



Live Seafood

游水海鮮

(Refer to Market Price Menu)

Lobster Sashimi/Salt & Pepper/Singapore Chilli

龍蝦刺身/椒鹽/星洲辣汁

(Sashimi 2nd Course: Salt & Pepper/Ginger & Shallot w/ Noodle)

**Mud Crab w/ Black Truffle & Butter/Ginger & Shallot/
Vermicelli & Minced Pork**

肉蟹 牛油黑松露/薑蔥/金沙粉絲

Pipi in XO Sauce w/ Crispy Rice Noodle

XO醬無沙蜆米粉底

(Crispy Noodles \$15 extra)

Coral Trout Two Courses / Steamed Whole Fish

游水星班兩食/蒸全魚

Stir-Fried Fillet w/ Sugar Snap Peas

Steamed Bones w/ Ginger & Shallot

Barramundi

盲鱸 薑蔥/椒鹽/涼瓜支竹炆

(Steamed or Salt & Pepper)

Silver Perch

銀鱸 薑蔥/椒鹽/三梅汁蒸

(Steamed or Salt & Pepper)

Pacific Oyster in shell

生蠔 薑蔥/XO醬粉絲

(Steamed w/ Ginger & Shallot or XO Vermicelli)

Queensland Scallop in shell

有殼帶子 薑蔥/XO醬粉絲

(Steamed w/ Ginger & Shallot or XO Vermicelli)

The 金滿樓
Dynasty



Traditional Chinese Food

精美小菜

(歡迎預訂全年酒席及大廚精選菜式)

	Members	Visitors
蘆筍炒魚片 CF01 Stir Fried Ling Fish Fillet w/ Asparagus	30.8	34.2
崧蝦球帶子 CF02 Stir Fried King Prawns & Scallop w/ Pine Nuts	33.8	37.6
士多啤梨生炒排骨 CF03 Deep Fried Pork Rib in Strawberry Sauce	24.8	27.6
宮廷骨 CF04 Stewed Pork Belly in Tomato Sauce w/ Herbs	28.8	31.9
金銀蛋菠菜煲 CF05 Spinach w/ Preserved Eggs in Hot Pot	23.8	26.5
魚香茄子煲 CF06 Egg Plant w/ Minced Pork in Szechuan Sauce	22.8	25.4
金銀蒜蒸茄子 CF07 Steamed Egg Plant w/ Vermicelli	22.8	25.4
鮮雙菇波菜苗 CF08 Baby Spinach w/ Fresh Mushrooms	29.8	33.1
海鮮豆腐煲 CF09 Seafood Hot Pot	31.8	35.3
海棠豆腐 CF10 Steamed Egg White w/ Seafood & Veggie	22.8	25.4
貴妃走地雞 CF11 Steamed Free Range Chicken	26.8	29.8
瑤柱蛋白炒飯 CF12 Fried Rice w/ Egg White & Fried Scallop	24.8	27.6
三蝦炒飯 CF13 Fried Rice w/ King Prawns & Prawn Paste	24.8	27.6



The Dynasty Restaurant has been designed with an ancient Chinese architecture in mind, with the Pagoda roof structure and the dining area creating the impression of suspension over water.

Experience the ambience and elegance of your surroundings while enjoying an impressive variety of gourmet Peking, Szechuan and Cantonese delicacies. Enjoy fresh seafood, live from the tank while being served by helpful and friendly staff.

閣下在金滿樓古典優雅的環境下進餐，可以品嚐到北京四川及廣東多樣美食。本店供應的游水海鮮，更是一年四季都受歡迎。以佳餚配美酒，並享受友善殷勤接待服務，閣下一定能獲得一份尊貴的體驗。

Minimum charge is \$20 per head

Cakeage fee is \$10

Prices displayed are for members only.
Non-members will incur an extra 10%.


