



Emperor's Garden
Restaurant
EST 1979

皇冠

皇冠海鮮酒樓創始於1979年，坐落澳洲悉尼，至今40年屹立於唐人街。從僅有80人座位的小餐館，成長為一家擁有350人座位的兩層海鮮大酒樓。

皇冠在秉承傳統粵菜飲食文化的基礎上，又有創新和升華，除酒樓外，還有粥粉面飯燒臘店、鮮肉售賣、豆腐制作，“帝皇餅”更成為火遍澳洲的網紅店，悉尼必去的打卡點。

皇冠在風雨中始終不斷成長，不斷前行，品質如壹，更榮獲由世界中國烹飪聯合總會頒發的“國際中餐名店”的殊榮。東主余金晃先生(OAM)經過半個世紀多的打拼更榮獲澳洲華人飲食業傑出貢獻終身成就獎。

頭盤

Entree



芝麻雞柳
Fried Chicken Fillets with Sesame



椒鹽羊扒
Salt & Paper Lamb Cutlets



茄汁大蝦皇
King Prawns in Tomato Sauce

King Prawns in Tomato Sauce (2 pcs)	茄汁大蝦皇(2只)	\$23.80
Deep-fried Salt & Pepper White Baits	椒鹽白飯魚	\$19.80
Lamb Cutlets (Salt & Paper / Black Bean Chilli) / Spicy Aroma / Cumin) (2 pcs)	羊扒(椒鹽、避風塘、香辣、孜然)(2件)	\$19.80
Chicken / Pork / Seafood / San Choi Bows (4 pcs)	雞肉、豬肉、海鮮生菜包(4叶)	\$19.80
Vegetarian Dumplings / Shanghai Dumplings (Steamed) (4 pcs)	齋餃、小籠包(蒸)(4枚)	\$10.00
Fried Chicken Filets with Sesame / Seed Prawns Wrap with Rice Paper (4 pcs)/ Seafood Roll (Deep-fried) (2 pcs)	芝麻雞柳、紙包蝦(4枚)、海鮮卷(炸)(2枚)	\$13.80
Spring Rolls (4 pcs) / Vegetarian Spring Rolls (8 pcs)	春卷(4枚)、齋春卷(炸)(8枚)	\$10.00
Dim Sim (Steamed or Fried) / Gow Gee (Steamed or Fried) (4 pcs)	點心、蝦餃(蒸或炸)(4枚)	\$10.00
Prawn Crackers	蝦片	\$9.00

蝦餃
Gow Gee





羅漢素齋羹
Vegetarian Soup

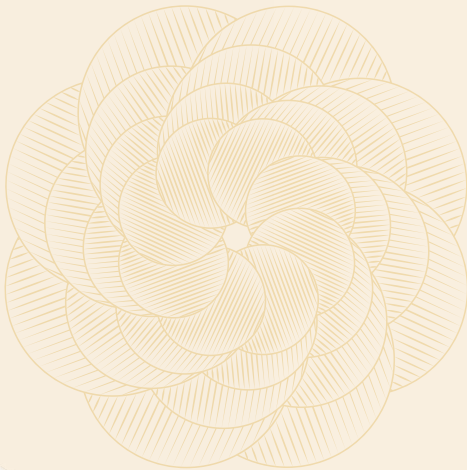
海鮮豆腐羹
Seafood & Beancurd Soup

湯羹
Soup

羅漢素齋羹 Vegetarian Soup	海鮮豆腐羹 Seafood & Beancurd Soup	瑤柱鴨絲羹 Shredded Roasted Duck & Conpoy Soup	栗米(雞肉/蟹肉) Chicken / Crad Meat Sweet Corn Soup
\$9.80	\$10.00	\$12.00	\$9.80

蟹肉栗米羹
Crab Meat Sweet Corn Soup

上湯淨面(小份) Long Soup (Entree Serve)	鮮蝦雲吞(小份) Short Soup (Entree Serve)	西湖牛肉羹 Beef Mince & Corriander Soup
\$9.80	\$9.80	\$10.00



不同的烹調方式、口味及粉麵底等等須收附加費
Extra costs for special cooking methods, sauces & noodles etc.

