

The 金滿樓
Dynasty

OPENING HOURS

LUNCH

11AM TO 3PM (TUE - FRI)
10AM TO 3PM (SAT - SUN)

DINNER

5.30 TO 9PM (SUN, TUE - THUR)
5.30 TO 10PM (FRI - SAT)

CLOSED MONDAY

BANQUET MENU

宴会菜单

SILVER BANQUET M \$45pp V \$56.3pp	GOLD BANQUET M \$55pp V \$68.8pp
Entrée <i>Spring Roll</i> <i>Sesame Prawn Toast</i> <i>Fried Dim Sim</i> <i>Chicken San Choi Bao</i>	Entrée <i>Spring Roll</i> <i>Sesame Prawn Toast</i> <i>Prawn Cutlets</i> <i>Seafood San Choi Bao</i>
Main Course <i>Szechuan King Prawn</i> <i>Fillet Steak Canton Style</i> <i>Mongolian Lamb</i> <i>Honey Sesame Chicken</i> <i>Fried Rice or Steamed Rice</i>	Main Course <i>Salt and Pepper King Prawn</i> <i>Sizzling Fillet Steak</i> <i>Sang Tung Chicken</i> <i>Fillet Lamb with Ginger and Shallots</i> <i>Fried Rice or Steamed Rice</i>
Dessert <i>Chinese Cookies</i> <i>Jasmine Tea</i>	Dessert <i>Chinese Cookies</i> <i>Jasmine Tea</i> <i>Fried Ice Cream</i>

All banquets require a minimum of 4 guests

Slight variations to the courses are acceptable, so long as it is of the same value of the original item

CHEFS SUGGESTIONS

厨 师 推 建

			M	V
001	Peking Duck (Two Courses, 10pcs) 北京填鴨	HALF	46.2	57.8
	<i>First Course; Peking Duck is a world famous dish. It is wrapped in a thin pancake, with spring onion and strips of sliced cucumber served with hoi sin sauce</i>			
	<i>Second Course; Duck San Choi Bao or Duck Meat Stir Fried with Egg Noodles</i>	WHOLE	83.5	104.4
002	Stir Fried Ling Fish Fillet 荷豆炒魚片		32.1	40.2
003	Wok Fried King Prawns in X.O Sauce X.O蝦球🔥		34.5	43.2
004	Wok Fried Honey Pepper Diced Steak with Walnuts 甜桃黑椒牛柳粒		35.5	44.4
005	Sang Tung Chicken 山東雞(半隻或全隻)	HALF	25.2	31.5
	<i>Roast Chicken fillet dressed in a garlic, chilli, soya vinegrette dressing with cut shallots</i>	WHOLE	47.8	59.8
006	Pan Fried Rack of Lamb with Salt & Pepper (4pcs) 椒鹽羊扒		38.5	48.2
007	Crispy Beef Peking Style 干燒牛柳絲		30.5	38.2
	<i>Thinly fried strips of shredded beef glazed with a tangy mandarin sauce</i>			

SOUP

湯羹類

		M	V
101	Short Soup 雲吞湯 <i>with Wonton (Pork Dumpling)</i>	7.5	9.4
102	Long Soup 湯麵 <i>with Long Noodles</i>	6.4	8
103	Chicken & Sweet Corn Soup 雞茸粟米湯	7.5	9.4
104	Crab Meat & Sweet Corn Soup 蟹肉粟米湯	8	10
105	Duck Meat & Mushroom Soup 冬菇鴨絲湯	8	10
106	Szechuan Soup (Hot & Sour) 四川酸辣湯	8	10
107	Combination Long & Short Soup 雜會雲吞湯麵 <i>with Long Noodles, Wonton (Pork Dumpling), Prawn and Beef</i>	18.8	23.5