The 金滿樓
Dynasty



Soup

湯羹類

	Members	Visitors
蟹肉海鮮羹	17.8	19.8
101 Crab Meat Seafood Soup		
雲吞湯 Short Soup	7	7.8
102 (Pork Wonton served in a Rich Chicken Broth)		
清湯麵 Long Soup	7	7.8
103 (Thin Egg Noodle served in a Rich Chicken Broth)		
雞茸粟米羹	7	7.8
104 Sweet Corn & Chicken Soup		
蟹肉粟米羹	7.6	8.4
105 Sweet Corn & Crab Meat Soup		
海皇豆腐羹	7.6	8.4
106 Bean Curd & Prawn Soup (Bean Curd w/ Diced Prawn served in a Seafood Broth)		
四川酸辣湯	7.6	8.4
107 Szechuan Soup (Mild Hot)		
花菇會鴨絲羹	7.6	8.4
108 Shredded Duck Meat Soup		
雜會雲吞湯麵	16.9	18.8
109 Combination Long & Short Soup		



Entree

頭盤

	Members	Visitors
雞肉 或 肉鬆生菜飽 201 San Choi Bao, Chicken or Pork (For Two)	15	16.7
海鮮生菜飽 202 Seafood San Choi Bao (For Two)	19.8	22
雜錦炸盆 203 Mixed Entree (Spring Roll, Prawn Toast, Chicken Dim Sim)	7.5	8.3
脆皮炸春卷 204 Crispy Spring Roll (6 pcs)	11.7	13
菩提素春卷 205 Vegetarian Spring Roll (6 pcs)	11.7	13
雞肉點 206 Chicken Dim Sim (6 pcs)	11.7	13
翡翠鮮蝦餃 207 Prawn Gow Gee (6 pcs) (Choice of Steamed or Fried)	15.5	17.2
芝麻蝦多士 208 Sesame Prawn Toast (6 pcs)	16.8	18.7



Seafood

海鮮類

	Members	Visitors
椒鹽大蝦碌	33.3	37
301 Fried King Prawns in the Shell w/ Salt & Pepper		
蒜子牛油大蝦碌	33.3	37
302 Fried King Prawns in the Shell w/ Garlic & Butter		
海皇雜會	30.8	34.2
303 Special Seafood Combination		
鐵板蒜子蝦球	29.8	33.1
304 Sizzling Garlic King Prawns		
XO 醬炒蝦球	29.8	33.1
305 King Prawns w/ XO Sauce		
蜜糖蝦球	29.8	33.1
306 Honey King Prawns		
荷豆炒蝦球	29.8	33.1
307 King Prawns w/ Snow Peas		
時菜蝦球	27.8	30.9
308 King Prawns w/ Vegetable (Tossed in the wok)		



Seafood

海鮮類

	Members	Visitors
金菇蜜豆帶子	31.5	35
309 Fried Scallop w/ Golden Mushroom & Sugar Snap Peas		
薑蔥炒帶子	31.5	35
310 Scallop tossed w/ Ginger & Shallot		
西蘭花炒帶子	31.5	35
311 Scallop w/ Broccoli		
薑蔥炒魚片	27.5	30.6
312 Sliced Ling Fish Fillet w/ Ginger & Shallot		
魚片蒸豆腐	27.5	30.6
313 Steamed Ling Fish Fillet w/ Bean Curd		
XO醬炒鮮魷	23.8	26.4
314 Calamari in XO Sauce		
椒鹽鮮魷	23.8	26.4
315 Fried Squid w/ Salt & Pepper		



Poultry

雞鴨類

		Members	Visitors
北京填鴨 (兩食)	Whole	73	81.1
401 Peking Duck (Two Courses)	Half	43	47.8

Peking Duck is a world famous dish; not only because of the way it's cooked but also because of the way it's served; wrapped in a pancake with spring onion and strips of sliced cucumber. The crunchy vegetables and the tender meat of the duck, with the piquancy of the sauces all wrapped in one roll, makes this dish quite distinctive from any other.


