



Golden Palace
Chinese Restaurant

金皇宮海鮮大酒樓

- These photos in this menu are for display and reference only.
- All prices in this menu include 10% GST.
- Public holidays incur 15% surcharge applied on Brisbane related public holiday.
- If you have any questions regarding allergic reaction, please inquire with our manager to get advice in relation to ingredients used.

CHEF'S RECOMMENDATIONS

- A01 Famous Peking Duck (2 Courses) 北京片皮鴨** Whole Bird \$88.00
Carve at your table. Crispy skin duck served with home-made crepe, spring onions, cucumber and honey hoisin sauce.
Second course
- Duck San Choi Bow 鴨肉生菜包
- A02 Sizzling Eye Fillet in Black Pepper Sauce 鐵板黑椒牛柳** \$36.80
We use good quality eye fillet which is juicy and tender and flavoursome.
- A03 Steamed Scallops on Shell with XO Sauce 6 pcs XO 醬蒸扇貝** \$48.00
XO sauce is made from dried scallops, shrimps, bacon, chilli and other spices. A little spicy hot but very tasty. A perfect match to seafood.
- A04 Steamed Super Jumbo Oysters in Trio Sauces 6pcs 三式蒸生蠔** \$48.00
Super size New Zealand oysters steamed with black beans, chilli and ginger and shallots.
- A05 Salt and Pepper Soft Shell Crabs 椒鹽軟殼蟹** \$34.80
Deep fried battered soft shell crab is tossed with five spices.
It has a mixed ocean and crisp feeling in the mouth.



APPETISERS 開胃小吃

B01	Spring Rolls (2 pieces)	金黃脆春卷	\$5.80
B02	Satay Chicken on Skewers (2 sticks)	串燒沙嗲雞	\$9.80
B03	Mixed Entrée (Spring Roll, Steamed Dim Sim, Prawn Toast)	什錦頭盤	\$9.80
B04	Steamed Home Made Dim Sims (3 pieces)	蒸燒賣	\$8.80
B05	Fried Home Made Dim Sims (3 pieces)	炸燒賣	\$9.80
B06	Steamed Home Made Prawn Dumplings (4 pieces)	鳳城鮮蝦餃	\$13.80
B07	Pan Fried Pork Gyoza (6 pcs)	煎豬肉餃子	\$12.80
B08	Pan Fried Chicken Gyoza (6 pcs)	煎雞肉餃子	\$12.80
B09	Steamed Barbequed Pork Buns (2 pieces)	蜜汁叉燒包	\$7.80
B10	Deep Fried Quail with Salt & Pepper (one bird)	椒鹽大鸚鵡	\$12.80
B11	Sesame Prawn Toasts (4 pieces)	芝麻蝦多士	\$10.80
B12	Fried Crab Claw Stuffed with Prawn Meat	百花釀蟹鉗	\$8.80
B13	Jumbo Oyster Fritters (4 pieces)	酥炸大生蠔	\$32.00
B14	Steamed Scallops with Ginger & Shallots (4 pieces) (GF)	薑蔥蒸帶子	\$32.00
B15	Minced Pork San Choi Bow (2 pieces) (GF)	肉鬆生菜包	\$14.80
B16	Seafood San Choi Bow (2 pieces) (GF)	海鮮生菜包	\$16.80
B17	Cold Marinated Cucumber with Chilli, Vinegar & Garlic	刀拍黃瓜	\$10.80
B18	Prawn Cracker	蝦片	\$10.00

SOUPS 湯類 (每位計)

C01	Minced Chicken & Sweet Corn Soup	雞茸粟米羹	\$10.80
C02	Crab Meat & Sweet Corn Soup	蟹肉粟米羹	\$12.80
C03	Prawn Wonton in Clear Soup (Short Soup)	上湯鮮蝦雲吞	\$12.80
C04	Egg Noodle in Clear Soup (Long Soup)	上湯淨麵	\$8.80
C05	Shredded Roasted Duckling & Shitake Mushrooms Soup	北菇鴨絲羹	\$12.80
C06	Sichuan Hot & Sour Soup	四川酸辣湯	\$10.80
C07	Diced Seafood & Bean Curd Soup	海鮮豆腐羹	\$12.80

