅酒牛尾 $32.80
- Boiled Chicken with Chinese Herb 藥膳滑雞 $48.80
- Braised Kangaroo Tail with Brown Sauce 紅燒袋鼠尾 $39.80
- Stir-fried Crocodile with Port Wine 波特酒鱷魚 $48.80
- Stir-fried Salted Fish and Bean Curd 咸魚雞粒豆腐 $25.80
- Whole Abalone with 8 Ingredients in Chicken Soup 風味八珍原祇鮑 $288.00

❤️ Recommend 推薦 🔥 Spicy 辣
Bean Curd 豆腐類

Stir-fried Tofu and Minced Pork with Chili Sauce $19.80
麻婆豆腐
Deep-fried Tofu with Salt & Pepper $19.80
椒鹽豆腐
Stir-fried Bean Curd with Vegetable $19.80
紅燒豆腐
Deep-fried Prawn Meat Stuffed into Bean Curd $26.80
百花釀釀豆腐
Stir-fried Diced Seafood & Bean Curd with Egg Yolk $26.80
海皇扒玉子豆腐

❤️ Recommend 推薦  🌶️ Spicy 辣

Eggs 芙蓉類

Pan-fried Chicken Omelet $23.80
雞肉芙蓉
Pan-fried Dried Radish Omelet $21.80
蘿卜幹煎蛋
Stir-fried Whitebait and Egg $28.80
白飯魚炒蛋
Pan-fried Mixed Mushroom Omelet $25.80
什錦菌菇芙蓉
Pan-fried Mixed Seafood Omelet $28.80
什錦海鮮芙蓉
<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Stir-fried Mixed Vegetables</td>
<td>$20.80</td>
</tr>
<tr>
<td>素什錦</td>
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<tr>
<td>Stewed Winter Melon</td>
<td>$22.80</td>
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<tr>
<td>燜冬瓜</td>
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<tr>
<td>Steamed Potato, Sweet Potato and Carrot</td>
<td>$19.80</td>
</tr>
<tr>
<td>農家三寶</td>
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<tr>
<td>Stir-fried Cabbage and Salty Pork with Fresh Chili</td>
<td>$23.80</td>
</tr>
<tr>
<td>手撕包菜</td>
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<tr>
<td>Stir-fried Okras</td>
<td>$28.80</td>
</tr>
<tr>
<td>清炒秋葵</td>
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<tr>
<td>Stir-fried Shredded Potato with Vinegar</td>
<td>$19.80</td>
</tr>
<tr>
<td>酸辣土豆絲</td>
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</tr>
<tr>
<td>Stir-fried Celery and Dried Bean Curd</td>
<td>$23.80</td>
</tr>
<tr>
<td>西芹炒豆幹</td>
<td></td>
</tr>
<tr>
<td>Stir-fried Fresh Mushroom with Honey and Pepper</td>
<td>$25.80</td>
</tr>
<tr>
<td>麻椒鮮磨菇</td>
<td></td>
</tr>
<tr>
<td>Stir-fried Chinese Broccoli with Salty Egg Yolk</td>
<td>$25.80</td>
</tr>
<tr>
<td>咸蛋王芥蘭</td>
<td></td>
</tr>
<tr>
<td>Stir-fried Special Combination Vegetable and Mushroom</td>
<td>$25.80</td>
</tr>
<tr>
<td>羅漢扒上素</td>
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</tr>
<tr>
<td>Stir-fried Asparagus and Dry Prawn</td>
<td>$28.80</td>
</tr>
<tr>
<td>蝦干炒菠蘿</td>
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</tr>
<tr>
<td>Stir-fried Broccoli with Garlic Sauce</td>
<td>$23.80</td>
</tr>
<tr>
<td>蒜蓉炒西蘭花</td>
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</tr>
<tr>
<td>Stir-fried Mixed Mushroom and Chinese Cabbage Seeds</td>
<td>$25.80</td>
</tr>
<tr>
<td>雙鮮菇扒菜苗</td>
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</tr>
<tr>
<td>Stir-fried Baby Spinach and Dried Scallops</td>
<td>$28.80</td>
</tr>
<tr>
<td>瑤柱扒菠菜苗</td>
<td></td>
</tr>
<tr>
<td>Stir-fried Green Bean and Minced Pork with Kala Borecole</td>
<td>$23.80</td>
</tr>
<tr>
<td>欖菜肉碎四季豆</td>
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</tr>
</tbody>
</table>
Gluten Free 無澱粉