ENTRÉE

頭盤

		M	V
201	Mixed Entree (per person) 三式炸盆 <i>Spring Roll, Prawn Toast and Chicken Dim Sim</i>	8.4	10.5
202	Crispy Spring Rolls (4pcs) 春卷	10.5	13.2
203	Vegetarian Spring Rolls (4pcs) 齋春卷	10.5	13.2
204	Chicken Dim Sims (6pcs) 點心 <i>Your choice of Fried or Steamed</i>	15.8	19.8
205	Prawn Gow Gee (6pcs) 翡翠鮮蝦餃 <i>Your choice of Fried or Steamed</i>	18.8	23.5
206	San Choi Bao (min 2 servings) 肉鬆或雞肉生菜包 (兩位起) <i>Your choice of Pork or Chicken</i>	14.1	17.7
207	Vegetarian San Choi Bao (min 2 servings) 齋生菜包 (兩位起)	14.1	17.7
208	Seafood San Choi Bao (min 2 servings) 海鮮生菜包 (兩位起)	18.5	23.2
209	Sesame Prawn Toast (6pcs) 芝麻蝦多士	17.5	21.9
210	King Prawn Cutlet (4pcs) 吉列明蝦	18.5	23.2

SEAFOOD

海鮮類

		M	V
301	Special Seafood Combination 海皇雜會 <i>with Prawn, Calamari, Fish, and Scallop</i>	36.8	46
302	Sizzling Garlic King Prawns 鐵板蒜子蝦球	33.8	42.3
303	Sauteed King Prawns with Snow Peas 荷豆蝦球	33.8	42.3
304	Wok Fried King Prawns with Ginger & Shallots 羌葱蝦球	33.8	42.3
305	King Prawns Szechuan Style 四川蝦球🔥	33.8	42.3
306	Salt & Pepper King Prawns 椒鹽蝦球	34.8	43.5
307	King Prawns with Satay Sauce 沙爹蝦球	33.8	42.3
308	Honey King Prawns 蜜糖蝦球	33.8	42.3
309	King Prawns with Seasonal Vegetables 時菜蝦球	31.7	39.7
310	King Prawns with Cashew Nuts 腰果炒蝦球	33.8	42.3
311	King Prawns with Black Bean Sauce 豉汁蝦球	33.8	42.3
312	Curried King Prawns 咖喱蝦球	33.8	42.3

Please note: All seafood dishes are cut into small portions and are made to share.

SEAFOOD

海鮮類

		M	V
313	Squid tossed in X.O Sauce X.O 魷魚🔥 <i>Tender pieces of squid infused with ginger, chilli and X.O sauce</i>	30.8	38.5
314	Sauteed Squid with Black Bean Sauce 豉汁魷魚	30.8	38.5
315	Salt & Pepper Squid 椒鹽魷魚 <i>Thinly battered pieces of squid fried and tossed in salt and pepper</i>	30.8	38.5
316	Garlic Seafoods with Seasonal Vegetables 蒜子海鮮炒時菜	35.8	44.8
317	Fried Fish Fillets 炸魚柳（檸檬汁、甜酸汁或四川汁） <i>Your choice of Lemon, Sweet & Sour or Szechuan Sauce</i>	32.5	40.7
318	Ling Fish Fillets with Ginger & Shallots 姜蔥炒或蒸魚片 <i>Your choice of Stir Fried or Steamed</i>	31.8	39.8
319	Scallops tossed with Ginger & Shallots 姜蔥帶子	37.9	47.4
320	Scallops with Crab Meat Sauce 蟹肉扒帶子	37.9	47.4
321	Sauteed Scallops with Szechuan Sauce 四川帶子🔥	37.9	47.4
322	Scallops with Broccoli & Snow Peas 荷豆西蘭花帶子	37.9	47.4

Please note: All seafood dishes are cut into small portions and are made to share.

BEEF

牛肉類

		M	V
401	Crispy Beef Peking Style 干燒牛柳絲	30.5	38.2
402	Sizzling Black Pepper Fillet Steak 鐵板黑椒牛柳	31.8	39.8
403	Sizzling Fillet Steak 鐵板西汁牛柳 <i>Tender pieces of fillet steak stir fried in Peking Sauce</i>	31.8	39.8
404	Szechuan Fillet Steak 四川牛柳🔥	30.5	38.2
405	Fillet Steak Canton Style 中式牛柳 <i>with Oyster Sauce</i>	30.5	38.2
406	Fillet Steak with Ginger & Shallots 羌蔥牛柳	30.5	38.2
407	Diced Beef Stir Fried Japanese Style 日式牛柳粒 <i>with Wasabi</i>	32.8	41
408	Satay Beef 沙爹牛肉	24.8	31
409	Stir Fried Beef with Hoi Sin Sauce 醬爆牛肉 <i>with Seafood Sauce</i>	24.8	31
410	Stir Fried Beef with Black Bean Sauce 豉汁牛肉	24.8	31
411	Stir Fried Beef with Cashew Nuts 腰果炒牛肉	24.8	31
412	Curried Beef 咖喱牛肉	24.8	31