海鮮 Seafood

LOBSTERS 龍蝦類

Ginger & Shallot / X.O Chilli Sauce
蔥薑 / X O 醬炒

Superior Soup / Salt & Pepper /
In Congee / Garlic & Butter

上湯焗 / 椒鹽 / 滾粥 / 蒜子牛油 /

Sashimi (2nd Course as Stir-Fried
with Egg White or Ginger & Shallot)

刺身(二度蛋白炒球)或(蔥薑)

\$MKT Price

龍蝦刺身+附加費 Lobster Sashimi

- * Additional cost
- * Oyster add additional cost & need to preorder





不同的烹調方式、口味及粉麵底等等須收附加費
Extra costs for special cooking methods, sauces & noodles etc.

Salted Egg Yolk / Steamed with “Hua Diao” Wine /
X.O. Sauce / Freshly Steamed / Spicy Aroma
金衣／花雕蒸／XO醬炒／清蒸／香辣

In Congee / Curry Sauce /
Steamed with Dry Plum / With Goose Liver
滾粥／咖喱／梅子蒸／鵝肝醬炒／

Pork Mince & Vermicelli Clay Pot /
With Ma-Po Tofu / Ginger & Shallot / Stir-Fried With Dry Garlic
金沙粉絲／麻婆豆腐／蔥薑／蒜香／

Cook: Black Bean Chili Sauce /
Garlic & Butter / Salt & Paper
做法：避風塘／蒜子牛油／椒鹽／

Species: King Crabs, Mud Crabs, Snow Crabs
品種：皇帝蟹、肉蟹、太子蟹

CRABS
蟹類

\$MKT Price



香辣蟹
Spicy Aroma Crabs

堂灼青邊鮑魚
Sliced Abalone Steam Boat



酥炸生蠔
Deep- Fried Oyster



鮑魚類

ABALONE

鮑片(冬菇／海參)
Braised Sliced Abalone (Chinese Mushrooms with Vegetables / Braised sea Cucumber with Vegetables)

堂灼鮑魚
Abalone Steam Boat Served with Vegetables

\$MKT Price \$168.80

螺類

TOP SHELL

翡翠響螺片
Stir-fried Top Shell Slices with Seasonal Vegetables

堂煮鮮螺片
Top Shell Slices Steam Boat Served with Vegetables

\$198.80 \$188.80

生蠔

OYSTER

酥炸／砵酒焗
Deep-fried / Black Wine Baked Oysters

XO粉絲／清蒸
Vermicelli in X.O. Chilli Sauce / Freshly Steamed

\$MKT Price

姜蔥蒸生蠔
Baked Oyster(s) with Ginger & Shallot





XO粉絲蝦碌爆

Vermicelli in X.O. Chilli
Sauce King Prawns

**BRAISED KING
PRAWNS**
蝦碌類

\$48.80

Maggi Seasoning Soy Sauce /
Tomoto Sauce
美極／茄汁

Vermicelli in X.O. Chilli Sauce /
Salt& Paper / Special Tomoto Sauce
X O粉絲／椒鹽／西汁／



沙爹蝦球

King Prawn with
Satay Sauce

**BRAISED KING
PRAWNS**
蝦球類

\$38.80

Szechuan Chilli Sauce / Cashew Nuts /
Seasonal Vegetables / Salt & Pepper
川式／腰果／時菜／椒鹽／

Special Curry Sauce /
Salted Egg Yolk / Honey / Satay Sauce
咖哩／金衣／蜜糖／沙爹



椒鹽魷魚

Squids with Salt &
Pepper

SQUIDS
魷魚類

\$29.80

Salt & Pepper / fermented soybean juice /
Seasonal Vegetables /
Szechuan Chilli Sauce
椒鹽／豉汁／時菜／川式

XO雙豆炒帶子

Scallops with Assorted
Peas in XO Sauce



SCALLOPS
帶子類

\$48.80

Ginger & Shaallot /
Assorted Peas in X.O. Sauce / Egg White
蔥薑／X O雙豆／蛋白炒

Stir-Fried Celery & Scallop With Ginger
薑汁帶子炒西芹

God Fillets Stir-fried with X.O.
Sauce Served in Hot Pot

XO 乾爆斑片煲

\$48.80

God Fillets (Sweet Corn Sauce /
Sweet & Sour / Seasonal Vegetables)

斑片(粟米／甜酸／時菜)

\$38.80

Stir-fried / Streamed Coral Trout (Two Courses)
(Braised & Deep-Fried)

星斑兩食(炒球／蒸頭腩)(骨香)