SMALL DISHES 金皇宮小碟

D01	Sweet & Sour Pork	甜酸咕嚕肉	\$18.80
D02	Pork Spare Ribs in Peking Sauce	京都焗肉排	\$20.80
D03	Deep Fried Pork Spare Ribs with Salt & Pepper	椒鹽焗肉排	\$20.80
D04	Crispy Skin Roasted Pork	炸脆皮燒肉	\$20.80
D05	Deep Fried Shredded Beef in Peking Sauce	乾燒牛柳絲	\$18.80
D06	Salt & Pepper Chicken Ribs	鹽酥炸雞排	\$18.80



D06 Salt & Pepper Chicken Ribs
D06 鹽酥炸雞排

D07	Deep Fried Honey Chicken	蜜糖炸雞球	\$18.80
D08	Crispy Skin Roast Duck (quarter bird)	明爐脆燒鴨	\$19.80
D09	Honey King Prawns	蜜糖蝦球	\$22.80
D10	Garlic King Prawns	蒜茸蝦球	\$22.80
D11	Deep Fried Calamari with Salt & Pepper	椒鹽鮮魷	\$20.80
D12	Minced Pork & Green Beans with Preserved Spinach	乾煸四季豆	\$18.80
D13	Salt & Pepper White Baits (Silver Fish)	椒鹽白飯魚	\$16.80



D12 Minced Pork & Green Beans with Preserved Spinach
D12 乾煸四季豆

D14	Steamed Chinese Vegetables in Oyster Sauce	蠔油時菜	\$16.80
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MEAT & POULTRY DISHES 雞鴨肉類

E01	Sliced Beef in Black Bean Sauce	豉汁炒牛肉	\$29.80
E02	Sliced Beef in Sichuan Chili Sauce	川椒炒牛肉	\$29.80
E03	Boiled Beef in Spicy Chili Oil	麻辣水燙牛肉	\$32.80
E04	Sliced Beef with Vegetables	時菜牛肉	\$29.80
E05	Sliced Beef with Cashew Nuts	腰果炒牛肉	\$30.80
E06	Sizzling Mongolian Beef	鐵板蒙古牛	\$30.80
E07	Deep Fried Shredded Beef in Peking Sauce	乾燒牛柳絲	\$28.80
E08	Eye Fillet Steak in Peking Sauce	中式滑牛柳	\$34.80
E09	Sizzling Eye Fillet Black Pepper Sauce	鐵板黑椒牛柳	\$36.80
E10	Wok Fried Beef with Dry Chili & Shallots	辣子炒牛肉	\$30.80
E11	Stir Fried Beef with Coriander	香菜炒牛肉	\$29.80
E12	Wok Fried Lamb with Dry Chili & Shallots	辣子炒羊肉	\$32.80
E13	Sizzling Mongolian Lamb Fillets	鐵板蒙古羊肉	\$32.80
E14	Stir Fried Lamb Fillets with Shallots & Onions	香蔥爆羊肉	\$32.80
E21	Sweet & Sour Pork	甜酸咕嚕肉	\$26.80
E22	Pork Spare Ribs in Peking Sauce	京都焗肉排	\$28.80
E23	Deep Fried Pork Spare Ribs with Salt & Pepper	椒鹽焗肉排	\$28.80
E24	Barbequed Pork in Plum Sauce	梅醬爆叉燒	\$28.80
E25	Crispy Skin Roasted Pork	炸脆皮燒肉	\$28.80
E26	Barbeque Pork	蜜汁叉燒	\$26.80
E27	Twice-Cooked Pork Belly in Sichuan Chili Sauce	川式回鍋肉	\$28.80
F01	Salt & Pepper Chicken Ribs	鹽酥炸雞排	\$26.80
F02	Sliced Chicken Fillets in Sichuan Chili Sauce	川椒滑雞柳	\$26.80
F03	Sliced Chicken Fillets in Special Curry Sauce	咖喱滑雞柳	\$26.80
F04	Sliced Chicken Fillets in Satay Sauce	沙爹滑雞柳	\$26.80
F05	Sliced Chicken Fillets with Cashew Nuts	腰果炒雞球	\$28.80
F06	Deep Fried Honey Chicken	蜜糖炸雞球	\$26.80
F07	Deep Fried Boneless Chicken in Lemon Sauce	香檸煎軟雞	\$26.80
F11	Crispy Skin Roast Duck (half bird)	明爐脆燒鴨	\$32.80
F12	Deep Fried Boneless Duck in Plum Sauce	梅醬炸鴨件	\$30.80

