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Live Seafood Form the Tank 生猛海鲜

Tasmania Lobster 澳洲塔省龙虾
Queensland Coral Trout 昆省东星斑
Darwin Mud Crab 达尔文泥蟹
Parrot Fish 游水青衣
Jumbo Pacific Oyster 珍宝大蚝
South Australia Pipis 黄沙大蚬
South Australia Baby Abalone 南澳小鲍
Scallops on Shell 带子

Market Price 时价 Market Price 时价

Choose your way to cook 煮制法

Sashimi (Serve raw) Extra \$20 刺身附加费 \$20
Braised with supreme soup 上汤
Braised with Singapore chill sauce 星加坡辣椒汁
Stir fired with ginger and shallot 姜葱炒
Braised with garlic and butter 蒜蓉牛油
Deep fried with Aberdeen style chilli 香港避风塘
Braised with black bean sauce 豉汁
Deep fried with salt and pepper 椒盐
Steamed with ginger and shallot 姜蒜蒸
Steamed with black bean sauce 豉汁蒸
Steamed with XO chilli sauce 香辣蒸
Stir fired with XO chilli sauce 香辣炒
Stir fried with green bean vermicelli hot pot 粉丝煲

Add Noodles Extra \$15 粉面附加费 \$15

Chef suggestions 厨师推介

Chrysanthemum Fish with Pine Nuts (Shanghai Style)	
Whole fish fillets are scoured, dressed and fired to form crunchy tendrils, served	\$42.80
with a classical sweet and sour sauce, andsprinkled with pine nuts. 松將菊花鱼	
Steamed Whole Barramundi with Black Bean Sauce 豉汁蒸明曹 (Around 800g)	\$42.80
White Cloud Seafood Combinations 海棠豆腐	\$25.80
Roast Pork with Egg Tofu 火腩玉子豆腐	\$24.80
Salt and Pepper Soft Shell Crabs 椒盐软壳蟹	\$30.80
Salt and Pepper Seafood Combination 椒盐海鲜烩	\$22.80
Deep Fried Chicken Fillets Coated with Almonds and Special	\$24.80
Nankin Sauce 杏花鸡	
Salt and Pepper Deep Fried Eggplant 椒盐茄瓜	\$18.80
Shandong Chicken 山东鸡	\$22.80
XO Stir Fired King Prawns with Snow Peas XO荷豆炒虾球	\$30.80
XO Steamed Scallops with Vermicelli XO粉丝蒸带子 (6pc)	\$33.00
Sauteed King prawns with Fragrant Garlic Vermicelli and	\$33.80
Mince Hot Pot 金沙粉丝虾球煲	
Oxtail Hot Pot with special sauce 砂锅牛尾煲	\$28.80
Free Range Chicken (Half) 走地鸡 (半只)	\$26.80
Hong Kong Prawns 辣子虾球	\$30.80
Steamed Chicken in Lotus Leaves with Mushroom and	\$36.80
Sausage 双肠北菇蒸滑鸡	
Stir Fried Long Beans With XO Sauce XO炒豆角	\$22.80
Stir Fried Green Beans With Minced Pork 干煸四季豆	\$22.80