\$MKT Price

Live Fish (Fermented Soybean Sauce /
Chinese Winter Pickles & Mushroom /
Freshly Steamed / Pan-fried)

游水魚(豉汁／雙東／清蒸／煎封)

\$MKT Price

FISH
魚類

星斑兩食
Coral Trout
in Two Courses



燒味

Barbecue Dishes



北京片皮鴨
Peking Duck



走地雞
Free Range Chicken



豉油雞
Soy Sauce Chicken



脆皮燒肉
Crispy-skin Roast Pig



卤水鴨翅 & 紅油香蔥豬耳
Marinated Duck Wings &
Pork Ear With Shallot In Red Oil

北京片皮鴨（2食或3食）

PEKING DUCK (IN TWO OR THREE COURSES)

1 食 + 醬料 + 鴨皮

One Courses Duck (Including Pancake + Sauce)

2 鴨肉生菜包

Duck San Choi Bows

3 椒鹽鴨架或鴨肉炒飯、面或鴨架豆腐湯

+\$10.00

\$52.80
(Only Two Courses)
半隻 Half Serve
6 Pancake

\$82.80
一隻 One Serve
12 Pancake

Assorted Barbecues Platter (B.B.Q Roasted Duck / Chicken /
Roast Pig Pieces / Chicken Three Option from above)

燒味拼盤（燒鴨／油雞／叉燒／白切雞 任選三款待）

\$69.80

B.B.Q Porks
蜜汁叉燒

\$28.80

Marinated Sliced Duck in
Chiu Chow Style
卤水鴨片

\$39.80

B.B.Q Roasted
Duck (Half)
燒鴨（半只）

\$38.80

Marinated Duck Wings
卤水鴨翼

\$18.80

Soy Sauce Chicken
豉油雞

\$28.00

Crispy-skin Roast
Pig Pieces
脆皮燒肉

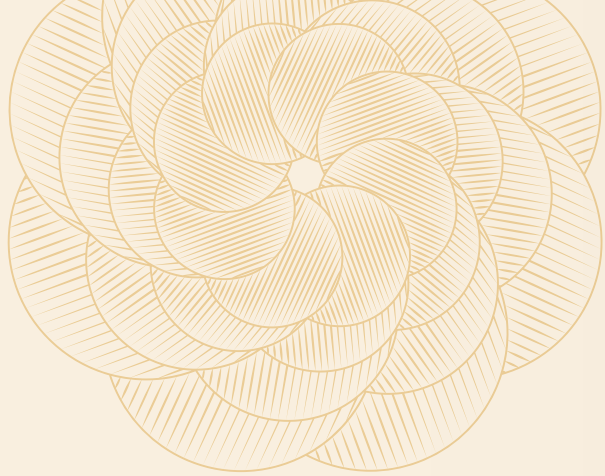
\$38.80

Pork Ear With Shallot
In Red Oil
紅油香蔥豬耳

\$18.80

Free Range Chicken
走地雞

\$31.80



鷄鴨

Chicken & Duck



炸子雞
Deep Fried Crispy
Skin Chicken



紅蔥頭幹爆雞
Pheasant with
Red Shallots



腰果雞球
Braised Chicken with
Cashew Nuts

Braised Chicken Stir-Fried With Hot And Sour
酸辣雞柳、杏花雞

\$28.80

Pheasant (Red Shallots /
Tempeh / Spicy Wine in Hot Pot/ Chestnut)
炆雞(紅蔥頭／豆豉／三杯／栗子)

\$28.80

Deep Fried Crispy Skin Chicken (Red Vinegar /
Shallots & Soya Sauce)
炸子雞(山東／蔥油)

\$28.80

Braised Chicken (Fermented Soybean Juice / Cashew Nuts /
Seasonal Vegetables / Curry Sauce / Lemon / Special)
炒雞球(豉汁／腰果／時菜／川式／咖哩／檸檬／特色)

\$28.80



金酸焗和牛粒
Stir-fried Wagyu Beef with Garlicks



日式牛柳粒
Diced Filler Steaks
Japanese Style Raddish



白灼肥牛
Lightly Boiled Marbled
Beef with Special Sauce

牛肉 Beef

Steamed Marbled Beef with Chinese
Mustard / Pickled Cabbage

榨菜、酸菜蒸肥牛

\$78.80

Beef (Cantonese style /
Lightly Boiled Marbled Beef With Speical Sauce /
Boiled in Sour-soup)