SEAFOOD 海鮮類

G01	Honey King Prawns	蜜糖炸蝦球	\$32.80
G02	Salt & Pepper King Prawns	椒鹽炸蝦球	\$32.80
G03	Singapore Chilli King Prawns	星州蝦球	\$34.80
G04	Singapore Chilli Seafood Combination	星州海鮮會	\$34.80
G05	Stir Fried King Prawns with Cashew Nuts	腰果炒蝦球	\$36.80
G06	Sizzling King Prawns with Garlic	鐵板蒜茸蝦球	\$34.80
G07	Sizzling King Prawns in Sichuan Chili Sauce	鐵板川椒蝦球	\$34.80
G08	King Prawns with Shitaku Mushrooms	北菇炒蝦球	\$36.80
G11	Stir Fried Scallops & Vegetables with Ginger & Shallots	薑蔥時菜帶子	\$34.80
G12	Stir Fried Coral Trout Fillets with Ginger & Shallots	薑蔥星斑球	\$32.80
G13	Deep Fried Sole with Salt & Pepper	椒鹽左口魚	\$38.80
G14	Steamed Sole with Black Beans	豉汁蒸左口	\$38.80
G15	Boiled Fish Fillets in Spicy Chilli Stock	麻辣水燙魚片	\$34.80
G16	Salt & Pepper White Baits (Silver Fish)	椒鹽白飯魚	\$26.80
G21	Deep Fried Calamari with Salt & Pepper	椒鹽炸鮮魷	\$26.80
G22	Stir Fried Mussels with Black Beans & Chilli	豉椒炒青蚶	\$28.80
G23	Salt & Pepper Soft Shell Crabs	椒鹽軟殼蟹	\$34.80
G24	Steamed Super Jumbo Oysters with Ginger & Shallots(6pcs)	薑蔥蒸生蠔	\$48.00
G25	Seafood Combination in Bird's Nest	雀巢海中寶	\$38.80

G25 雀巢海中寶 Seafood Combination in Bird's Nest



Live Seafood from Aquariums 游水海鮮

All dishes on this page are seasonal price

H01 King Island Jumbo Lobsters 塔省珍寶龍蝦(2Kg+) 2食 時價(seasonal price)

Cook to your choices
with 2 courses

一食: 龍蝦刺身 (Sashimi)
二食任選: 薑蔥龍蝦頭爪 (Ginger & Shallot)
椒鹽龍蝦頭爪 (Salt & Pepper)
龍蝦頭爪湯 (Soup)
龍蝦頭爪粥 (Porridge)

H02 King Island Lobsters 塔省龍蝦 時價 (seasonal price)

薑蔥龍蝦 (Ginger & Shallot)
椒鹽龍蝦 (Salt & Pepper)
芝士焗龍蝦 (Baked with Cheese)
蒜茸牛油焗龍蝦 (Baked with Garlic & Butter)

H03 Queensland Mud Crabs 昆省大泥蟹 時價 (seasonal price)

