



京唐

海鲜酒楼

SILVER TERRITORY
SEAFOOD RESTAURANT



京唐迎客，味贯中西
悉尼老广味，一席话家常

Silver Territory · Where East Meets Feast.



游水海鲜

Catch Of The Day Seafood

蒸炒烧炸 点煮都正



Use the AIM system

- A = Australian
- I = Imported
- M = Mixed origin (more than one country)

游水海鲜烹调方法

Liver Seafood Cooking Methods

● 上湯煮
Supreme Cook

● 薑蔥
Ginger and Shallot

● 椒鹽
Salt and Pepper

● 蒜子牛油煮
Garlic Butter

● 豉汁煮
Black Bean Sauce

● 避風塘燒
Hong Kong Typhoon Shelter Cook

● 星加坡燒
Singapore Style Cook

● 川椒風味
Szechuan Style cook

● 清蒸
Steamed Cook

● 油浸
Fried

● XO醬炒
XO Sauce

游水海鲜烹调方法

Liver Seafood Cooking Methods



金沙粉絲煲 (A)

Golden Sands with Minced Pork And Vermicelli

+\$18

花雕蛋白蒸 (A)

Steamed with Hua Chiew Wine and Egg White

+\$18

金衣燒 (A)

Deep Fried with Salted Duck Egg Sauce

+\$20

煮粥 / 潮式泡飯 (A)

Congee or Cook with Rice Soup

+\$20 每窩

煮湯 (A)

Cook Soup

+\$35 每窩

游水龍蝦刺身 (A)

二食：自選烹調方法 (2 Courses Plus \$ 33.00)

Course 1:Lobster Meat Sashimi

Course 2:Lobster Meat In Shell And Claws Cooked Your Method of choice

皇帝蟹 (A)

一食+二食：自選烹調方式

Course 1+2: Crab Meat In Shell And Claws Cook To Your Method Of Choice

三食：蟹黃焗伊麵 蟹黃炒飯 蟹黃酸辣湯

蟹黃蒸蛋 蟹黃煎蛋 *另收附加費

King Crab Roe With Braised Noodles /Fried Rice/Sweet and Sour soup/Steamed Egg/Omelette

*additional Changes Apply



头盘类

Entree



开场点睛，味蕾先醒

水晶蝦餃皇 (四只) (I) **\$13.8**
Steamed or Fried King Prawn Dumplings (4 Pieces)

鳳城燒賣 (四只) (I) **\$12.8**
Steamed or Fried Dim Sim (4 Pieces)

上海小籠包 (四只) **\$13.8**
Steamed Soup Dumplings (4 Pieces)

脆皮素春卷 (三只) **\$10.8**
Veg Fried Spring Rolls (3 pieces)

豬或雞生菜包 (兩片) **\$12.8**
Pork or Chicken San Choy Bow (2 pieces)





海鮮生菜包 (兩片) Seafood San Choy Bow (2 pieces)	\$16.80
麻辣海蜇頭 Jelly Fish with Chili Sauce	\$24.80
海蜇燻蹄 Pig Trotter and Jelly Fish	\$33.8
蜜汁叉燒 Honey Barbecue Pork	\$28.8
明爐燒鴨 (半隻) Cantonese Roasted Duck (Half)	\$32.8
燒味雙拼 BBQ Duck & BBQ Pork	\$35.8
粵式白切走地雞 (半隻) Steamed Free Range Chicken (Half)	\$30.8
招牌手撕走地雞 Shredded Marinated Free Range Chicken	\$36.80 (+海蜇\$18.00)
紅燒乳鴿皇 (每隻) Deep Fried Pigeon	\$48.8
北京填鴨 (兩食) Peking Duck—Two Courses : 6-12 Pancakes + San Choy Bow or Add \$2 Stir Fried Duck Noodles	全只\$80.80 / 半只\$43.80
燒味拼盤 (小/中/大) Mixed Cantonese Barbecue Platter	\$58.80 / \$88.80 / \$118.80



