
WELCOME TO



SEAFOOD PALACE

翡翠宮

LIVE SEAFOOD

游水海鮮

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

FOOD INFORMATION Seafood = (A) Australian (I) Imported (M) Mixed
食品資訊 海鮮: (A) 澳洲 (I) 進口 (M) 混合來源

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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 (I) 炸什点心 (進口) (Spring roll, Dim Sim, Prawn Toast & Prawn Dumpling) (春卷, 燒買, 蝦多士及蝦餃)	13.8	15.8	E6. Steamed/Fried Prawn Dumpling (4)(I) 蒸/炸蝦餃 (進口)	10.8	12.8
E2. Sesame Prawn toast (4)(I) 蝦多士 (進口)	12.8	14.8	E7. Steamed Shanghai Pork Dumpling (4) 蒸小籠飽	10.8	12.8
E3. Pork Spring Roll (4) 豬肉春卷	10.8	12.8	E8. Chicken/Pork San Choy Bow (2 leaves) 雞/豬肉生菜包 (2葉)	12.8	14.8
E4. Vegetarian Spring Roll (4) 齋春卷	10.8	12.8	E9. Seafood San Choy Bow (2 leaves)(I) 海鮮生菜包 (進口)	13.8	15.8
E5. Steamed/Fried Pork Dim Sim (4) 蒸/炸燒買	10.8	12.8	E10. Steamed Scallops (half shell) (2)(A) 羌葱蒸大子 (2只) (澳洲)	13.8	15.8

SOUP 湯類

	M	V		M	V
ES10. Chicken Sweet Corn Soup 雞肉粟米湯	8	10	ES15. Long Soup 淨湯麵	7	9
ES11. Crab Meat Sweet Corn Soup (I) 蟹肉粟米湯	10.8	12.8	ES16. Beef Mince with Coriander Soup 西湖牛柳羹	10	12
ES12. Hot & Sour Soup 酸辣湯	10.8	12.8	ES17. Fish Maw Crab Meat Soup (I) 蟹肉魚肚羹 (進口)	10.8	12.8
ES13. Seafood Bean Curd Soup (I) 海鮮豆腐羹 (進口)	10.8	12.8	ES18. Chicken Laksa 雞叻沙	20.8	23.8
ES14. Short Soup 雲吞湯	8	10			

CLAY POT 煲仔菜

	M	V		M	V
CP1. Seafood Tofu Clay Pot (I) 海鮮豆腐煲 (進口)	36.8	39.8	CP4. Taiwanese Three Cup Basil Clay Pot 台式三杯雞	28.8	32.8
CP2. Chicken, Salted Fish & Tofu Clay Pot (I) 咸魚雞粒豆腐煲 (進口)	28.8	31.8	CP5. Combination & Tofu Clay Pot (I) 什會豆腐煲 (進口)	32.8	36.8
CP3. Pork Mince with Eggplant Clay Pot 魚香茄子煲	26.8	29.8	CP6. King Prawns and Vermicelli in XO sauce Clay Pot (Shell or Shell-less)(I) XO粉絲蝦球煲 (進口)	38.8	42.8

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VEGETARIAN 蔬菜

	M	V		M	V
V1. Steamed Chinese Broccoli in Oyster Sauce 蠔油芥蘭	17.8	19.8	V5. Double Mushrooms with Seasonal Vegetables (i) 双菇扒時蔬 (進口)	22.8	25.8
V2. Wok Stir-Fried Chinese Broccoli with Ginger Sauce 羌汁炒芥蘭	22.8	25.8	V6. Braised Bean Curd with vegetables 紅燒豆腐	22.8	25.8
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 (i) 干烧四季豆或者XO醬/馬來盞 (進口)	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 烹饪鷄柳有下列的做法: 甜酸/蠔油/鼓汁/羌葱/咖喱/沙爹/蒙古汁/蜜糖/檸檬汁	22.8	25.8	PC4. Crispy Skin Chicken (FULL) 脆皮炸子鸡	32.8	35.8
PC2. Braised Chicken with Snow Peas in XO Sauce XO醬荷豆鷄球	25.8	28.8	PC5. Crispy Skin Chicken (HALF) 脆皮炸子鸡	16.8	19.8
PC3. Braised Chicken with Cashew Nut 腰菓鷄柳	22.8	25.8	PC6. Shandong Chicken 山东脆皮鸡	24.8	28.8

DUCK 鴨

	M	V		M	V
PD1. Peking Duck (FULL) 2 Courses 北京鴨(全)2吃 - 12 Pancake wraps 12卷皮鴨 - 2nd Course chopped or San Choy Bow (8) 2度斬件/8葉生菜包	76	80	PD3. BBQ Roasted Duck (FULL) 明爐燒鴨全隻	58	62
PD2. Peking Duck (HALF) 2 Courses 北京鴨(半隻)2吃 - 6 Pancake wraps 6卷皮鴨 - 2nd Course chopped or San Choy Bow (4) 2度斬件/生菜包4葉	38	42	PD4. BBQ Roasted Duck (HALF) 明爐燒鴨半隻	32	36
			PD5. Braised Duck with Combination (i) 八珍扒鴨 (進口)	42.8	46.8