薑蔥炒蟹 (Ginger & Shallot)
椒鹽焗蟹 (Salt & Pepper)
清蒸肉蟹 (Steamed with Ginger & Shallot)
避風塘炒蟹 (Chili & Dry Garlic)
秘製咖喱蟹 配曼頭 (Special Curry Sauce with "Mantou")

H04 Sauteed Live Abalone Slices 油泡鮮鮑片 時價 (seasonal price)

H05 Abalone Shabu Shabu 堂灼鮮鮑片 時價 (seasonal price)

H06 Steamed Coral Trout with Ginger & Shallots 清蒸東星斑 時價 (seasonal price)

H07/H08 Steamed Barramundi or Silver Perch 盲曹/銀鱸 時價 (seasonal price)

with: ginger and shallot
shredded mushrooms & preserved vegetables
black beans & lemon

清蒸
冬菇冬菜蒸
豆豉檸檬蒸

H09 Pan Fried Barramundi with Garlic 蒜煎盲曹 時價 (seasonal price)

SPECIALTY DISHES 特式類

J01	Seafood Combination in Spicy XO sauce Hot Pot	XO 醬海皇煲	\$38.80
J02	Minced Pork & Egg Plant in Spicy Fish Sauce Hot Pot	魚香茄子煲	\$28.80
J03	Braised Eight Treasures with Bean Curds Hot Pot	八珍豆腐煲	\$29.80
J04			
J11	Chicken Omelette	雞球芙蓉	\$24.80
J12	Barbequed Pork Omelette	叉燒芙蓉	\$26.80
J13	Combination Omelette	什會芙蓉	\$26.80
J14	King Prawns Omelette	鮮蝦芙蓉	\$32.80
J21	Minced Pork & Green Beans with Chilli	乾煸四季豆	\$24.80
J22	Minced Pork & Bean Curds with Chilli (Mapo Tofu)	麻婆豆腐	\$22.80
J23	Braised Bean Curds with Barbequed Pork & Mushrooms	紅燒豆腐	\$24.80

J01 XO 醬海皇煲 Seafood Combination in Spicy XO Sauce Hot Pot



VEGETARIAN SPECIALS 素食類

K01	Vegetarian Spring Rolls (2 pieces)	素香脆春卷	\$ 5.80
K02	Deep Fried Crispy Bean Curds (4 pieces)	脆炸豆腐角	\$ 8.80
K03	Vegetarian San Choy Bow (2 pieces)	什菜生菜包	\$12.80
K04	Tofu and Sweet Corn Soup	粟米豆腐羹	\$8.80
K05	Steamed Chinese Vegetables in Oyster Sauce	蠔油時菜	\$20.80
K06	Stir Fried Mixed Vegetables	清炒什菜	\$20.80
K07	Braised Fried Bean Curds with Chinese Vegetables	時菜扒豆腐	\$24.80
K08	Mixed Vegetables & Cashew Nuts in Bird's Nest	鳳巢腰果上素	\$26.80
K09	Mixed Vegetables in Curry Sauce	咖喱炒什菜	\$22.80
K10	Mixed Vegetables in Satay Sauce	沙嗲炒什菜	\$22.80
K11	Deep Fried Crispy Bean Curds with Salt & Pepper	椒鹽豆腐角	\$24.80
K12	Mixed Vegetables Omelette	什菜芙蓉	\$22.80
K13	Shitaku Mushrooms with Vegetables in Oyster Sauce	北菇扒時菜	\$24.80
K14	Vegetarian Fried Rice	素菜粒炒飯	\$16.80
K15	Vegetarian Chow Mien (Egg Noodle)	什菜齋炒麵	\$20.80

GLUTEN FREE MEAL

Gluten Free Soy Sauce is used in these dishes if needed.