Please note: All beef dishes are cut into small portions and are made to share.

CHICKEN

雞肉類

		M	V
501	Sweet Teriyaki Chicken 日式雞柳	24.8	31
502	Sizzling Black Pepper Chicken 鐵板黑椒雞柳	24.8	31
503	Crispy Deep Fired Skin Chicken 脆皮炸子雞	24.8	31
504	Sesame Honey Chicken 蜜糖雞柳	24.6	30.8
505	Chicken with Oyster Sauce 蠔油雞柳	24.6	30.8
506	Chicken with Seasonal Vegetables 時菜雞柳	24.6	30.8
507	Chicken with Black Bean Sauce 豉汁雞柳	24.6	30.8
508	Fillet Chicken with Hoi Sin Sauce 醬爆雞柳 <i>with Seafood Sauce</i>	24.6	30.8
509	Fillet Garlic Chicken or Boneless Lemon Chicken 蒜子雞柳或檸檬雞	24.8	30.8
510	Fillet Chicken with Satay or Plum Sauce 沙爹或梅醬雞柳	24.6	30.8
511	Chicken with Cashew Nuts 腰果炒雞球	24.8	30.8
512	Chicken with Curried or Sweet & Sour Sauce 咖喱或甜酸雞柳	24.6	30.8

Please note: All chicken dishes are cut into small portions and are made to share.

LAMB

羊肉類

		M	V
601	Sizzling Mongolian Lamb 铁板蒙古羊肉 <i>with Mongolian Sauce</i>	29.8	37.3
602	Lamb with Ginger & Shallots 羌葱羊肉	29.8	37.3
603	Lamb with Curry Sauce 咖喱羊肉	28.8	36

PORK

豬肉類

604	Pork Chop 鎮江排骨 <i>with Sweet Vinegar Sauce</i>	24.8	31
605	Oriental Pork Chop with Salt & Pepper 椒鹽焗肉排	24.8	31
606	Pork Chop with Honey & Black Pepper 蜜椒排骨	24.8	31
607	Pork Chop Peking Style 京都排骨	24.8	31
608	Pork Chop with Plum Sauce 梅醬排骨	24.8	31
609	Sweet & Sour Pork 甜酸咕嚕肉	24.8	31

Please note: All lamb and pork dishes are cut into small portions and are made to share.

DUCK

鴨肉類

		M	V
701	Roasted Duck with Plum Sauce 梅醬燒鴨	31.8	39.8
702	Stir Fried Vegetables with Roasted Duck 時菜炒燒鴨	29.5	36.9

Please note: All duck dishes are cut into small portions and are made to share.

VEGETABLES

豆腐蔬菜類

703	Stir Fry Chinese Mixed Vegetables 清炒時菜	18.2	22.8
704	Stir Fry with Snow Peas, Broccoli & Mushroom 荷豆西蘭花草菇	19.3	24.1
705	Steamed Baby Bok Choy with Oyster Sauce 蠔油小棠菜	20.4	25.5
706	Vegetarian or Pork Grandmother Bean Curd with Tofu 齋或肉碎麻婆豆腐	20.4	25.5
707	Stir Fry Chinese Mushroom with Baby Bok Choy 北菇扒小棠菜	24.8	31
708	Stir Fry with Deep Fried Bean Curd, Mushrooms & Vegetables 時菜草菇豆腐	19.3	24.1