Whole Peking Duck includes:

10 x Duck Pancakes & 6 x Duck San Choi Bao

Half Peking Duck includes:

5 x Duck Pancakes & 3 x Duck San Choi Bao

脆皮燒鴨		22.8	25.3
402 Roast Duck			
南乳吊燒雞		22.8	25.3
403 Deep Fried Chicken w/ Red Bean Sauce			
京式片皮雞		22.8	25.3
404 Crispy Skin Chicken Peking Style (Boneless)			
山東雞		22.4	24.9
405 San Tung Chicken (Boneless Chicken served w/ a Chilli Soya Vinaigrette)			
檸檬 或 蜜糖雞柳		22.4	24.9
406 Boneless Lemon or Honey Chicken			
沙爹雞柳		22.4	24.9
407 Fillet Chicken w/ Satay Sauce			



Beef

牛肉類

	Members	Visitors
芥蘭炒雪花牛肉	31.8	35.3
501 Scotch Fillet w/ Chinese Broccoli		
日式芥辣牛柳粒	30.8	34.2
502 Diced Beef w/ Wasabi Sauce		
甜桃黑椒牛柳粒	30.5	33.9
503 Black Pepper Diced Beef w/ Walnuts (Tossed w/ Caramelized Walnuts)		
鐵板西汁牛柳	27.8	30.9
504 Sizzling Fillet Beef w/ Peking Sauce		
干燒牛柳絲	25.6	28.4
505 Crispy Beef in Mandarin Sauce (Thin strips of Beef glazed in a Spicy & Sweet Sauce)		
薑蔥牛柳	25.6	28.4
506 Fillet of Beef w/ Ginger & Shallot		
豉汁牛肉	21.8	24.2
507 Sliced Beef w/ Black Bean Sauce		
腰果牛肉	21.8	24.2
508 Sliced Beef w/ Cashew Nut		



Pork, Lamb

豬羊類

	Members	Visitors
鐵板蒙古羊肉 601 Sizzling Mongolian Lamb	26.5	29.4
薑蔥爆羊肉 602 Sliced Lamb w/ Ginger & Shallot	26.5	29.4
椒鹽焗肉排 603 Spare Rib w/ Salt & Pepper	21.5	23.9
鎮江肉排 604 Spare Rib in Vinegar Sauce	21.5	23.9
蜜椒肉排 605 Spare Rib w/ Honey & Pepper	21.5	23.9
京都焗肉排 606 Spare Rib in Peking Sauce	21.5	23.9
甜酸咕嚕肉 607 Sweet & Sour Pork	21.5	23.9



Vegetable, Bean Curd

蔬菜豆腐類

	Members	Visitors
琵琶豆腐	21.7	24.1
701 Pan-Fried Bean Curd w/ Prawn Paste		
椒鹽豆腐	20.5	22.8
702 Pan-Fried Bean Curd w/ Salt & Pepper		
麻婆豆腐	20.5	22.8
703 Bean Curd & Minced Pork w/ Chilli Sauce		
白灼鮮露筍	22.5	25
704 Steamed Asparagus w/ Soya Sauce		
椒鹽茄子	22.5	25
705 Salt & Pepper Eggplant (Thinly battered slices tossed w/ Salt & Pepper)		
干燒四季豆	21.8	24.2
706 Four Seas on Peas w/ Minced Pork		
冬菇扒小棠菜	21.2	23.6
707 Chinese Mushroom w/ Baby Bok Choy		
清炒荷豆西蘭花草菇	18.8	20.9
708 Stir-Fried Snow Peas, Broccoli & Mushroom		
清炒雜菜	16.8	18.7
709 Selected Mixed Vegetables (Tossed in the wok)		



Noodle/Rice

粉麵飯類

	Members	Visitors
福建炒飯 801 Hokkien Fried Rice	21.8	24.2
海鮮粒炒飯 802 Seafood Fried Rice	21.8	24.2
炒飯 或 如意齋炒飯 803 Special Fried Rice or Vegetarian Fried Rice	12.8	14.2
海皇炒麵 804 Seafood Chow Mein	26.5	29.4
X.O海皇炒河 805 Seafood Rice Noodle with X.O Sauce	26.5	29.4
雜會炒麵 806 Combination Chow Mein	22.2	24.7
干炒牛河 807 Dry Fried Rice Noodle w/ Sliced Beef	19.8	22
干燒伊麵 808 E-Fu Noodle	19.8	22
肉絲炒麵 809 Shredded Pork Chow Mein	19.8	22
星洲炒米 810 Singapore Noodle	19.8	22
絲苗白飯 811 Steamed Rice (per person)	3.2	3.6