

The Dynasty Restaurant has been designed with an ancient Chinese architecture in mind, with the Pagoda roof structure and the dining area creating the impression of suspension over water.

Experience the ambience and elegance of your surroundings while enjoying an impressive variety of gourmet Peking, Szechuan and Cantonese delicacies. Enjoy fresh seafood, live from the tank, while being served by helpful and friendly staff.

阁下在金满楼古典优雅的环境下进餐，可品尝到京、四川及广东的多样美食。而本店供应的游水海鲜更是一一年四季都受欢迎。以佳肴配美酒，并享受友善和殷勤的接待服务，阁下定能获得一份专贵的体验。

Minimum charge is \$20 per head

Cakeage fee is \$10

*Prices displayed are for members only.
Non-members will incur an extra 10%.*

Live Seafood – Market Price

(refer to the live seafood menu)

Lobster
Mud Crab
Pi Pi
Pacific Oyster
Scallop w/ Shell
Coral Trout
Barramudi
Silver Perch

Chef Special – Traditional Chinese Style

Diced Beef w/ Wasabi Sauce	\$30.8
Seafood Tofu Hot Pot	\$31.8
Steamed Eggplant w/ Vermicelli	\$22.8
Eggplant w/ Minced Pork in Szechuan Sauce	\$22.8
Fresh Mushroom w/ Baby Spinach	\$29.8
Stir Fried Ling Fish Fillet w/ Asparagus	\$30.8
Canton Fried Rice	\$17.8

Soup 湯羹類

101	Crab Meat Seafood Soup 蟹肉海鮮羹	17.8
102	Short Soup (pork wontons served in a rich chicken broth) 雲吞湯	7
103	Long Soup (thin egg noodles served in a rich chicken broth) 清湯麵	7
104	Sweet Corn & Chicken Soup 雞茸粟米羹	7
105	Sweet Corn & Crab Meat Soup 蟹肉粟米羹	7.6
106	Bean Curd & Prawn Soup (silky bean curd w/ diced prawns served in a seafood broth) 海皇豆腐羹	7.6
107	Szechuan Soup (<i>mild hot</i>) 四川酸辣湯	7.6
108	Shredded Duck Meat Soup 花菇會鴨絲羹	7.6
109	Combination Long & Short Soup 雜會雲吞湯麵	16.9

Entree

頭盤

201	San Choi Bao, Chicken or Pork <i>(for two)</i> 雞肉 或 肉鬆生菜飽	15
202	Seafood San Choi Bao <i>(for two)</i> 海鮮生菜飽	19.8
203	Mixed Entree <i>(spring Roll, prawn toast, chicken dim sim)</i> 雜錦炸盆	7.5
204	Crispy Spring Roll <i>(6 pcs)</i> 脆皮炸春卷	11.7
205	Vegetarian Spring Roll <i>(6 pcs)</i> 菩提素春卷	11.7
206	Chicken Dim Sim <i>(6 pcs)</i> 雞肉點	11.7
207	Prawn Gow Gee <i>(6 pcs)</i> <i>(choice of steamed or fried)</i> 翡翠鮮蝦餃	15.5
208	Sesame Prawn Toast <i>(6 pcs)</i> 芝麻蝦多士	16.8
209	Deep Fried Prawn Cutlet <i>(6 pcs)</i> 吉列大明蝦	21.2

