
WELCOME TO



SEAFOOD PALACE

翡翠宮

LIVE SEAFOOD

游水海鮮

L1. Live Tasmanian Lobster (Red)	游水塔省龍蝦(紅龍)
L2. Live NSW Lobster (Green)	游水紐省龍蝦(青龍)
L3. Live Mud Crabs	生猛泥肉蟹
L4. Live Snow Crab	生猛雪蟹
L5. Live King Crab	生猛皇帝蟹
L6. Live Coral Trout	游水星班
L7. Live Morwong	游水三刀魚
L8. Live Murray Cod	游水鱸班
L9. Live Silver Perch	游水銀鱸
L10. Live Barramundi	游水盲鱔
L11. Live Parrot Fish	游水青衣
L12. Live Abalone	游水鲍鱼
L13. Live Pipis	游水無沙活蜆
L14. Freshly Shucked Oysters	生蠔

Live seafood can be chosen and served in your favourite taste as follows:

以上海鮮可選擇以下烹調方式:

With Sauce: Ginger and Shallots, XO sauce, Singapore Chilli, Garlic and Butter.
(Lobster and Crab can also serve with E-fu/egg noodle, Vermicelli on plate or in clay pot).

羌葱炒, XO 醬, 星加坡醬, 蒜蓉牛油
(伊麵. 生麵或米粉附加費)

Without Sauce: Salt and Pepper, Typhoon Shelter, Salty Egg Yolk.

可做椒鹽或者避風塘

****The above seafood price is subject to change and can be changed daily
depending on market fluctuations****

以上海鮮價格以市場價調整

ENTRÉE 頭盤

	M	V		M	V
E1. Mixed entrée 炸什點心 (Spring roll, Dim Sim, Prawn Toast & Prawn Dumpling) (春卷, 燒買, 蝦多士及蝦餃)	12.8	14.8	E7. Steamed Shanghai Pork Dumpling 蒸小籠飽	9.8	11.8
E2. Sesame Prawn toast (4) 蝦多士	11.8	13.8	E8. Chicken/Pork San Choy Bow (2 leaves) 雞/豬 肉生菜包 (2葉)	12.8	14.8
E3. Pork Spring Roll (4) 豬肉春卷	9.8	11.8	E9. Seafood San Choy Bow (2 leaves) 海鮮生菜包	13.8	15.8
E4. Vegetarian Spring Roll (4) 齋春卷	9.8	11	E10. Steamed Scallops (half shell) (2) 羌葱蒸大子 (2只)	13.8	15.8
E5. Steamed/Fried Pork Dim Sim (4) 蒸/炸燒買	9.8	11	E11. Peking Duck Pancakes (2) 北京鴨 2片	15.8	17.8
E6. Steamed/Fried Prawn Dumpling (4) 蒸/炸蝦餃	9.8	11.8			

SOUP 湯類

	M	V		M	V
ES10. Chicken Sweet Corn Soup 雞肉粟米湯	7	9	ES15. Long Soup 淨湯麵	7	9
ES11. Crab Meat Sweet Corn Soup 蟹肉粟米湯	9.8	11.8	ES16. Beef Mince with Coriander Soup 西湖牛柳羹	9	11
ES12. Hot & Sour Soup 酸辣湯	9	11	ES17. Fish Maw Crab Meat Soup 蟹肉魚肚羹	9.8	11.8
ES13. Seafood Bean Curd Soup 海鮮豆腐羹	9	11	ES18. Chicken Laksa 雞叻沙	19.8	23.8
ES14. Short Soup 雲吞湯	7	9	ES19. Fresh Crab Laksa 蟹叻沙	24.8	28.8

CLAY POT 煲仔菜

	M	V		M	V
CP1. Seafood Tofu Clay Pot 海鮮豆腐煲	29.8	33.8	CP4. Taiwanese Three Cup Basil Clay Pot 台式三杯雞	25.8	29.8
CP2. Chicken & Salted Fish Clay Pot 咸魚雞粒豆腐煲	25.8	29.8	CP5. Combination Tofu Clay Pot 什會豆腐煲	26.8	30.8
CP3. Pork Mince with Eggplant Clay Pot 魚香茄子煲	25.8	29.8	CP6. King Prawns and Vermicelli in XO sauce Clay Pot (Shell or Shell-less) XO粉絲蝦球煲	35.8	39.8