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PORK 猪肉

	M	V		M	V
PP1. Sweet & Sour Pork 咕嚕肉	23.8	26.8	PP5. Slow Cooked Pork Belly in Imperial Sauce 醬爆骨	34.8	38.8
PP2. BBQ Pork in Plum/Sweet & Sour Sauce 梅汁/甜酸叉燒	25.8	28.8	PP6. Pork Rib Peking Sauce 京都醬排骨	30.8	34.8
PP3. Salt & Pepper Pork Chops 椒鹽肉排	25.8	28.8	PP7. Pork Rib Vinegar Sauce 醋汁排骨	30.8	34.8
PP4. Pork Chops in Honey & Black Pepper Sauce 蜜椒肉排	25.8	28.8	PP8. Peel Baked Pork Chops 焗豬扒	28.8	32.8

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	PB5. Braised Beef with Snow Peas in XO Sauce XO醬荷蘭豆炒牛肉	30.8	34.8
PB2. Braised Beef with Gailan	32.8	35.8	PB6. Diced Beef in Japanese Wasabi Sauce 日式牛柳粒	34.8	38.8
PB3. Braised Beef with Broccoli	32.8	35.8	PB7. Diced Beef in Black Pepper Sauce 黑椒牛柳粒	34.8	38.8
PB4. Sizzling Beef in Black Pepper/Mongolian Sauce 鐵板黑椒/蒙古牛肉	29.8	33.8	PB8. Shredded Steak in Peking Sauce 干燒牛柳絲	32.8	36.8

LAMB 羊肉

	M	V		M	V
PL1. Sizzling Mongolian Lamb 鐵板蒙古羊肉	30.8	33.8	PL4. Braised Lamb in Black Bean Sauce 鼓椒炒羊肉	30.8	33.8
PL2. Sizzling Black Pepper Lamb 鐵板黑椒羊肉	30.8	33.8	PL5. Braised Lamb in Satay Sauce 沙爹羊肉	30.8	33.8
PL3. Braised Lamb in Curry Sauce 咖喱羊肉	30.8	33.8	PL6. Braised Lamb in Szechuan Sauce 四川羊肉	30.8	33.8

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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 (I) 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(進口)	36.8	40.8	SC4. Braised Scallops with Snow Peas in XO Sauce (I) XO醬炒荷兰豆扇贝(進口)	40.8	43.8
Sk2. Braised King Prawns with Snow Peas in XO Sauce (I) XO醬荷兰豆炒蝦球(進口)	36.8	40.8	SO5. Salt & Pepper Squid (I) 椒盐鮮魷魚(進口)	30.8	34.8
SC3. Braised Scallops with Sweet & Sour/Oyster/Plum/Curry/Satay/Ginger & Shallots/Salt & Pepper/Black Pepper Sauce (I) 扇贝烹任:甜酸/蠔油/梅醬/咖哩/羌葱/椒盐/沙爹/黑椒汁(進口)	40.8	44.8	SO6. Salt & Pepper Duo (Squid & King Prawn)(I) 椒盐双脆(進口)	32.8	36.8
			SO7. Braised Squid in Black Bean Sauce (I) 豉汁鮮魷(進口)	30.8	34.8
			SK8. Deep Fried King Prawns with Salty Egg Yolk (I) 金衣(咸蛋黄)蝦球(進口)	40.8	44.8

RICE & NOODLES 米饭及麩類

	M	V		M	V
RR1. Crystal Jade Special Fried Rice (I) 翡翠特別炒飯(進口)	26.8	29.8	RN1. Combination Chow Mein/Rice Noodle (I) 什燴炒麵/河粉(進口)	24.8	28.8
RR2. Yang Zhou Fried Rice (I) 揚州炒飯(進口)	18.8	21.8	RN2. Beef/Chicken Chow Mein/Rice Noodle 牛肉/雞肉炒麵或河粉	24.8	28.8
RR3. Chicken & Salted Fish Fried Rice (I) 咸鱼雞粒炒飯(進口)	24.8	27.8	RN3. Seafood Combination Chow Mein/Rice Noodle (I) 海鮮炒麵或河粉(進口)	28.8	32.8
RR4. Chicken & Pineapple Fried Rice 菠萝雞粒炒飯	24.8	27.8	RN4. King Prawn Chow Mein/Rice Noodles (I) 蝦球炒麵/河粉(進口)	30.8	34.8
RR5. Hokkien Fried Rice 福建炒飯	28.8	32.8	RN5. Stir-Fried Beef Rice Noodle 干炒牛河	24.8	28.8
RR6. Minced Beef Fried Rice 生炒牛肉飯	18.8	22.8	RN6. Singapore Noodle (I) 星州炒米粉	24.8	28.8
RR7. Vegetarian Fried Rice 齋炒飯	16.8	20.8			