NOODLES & RICE

粉麵飯類

		M	V
801	Seafood Rice Noodles with X.O Sauce ㄒ.O海鮮炒河粉🔥	30.8	38.5
802	Stir Fry Rice Noodles with Beef 干炒牛河	22.8	28.5
803	King Prawn Chow Mein 蝦球炒麵	28.8	36
804	Combination Chow Mein 雜錦炒麵 <i>with Prawns and your choice of Pork, Beef or Chicken</i>	23.8	29.8
805	Chicken or Beef Chow Mein 雞球或牛肉炒麵	21.4	26.8
806	Shredded Pork Fillet Chow Mein 肉絲炒麵	22.8	28.5
807	Singapore Noodles 星洲炒米🔥 <i>with Diced Prawn and your choice of Pork, Beef or Chicken</i>	21.7	27.2
808	Soya Noodles 豉油皇炒麵	15.8	19.8
809	Hokkien Fried Rice 福建炒飯 <i>Served with a Combination of Duck Meat, Diced Prawn and Calamari</i>	23.8	29.8
810	Special Fried Rice 特別炒飯 <i>with Ham and Prawn</i>	15.8	19.8
811	Vegetarian Fried Rice 如意齋炒飯	15.8	19.8
812	Steamed Rice (per person) 絲苗白飯	3.1	3.9

LIVE SEAFOOD

游水海鮮

MARKET PRICES

FOR ALL LIVE SEAFOOD
PRICES, PLEASE CONSULT
STAFF

所有生鮮價格請諮詢工作人員

LOBSTER 龍蝦

A1	Lobster (Two Courses) Extra \$30 龍蝦刺身 / 兩食加\$30 <i>First Course; Lobster Sashimi / Second Course; Your choice</i>
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LOBSTER 龍蝦 / MUD CRAB 肉蟹

B2	Stir Fried with Ginger & Shallot 薑蔥
B3	Singapore Chilli Style 星洲🔥
B4	Garlic with Dried Chilli Black Bean 避風塘🔥
B5	Stir Fried with Black Bean Sauce 豉汁
B6	Fried with Vermicelli & Spicy X.O Sauce 金沙粉絲🔥
B7	Stir Fried with Spicy X.O Sauce X.O 醬🔥
B8	Stir Fried with Garlic Butter 蒜子牛油

LIVE FISH 游水魚類

Silver Perch 銀鱸	Barramundi 盲曹	Parrot Fish 青衣	Coral Trout 星斑
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C1	Steamed with Ginger & Shallot 清蒸
C2	Steamed with Black Bean Sauce 豉汁蒸
C3	Steamed with Plum Sauce 三梅蒸

CORAL TROUT 星斑

D1	Coral Trout (Two Courses) 星斑兩食 - 時菜炒球 / 炆魚腩 <i>First Course; Stir Fried Fillet with Vegetables / Second Course; Lightly Fried Trout in Pieces</i>
D2	Steamed with Ginger & Shallot 清蒸

LIVE SEAFOOD

游水海鮮

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SHELLFISH 貝類海鮮

Baby Abalone 鮑魚仔		Fresh Scallop 鮮帶子	Fresh Oyster 新鮮生蠔
E1	Steamed with Ginger & Shallot 清蒸		
E2	Steamed with Black Bean Sauce 豉汁蒸		
E3	Steamed with Vermicelli in Spicy X.O Sauce X.O 粉絲蒸		

LIVE PIPPIES 游水無沙蜆

F1	Stir Fried with Black Bean Sauce 豉汁
F2	Stir Fried with X.O Sauce X.O 醬 - 配粉絲或麵 \$20 <i>with Vermicelli or Noodles Extra \$20</i>

RECOMMENDATIONS 推薦

G1	Stir Fried Mud Crab with Curry Sauce 咖喱肉蟹🔥
G2	Whole Slow Cooked Abalone Braised with Vegetables 蠔皇原只青邊鮑

CHEFS RECOMMENDATION

廚師推薦

		M	V
H1	Boiled Free Range Chicken (Half) 貴妃走地雞	32.5	40.7
H2	Crispy Boneless Skin Chicken 片皮雞	24.8	31
H3	Roast Chicken with Fragmented Bean Curd 南乳吊燒雞	24.8	31
H4	San Tung Chicken (Half) 山東雞	24.8	31
H5	Deep Fried Chicken with Bone 當紅炸子雞	24.8	31