汤羹类

Soup

紅燒蟹肉翅 Shark Fin Soup with Crab Meat	\$33.80
雞蓉粟米羹 Chicken Corn Soup	\$8.80
蟹肉粟米羹 Crab Meat Corn Soup	\$9.80
西湖牛肉羹 Minced Beef Soup	\$9.80
宮廷酸辣湯 ^(l) Homemade Hot and Sour Soup	\$10.80
海鮮魚肚羹 ^(l) Mixed Seafood and Fish Maw Soup	\$12.80
海鮮豆腐羹 ^(l) Mixed Seafood Bean Curd Soup	\$9.80
雲吞湯 ^(l) Short Soup	\$13.80
鮮蝦雲吞麵 ^(l) Wonton Noodle Soup	\$16.80



海鲜类

Seafood



食海鲜，最紧要够鲜



海參扒鮑片 (l) **\$98.80**
Braised Abalone Slices with Sea Cucumber

椒鹽鮮魷魚 (l) **\$35.80**
Salt and Pepper Calamari

椒鹽雙脆 (l) **\$36.80**
Salt and Pepper Calamari & White Bait Fish

四川蝦球 (l) **\$35.80**
King Prawns in Szechuan Style

蜜糖蝦球 (l) **\$35.80**
Honey King Prawns

椒鹽蝦球 (l) **\$35.80**
King Prawns with Spicy Salt and Pepper



海鲜类

Seafood

滑蛋蝦球 (l)

Stir Fried King Prawn With Eggs

\$36.80

時菜魚片 (l)

Fish Fillet with Seasonal Vegetables

\$30.80

椒鹽魚片 (l)

Deep Fried Fish Fillet with Spicy Salt

\$30.80

甜酸魚片 (l)

Sweet and Sour Fish Fillet

\$30.80

荷豆鮮帶子 (l)

Stir Fried Scallops with Snow Peas

\$53.80

薑蔥炒帶子 (l)

Scallops with Ginger and Shallot

\$53.80

XO醬翡翠炒帶子 (l)

Scallops with XO Sauce and Vegetables

\$53.80



猪牛羊类

Beef, Pork & Lamb



日式牛仔粒

Japanese Style Diced Beef Fillet

\$35.80

豉汁牛肉

Beef with Black Bean Sauce

\$29.80

芥蘭牛肉

Beef with Chinese Broccoli

\$30.80

沙爹牛肉

Satay Beef

\$29.80

菠蘿生炒骨

Deep Fried Pork Rib with Pineapple
in Sweet and Sour Sauce

\$29.80

蒜香骨

Deep Fried Pork Ribs with Garlic

\$29.80

京都肉排

Pork Rib in Peking Style

\$29.80

咕嚕肉

Sweet & Sour Pork

\$28.80

避風塘羊架 (五隻)

Lamb Cutlets in Black Bean Chili (5 pieces)