VEGETARIAN 蔬菜

	M	V		M	V
V1. Steamed Chinese Broccoli in Oyster Sauce 蠔油芥蘭	16.8	19.8	V5. Braised Double Mushrooms with Seasonal Vegetables 双菇扒時蔬	20.8	23.8
V2. Wok Stir-Fried Chinese Broccoli with Ginger Sauce 羌汁炒芥蘭	20.8	23.8	V6. Braised Bean Curd with vegetables 紅燒豆腐	20.8	23.8
V3. Salt & Pepper Eggplant 椒盐茄子	20.8	23.8	V7. Stir-fried Mixed Seasonal Vegetables in Oyster sauce 蠔油炒什菜	20.8	23.8
V4. Salt and Pepper Bean Curd 椒盐豆腐	20.8	23.8	V8. Sichuan Dry-Fried Green Beans or with XO/Prawn Paste Sauce 干烧四季豆或者XO醬／馬來盞	22.8	25.8

CHICKEN 鷄

	M	V		M	V
PC1. Braised Chicken with Sweet & Sour/Oyster/Black Bean/Ginger & Shallots/Curry/Satay/Mongolian/Honey/Lemon Sauce 烹飪鷄柳有下列的做法:甜酸／蠔油／鼓汁／羌葱／咖哩／沙爹／蒙古汁／蜜糖／檸檬汁	21.8	25.8	PC4. Deep Fried Crispy Skin Chicken (FULL) 脆皮炸子雞	24.8	28.8
PC2. Braised Chicken with Snow Peas in XO Sauce XO醬荷豆鷄球	23.8	27.8	PC5. Deep Fried Crispy Skin Chicken (HALF) 脆皮炸子雞	14.8	18.8
PC3. Braised Chicken with Cashew Nut 腰果鷄柳	21.8	25.8	PC6. Deep Fried Shandong Chicken 山東脆皮雞	24.8	28.8

DUCK 鴨

	M	V		M	V
PD1. Peking Duck (FULL) 2 Courses 北京鴨(全)2吃 - 12 Pancakes wrap 12卷皮鴨 - 2nd Course chopped or San Choy Bow (8) 2度斬件／8葉生菜包	66	70	PD3. BBQ Roasted Duck (FULL) 明爐燒鴨全隻	46	50
PD2. Peking Duck (HALF) 2 Courses 北京鴨(半隻)2吃 - 6 Pancakes wrap 6卷皮鴨 - 2nd Course chopped or San Choy Bow (4) 2度斬件／生菜包4葉	36	40	PD4. BBQ Roasted Duck (HALF) 明爐燒鴨半隻	26	30
			PD5. Braised Duck with Combination 八珍扒鴨	38	42

PORK 豬肉

	M	V		M	V
PP1. Sweet & Sour Pork 咕嚕肉	21.8	25.8	PP4. Pork Chops in Honey & Black Pepper Sauce 蜜椒肉排	24.8	28.8
PP2. BBQ Pork in Plum/Sweet & Sour Sauce 梅汁/甜酸叉燒	24.8	28.8	PP5. Slow Cooked Pork Belly in Imperial Sauce 醬爆骨	35.8	39.8
PP3. Salt & Pepper Pork Chops 椒鹽肉排	24.8	28.8			

BEEF 牛肉

	M	V		M	V
PB1. Braised Beef with Oyster/Plum/Curry/Garlic/BBQ/Satay/Szechuan Sauce 牛肉烹任的做法：蠔油／梅醬／咖哩／蒜蓉／燒烤／沙爹／四川	28.8	32.8	PB3. Braised Beef with Snow Peas in XO Sauce XO醬荷蘭豆炒牛肉	30.8	34.8
PB2. Sizzling Beef in Black Pepper/Mongolian Sauce 鐵板黑椒／蒙古牛肉	29.8	33.8	PB4. Diced Beef in Japanese Wasabi Sauce 日式牛柳粒	30.8	34.8
			PB5. Diced Beef in Black Pepper Sauce 黑椒牛柳粒	30.8	34.8
			PB6. Shredded Steak in Peking Sauce 干燒牛柳絲	30.8	34.8

LAMB 羊肉

	M	V		M	V
PL1. Sizzling Mongolian Lamb 鐵板蒙古羊肉	29.8	33.8	PL4. Braised Lamb in Black Bean Sauce 鼓椒炒羊肉	28.8	32.8
PL2. Sizzling Black Pepper Lamb 鐵板黑椒羊肉	29.8	33.8	PL5. Braised Lamb in Satay Sauce 沙爹羊肉	28.8	32.8
PL3. Braised Lamb in Curry Sauce 咖喱羊肉	28.8	32.8	PL6. Braised Lamb in Szechuan Sauce 四川羊肉	28.8	32.8