Seafood 海鮮類

301	Fried King Prawn in shell w/ Salt & Pepper 椒鹽大蝦碌	33.3
302	Special Seafood Combination (assorted seafood stir-fried in a braised garlic sauce) 海皇雜會	30.8
303	Sizzling Garlic King Prawn 鐵板蒜子蝦球	29.8
304	King Prawn w/ X.O. Sauce X.O. 醬炒蝦球	29.8
305	Wok Fried Prawn w/ Ginger & Shallot 薑蔥爆蝦球	29.8
306	King Prawn w/ Salt & Pepper 椒鹽明蝦球	29.8
307	King Prawn w/ Scrambled Egg (king prawn scrambled with egg and freshly cut shallot) 滑蛋炒蝦球	29.8
308	King Prawn w/ Szechuan Sauce or Satay Sauce 四川或沙爹蝦球	29.8
309	Honey King Prawn 蜜糖蝦球	29.8
310	King Prawn w/ Snow Pea 荷豆炒蝦球	29.8
311	King Prawn w/ Curry Sauce 咖喱蝦球	27.8
312	King Prawn w/ Cashew Nut 腰果蝦球	27.8
313	King Prawn w/ Seasonal Vegetable (tossed in the wok) 時菜蝦球	27.8

Seafood 海鮮類

314	Fried Scallop w/ Golden Mushroom & Sugar Snap Peas 金菇蜜豆帶子	31.5
315	Scallop tossed w/ Ginger & Shallot 薑蔥炒帶子	31.5
316	Scallop w/ Szechuan Sauce 魚香爆帶子	31.5
317	Scallop w/ Crab Meat Sauce 蚵肉扒帶子	31.5
318	Scallop w/ Broccoli 西蘭花炒帶子	31.5
319	Sliced Fillet of Fish w/ Ginger & Shallot 薑蔥炒魚片	27.5
320	Steamed Fish Fillet w/ Bean Curd 魚片蒸豆腐	27.5
321	Fried Fish Fillet (w/ sweet & sour or lemon sauce) 甜酸炸魚片	27.5
322	Calamari w/ Chilli Black Bean Sauce 豉椒炒鮮魷	23.8
323	Calamari w/ X.O. Sauce X.O 醬炒鮮魷	23.8
324	Fried Squid w/ Salt & Pepper (thinly battered pieces of squid tossed in salt & pepper) 椒鹽鮮魷	23.8

Poultry

雞鴨類

401	Peking Duck <i>(two courses)</i> 北京填鴨 (兩食)	Whole - 73 Half - 43
	Peking Duck is a world famous dish; not only because of the way it's cooked but also because of the way it's served, wrapped in a pancake with spring onion and strips of sliced cucumber. The crunchy vegetables and the tender meat of the duck, with the piquancy of the sauces all wrapped in one roll, makes this dish quite distinctive from any other.	
	Whole Peking Duck includes: 10 x Duck Pancakes & 6 x Duck San Choi Bao Half Peking Duck includes: 5 x Duck Pancakes & 3 x Duck San Choi Bao	
402	Roast Duck 脆皮燒鴨	22.8
403	Fried Crispy Skin Peking Style Chicken <i>(boneless)</i> 京式片皮雞	22.8
404	San Tung Chicken <i>(boneless)</i> <i>(sliced boneless chicken served w/ chilli soya vinaigrette)</i> 山東雞	22.8
405	Boneless Lemon Chicken or Honey Chicken 檸檬 或 蜜糖雞柳	22.4
406	Fillet Chicken w/ Satay Sauce 沙爹雞柳	22.4
407	Fillet Chicken w/ Szechuan Sauce 四川雞柳	22.4
408	Fillet Chicken in Fragrant Curry Sauce 香滑咖喱雞柳	20.8
409	Fillet Chicken w/ Seasonal Vegetables 時菜雞柳	20.8
410	Fillet Chicken w/ Cashew Nuts 腰果雞柳	20.8