Night Time Yum Cha Dim Sum's Entree 头盘

Peaking Style Xiao Long Bau (6pc) 京式小笼包 (6pc)	\$14.00
Steamed or Fried Pork Sui Mai (Dim Sim) (4pc) 广式烧麦 (4pc)	\$12.00
King Prawn Dumplings (4pc) 冰晶鲜虾饺 (4pc)	\$12.00
Chive and Seafood Dumplings (4pc) 韭菜饺 (4pc)	\$12.00
Scallop and Seafood Dumplings (4pc) 带子饺 (4pc)	\$12.00
Seafood Dumplings (4pc) 海鲜饺 (4pc)	\$12.00
Spinach and Seafood Dumplings (4pc)菠菜海鲜饺 (4pc)	\$12.00
Steamed Vegetarian Dumplings (4pc) 花素饺 (4pc)	\$12.00
BBQ Pork Buns (4pc) 叉烧包 (4pc)	\$12.00
Chicken Claws w/ Black Bean Sauce 豉味蒸凤爪	\$12.00
Pork Ribs w/ Black Bean Sauce 豉汁蒸排骨	\$14.00
Sticky Rice and Pork in Lotus Leaf 荷叶珍珠鸡	\$12.00
Bean Curd Rolls w/ Seafood and Fungus 腐皮鲜竹卷	\$12.00
Meat Spring Roll (4pc) 肉春卷 (4pc)	\$12.00
Vegetarian Spring Roll (4pc) 斋春卷 (4pc)	\$12.00
Lamb Pancake (4pc) 蒙古羊饼 (4pc)	\$16.00
Duck Pancake (2pc) 北京鸭饼 (2pc)	\$12.00
Mixed Entree 三色炸盘	\$12.00
Prawn Toasts (4pc) 虾多士 (4pc)	\$16.00
Prawn Cutlets (4pc) 吉列虾 (4pc)	\$16.00
Sang Choy Bow (4pc) 生菜包 (4pc)	\$16.00
Satay Skewers Chicken (4pc) 沙爹鸡串 (4pc)	\$16.00
Assorted Steamed Dim Sim Platter (6pc) 点心拼盘	\$18.00
(Includes 2*Pork Sui Mai, 2*Prawn Dumplings, 2*Seafood Dumplings)	

Soup 汤羹类

Chicken Mushroom Cream Soup 忌廉蘑菇鸡汤	\$7.80
Hot and Sour Soup 酸辣汤	\$10.00
Chicken Sweet Corn Soup 粟米鸡汤	\$7.80
Short Soup 云吞汤	\$7.80
Long Soup 上汤生面	\$7.80
Seafood Bean Curd Soup 海鲜豆腐羹	\$10.00
Crab Meat Clear Soup 蟹肉玉米羹	\$8.00
Mince Beef Clear Soup 西湖牛肉羹	\$10.00
Chicken Laksa 鸡球喇沙	\$16.80
Combination Laksa 什会喇沙	\$18.80
King Prawn Laksa 虾球喇沙	\$24.80
Combination Long and Short Soup 什会云吞汤面	\$18.80
Combination Long Soup 什会汤面	\$18.80
Combination Short Soup 什会云吞汤	\$18.80
King Prawns 虾类	
Salt and Pepper King Prawns 椒盐虾球	\$29.80
Braised King Prawns with Vegetables 时菜虾球	\$29.80
Stir Fried King Prawns with XO Sauce XO虾球	\$32.80
Stir Fired King Prawns with Garlic Sauce 蒜子虾球	\$29.80
Stir Fired King Prawns with Curry Sauce 咖喱虾球	\$29.80
Stir Fired King Prawns with Satay Sauce 沙爹虾球	\$29.80
Stir Fired King Prawns with Szechuan Sauce (HOT) 川椒虾球	\$29.80
Stir Fired King Prawns with Salty Egg Yolk	\$32.80
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Stir Fired King Prawns with Honey Sauce 蜜糖虾球	\$29.80
Keng Po Chilli Prawns 宫保虾球	\$29.80
Prawns with Scrambled Eggs 滑蛋虾球	\$32.80
Prawns with Cashew Nuts 腰果虾球	\$29.80
Celebration Lotus Prawns 金香虾球	\$29.80
Top BBQ King Prawns 三杯虾球	\$29.80
Pan Fried King Prawn in Shell with BBQ Sauce 干煎虾碌	\$34.80
Steamed King Prawn in Shell with Fresh Garlic Sauce 金银蒜子蒸大虾	\$34.80
Seafood 海鲜类	
Braised Scallops with Ginger and Shallot 姜葱带子	\$34.80
Braised Scallops with Garlic Sauce 蒜子带子	\$34.80
Braised Scallops with Cashew Nuts 腰果带子	\$34.80
Sizzling Scallops with Top BBQ Sauce 三杯带子	\$34.80
Braised Scallops with Black Bean Sauce 豆豉带子	\$34.80
Braised Scallops with Ginger and Shallots 姜葱炒带子	\$34.80
Steam Fish Fillet with Ginger and Shallots 姜葱蒸鱼片	\$22.80
Fried Fish Fillet with Corn Sauce 玉米鱼片	\$22.80
Fried Fish Fillet with Sweet and Sour Sauce 甜酸鱼片	\$22.80
Braised Fish Fillet with Szechuan Sauce 川椒鱼片	\$22.80
Fired Whole Flounder Tossed with Chilli Salt 椒盐左口	\$36.80
Mussels with Black Bean Sauce 豉椒青口	\$26,80
Stir Fried Squid with Satay Sauce 沙爹炒鲜鱿	\$22.80
Salt and Pepper Squid 椒盐鱿鱼	\$22.80
Salt Fried Squid with XO Sauce XO酱炒鲜鱿	\$22.80
Salt and Pepper White Bait 椒盐白饭鱼	\$22.80