SEAFOOD 海鮮

	M	V		M	V
Sk1. Braised King Prawns with Sweet & Sour/Oyster/Plum/Ginger & Shallots/Satay/Black Bean/Garlic/Black Pepper/Salt & Pepper/Singapore Chilli Sauce 蝦球的烹任:甜酸/蠔油/梅醬/羌葱/沙爹/鼓椒/蒜蓉/黑椒/椒盐/星加坡汁	32.8	36.8	SC4. Braised Scallops with Snow Peas in XO Sauce XO醬炒荷兰豆扇贝	39.8	43.8
Sk2. Braised King Prawns with Snow Peas in XO Sauce XO醬荷兰豆炒蝦球	34	38.8	SO5. Salt & Pepper Squid 椒盐鮮魷魚	28.8	32.8
SC3. Braised Scallops with Sweet & Sour/Oyster/Plum/Curry/Satay/Ginger & Shallots/Salt & Pepper/Black Pepper Sauce 扇贝烹任:甜酸/蠔油/梅醬/咖喱/羌葱/椒盐/沙爹/黑椒汁	38.8	42.8	SO6. Salt & Pepper Duo (Squid & King Prawn) 椒盐双脆	30.8	34.8
			SO7. Braised Squid in Black Bean Sauce 鼓汁鮮魷	28.8	32.8
			SK8. Deep Fried King Prawns with Salty Egg Yolk 金衣(咸蛋黄)蝦球	35.8	39.8

RICE & NOODLES 米饭及麪類

	M	V		M	V
RR1. Crystal Jade Special Fried Rice 翡翠特別炒飯	24.8	28.8	RN1. Combination Chow Mein/Rice Noodle 什燴炒麵/河粉	22.8	26.8
RR2. Yang Zhou Fried Rice 楊州炒飯	16.8	20.8	RN2. Beef/Chicken Chow Mein/Rice Noodle 牛肉/雞肉炒麵或河粉	22.8	26.8
RR3. Chicken & Salted Fish Fried Rice 咸鱼雞粒炒飯	22.8	26.8	RN3. Seafood Combination Chow Mein/Rice Noodle 海鮮炒麵或河粉	26.8	30.8
RR4. Chicken & Pineapple Fried Rice 菠萝雞粒炒飯	22.8	26.8	RN4. King Prawn Chow Mein/Rice Noodles 蝦球炒麵/河粉	28.8	26.8
RR5. Hokkien Fried Rice 福建炒飯	26.8	30.8	RN5. Stir-Fried Beef Rice Noodle 干炒牛河	22.8	26.8
RR6. Minced Beef Fried Rice 生炒牛肉飯	16.8	20.8	RN6. Singapore Noodle 星州炒米粉	22.8	26.8
RR7.Vegetarian Fried Rice 齋炒飯	15.8	19.8			

DESSERT 甜品

	M	V		M	V
D1. Vanilla Ice-Cream with Toppings (Strawberry/Chocolate/Caramel) 香草冰淇淋(草莓/巧克力/蕉糖汁)	7.8	9.8	D4. Fried Ice-Cream with Toppings (Strawberry/Chocolate/Caramel) 炸雪糕(草莓/巧克力/蕉糖汁)	9.8	11.8
D2. Vanilla Ice-Cream with Lychee in syrup 荔枝香草冰淇淋	7.8	9.8	D5. Chef's dessert of the day 是日廚師推荐	8.8	10.8
D3. Vanilla Ice-Cream with Fruit Salad 什錦水果香草冰淇淋	7.8	9.8			

CRYSTAL JADE HOUSE SPECIALS

厨师推荐

	M	V
CJH1. Taiwanese Three Cup Sauce Chicken/Chicken Fillet 台式三杯鸡	25.8	29.8
CJH2. Stir-Fried Diced Beef in Japanese Wasabi/Black Pepper 日式／黑椒牛粒	30.8	34.8
CJH3. Steamed Fish Head Belly with Pickled Chopped Chilli 朵椒班頭腩	28.8	32.8
CJH4. Steamed Chinese Cabbage with Goji Berry 杞子燴白菜	20.8	24.8
CJH5. Minced Pork & Eggplant in Szechuan Sauce Clay Pot 鱼香茄子煲	22.8	26.8
CJH.6 Grandma's Tofu 麻婆豆腐	22.8	26.8
CJH7. Typhoon Shelter Deep Fried Eggplant 避風塘茄子	20.8	24.8
CJH8. King Prawns (shell or shell-less) & Vermicelli in XO Sauce XO粉丝蝦球煲	35.8	39.8
CJH9. King Prawns with Egg Yolk 金衣(咸蛋黄)蝦球	35.8	39.8



