Dragon Palace Chinese Restaurant

中国菜非常强调色、香、味俱佳。这既是一道菜的标准，也是一席菜的标准。

色 指菜肴的颜色，是原料本色与作料的颜色的有机搭配，有时还用一些青菜、番茄、洋葱等相托，以求达到较好的视觉效果。

香 指菜肴的香气，包括气香与骨香。

味 指菜肴的味道口感，是菜肴的灵魂。它是菜肴的主料与调料以及不同烹饪方法有机结合的产物。

让人有联想或是有意义的菜色

形 其实是慢慢从色中分割出来的，主要就是讲求成分的形状以及装饰；

意 意补不如食补，食就能养人就是这个道理了，讲究的就是否能体现食物的营养，要营养合理搭配一物的啦。
Welcome

We are pleased you have chosen to visit Dragon Palace Chinese Restaurant! Chinese cuisine has developed to its present art form because of the subtleties balance and harmony.

The dignity and art of five thousand years of culinary excellence is prepared and offered to you by the master chef of Dragon Palace Chinese Restaurant.

We are aiming to make your visit to the Dragon Palace Chinese Restaurant enjoyable as possible. If you cannot find your favorite dishes in our menu, please inquire our manager, he will be happy to recommend other dishes.
As early as 2953BC the Chinese learned the art of catching seafood from its many rivers, lakes, and oceans. This legacy can be enjoyed today in some of the world's finest styles and tastes in seafood preparation.
Chef's Recommendations

翡翠鳄鱼肉
Crocodile Fillet with Snow Peas
$39.80

红烧海参
Stewed Abalone (each)
$32.80

红烧大鲍翅
Stewed Japanese Shark Fin (TH)
Market Price

日式冻海参
Ice Abalone With Japanese Style
$100.00

韩式跳 ($) $128.00
Dokka Jumpping (Deluxe)
Chef's Recommendations

**金沙爆生蚝**
Fried Oyster with Salted Egg
$29.00

**清蒸鮮活鮑魚仔**
Steamed Fresh Oyster (in shell) with Ginger & Shallots
$5.00

**蒸鮮活鲍鱼汤**
Steamed Fresh Abalone in Supreme Soup
$120.00 - $140.00

**酸汁蒸帶子**
Steamed Fresh Scallop (in Shell) in Black Bean Sauce
$5.00

**市价**
Steamed Live Abalone with Shell
Market Price

**招牌焼雪花牛扒**
Signature Fried Beef Steak
$30.90
**Chef's Recommendations**

- Double Boiled Bird's Nest  $78.00
- Beautiful Woman Cymbopogon with shrimp  $22.00
- Braised Fish Maw with Abalone Sauce (Reserved)  $69.00
- Crispy Roasted Duck  $25.80
- Prawn Fritter(6)  $12.80
- Deep Fried Sesame Prawn Toast(4)  $6.60
- Scallop Fritter(5 pcs)  $13.00
- Steamed or Deep Fried Eel Smalls(4)  $5.80
- Crispy Roast Pigeon  $28.80
Appetizers

- 海鮮拼盤
  Jelly Fish with Sliced Pork Hock (cold)
  $18.50

- 餛子蝦
  Garlic King Prawn
  $9.60

- 海鮮麻辣燙盤
  Chili Boneless Duck Feet with Jelly Fish (cold)
  $21.50

- 朝鮮魷魚
  Chili Pepper Baked Octopus
  $9.00

- 海鮮滋補
  Shredded Chicken with Jelly Fish (cold)
  $17.50

- 蘇西風味
  Chicken Feet with Special Sauce
  $5.00

- 韓國泡菜
  Kimchi
  $5.00

- 全家福
  Cold mixed Jelly Fish
  $9.00

- 四川口水鴨
  Steamed chicken with Spicy Sauce
  $9.80

- 橄榄珍珠
  Chili Peppered Golden Whitebait with peanuts
  $15.00

- 炒蝦生菜包
  San Choy Bau (minimum 2 pieces)
  $5.00

- 龍門一品拼盤
  (深香, 蜜汁, 烤鴨, 駝峰)  
  (Small) $49.00  (Large) $59.00
  Jellyfish Combination Platter
  (Jellyfish, Sliced pork ribs, Deep-fried, steamed chicken)

- 龍門四喜拼盤
  (白菜, 鯉魚片, 五花, 紅燒肉)
  $7.00
  Dragon Platter Four Season of Fortune (A combination of deep fried spring rolls, prawn on toast, Fried Won Ton & squid tentacles)

- 春卷
  Spring Rolls (4)
  $6.00

- 酸菜白肉
  Radish with Sour Ginger
  $5.00

- 吉士生菜
  Cucumber with Preserved Egg
  $6.80

- 五香牛尾
  Spicy Beef Shank
  $6.80
Gourmets consider fine soup making the pinnacle of the chef's art. The Chinese Soup may take anywhere between half an hour to two days in creating.