BBQ Dishes 烧味

Boneless Duck with Plum Sauce 梅酱鸭 Boneless Duck with Curry Sauce 咖喱鸭 Steamed Duck with Chinese Mushrooms 冬菇扒鸭 Steamed Duck with Combination 八珍扒鸭 BBQ Pork 蜜汁叉烧 Roast Duck 金牌烧鸭 BBQ Pork and Roast Duck Combination 叉鸭双拼 Shredded Duck Meat with Snow Peas 荷豆炒鸭丝 BBQ Pork, Mushroom and Snow Peas 荷豆冬菇叉烧 Boneless Duck with Black Pepper Sauce 黑椒鸭件	\$68.80 \$28.80 \$28.80 \$30.80 \$30.80 \$28.80 \$28.80 \$26.80 \$26.80 \$28.80
Black Pepper Lamb 黑椒羊肉 Braised Lamb with Top BBQ Sauce (HOT) 三杯羊肉 Mongolian Lamb (HOT) 蒙古羊肉 Braised Lamb with Yu Hang Sauce (HOT) 鱼香羊肉 Sate Lamb 沙爹羊肉 Szechuan Lamb (HOT) 川椒羊肉 Braised Lamb with Honey Black Pepper Sauce 蜜椒羊肉 Braised Lamb with Ginger and Shallots 姜葱羊肉 Braised Lamb with XO Sauce 金香羊肉 Curry Lamb 咖喱羊肉 Cumin Lamb 孜然羊肉	\$26.80 \$26.80 \$26.80 \$26.80 \$26.80 \$26.80 \$26.80 \$26.80 \$26.80 \$26.80

Pork 猪肉类

Spicy Lup Chung Pork (HOT) 鱼香肉丝	\$21.80
Braised Sliced Pork with Vegetables 时菜肉片	\$21.80
Braised Sliced Pork with Black Bean Sauce 豉汁肉片	\$21.80
Fillet Pork in Szechuan Style (HOT) 川椒肉片	\$21.80
Sweet and Sour Pork 咕噜肉	\$21.80
Pork Rib with Perking Sauce 京都骨	\$24.80
Pork Rib with Slat and Pepper 椒盐排骨	\$24.80
Spare Ribs with Zhengjiang Sauce 镇江骨	\$24.80
Deep Fired Spare Ribs in Hong Kong Style 港式生炒骨	\$24.80

Beef 牛肉类

Crispy Shredded Beef Tossed in Tangy Sauce 干烧牛柳丝	\$24.80
Sate Beef 沙爹牛肉	\$21.80
Braised Beef with Oyster Sauce 蚝油牛肉	\$21.80
Braised Beef in Szechuan Style (HOT) 川椒牛肉	\$21.80
Braised Beef in Black Pepper Sauce 黑椒牛肉	\$21.80
Braised Steak in Chinese Style 中式牛柳	\$26.80
Braised Beef with Cashew Nuts 腰果牛肉	\$21.80
Mongolian Beef (HOT) 蒙古牛肉	\$21.80
Braised Steak in Honey Pepper Sauce 蜜椒牛柳	\$26.80
Braised Steak in Black Pepper Sauce 黑椒牛柳	\$26.80
Sizzling Fillet Steak 铁板牛柳	\$26.80
Beef Cube with Wasabi Sauce 日式牛柳粒	\$26.80
Sizzling Fillet Steak with Special Sauce (HOT) 三杯牛肉	\$26.80