肥牛(粵式／白灼／酸湯／)

\$78.80

Wagyu Beef Roll

和牛卷

\$80.80

Diced Wagyu Beef (Pâté / Fired Garlic)

和牛粒(鵝肝／金蒜)

\$80.80

Wagyu (Chinese Style Pan-Fried)

和牛(中式煎)

\$80.80

Diced Fillet Steaks (Wasabi Sauce /
Black Pepper Sauce)

牛柳類(日式／黑椒)

\$40.80

Stir-fried Beef (Seasonal Vegetables /
Homemade Stay Sauce /
Szechuan Chill Sauce / Garlicks)

炒牛肉(時菜／沙爹／川式／蒜子)

\$28.80



梅菜扣肉

Pork Belly with Preserved
Vegetables in Hot Pot

Pork Ribs with Pickles & Bitter Melons in Hot Pot
士汁涼瓜排骨煲

Pork Belly with Preserved Vegetables in Hot Pot

梅菜扣肉

Nobler Barbecued Pork Spare Ribs / Sweet & Sour Pork (Boneless) / Black Vinegar / Dried Garlicks / Sweet & Sour Sauce / Spicy Wine in Hot Pot)

醬烤 / 咕嚕肉 / 鎮江 / 蒜香 / 京都 / 生炒骨 / 三杯

\$28.80

\$28.80

\$28.80

猪肉
Pork



什菌玉子豆腐
Stir-fried Beancurds
with Assoried Mushrooms



千岁爷豆腐

Steamed Doufu with scallion



豆腐

Beancurd

椒鹽／煎釀／麻婆／紅燒／海鮮
Salt & Pepper /
Pan-fried with Minced Prawn Paste /
Mince & Chilli Oil / Braised / Seafood

\$28.80

什菌玉子豆腐
Stir-fried Beancurds with
Assoried Mushrooms

\$28.80

千歲爺豆腐
Steamed Doufu with scallion

\$33.80

椒盐豆腐

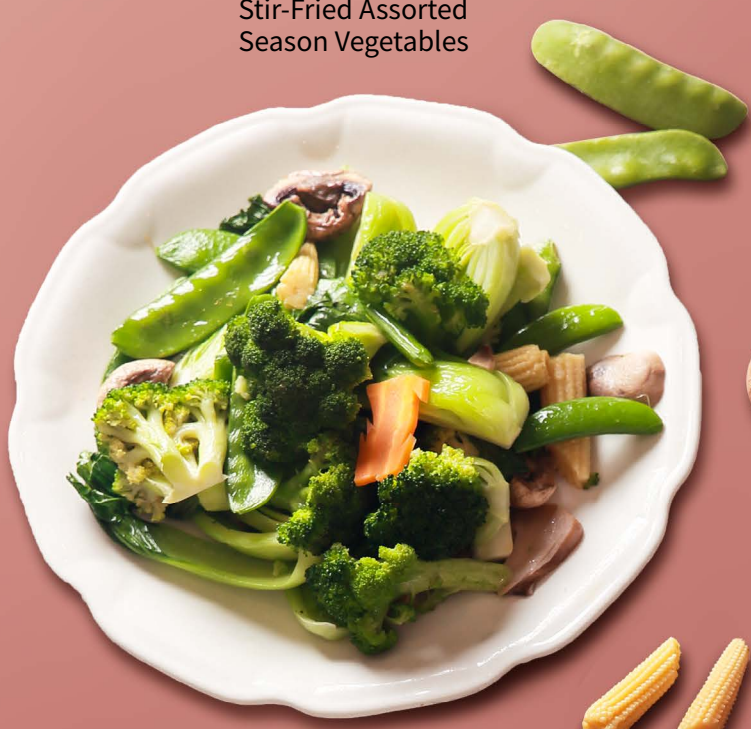
Salt & Pepper Beancurd



菜脯涼瓜炒蛋 Scrambled Egg with Bitter Melons & Preserved Turnips	\$26.80
金銀蛋時蔬 Poached Vegetables with Preserved & Salted Egg	\$26.80
上湯什菌時菜 Superior Soup of Vegetable & Mixed Mushrooms	\$26.80
清炒什菜 Stir-fried Assorted Seasonal Vegetables	\$18.80
蠔油芥藍 Steamed Chinese Broccoli Served with Oyster Sauce	\$18.80
瑤柱金菇扒時蔬 Braised Vegetables with Golden Mushrooms & Conpoy	\$38.80
大地魚炒芥藍 Stir-fried Chinese Broccoli with Sun Dried Fish	\$26.80
啫啫時蔬煲 Sizzling Hot pot with Vegetables	\$26.80
美極百靈菇炒雙豆 Stir-fried Mushrooms with Assorted Pass	\$26.80
雙菇扒時蔬 Braised Vegetables with Assorted Mushrooms	\$26.80