Chinese Double Boiled Soup (Advance notice required 24 hours)

- 雲吞湯  $6.00
  Won Ton Soup
- 壽桃粟米湯  $6.00
  Chicken and Sweet Corn Soup
- 海皇豆腐湯  $6.60
  Seafood and Bean Curd Soup
- 海皇魚肚湯  $7.50
  Seafood with Fish Maw Soup
- 鯧肉粟米湯  $6.60
  Crab Meat and Sweet Corn Soup
- 瑶柱魚腸湯  $7.50
  Dried Scallop with Fish Maw Soup
- 雞或蟹肉粟米湯  $19.00
  Chicken or Crab Meat with Sweet Corn Soup
- 泰式冬瓜湯  $7.50
  Tom Yum Soup
- 酸辣湯  $6.60
  Spicy Soup (the classic spicy soup of northeast)
- 海皇香紅果臘鴨湯  $18.00
  Double Boiled quail with The north and South apricot fig
- 川貝燉鴨肉  $18.00
  Double Boiled Crocodile with Fritillarias

Delicacy Shark's Fin in Supreme Soup

- 溫湯發菜捲翅  $68.00
  Double Boiled Shark's Fin Soup
- 紅燒大翅翅  $66.00
  Double Boiled Superior Shark's Fin in Supreme Soup
- 塑骨鮑翅  $21.90
  Braised Shark’s Fin w/ Cash Meat
### 海味鱼

<table>
<thead>
<tr>
<th>菜名</th>
<th>价格</th>
<th>说明</th>
</tr>
</thead>
<tbody>
<tr>
<td>贻汁三文鱼</td>
<td>$29.80</td>
<td>Steamed Salmon with Black Bean Sauce</td>
</tr>
<tr>
<td>鮄起海星斑 (整条)</td>
<td>Market Price</td>
<td>Steamed Coral Trout (Whole)</td>
</tr>
<tr>
<td>潮米斑球</td>
<td>$25.80</td>
<td>Fish Fillet with Salt &amp; Pepper</td>
</tr>
<tr>
<td>西塞花瑶鱼</td>
<td>$25.80</td>
<td>Steamed Fish Fillet with Broccoli</td>
</tr>
<tr>
<td>贻汁泗鱼球</td>
<td>$25.80</td>
<td>Sweet and Sour Fish Fillet</td>
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</table>

### 鱿鱼

<table>
<thead>
<tr>
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<th>说明</th>
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</thead>
<tbody>
<tr>
<td>带子</td>
<td>$24.80</td>
<td>Squid with Sauce</td>
</tr>
<tr>
<td>带子沙律</td>
<td>$24.80</td>
<td>Squid With Special Sauce</td>
</tr>
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</table>

### 海味虾

<table>
<thead>
<tr>
<th>菜名</th>
<th>价格</th>
<th>说明</th>
</tr>
</thead>
<tbody>
<tr>
<td>贻汁虾球</td>
<td>$36.80</td>
<td>Shrimp with Sauce</td>
</tr>
<tr>
<td>味汁虾球</td>
<td>$36.80</td>
<td>Shrimp with Black Bean Sauce</td>
</tr>
<tr>
<td>贻汁大虾</td>
<td>$36.80</td>
<td>Shrimp with Special Sauce</td>
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</tbody>
</table>

### 中式虾

<table>
<thead>
<tr>
<th>菜名</th>
<th>价格</th>
<th>说明</th>
</tr>
</thead>
<tbody>
<tr>
<td>贻汁大虾</td>
<td>$36.80</td>
<td>Steamed King Prawns with Sauce</td>
</tr>
<tr>
<td>贻汁白虾</td>
<td>$36.80</td>
<td>Steamed Prawns with Sauce</td>
</tr>
<tr>
<td>贻汁海虾</td>
<td>$36.80</td>
<td>Steamed Shrimp with Sauce</td>
</tr>
</tbody>
</table>

### 炸虾

<table>
<thead>
<tr>
<th>菜名</th>
<th>价格</th>
<th>说明</th>
</tr>
</thead>
<tbody>
<tr>
<td>贻汁炸虾</td>
<td>$26.80</td>
<td>Fried Shrimp with Sauce</td>
</tr>
<tr>
<td>贻汁炸虾</td>
<td>$26.80</td>
<td>Fried Shrimp with Black Bean Sauce</td>
</tr>
<tr>
<td>贻汁炸虾</td>
<td>$26.80</td>
<td>Fried Shrimp with Sauce</td>
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### 虾球

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<tbody>
<tr>
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<td>$26.80</td>
<td>Steamed Shrimp with Sauce</td>
</tr>
<tr>
<td>贻汁虾球</td>
<td>$26.80</td>
<td>Steamed Shrimp with Black Bean Sauce</td>
</tr>
</tbody>
</table>
美味牛
Fine Beef Dishes