H6	Stir Fried Scallop & Prawn with Pine Nuts 二松蝦球帶子	45	56.3
H7	Salt & Pepper Prawn & Calamari 椒盐虾鱿鱼	38.8	48.5
H8	King Prawn with Cashew Nuts 腰果蝦球	34.8	43.5
H9	Scallop Stir Fried with Snow Peas & Sugar Snap Peas 雙豆炒帶子	45	56.3

H10	Wok Fried Black Pepper Diced Beef 黑椒牛柳粒	33.8	42.3
H11	Diced Beef Stir Fried Japanese Style 日式牛柳粒 <i>with Wasabi</i>	32.8	41
H12	Beef with Bitter Melon and Black Bean Sauce 豉汁涼瓜炒牛肉	32.5	40.7

H13	Wok Fried Season Bean in X.O Sauce 乾燒四季豆 🔥	24	30
H14	Eggplant Cooked in Clay Pot 魚香茄子煲 <i>with your choice of Pork or Chicken</i>	24	30
H15	Chinese Spinach Stir Fried with Mushrooms 鮮雙菇扒菠菜苗	29.5	36.9
H16	Fried Chinese Broccoli with Ginger Shallot 薑汁芥蘭	22.9	28.6
H17	Baby Bok Choy with Mushroom 冬菇小棠菜	25.1	31.4
H18	Tong Xin Veg Tossed with Spicy Bean Sauce 椒絲腐乳通菜	22.8	28.5
H19	Wok Tossed Tong Xin Veg Malaysian Style 馬拉盞通菜 🔥	22.8	28.5

CHEFS RECOMMENDATION

廚師推薦

		M	V
H20	Salt & Pepper Fried Bean Curd 椒鹽豆腐角	23.8	29.8
H21	Steamed Egg White Tofu with Seafood 海棠豆腐	26.8	33.5
H22	Diced Chicken & Salted Fish Tofu Hotpot 咸魚雞粒豆腐煲	32.5	40.7
H23	Mix Seafood Tofu Hotpot 海鮮豆腐煲 <i>with Prawn, Calamari and Scallop</i>	36.8	46
H24	Combination Tofu Hotpot 八珍豆腐煲 <i>with Prawns and your choice of Pork, Beef or Chicken</i>	32.5	40.7
H25	Pork Rib Stir Fried with Diced Strawberries 士多啤梨生炒骨	26.8	33.5
H26	Pork Rib tossed with Diced Pineapples 菠蘿生炒骨	26.8	33.5
H27	Pork Ribs cooked with Sweet Vinegar Sauce 鎮江骨	24.8	31
H28	Tossed Fried Sticky Rice 生炒糯米飯 <i>sprinkled with Peanuts</i>	28.8	36
H29	Egg White Fried Rice with Dried Scallop 瑤柱蛋白炒飯	26.8	33.5
H30	Cantonese Fried Rice 揚州炒飯 <i>with Pork and Diced Prawns</i>	16.8	21
H31	Hokkien Fried Rice 福建炒飯 <i>with Duck and Diced Prawns</i>	24.8	31
H32	Wok Tossed Rice Noodles with Beef 乾炒牛河	22.8	28.5
H33	Wok Tossed Noodles with Shredded Pork 肉絲炒麵	22.8	28.5
H34	Stir Fried E-Fu Noodles 乾燒伊麵	18.8	23.5

DESSERTS

	M	V
Sesame Ice Cream	6.1	7.6
Green Tea Ice Cream	6.1	7.6
Burnt Honey, Macadamia Ice Cream	6.1	7.6
Fried Ice Cream	6.9	8.6
Vanilla Ice Cream	4.4	5.5
Coconut & Kaffir Lime Sorbet	6.1	7.6
Passionfruit Sorbet	6.1	7.6
Mango Pudding	8.8	11
Mango Pancake	9.8	12.3
Chinese Tea	3	3.8