L01	Steamed Scallops with Ginger & Shallots (4 pieces)	薑蔥蒸帶子	\$32.00
L02	Minced Pork San Choi Bow (2 pieces)	肉鬆生菜包	\$14.80
L03	Stir Fried Coral Trout Fillets with Ginger & Shallots	薑蔥星班球	\$32.80
L04	Sizzling King Prawns with Garlic	鐵板蒜茸蝦球	\$34.80
L05	Stir Fried Minced Pork with Green Beans	肉鬆四季豆	\$24.80
L06	Stir Fried Mixed Vegetables	清炒什菜	\$20.80
L07	Mixed Vegetables Omelette	什菜芙蓉	\$22.80
L08	Vegetarian Fried Rice	素菜粒炒飯	\$16.80



K13 北菇扒時菜

K13 Shitaku Mushrooms with Vegetables in Oyster Sauce

RICE & NOODLE 飯麵類

M01	Golden Fried Rice(Large)	金牌炒飯(大)	\$19.80
M02	Golden Fried Rice(Small)	金牌炒飯(小)	\$16.80
M03	Special Combination Fried Rice	什會炒飯	\$21.80
M04	Shredded Sun Dried Scallops & Egg White Fried Rice	瑤柱蛋白炒飯	\$22.80
M05	Salty Fish & Diced Chicken Fried Rice	咸魚雞粒炒飯	\$22.80
M06	Hokkien Fried Rice	福建炒飯	\$24.80
M07	Singapore Fried Noodle	星洲炒米粉	\$18.80
M08	Dry Fried Beef Hofan in Dark Soy	乾炒牛河	\$22.80
M09	Braised E-Fu Noodle with Bean Sprout	乾燒伊麵	\$22.80
M10	Wonton Noodle Soup (Long & Short Soup)	雲吞湯麵	\$18.80
M11	Chicken & Vegetables Chow Mien	雞球炒麵	\$20.80
M12	Beef & Vegetables Chow Mien	牛肉炒麵	\$22.80
M13	Combination Chow Mien	什會炒麵	\$24.80
M14	Shredded Pork & Pickled Mustard Tuber Noodle Soup	榨菜肉絲湯麵	\$18.80
M15	Steamed Rice (per bowl)	絲苗白飯(每碗)	\$4.50
M16	Rice Porridge with Chicken Fillets & Lettuce	生菜雞球粥	\$18.80
M17	Rice Porridge with Fish Fillets & Lettuce	生菜魚片粥	\$20.80

DESSERTS 甜品及茶類

N01	Deep Fried Ice Cream with Toppings	炸雪糕	\$9.80
N02	Mango Pancake	芒果蛋卷	\$8.80
N03	Banana Fritter & Ice Cream	炸香蕉+雪糕	\$10.80
N04	Toffee Banana & Ice Cream	拔絲香蕉+雪糕	\$12.80
N05	Coconut Pudding with Vanilla Ice Cream	椰汁糕+雪糕	\$9.80
N06	Vanilla Ice Cream with Toppings	雪糕+果醬	\$6.80
N07	Vanilla Ice Cream with Lychees	雪糕+荔枝	\$8.80
N08	Mango Pudding	香芒布丁	\$9.80
N09	Rainbow Jelly	彩虹啫喱	\$7.80
N10	Coconut Jelly	椰汁糕	\$8.80
N11	Steamed Custard Buns 3 pieces	奶黃包	\$9.80
N12	Golden Sponge Cake	馬來糕	\$7.80
N13	Chinese Tea	中國茗茶	\$2.50

** BANQUET **

BQT01

ENTRÉE

Steamed Dim Sims
Sesame Prawn Toasts
Spring Rolls
什錦拼盤

MAIN COURSE

Sweet & Sour Pork 甜酸咕嚕肉
Sizzling Mongolian Beef 鐵板蒙古牛肉
Deep Fried Boneless Chicken in Lemon Sauce 香檸雞
Steamed Chinese Vegetable in Oyster Sauce 蠔油時菜
Golden Fried Rice 金牌炒飯

\$42.00 Per Person

(Minimum 4 persons)

For more than 8 people per table, extra main meal of
“Salt & Pepper Calamari” is added to this banquet.