水煮牛肉 $23.80
Boiled Beef with Szechuan Style

白灼肥牛 $26.80
Special Steamed Porterhouse Beef

椒盐 XO酱牛肉粒 $26.80
Mixed Beef with Outer Pepper & XO Sauce

鐵板黑椒牛仔骨 $29.00
Sizzling Black Pepper Short-rib Steak

宮保牛肉 $23.80
Sliced Beef with Szechuan Chili Sauce

香酥鸭 $25.80
Fried Duck with Yam

宫保兔肉 $23.80
Sliced Beef with Szechuan Style

土豆炖鸭 ($25.80)
Stewed Duck ($25.80)

京片皮鸭 (两份) $69.00
Peking Duck (2 portions)

四川辣羊肉 $23.80
Szechuan Lamb Fillet

鉄板姜葱鲳鱼 $30.00
Stirfrying Szechuan with Ginger & Scallions

西施鲳鱼 $22.80
Steamed White Croaker with Stir-fried Fish & Chicken

佛跳牆芋豆腐 $25.80
Vanilla bean in Oyster Sauce

红烧豆腐 $22.80
Stir-fried Bean Curd with Oyster Sauce

贵州豆酱豆腐 $25.80
Soybean Paste Bean Curd

酸汤肥牛 $23.80
Sliced Beef with Black Bean Sauce

炸藕丝 $25.80
Deep-fried Taro Sticks

香辣鸭 $25.80
Fried Duck with Chili

宫保兔肉 $23.80
Sliced Beef with Szechuan Style

酸汤肥牛 $23.80
Sliced Beef with Black Bean Sauce

保宁牛肉 $23.80
Sliced Beef with Szechuan Style

豆腐類
Bean Curd Dishes

麻婆豆腐 $22.80
Minced Bean Curd Szechuan Style

蟹肉扒豆腐 $25.80
Stir-fried Tofu with Crab Meat
## Vegetarian Selections

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>菜乾蔬菜汤（混炒）</td>
<td>$6.00</td>
</tr>
<tr>
<td>香菜腐乳卷</td>
<td>$6.50</td>
</tr>
<tr>
<td>红烧豆腐</td>
<td>$22.80</td>
</tr>
<tr>
<td>舒芙蕾煎饼</td>
<td>$28.00</td>
</tr>
<tr>
<td>干炒黄豆面</td>
<td>$15.80</td>
</tr>
<tr>
<td>海皇炒饭</td>
<td>$18.80</td>
</tr>
<tr>
<td>特别炒饭</td>
<td>$20.80</td>
</tr>
<tr>
<td>牛肉炒面</td>
<td>$17.80</td>
</tr>
<tr>
<td>雪菜炒肉细</td>
<td>$17.80</td>
</tr>
</tbody>
</table>

## Vegetables

<table>
<thead>
<tr>
<th>Vegetables: Kailan, Duck Choy, Broccoli, Daun Siew, Snow Pea, Mixed Vegetables</th>
</tr>
</thead>
</table>
| Cooking with Garlic, Ginger, Soy Sauce, Preserved Bean Cur and Chilis, Sichuan
  Peppers.                                                                         |
精選套餐
BANQUET
北京鴨套餐
$156.00
Three Seasons of Fritter  三色拼盤
北京鴨肉蒸生菜包 北京鴨腿皮薄餅
涼拌蓮藕 拆盤鴨胸片
荷葉炒什菜
揚州炒飯
合時生果

龍門套餐
C
$39.00
龍門四色拼盤
鮮果冰激凌
黑椒牛柳
龍門鮮點
揚州炒飯
合時生果

BANQUET
D
$468.00
Seafood Banquet 海鮮套餐
$46.80
波士頓龍蝦 鮮果冰激凌
喫貨無間歇
海鮮拼盤
蒜蓉鮮蝦
鮮蝦粥
龍門鮮點
揚州炒飯
合時生果

選項
Selection
Banquet
Selection

精美水果盤
Fresh Fruit Platter
$6.00

Coffee
Cappuccino / Flat White
$3.00
Long Black / Espresso
$3.50
Double Espresso
$3.50
Vienna Coffee Cafe Latte mocha
$3.50
Hot chocolate Affogato
$3.00
Ice chocolate With Ice Cream
$4.00
Ice Coffee With Ice Cream
$4.00
Tea English / Green Tea
$3.50
Liqueur Coffee (Choice of any Liqueur)
$10.00

湘香糕
$6.00
Red Bean Paste Pancake With Ice Cream
$6.50

芒果布丁
$6.00
Mango Pudding
$6.00

荔枝糕
$6.50
荔枝西米露
$6.00
Lychee Ice Cream
Coconut Sago with Fruit Salad

鮮果雪糕
$6.50
花奶涼粉
$6.00
Fresh Fruit Ice Cream
Glass Jelly with milk

紅豆沙
$6.50
Red Bean Syrup

單尾蜜心
$18.00
Banquet Dim Sum
（蟹粉素蒸餃、蟹粉沙拉、黑松露龍魚、香喫龍蝦蟹、鮮果橙麥圓、紫菜豆芽飯、菊花鮮肉餃、頂級鮮肉餃）
地址：66 Francis St, Northbridge, WA 6003
电话：(08) 92282688 (08) 92281198