



以新中式美学还原广府传统味道
Restoring cantonese food culture



粤韵风华 宴遇悉尼

金都京唐饮食集团荣誉呈现, 唐人街地标粤宴新篇

经典粤味 匠心传承

以鲜为本, 以味为魂

花园阁主理地道粤菜, 名师掌勺, 镬气蒸腾
从精巧点心到鲍参翅肚, 每一口都是岭南风雅的现代演绎

天天茶市 一盅两件の悉尼时光

晨起饮茶, 午后闲叙

推车仔里藏着虾饺の晶莹, 又烧包の甜润, 凤爪の酥烂...
让广式早茶文化, 成为唐人街最温暖の日常

宴会专家 圆满每一刻相聚

社团雅集、婚宴寿宴、商务酬酢
——千平华厅可纳百席, 私密包间尽显尊荣
我们以粤式宴席の隆重礼仪
为您定制「好意头」の圆满盛宴

地标之选 文化之味

坐拥悉尼唐人街核心, 飞檐灯笼映照古今
这里既是游子思乡の味觉归宿
亦是国际食客探索中华美食の窗口

预定 | 0466628826
电话 | 02 92815568

Level2 A/405-411 Sussex St, Haymarket NSW 2000

徒御不驚

賓來如歸

弦歌酒宴

接杯舉觴



花园新阁，梅口古垣。青甸环之绿水，白云衬以蓝天。观不厌游鱼飞鸟，数不清舞蝶鸣蝉。窥野鸭梳毛歇憩，赞黄鹂亮嗓游玩。花喜鹊呼晴于壑谷，白天鹅觅食乎汀湾。入梅天笑刺鱼恋网，缝桃汛惊胖鳊追船。化雨仁风，翩翩振鹭；廉泉让水，袅袅文鸳。

营业时间 | 午餐 10:00-15:00 晚餐 17:30-10:30

支付方式

現金或信用卡 (visa master card union pay) 等

信用卡 (Visa.Master card) 1.3% 收取手續費用；

(American exprees.Union pay) 收 1.8% ；紐省公眾假期附加費 :5%

鲜活鱼生刺身拼盘 24 片

Fresh Daily Fish Sashimi Platter 24pcs

\$128.80

XO 酱 / 金银蒜粉丝蒸带子

Steamed Scallops with XO Sauce / Garlic with Glass Noodle

时价

Market Price

豉油皇煎焗大生蚝

Pan-Seared Oysters in Premium Soy Sauce

时价

Market Price

活蚬子紫菜盏

Fresh Clams with Seaweed in Crispy Cup

\$9.80 每位

per person

黄芥末虾球盏

Golden Wasabi Prawns in Tartlet

\$9.80 每位

per person

清蒸 / 冰镇小青边鲍鱼

Steamed or Chilled Baby Greenlip Abalone

时价

Market Price

水晶虾饺皇

Crystal Prawn Dumplings

\$18.80

粤式干蒸烧卖

Cantonese Style Steamed Siu Mai

\$18.80

脆炸素春卷

Crispy Vegetable Spring Rolls

\$18.80

鸡肉生菜包 / 海鲜生菜包 2 片

Chicken or Seafood Lettuce Wraps (Sang Choy Bow) 2pcs

\$12.80/\$18.80





头前盘菜

APPETISERS

麻香藤椒鳄鱼唇 Szechuan Pepper Crocodile Lip	\$38.80
卤水猪耳拼豆干 Marinated Pig's Ear with Braised Tofu	\$18.80
芥末青瓜木耳 Wasabi Cucumber with Black Fungus Mushroom	\$18.00
粤式熏蹄拼牛腱肉 Cantonese Style Smoked Pork Trotter with Sliced Beef Shin	\$26.80
橄榄菜拌毛豆 Olive Leaf & Edamame Salad	\$14.80
陈醋萝卜条 Pickled Radish in Aged Vinegar	\$12.80
香茜凉拌豆干丝 Cold Platter of Coriander Chilled Shredded Tofu	\$13.80
凉拌海藻素翅 Cold Platter of Mixed Vegan Shark Fin with Seaweed	\$18.80

烧 卤 味

ROASTED
&
MARINATED MEATS



北京烤鸭两吃一只二道 鸭崧生菜包

Peking Duck - Two Courses

\$58.80 半祇

\$108.80 一祇

\$58.80 / HALF

\$108.80/ WHOLE

南乳吊烧鸡

Roast Chicken with Red Fermented Bean Curd

\$29.80 半祇

\$58.80 一祇

\$29.80 / HALF

\$58.80/ WHOLE

葱油烧鸡

Scallion Oil Fried Chicken

\$29.80 半祇

\$58.80 一祇

\$29.80 / HALF

\$58.80/ WHOLE

红烧妙龄鸽

Braised Young Pigeon in Soy Sauce

\$48.80 一祇

卤水鸭舌拌青瓜

Duck Tongue with Pickled Cucumber

\$58.00

明炉烧鸭

Traditional Cantonese Roast Duck

\$38.80 半祇

\$78.80 一祇

\$33.80 / HALF

\$78.80/ WHOLE

炭烧黑叉烧

Charcoal Grilled Black BBQ Pork

\$48.00

一品烧味拼盘

Signature BBQ Meat Platter

\$148.80 大

\$118.80 中

\$98.80 小

Large \$148.80

Medium \$118.80

Small \$98.80

脆炸大肠

Crispy Pork Intestines

\$38.80

三杯鸭舌

Three-Cup Duck Tongue (Taiwan Style)

\$58.00

脆皮乳猪全体(片皮)

Whole Suckling Pig (Crispy Skin Sliced)