如坐 8 人以上一檯,另加主菜椒鹽鮮魷一碟

* PEKING DUCK BANQUET **

BQT02

ENTRÉE

Peking Duck served on Crepe 北京片皮鴨
Spring Roll 金黃脆春卷

SOUP

Shredded Duckling & Combination Soup 八珍鴨絲羹

MAIN COURSE

Singapore Chilli Seafood Combination 星州海鮮會
Sizzling Mongolian Beef 鐵板蒙古牛肉
Pork Spare Ribs in Peking Sauce 京都焗肉排
Stir Fried Chicken with Vegetables 什菜炒雞柳
Golden Fried Rice 金牌炒飯

\$52.00 Per Person

(Minimum 4 persons)

For more than 8 people per table, extra main meal of
“Salt & Pepper Calamari” is added to this banquet.
如坐8人以上一檯,另加主菜椒鹽鮮魷一碟。

** *Seafood Banquet* **

BQT03

Entrée

Sesame Prawn Toasts 芝麻蝦多士
Steamed Scallops with Garlic 蒜茸蒸扇貝

Main Course

Singapore Chilli Mud Crab or Steamed Live Fish
星洲泥蟹 或 薑蔥蒸活魚

King Prawns with Cashew Nuts 腰果炒蝦球
Salt & Pepper Calamari 椒鹽鮮魷

Stir Fried Beef with Vegetables 時菜炒牛肉
Golden Fried Rice 金牌炒飯

Dessert

Deep Fried Ice Cream with Topping 炸雪糕

\$68.00 Per Person

(Minimum 6 persons)

For more than 8 people per table, extra main meal
of "Sweet & Sour Pork" is added to this banquet.

如坐8人以上一檯,另加主菜甜酸咕啫肉 一碟

****SET LUNCH/DINNER****

2-COURSE \$26.80 / 3-COURSE \$30.80

ENTRÉE

Choose one from:

- S01 Satay Chicken Skewer (1 piece)
- S02 Steamed Prawn Dumplings (2 pieces)
- S03 Vegetarian Spring Rolls (2 pieces)

MAIN COURSE

Choose one from:

- S11 Sichuan Chilli Beef
- S12 Chicken with Cashew Nuts
- S13 Sweet & Sour Pork

Served with Steamed Rice or
Fried Rice with \$3 extra

DESSERT

Choose one from:

- S21 Ice Cream with Lychees
- S22 Mango Pudding

YUM CHA 飲茶

Steamed 蒸物



Prawn Dumplings

P01 蝦餃 \$13.80



Scallop & Prawn
Dumplings

P02 帶子蝦餃 \$10.80



Chive & Prawn
Dumplings

P03 韭菜蝦餃 \$10.80



Crab Meat
Dumplings

P04 蟹肉餃 \$10.80



Coriander & Prawn
Rolls

P05 香菜蝦條 \$10.80



Chicken Feet in
Black Bean Sauce

P06 豉汁鳳爪 \$9.80



Chicken Sticky
Rice in Lotus Leaf

P07 糯米雞 \$12.80



Chicken Dim Sims

P08 雞燒賣 \$8.80



Pork Dim Sims

P09 燒賣 \$8.80



Shanghai Pork
Dumplings

P10 小籠包 \$9.80



Pork Ribs in Black
Bean Sauce

P11 豉汁排骨 \$10.80



Pork & Glass
Noodle Dumplings

P12 魚翅餃 \$9.80



Peanut & Pork
Dumplings

P13 潮州粉果 \$8.80



Bean Curd Rolls
with Pork

P14 鮮竹卷 \$9.80



Barbequed
Pork Buns

P15 叉燒包 \$8.80



Beef Balls

P16 牛肉丸 \$9.80



Ox Trip w/ Black
Bean Sauce

P17 豉汁牛肚 \$9.80



White Ox Tripe w/
Ginger & Shallots

P18 牛百葉 \$9.80



Wild Mushroom
Dumplings

V01 野菇餃 \$9.80



Vegetarian
Dumplings

V02 齋餃 \$9.80