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/蔗糖汁)	8.8	9.8	D4. Fried Ice-Cream with Toppings (Strawberry/Chocolate/Caramel) 炸雪糕(草莓/巧克力/蔗糖汁)	10.8	12.8
D3. Vanilla Ice-Cream with Fruit Salad 什錦水果香草冰淇淋	8.8	9.8			

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CRYSTAL JADE HOUSE SPECIALS

厨师推荐

	M	V
CJH1. Taiwanese Three Cup Sauce Chicken/Chicken Fillet 台式三杯鸡	28.8	32.8
CJH2. Stir-Fried Diced Beef in Japanese Wasabi/Black Pepper 日式/黑椒牛粒	34.8	38.8
CJH3. Steamed Fish Head Belly with Pickled Chopped Chilli (A) 剁椒班頭腩 (澳洲)	30.8	34.8
CJH4. Steamed Chinese Cabbage with Wolfberry 杞子燴白菜	24.8	28.8
CJH5. Minced Pork & Eggplant in Szechuan Sauce Clay Pot 鱼香茄子煲	26.8	29.8
CJH.6 Grandma's Tofu 麻婆豆腐	24.8	28.8
CJH7. Typhoon Shelter Deep Fried Eggplant 避風塘茄子	22.8	26.8
CJH8. King Prawns (shell or shell-less) & Vermicelli in XO Sauce (I) XO粉丝蝦球煲 (進口)	38.8	42.8
CJH9. King Prawns with Egg Yolk (I) 金衣(咸蛋黃)蝦球 (進口)	40.8	44.8

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SEAFOOD PALACE

翡翠宮

A LA CARTE

BANQUETS

套餐

SILVER BANQUET

\$42.00 PER PERSON (Member) 會員
\$46.00 per person (Visitor) 訪客
(min 4 people) 最少 4 人

Mixed Entrée (Spring Roll, Dim Sim, Prawn Toast and Prawn Dumpling) (I)
(春卷, 燒賣, 蝦多士及蝦餃) (進口)

Sizzling Mongolian Lamb
鐵板蒙古羊肉

Honey King Prawns (I)
蜜糖蝦球 (進口)

Salt & Pepper Pork Ribs
椒盐肉排

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

Special Fried Rice (I)
翡翠特別炒飯 (進口)

Chinese Tea & Fruit inclusive
含中國茶及水果

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GOLD BANQUET

\$49.00 PER PERSON (Member) 會員
\$55.00 per person (Visitor) 訪客
(min 4 people) 最少 4 人

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

Pork or Chicken San Choy Bow
鷄/豬肉生菜包

Sizzling Mongolian Lamb
鐵板蒙古羊肉

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 (I)
XO醬荷蘭豆炒蝦球(進口)

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

Special Fried Rice (I)
翡翠特別炒飯(進口)

Chinese Tea & Fruit inclusive
含中國茶及水果

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SEAFOOD PALACE

翡翠宮

— A LA CARTE —

SET MENUS

— 单点套餐 —

SPECIAL SET MENU ONE

\$108.00 (Member) 特別套餐 會員
\$128.00 (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 (I)
什會豆腐煲 (進口)

Salt & Pepper King Prawns with/without Shell (I)
椒盐蝦球 (進口)

Steamed Rice
白飯

Chinese Tea & Fruit inclusive
含中國茶及水果

SPECIAL SET MENU TWO

\$198.00 (Member) 特別套餐 會員
\$228.00 (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

XO King Prawns (with/without shell) with Vermicelli Clay Pot XO (I)
粉丝蝦球煲 (進口)

Barramundi/Silver Perch with Ginger & Shallots (A)
羌葱蒸盲曹 / 銀鱸 (澳洲)

Steamed Rice
沙爹蝦球

Chinese Tea & Fruit inclusive
含中國茶及水果

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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 (A)**
翡翠双宝: 羌葱游水鮑魚及生蠔 (澳洲)

Fish Maw Crab Meat Soup (I)
蟹肉魚肚羹 (進口)

2 Course Tasmanian Lobster: Sashimi (A)
龍蝦2吃: 刺身 (澳洲)

**Second Course Cooked with Ginger
& Shallots with E-Fu Noodles**
二度羌葱+伊麵

Deep Fried Mud Crab with Egg Yolk (A)
金衣 (咸蛋黃) 炒蟹 (澳洲)

XO pipi with vermicelli (A)
XO炒蜆 (澳洲)

**Braised King Prawns & Scallops
with Snow Peas in Garlic Sauce (I)**
蒜蓉荷蘭豆炒蝦球扇贝 (帶子) (進口)

Steam Coral Trout with Ginger & Shallots (A)
羌葱蒸星班 (澳洲)

Hokkien Seafood Fried Rice (A)
福建海鮮炒飯 (進口)

Chinese Tea & Fruit inclusive
含中國茶及水果

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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!

**RYDE · EASTWOOD
LEAGUES**