Chicken 鸡类

Fried Crispy Skin Chicken (1/2) 炸子鸡 Braised Chicken with Black Bean Sauce 豉汁鸡球 Satay Chicken 沙爹鸡球 Braised Chicken with Vegetables 时菜鸡球 Chicken Fillet in Batter with Honey Sauce 蜜糖鸡球 Lemon Chicken 柠檬鸡球 Braised Chicken Fillet in Szechuan Style (HOT) 川椒鸡球 Mongolian Chicken (HOT) 蒙古鸡球 Braised Chicken with Cashew Nuts 腰果鸡球 Soft Chicken with Black Pepper Sauce 黑椒软鸡 Deep Fried Crispy Skin Chicken with Ginger & Shallot 姜葱霸王炸子鸡 Keng Po Chicken (HOT) 宫保鸡丁	\$22.80 \$20.80 \$20.80 \$20.80 \$20.80 \$20.80 \$20.80 \$20.80 \$20.80 \$20.80 \$20.80
Hot Pot 煲仔菜	
Combination and Tofu Hot Pot 八珍豆腐煲 Braised Tofu with Roast Pork 火腩豆腐煲	\$22.80 \$22.80
Beef Tender Hot Pot 牛腩煲 Combination with Vermicelli in BBQ Sauce Hot Pot (HOT) 沙茶粉丝鸡烩煲 Ma Po Tofu Hot Pot (HOT) 麻婆豆腐煲	\$24.80 \$22.80 \$22.80
Diced Chicken, Salty Fish and Tofu Hot Pot 咸鱼鸡粒豆腐煲 Seafood Combination and Tofu Hot Pot 海鲜豆腐煲	\$22.80 \$26.80
Egg Plant and Salty Fish Hot Pot 鱼香茄子煲	\$22.80
Roast Pork, Bitter Melon, Presewed vegs Hot Pot 凉瓜味菜烧肉	\$24.80
Pork Ribs Belly with Preserved Vegetables 梅菜扣肉 Chicken Pieces Hot Pot 赌赌滑鸡煲	\$28.80 \$26.80
Mixed Vegetables with Vermicelli Hot Pot 粉丝虾米什菜煲	\$20.80
Sauteed Diced Chicken with Black Bean Sauce Hot Pot 原粒干爆豆豉鸡煲	\$26.80
Lamb Hot Pot 黑草羊腩煲	\$48.80

Vegetable Dishes 杂菜类

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Braised Chinese Mushroom with Snow Pea 冬菇扒荷豆	\$20.80
Seasonal Vegetable with Oyster Sauce 蚝油时菜	\$18.80
Chinese Broccoli with Oyster Sauce 蚝油芥兰	\$18.80
Golden Mushroom with Broccoli and Snow Pea 金菇双蔬	\$20.80
Buddha's Mixed Vegetables 罗汉斋	\$20.80
Fried Bean Cured Tossed with Chilli Salt 椒盐豆腐角	\$18.80
Stir Fried Chinese Broccoli with Ginger Sauce 姜汁芥兰	\$22.80
Stir Fried Long Bean with XO Sauce XO炒豆角	\$22.80
Stir Fried Green Beans With Minced Pork 干煸四季豆	\$22.80
Chinese Spinach with Chilli and Garlic 腐乳椒丝通菜	\$18.80
Chinese Spinach with Sambal Belacan 马来盏通菜	\$18.80
Omolotto 共蕊米	

Omelette 芙蓉类

Chicken Omelette 鸡球芙蓉	\$22.80
Combination Omelette 什会芙蓉	\$24.80
Prawns Omelette 虾球芙蓉	\$29.80
	\$29.00

Drink & Dessert 甜品

Chinese Tea 中国茶	\$2.00
Mango Pudding 芒果布丁	\$7.80
Mango Pan Cake 芒果班戟	\$8.80
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Rice 米饭类

Fried Rice 扬州炒饭	Small \$12.80	Lager \$14.80
Vegetarian Fried Rice 斋炒饭		\$15.80
Special Fried Rice 特别炒饭		\$16.80
Sticky Fried Rice 生炒糯米饭		\$22.80
Seafood Fried Rice 海鲜炒饭		\$20.80
Steamed Rice (Per person) 白饭		\$3.80