BEVERAGE MENU

SPARKLING WINE

	M	V	M	V
	GLASS		BOTTLE	
Cielo Prosecco Spumante Brut			38.1	47.7
Seppelt Fleur de Lys Chardonnay Pinot			32	40
Dee Vine Estate Range NV Brut Cuvee			26	32.5
Piccini Prosecco Extra Dry Mini	9.5	11.9		

WHITE WINE

Pasqua Paintbrush Moscato	9.2	11.5	39	48.8
Apostrophe Stone's Throw Riesling Gewurztraminer Blanc			28	35
Pasqua Delle Venezie Pinot Grigio			30	37.5
Robert Oatley Sauvignon Blanc	8.9	11.2	34.9	43.7
Lawson's Dry Hill Sauvignon Blanc			35	43.8
Dee Vine Estate Range Sauvignon Blanc	6	7.5	22	27.5
Nericon Pinot Grigio			29	36.3
Pocketwatch Chardonnay			31	38.8
Robert Oatley Chardonnay	8.9	11.2	35.5	44.4

RED WINE

Robert Oatley Cabernet Sauvignon			35.5	44.4
D Reserve Cabernet Sauvignon	8	10	32	40
Nericon Cabernet Sauvignon			30	37.5
Wynns Coonawarra Cabernet Sauvignon			45.1	56.4
D Reserve Shiraz	8	10	32	40
Dee Vine Estate Range Shiraz	6	7.5	22	27.5
JJ Hahn Reginald Shiraz Cabernet			41.1	51.4
Hentley Farm "The Beauty" Shiraz			98	122.5
Penfold Bin 389 Cabernet Shiraz			145	181.3
Penfold Bin 128 Shiraz			85	106.3

SOFT DRINKS, JUICES AND WATER

Cool Ridge Water	3.5	4.4
Coke/Diet Coke/Coke Zero	4.3	5.4
Pepsi/Pepsi Max/Sunkist	4.5	5.7
Bitter Lemon/Ginger Ale/Lemonade	5.5	6.9
Mineral Water/Soda Water/Tonic Water	5.5	6.9
Apple Juice/Orange Juice/Pineapple Juice	5.5	6.9
Ginger Beer	6	7.5
Sparkling Mineral Water 750ml	7.9	9.9

BEVERAGE MENU

PACKAGED BEER

M V

Victoria Bitter	6.3	7.9
Pure Blonde	6.3	7.9
Tooheys Old	6.3	7.9
Tooheys New	6.3	7.9
Tooheys Extra Dry	6.3	7.9
Hahn Super Dry	6.3	7.9
Hahn Premium Light	5.4	6.8
Crown Lager	7.2	9
James Boags Premium Lager	7.2	9
Corona	7.9	9.9
Heineken	7.9	9.9
Tsing Tao	7.9	9.9
Asahi Super Dry	7.9	9.9
Peroni Nastro Azzurro	7.9	9.9
James Squire 150 Lashes Pale Ale	7.9	9.9
Heineken Zero	4.9	6.2

RTD'S

M V

Canadian Club & Dry	9.9	12.4
Tooheys 5 Seeds Crisp Apple Cider	7.1	8.9
Somersby Apple Cider	7.1	8.9

SPIRITS & LIQUOR

M V

Johnnie Walker Red	7.1	8.9
Johnnie Walker Black	9.1	11.4
Chivas Regal	9.1	11.4
Jim Beam	7.1	8.9
Jack Daniels	7.1	8.9
Southern Comfort	7.1	8.9
Wild Turkey	9.1	11.4
Vodka	7.1	8.9
Gordons Gin	7.1	8.9
Tequila Sierra	7.1	8.9
Bacardi Rum	7.1	8.9
UP Rum	7.1	8.9
Brandy	7.1	8.9
Martell Cognac	10.5	13.2
Campari	9.1	11.4
Vermouth Bianco	7.1	8.9
Vermouth Dry	7.1	8.9
Vermouth Rosso	7.1	8.9
Pernod	9.1	11.4
Galway Port	9.1	11.4
Grandfather	17.7	22.1
Hennessy Cognac	9.1	11.4
Midori	7.1	8.9
Tia Maria	7.1	8.9
Baileys	7.1	8.9
Drambuie	9.1	11.4
Kahlua	7.1	8.9
Malibu	7.1	8.9