Beef 牛肉類

501	Stir-Fried Scotch Fillet Beef w/ Chinese Broccoli 介蘭炒雪花牛肉	31.8
502	Diced Beef w/ Honey & Pepper Sauce 蜜椒牛柳粒	30.5
503	Black Pepper Diced Beef w/ Walnut (tossed w/ caramelized walnuts) 甜桃黑椒牛柳粒	30.5
504	Sizzling Fillet Beef w/ Peking Sauce 鐵板西汁牛柳	27.8
505	Crispy Beef in Mandarin Sauce (spicy & sweet) (thin battered strips of beef glazed in a mandarin sauce) 干燒牛柳絲	25.6
506	Fillet of Beef w/ Szechuan Sauce 川汁牛柳	25.6
507	Fillet of Beef w/ Canton Sauce 中式煎牛柳	25.6
508	Fillet of Beef w/ Ginger & Shallot 薑蔥牛柳	25.6
509	Sliced Beef w/ Satay Sauce 沙爹牛肉	21.8
510	Stir-Fried Sliced Beef w/ Seasonal Vegetable 時菜炒牛肉	21.8
511	Sliced Beef w/ Curry Sauce 咖喱牛肉	21.8
512	Stir-Fried Sliced Beef w/ Black Bean Sauce 豉汁炒牛肉	21.8
513	Stir-Fried Sliced Beef w/ Cashew Nut 腰果牛肉	21.8

Pork, Lamb 豬羊類

601	Sizzling Mongolian Lamb 鐵板蒙古羊肉	26.5
602	Sauteed Sliced Lamb w/ Ginger & Shallot 薑蔥爆羊肉	26.5
603	Pan-Fried Rack of Lamb w/ Salt & Pepper (slow pan fried lamb tossed with salt & pepper) 椒鹽焗羊排	28.8
604	Sweet & Sour Spare Rib 生炒肉排	21.5
605	Salt & Pepper Spare Rib 椒鹽焗肉排	21.5
606	Spare Rib in Vinegar Sauce 鎮江肉排	21.5
607	Spare Rib w/ Honey & Pepper 蜜椒肉排	21.5
608	Spare Rib in Peking Sauce 京都焗肉排	21.5
609	Sauteed Sliced Pork w/ Szechuan Sauce 川椒肉片	21.5
610	Sauteed Sliced Pork w/ Black Bean Sauce 豉汁肉片	21.5
611	Sweet & Sour Pork 甜酸咕嚕肉	21.5

Vegetable, Bean Curd 蔬菜豆腐類

701	Pan-Fried Bean Curd w/ Prawn Paste (bean curd combined with a cooked prawn paste on top) 琵琶豆腐	21.7
702	Pan-Fried Bean Curd w/ Salt & Pepper 椒鹽豆腐	20.5
703	Bean Curd & Minced Pork w/ Chili Sauce 麻婆豆腐	20.5
704	Steamed Asparagus w/ Soya Sauce 白灼鮮露筍	22.5
705	Salt & Pepper Eggplant (thin battered slices of eggplant tossed w/ salt & pepper) 椒鹽茄子	22.5
706	Four Season Pea w/ Minced Pork & Dried Shrimp 干燒四季豆	21.8
707	Chinese Mushroom w/ Baby Bok Choy 冬菇扒小棠菜	21.2
708	Stir-Fried Snow Pea, Broccoli & Mushroom 清炒荷豆西蘭花草菇	18.8
709	Selected Mixed Vegetable (<i>tossed in the wok</i>) 清炒雜菜	16.8

Noodle, Rice 粉麵飯類

801	Hokkien Fried Rice 福建炒飯	21.8
802	Seafood Fried Rice (diced assorted fresh seafood combined with fried rice) 海鮮粒炒飯	21.8
803	Special Fried Rice or Vegetarian Fried Rice 炒飯 或 如意齋炒飯	12.8
804	Seafood Chow Mein 海皇炒麵	26.5
805	Fried Rice Noodle with X.O Sauce X.O 海皇炒河	26.5
806	Combination Chow Mein 雜會炒麵	22.2
807	Fried Rice Noodle with Black Pepper Beef 黑椒牛肉炒河	22.2
808	Dry Fried Rice Noodle with Sliced Beef 干炒牛河	19.8
809	E-Fu Noodle 干燒伊麵	19.8
810	Shredded Pork Chow Mein 肉絲炒麵	19.8
811	Singapore Noodle 星洲炒米	19.8
812	Steamed Rice (<i>per person</i>) 絲苗白飯	3.2