\$58.80





鸡鸭类

Poultry

炸子雞

Supreme Roast Chicken

\$28.80 / Half

蔥油燒雞

Fried Chicken with Shallot Soy

\$28.80 / Half

山東雞

Shandong Chicken

\$29.80 / Half

腰果雞柳

Stir Fried Chicken in Cashew Nuts

\$28.80

蜜糖雞球

Honey Chicken

\$28.80

沙爹雞球

Satay Chicken

\$28.80

宮保雞

Stir Fried Chicken with Peanuts

\$28.80

香麻辣子雞

Deep Fried Chicken with Dry Chili & Szechuan Pepper

\$33.80



铁板煲仔类

Sizzling Plate & Hot Pot



鐵板蒙古羊肉 **\$30.80**
Sizzling Mongolian Lamb

鐵板黑椒牛仔粒 **\$35.80**
Wok fried Diced Beef Fillet In Black Pepper Sauce

鐵板蒜子蝦球^(I) **\$35.80**
Garlic King Prawns

鐵板四川雞球 **\$28.80**
Szechuan Chicken

鐵板川椒魷魚 **\$35.80**
King Prawns in Szechuan Style

台式三杯雞煲 **\$29.80**
Taiwan Style Three Cup Sauce Chicken

海鮮豆腐煲^(I) **\$36.80**
Mixed Seafood Bean Curd Hot Pot

魚香茄子煲 **\$26.80**
Eggplant with Minced Pork and Chili Hot Pot

味菜涼瓜排骨煲 **\$29.80**
Bitter Melon & Preserved Vegetable and Pork Ribs Hot Pot

北菇海參鴨掌煲 **\$43.80**
Chinese Mushroom & Sea Cucumber and Duck Feet

XO醬粉絲蝦球煲^(I) **\$48.80**
King Prawns & Vermicelli in XO Sauce

八珍豆腐煲^(I) **\$34.80**
Combination Meat & Bean Curd Hot Pot

鹹魚雞粒豆腐煲 **\$26.80**
Salted Fish & Chicken Mince Bean Curd Hot Pot

雜菜豆腐煲 **\$28.80**
Mixed Vegetables Bean Curd Hot Pot





豆腐 蔬菜 芙蓉类

Bean Curd & Vegetables



各式芙蓉蛋 ^(l)

"Egg Omelette any style add chicken or Beef or BBQ Pork \$4 ; Combo ^(l) \$9 ; Prawn ^(l) \$9"

\$25.80

椒鹽豆腐角

Salt and Pepper Bean Curd

\$26.80

海皇或什菇荷塘豆腐 ^(l)

Pan Fried Homemade Tofu in Seafood

\$33.80

紅燒豆腐

Stir Fried Bean Curd with Vegetables

\$28.80

麻婆豆腐

Grandma's Bean Curd in Minced Pork

\$30.80

鮮雜菇扒時蔬

Mixed Fresh Mushrooms with Seasonal Vegetable

\$32.80

薑汁炒芥蘭

Stir Fried Chinese Broccoli with Ginger Sauce

\$24.80

干煸四季豆

Dry Fried Green Beans with Pork Mince

\$26.80

避風塘茄子

Eggplant with Crispy Garlic and Black Bean

\$30.80

油鹽水菜心远

Boiled Soup with Soft Choy Sim

\$26.80



粥粉 面 飯

Congee, Noodles, Rice & Vermicelli



干炒牛河 **\$24.80**

Stir Fried Flat White Rice Noodle with Beef

鮮雜菇炒河粉 **\$26.80**

Stir Fried Flat White Noodle with Mixed Fresh Mushroom

避風塘炒鴛鴦 **\$26.80**

Stir Fried Rice Noodle and Vermicelli in Hong Kong Style

家鄉炒米 **\$24.80**

Homemade Vermicelli Noodle with Baby Prawn

星洲炒米 **\$24.80**

Singapore Rice Noodle

干燒伊麵 **\$24.80**

E-Fu Noodle with Chinese Mushroom in Oyster Sauce

海鮮炒麵 (可轉湯麵) **\$29.80**

Stir Fried Seafood with Crispy Noodle or Noodle Soup

什會炒麵 (可轉湯麵) **\$28.80**

Combination with Crispy Noodle or Noodle Soup

菜遠雞球炒麵 (可轉湯麵) **\$24.80**

Stir Fried Chicken with Crispy Noodle or Noodle Soup

豉油皇炒麵/河粉 **\$20.80**

Dry Fried Egg Noodle/Flat White Noodle in Soy Sauce

鹹魚雞粒炒飯 **\$24.80**

Salted Fish and Chicken Fried Rice

福建炒飯 (I) **\$28.80**

Fried Rice With Seafood Sauce

楊州炒飯 (I) **\$24.80**

Classic Cantonese Fried Rice

生炒牛肉飯 **\$24.80**

Minced Beef Fried Rice

招牌炒飯 (I) **\$29.80**

Special Fried Rice

芥蘭粒蛋白海鮮炒飯 (I) **\$33.80**

Fried Rice with Egg White, Seafood and Vegetable

生炒糯米飯 **\$29.80**

Stir Fried Sticky Rice with Diced Chinese Sausage & Coriander

明爐白粥 **\$7.80**

皮蛋瘦肉、牛肉或雞 **\$18.80**

魚片/海鮮 **\$20.80/\$26.8**

Plain Congee \$7.80 | Pork or Beef or Chicken \$18.80

Fish \$20.80 | Seafood \$26.80

油條 **\$5.00**

Fried Donut





甜品类

Dessert

芒果班戟 (2件)
Mango Pancakes (2 pcs)

\$12.80

芒果布丁
Mango Pudding

\$7.80

杞子桂花糕
Goji Berries Jelly

\$7.80

椰汁糕
Coconut Jelly

\$7.80



SILVER TERRITORY

Seafood Restaurant

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