SEAFOOD PALACE

翡翠宮

A LA CARTE

BANQUETS

套餐

SILVER BANQUET

\$38.00 PER PERSON (Member) 會員

\$45.00 per person (Visitor) 訪客

(min 4 people) 最少 4 人

Mixed Entrée (Spring Roll, Dim Sim, Prawn Toast and Prawn Dumpling)

(春卷, 燒買, 蝦多士及蝦餃)

Sizzling Mongolian Lamb

鉄板蒙古羊肉

Honey King Prawns

蜜糖蝦球

Salt & Pepper Pork Ribs

椒盐肉排

Stir-fried Mixed Seasonal Vegetables in Oyster Sauce

蠔油炒什菜

Special Fried Rice

翡翠特別炒飯

Chinese Tea, Desserts & Fruit

時令水果及糖水

GOLD BANQUET

\$46.00 PER PERSON (Member) 會員
\$54.00 per person (Visitor) 訪客
(min 6 people) 最少 6 人

Mixed Entrée (Spring Roll, Dim Sim, Prawn Toast & Prawn Dumpling)
(春卷, 燒買, 蝦多士及蝦餃)

Pork or Chicken San Choy Bow
鷄/豬肉生菜包

Sizzling Mongolian Lamb
鉄板蒙古羊肉

Sweet and Sour Pork
咕嚕肉

Chicken in Black Bean Sauce
鼓汁炒鷄球

Braised King Prawns with Snow Peas in XO Sauce
XO醬荷蘭豆炒蝦球

Stir-Fried Mixed Seasonal Vegetables in Oyster Sauce
蠔油炒什菜

Special Fried Rice
翡翠特別炒飯

Chinese Tea, Desserts & Fruit
時令水菓及糖水



SEAFOOD PALACE

翡翠宮

A LA CARTE

SET MENUS

单点套餐

SPECIAL SET MENU ONE

\$98.00 (Member) 特別套餐 會員
\$118.00 (Visitor) 訪客

(Feeds approximately 3-4 people)

Taiwanese Three Cup Sauce Chicken in Clay Pot
台式三杯鸡

Braised Vegetable with Double Mushroom
双菇扒時蔬

Combination Tofu Clay Pot
什會豆腐煲

Salt & Pepper King Prawns with/without Shell
椒盐蝦球

Steamed Rice
白飯

Chinese Tea, Desserts & Fruit
時令水菓及糖水

SPECIAL SET MENU TWO

\$188.00 (Member) 特別套餐 會員
\$218.00 (Visitor) 訪客

(Feeds approximately 4-6 people)

Steamed Scallops with Ginger & Shallots (4)
羌葱蒸扇贝(帶子)

Stir-Fried Diced Beef in Japanese Wasabi Sauce
日式牛柳粒

Steamed Chinese Cabbage with Goji Berry
杞子燴白菜

Salted Fish Chicken & Tofu Clay Pot
咸鱼雞粒豆腐煲

Dried Tangerine Peel baked Pork Chops
陳皮肉排

Barramundi/Silver Perch with Ginger & Shallots
羌葱蒸盲曹／銀鱸

Steamed Rice
沙爹蝦球

Chinese Tea, Desserts & Fruit
時令水菓及糖水

DELUXE SEAFOOD BANQUET SET

\$1588.00 (Member) 海鮮全宴 (10人用)

\$1818.00 (Visitor) 訪客

(Feeds approximately 10-12 people)

**Double Treasure: Steam Abalone
& Oyster with Ginger & Shallots**

翡翠双宝: 羌葱游水鮑魚及生蠔

Fish Maw Crab Meat Soup

蟹肉魚肚羹

2 Course Tasmanian Lobster: Sashimi

龍蝦2吃: 刺身

**Second Course Cooked with Ginger
& Shallots with E-Fu Noodles**

二度羌葱+伊麵

Deep Fried Mud Crab with Egg Yolk

金衣(咸蛋黃)炒蟹

XO pipi with vermicelli

XO炒蜆

**Braised King Prawns & Scallops
with Snow Peas in Garlic Sauce**

蒜蓉荷蘭豆炒蝦球扇貝(帶子)

Steam Coral Trout with Ginger & Shallots

羌葱蒸星班

Hokkien Seafood Fried Rice

福建海鮮炒飯

Chinese Tea, Desserts & Fruit

時令水果及糖水



SEAFOOD PALACE

翡翠宮

Members' Discount – please present your membership card for members price.

All prices are GST inclusive

Please inform us of any dietary requirements



Join now

SCAN QR CODE
FOR INSTANT DISCOUNTS!

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LEAGUES

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