Noodles 粉面类

Stir Fried Chicken Noodles 鸡球炒面	\$20.80
Singapore Noodles 星洲炒米粉	\$20.80
Stir Fired Beef with Flat Rice Noodles 干炒牛河	\$22.80
Combination Fried Noodles 什会炒面	\$25.80
Fried Hokkien Noodles 福建炒面	\$16.80
Seafood Crispy Noodles with Light Gravy 海鲜炒面	\$29.80



Banquet A 套餐A (Min 4 People)

\$39.80 Per Person

Prawn Dumplings 虾饺
Spring Rolls 春卷
Sang Choy Bao 生菜包
Top BBQ King Prawns 三杯虾球
Lamb Mongolian Sauce 蒙古羊肉
Beef Cube with Japanese Teriyaki Sauce 日式烧汁牛肉粒
Honey Chicken 蜜糖鸡球
Stir Fired Mixed Vegetables 清炒什菜
Yangzhou Fried Rice or Steamed Rice 扬州炒饭/白饭
Dessert of The Day 是日甜品
Fruit Platter 什锦果盘
Chinese Tea 中国茶

Banquet B 套餐B (Min 4 People)

\$49.80 Per Person

Prawn Dumplings 虾饺
Duck Pancake 北京鸭饼
Sang Choy Bao 生菜包
King Prawn with XO Snow Peas 荷豆虾球
Squid with Salt and Pepper 椒盐鲜鱿
Beef Cube with Black Pepper 黑椒牛柳粒
Nakin Chicken 杏花鸡
Stir Fired Mixed Vegetables 清炒什菜
Special Fired Rice or Steamed Rice 特别炒饭/白饭
Dessert of The Day 是日甜品
Fruit Platter 什锦果盘
Chinese Tea 中国茶

Banquet C 套餐C (Min 4 People)

\$59.80 Per Person

Duck Pancake 北京鸭饼
Steamed Seafood Dumplings 蒸海鲜饺
Lobster Tails with XO Sauce XO 龙虾尾
Steamed Fish Fillet with Ginger and Shallot 姜葱蒸鱼片
Beef Cube with Honey and Pepper 蜜椒牛柳粒
Crispy Shandong Chicken 脆皮山东鸡
Double Mushroom with Vegetables 双菇扒时蔬
Seafood Fried Rice 海鲜炒饭
Steamed Rice 白饭
Dessert of The Day 是日甜品
Fruit Platter 什锦果盘
Chinese Tea 中国茶





With Thanks



龍苑海鮮酒家

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Yum Cha menu

Steamed Dim Sums 蒸点	3
Pan-fried/Vegetable/Congee 煎糕/油菜/粥	3
Steamed Flour Rolls 肠粉	4
Deep-fried/Baked 煎炸/烘焗	4
Steamed Buns 蒸包	5
Kitchen and Braised meat Department 厨房与烧腊部	5
Dessert 甜点	6

Steamed Dim Sums 蒸点

King Prawn Dumplings (Har Gau) 水晶虾饺王	\$10.80
Pork Dumplings w/Crab Roe (Siu Mai) 蟹子滑烧卖	\$10.80
Xiao Long Bao 小笼包	\$10.80
Chive and Seafood Dumplings 韭菜海鲜饺	\$10.80
Scallop and Seafood Dumplings 带子海鲜饺	\$10.80
Chicken Claws w/Black Bean Sauce 豉味蒸凤爪	\$9.80
Coriander Seafood Dumplings 香茜海鲜饺	\$10.80
Snow Peas and Seafood Dumplings 荷豆海鲜饺	\$10.80
Spinach and Seafood Dumplings 菠菜海鲜饺	\$10.80
Pork Ribs w/Black Bean Sauce 豉汁蒸排骨	\$10.80
Sliced Omasum w/Ginger and Shallot 姜葱牛百叶	\$9.80
Minced Beef Balls w/Coriander 香茜牛肉球	\$9.80
Sticky Rice and Pork in Lotus Leaf 荷叶珍珠鸡	\$10.80
Bean Curd Rolls w/Seafood and Fungus 腐皮鲜竹卷	\$9.80
Steamed Beef Tripes 蚝王烩牛肚	\$9.80
Curry Braised Mixed Beef Tripes 柱候炆牛什	\$16.80
Steamed Beef Tendons 蚝王烩牛筋	\$9.80
Prawn Dumplings 鲜虾粉果	\$10.80