素菜 Vegetables

清炒什菜
Stir-Fried Assorted
Season Vegetables



瑤柱金菇扒時蔬
Braised Vegetables with
Golden Mushrooms & Conpoy



粥類 Congee

艇仔粥
Sampan Congee



港式免治牛牛肉肉粥
Minced Beef Congee
Honkie Style



皮皮蛋瘦肉肉粥
Lean Pork &
Century Egg Congee

炸油條	明火白粥	艇仔粥	皮蛋瘦肉粥
Deep-fried Doligh Sticks	Plain Congee	Sampan Congee	Lean Pork & Century Egg Congee
\$5.00	\$6.00	\$15.80	\$15.80

斑片粥	海鮮粥	鮑魚雞粥	港式免治牛肉粥
God Fish Filler Congee	Seafood Congee	Abalone & Chicken Congee	Minced Beef Congee Honkie Style
\$20.80	\$20.80	\$38.80	\$15.80



乾炒牛牛河
Stir-fried Flat Rice
Noodles with Beef



星洲炒米
Singapore Noodles



瑤柱蛋白芥藍粒-帶子炒飯
Fried Rice with Diced
Scallops & Vegetables
with Egg White

飯 面

Rice / Noodles

King Prawns Fried Rice	生蝦炒飯	\$23.80	Singapore Noodles	星洲炒米	\$20.80	Stewed E-fu Noodles	乾燒伊麵	\$20.80
Cantonese Fried Rice	揚州炒飯	\$18.80	Fujian Fried Rice	福建炒飯	\$28.80	Combination Fried Noodles (Chow Mein)	什會炒麵	\$23.80
Rice Hot Pot with Assorted Dried Meat (For 3 Peoples)	招牌臘味煲仔飯 (4人以下)	\$58.80	Minced Chicken & Salty Fish Fried Rice	鹹魚雞粒炒飯	\$23.80	Seafood Fried Noodles (Chow Mein)	海鮮炒麵	\$28.80
Emperor's Garden Fried Rice	招牌炒飯	\$28.80	Minced Beef Fried Rice	生炒牛肉飯	\$23.80	Stir-fried Flat Rice Noodles with Beef	乾炒牛河	\$20.80
Boiled Rice (Per Person)	綠苗白飯	\$4.00	Fried Rice with Diced Scallops & Vegetables with Egg White	瑤柱蛋白芥藍粒 - 帶子炒飯	\$32.80	Stir-fried Vermicelli with minced Pork & String Bean in X.O. Sauce	XO肉鬆四季豆 - 乾炒米	\$20.80



帝皇餅
Emperor's Cream Puff



芒果布甸
Mango Pudding



椰汁糕
Coconut Pudding

甜品 Desserts

帝皇餅
Emperor's Cream Puff

\$0.50 / psc

芒果布甸
Mango Pudding

\$8.80

芒果班戟
Mango Pancake

\$8.80

椰汁糕
Coconut Pudding

\$8.80



芒果班戟
Mango Pancake



Cheques Not Accepted
本店恕不接受支票

Food Ordered Must be Paid For
所有已叫之食物, 必須付款

Takeaway Container Charge \$0.50 Each
外賣盒每個 \$0.50

All Prices Are GST Inclusive
所列價錢已含消費稅

Corkage Charge \$10.00 Per Bottle (Wine Only)
開瓶費, 每瓶 \$10.00 (只限紅、白酒)

No Other Food & Takeaway Can Be Consumed In The Restaurant
所有外賣燒味或自攜食物, 飲品, 一概不可在本店內食用

Please Take Care All Your Belongings, We Are Not Responsible For Any Lost
請小心保管閣下之財務, 如有遺失, 恕不負責

Management Reserves the Right to Refuse Service
本店保留謝絕招呼客人的權利

The Picture Only Supplies The Reference, Please Take The Actual Product As The Standard
圖片仅供参考, 请以实物为准

注意

Conditions