Chinese Broccoli 芥蘭
Asparagus 萊筍
Celery 西芹
Broccoli 西蘭花
Okra 秋葵
Green Bean 四季豆

Cabbage 包菜
Lettuce 生菜
Baby Spinach 菠菜苗
Chinese Cabbage Seeds 白菜苗
Pak Choi 廣東菜心

Please Choose one of the Cooking Methods
新鮮蔬菜請選擇以下烹飪方式

Garlic 蒜茸
Stir-fried 清炒
Boiled with Ginger and Shallot 白灼
Salty Egg Yolk 咸蛋黃
Salted Fish 咸魚
Stir-fried with Minced Pork 幹煸
Ice 冰鎮

Broth 高湯
Stir-fried 清炒
Oyster Sauce 蚝油
Plain Congee
$6.80

Seafood Congee
$13.80

Abalone and Chicken Congee
$30.80

Minced Pork & Preserved Egg Congee
$11.80

Steamed Rice
$3.00

Vegetarian Fried Rice
$13.80

Special Fried Rice in Yangzhou Style
$18.80

Fried Rice in Hokkien Style
$23.80

Sticky Rice with Three Ingredients
$25.80

Fried Rice with Mixed Seafood, Salmon and Fish Roe
$28.80

Diced Abalone and Seafood Fried Rice
$38.80
Rice & Noodle
粥粉面飯類

Recommend 推薦 / Spicy 辣

Steamed or Deep-fried Bun 1 in a serve $1.50
油條
Deep-fried Dough Stick 1 in a serve $2.50
素水餃
Vegetarian Dumpling $10.80
Pork Dumpling $12.80
山東大包
Pork Bun in Shandong Style 1 in a serve $5.00

Wok-fried Beef Rice Noodle $15.80
Wok-fried Singapore Rice Noodle $23.80
Wok-fried Seafood Rice Noodle $26.80
Boiled Shredded Duck and Preserved Vegetable in Rice Noodle Soup $17.80
Wok-fried Shredded Pork Noodle $15.80
Wok-fried Seafood Noodle $28.80
Deep-fried Noodle with Prawn and Shredded Pork $26.80
Desserts 甜品

Fresh Fruits Platter 1 in a serve $6.80
鮮果拼盤
Glutinous Rice Ball with Chinese Rice Wine 1 in a serve $12.80
酒釀團子
Deep-fried Ice Cream 1 in a serve $11.80
蘇香炸雪糕
Deep-fried Banana with Ice-cream 1 in a serve $13.80
炸香蕉雪糕
Glutinous Rice Ball in Red Bean Soup 1 in a serve $9.80
紅豆沙湯圓
Walnut and Rice Ball 1 in a serve $12.80
核桃露湯圓
Deep-fried Red Bean Crepe $19.80
豆沙窩餅
Glutinous Rice Ball Soup 4 in a serve $12.80
黑芝麻湯圓 4顆

Other 其它

XO Sauce $5.00
XO醬
Fresh Chili $3.00
新鮮辣椒絲
Takeaway Box $1.00
外賣盒
Steamed Free Range Chicken  $68.80  
皇妃走地雞

Steamed Chicken in Cantonese Style  $68.80  
金華玉樹雞

Braised Lamb Brisket in Clay Pot (Winter Only)  $68.80  
時令羊腩煲

Winter Melon with 8 Ingredients Soup  $128.00  
八寶冬瓜盅

Iced Conch  $168.00  
冰鎮響螺片

Abalone, Shark’s Fin, Fish Maw, Dried Scallops  $188.00  
海鮮佛跳牆

Sea Cucumber and Ham Soup  1 in a serve  
鰻肚佛跳牆

Braised Shark’s Fin with Abalone Soup  $98.00  
紅燒原味鮑翅

1 in a serve

Whole Abalone with Oyster Sauce  1 in a serve  $108.00  
蚝皇原只鮑魚

Minced Pork & Sea Cucumber with Steamed Egg  1 in a serve  $19.80  
肉末蒸參蒸蛋

Sand Fish with Oyster Sauce  1 in a serve  $68.80  
耗皇原條金乪參

Stir-fried Abalone & Sea Cucumber with Vegetables  $88.80  
鮑脯海參扒菜膽

Conch & Chicken Soup  $128.00  
淮杞響螺炖雞湯
Please note that we do not accept any cheque.

Please note that we do not split bills

Please note that we do not accept outside food and beverage

Chinese Tea $3.00 Per Head

3% Surcharge on American Express

Entertainment card used for original price only

因部分食物含有味精調味料和澱粉，
如閣下對其敏感，點菜時請通知服務員

Some of our dishes may contain MSG and Gluten.

If you are allergic to MSG and Gluten, Please mention these to our friendly staff when you place your order.

本菜單圖片僅供參考

Photos for reference only
Thank You
金龍閣海鮮酒家宗旨:
微笑管理，員工第一，
顧客第一，快樂工作，用心服務。