Pan-fried/Vegetable/Congee 煎糕/油菜/粥

Chinese Broccoli w/Oyster Sauce 蚝油田园蔬	\$14.80
Turnip Cake 煎萝卜糕	\$9.00
Lean Pork Congee w/Century Eggs 皮蛋瘦肉粥	\$9.80

Steamed Flour Rolls 肠粉

\$10.80
\$9.80
\$10.80
\$14.80
\$10.80

Deep-fried/Baked 煎炸/烘焗

Garlic Chive Pancake 韭菜煎薄饼	\$10.80
Baked BBQ Pork Buns 焗叉烧包	\$10.80
Baked Custards Buns 奶黄菠萝包	\$9.00
Deep-fried Pork Spring Rolls 肉丝脆春卷	\$9.00
Deep-fried Calamari w/Spicy Salt 椒盐鱿鱼须	\$16.80
Rice Paper Wrapped Prawns w/Sesame 香麻鲜虾卷	\$10.80
Deep-fried Vegetarian Rolls 煎罗汉斋卷	\$9.80
Deep-fried Crescents w/Pork and Seafood 安虾咸水角	\$9.00
Deep-fried Taro Crescents 荔茸炸芋角	\$9.00
Deep-fried Prawn Dumplings 沙律明虾角	\$10.80
Deep-fried Scallop Wontons 黄金带子盒	\$10.80
Baked BBQ Pork Puffs 千层叉烧酥	\$9.80

Steamed Buns 蒸包

Steamed Mashed Custard Buns 奶黄流沙包	\$9.00
Steamed Lotus Paste Buns 香滑莲蓉包	\$9.00
Steamed BBQ Pork Buns 蚝王叉烧包	\$10.80
Steamed Custard Buns 香蜜奶黄包	\$9.00

Kitchen and Braised meat Department 厨房与烧腊部

Honey Chicken 蜜糖鸡	\$16.80
Honey Prawns 蜜糖虾	\$18.80
Salt and Pepper Squid 椒盐鲜鱿	\$16.80
Salt and Pepper White Bait 椒盐白饭鱼	\$16.80
Peking Style Pork Spare Ribs 京都骨	\$16.80
Singapore Fried Noodles 星洲炒米	\$16.80
Stir Fried Long Beans w/Minced Pork 干煸豆角	\$16.80
BBQ Pork 蜜汁叉烧王	\$16.80
Roast Duck 明炉烧鸭王	\$16.80
Pipis with Black Bean Sauce 豉椒炒蚬	\$35.00
Pipis with XO Sauce XO 酱炒蚬	\$35.00
Salt and Pepper Prawns 椒盐虾球	\$18.80
Soy sauce Fried Noodles 豉油王炒面	\$10.80
Steamed Scallop w/Ginger and Shallot 姜葱蒸带 (IPc)	\$5.00

Dessert 甜点

Silken Soybean Tofu Curd 豆腐花	\$6.80
Rainbow Jelly Cubes 幻彩啫喱糕	\$7.80
Red Bean Paste Crescents 豆沙角	\$9.00
Fried Lotus Paste Balls 莲蓉煎堆仔	\$9.00
Custard Tarts 酥皮鸡蛋挞	\$9.00
Mango Pudding 香芒冻布丁	\$7.80
Mango and Cream Pancake Rolls 香芒班戟卷	\$9.80
Red Bean Coconut Pudding 红豆椰汁糕	\$7.80
Lychee Ice-Cream 荔枝雪糕	\$7.80
Chinese Tea or Coffee 茶或咖啡	\$2/\$3



Wiht Thanks



龍苑海鮮酒家 TOP BBQ & SEAFOOD RESTAURANT

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