\$688.00 一祇

*预定

\$688 WHOLE

*Pre-order Required

海味

PREMIUM SEAFOOD & DRIED DELICACIES

花园阁佛跳墙

Garden Palace Buddha Jumps Over the Wall

预定

Pre-order Required

红烧大鲍翅(2 两)

Braised Premium Shark Fin (2 taels)

\$198.80

高汤魚翅

Garden Palace Superior Shark Fin Soup

\$98.00 每位

\$98.00 per person

金汤牙簡翅

Braised Shark Fin in Golden Broth
with Fish Jaw Cartilage

\$98.80 每位

\$98.00 per person

蚝皇原祇和麻鲍鱼

Whole Heshang Abalone in Oyster Sauce

\$268.00 祇

高汤金沙参(配柚子米)

Golden Sea Cucumber in Superior
Soup with Yuzu Rice

\$38.80 每位 四位起

\$38.80 per person (min. 4 persons)



鲍汁鹅掌沙肚

Braised Goose Web & Pork
Tripe in Abalone Sauce

\$28.80 每位 四位起

\$28.80 per person (min. 4 persons)

红烧山瑞群

Braised Soft-Shelled Turtle
in Brown Sauce

\$198.80 每例 *预定

\$198.80 *Pre-order Required

蚝皇原祇大鲍鱼

Whole Abalone in Oyster Sauce

\$148.80 只

148.80 只

油爆螺盞

Wok-Fried Sea Snail in Spicy Sauce

\$338.00

\$338.00

葱烧虾籽大婆参（原条）

Braised Sea Cucumber with Shrimp
Roe & Scallion Sauce (Whole)

\$388.00 条

\$388.00 *Pre-order Required

茄汁 / 脆炸

金汤花胶扒 / 鲍汁花胶扒

Fish Maw Steak (Tomato / Crispy /
Golden Broth / Abalone Sauce)

\$68.80 每位 / 四位起 *预定

\$68.80 per person (min. 4 persons)



汤羹

SOUP & BROTH

八宝冬瓜盅 Eight Treasures Winter Melon Soup	\$228.80 ^{10 位用*} 预定 \$228.8 For 10 person *Pre-order Required
凤城拆鱼羹 Shredded Fish Soup in Fung Shing Style	\$168.80 ^{*10 位用} \$168.80 For 10 person
杏汁花胶白肺汤 Double-Boiled Pork Lung Soup with Fish Maw & Almond Juice	\$288.80 ^{*10 位用*} 预定 \$288.80 For 10 person *Pre-order Required
养生功夫螺头汤 Health Nourishing Sea Whelk Soup	\$288.80 ^大 \$198.80 ^中 \$288.80 Large / \$198.80 Medium
花园阁一品鱼肚羹 Signature Fish Maw Thick Soup	\$13.80 每位 \$13.80 per person
川渝海鲜酸辣汤 Sichuan-Chongqing Hot & Sour Seafood Soup	\$12.80 每位 \$12.80 per person
江南瑶柱鸭丝羹 Jiangnan Shredded Duck & Conpoy Soup	\$12.80 每位 \$12.80 per person
鸡茸 / 蟹肉玉米羹 Sweet Corn Soup with Minced Chicken or Crab Meat	\$12.80 每位 \$12.80 per person
香茜百花牛肉羹 Coriander Minced Beef Soup with Shrimp Paste	\$12.80 每位 \$12.80 per person

海游 鲜水

LIVE SEAFOOD

澳洲塔省大紅龙

Live Tasmanian Giant Lobster

南澳洲太子蟹

South Australian Prince Crab

澳洲皇帝蟹

Australian King Crab

北领地 / 昆省 / 新州 / 肉蟹

Live Mud Crab (NT / QLD / NSW)

时价 前台咨询

【各种海鲜做法 两食 / 三食】

烹调做法：姜葱炒、蒜子牛油焗、金衣燒、上湯煮、椒盐炸、避风塘煎、星洲茄汁焗、黑胡椒爆炒、XO酱炒、豆豉辣椒爆炒、清蒸、老干妈爆

Cooking Styles:

Ginger & Shallot / Garlic & Butter / Salted Egg Yolk / Poached in Supreme Broth / Salt & Pepper Fried / Salt & Pepper Fried / Singapore Chili Style / Black Pepper / XO Sauce / Black Bean & Chili / Steamed / Lao Gan Ma Chili Sauce Style

其他做法：黑魚籽蛋白龙虾球、咸蛋黄龙虾球、鵝肝酱龙虾球、粉丝蟹煲、麻婆豆腐龙虾球

Other Cooking Styles:

Caviar & Egg White / Foie Gras / Mapo Tofu / Vermicelli Hotpot



海游 鲜水

LIVE SEAFOOD



油泡 / 堂灼鲜螺盞\$338.80（四两）

Poached or Lightly Boiled Fresh Sea Whelk

游水明曹鱼 游水玉鲈鱼 澳洲白鳎鱼

Live Barramundi Live Jade Perch Live Australian White Eel

游水小龙趸

Live Mini Giant Grouper

游水活蚬

Live Clams

鲜活生蚝

Fresh Live Oysters

昆省半壳带子

Half-Shell Scallops from Queensland

塔省小青边鲍鱼

Baby Greenlip Abalone from Tasmania

游水大青边鲍鱼

Live Large Greenlip Abalone

游水大黑边鲍鱼（南澳）

Live Large Blacklip Abalone (South Australia)

塔省游水三力鱼

Live Trevally Fish from Tasmania

维省游水青衣鱼

Live Parrot fish from Victoria

昆省野生东星斑

Wild-Caught Coral Trout from Queensland

* 烹调方式可以和前台咨询每天不重复满足您的胃
Cooking methods change daily — please consult our staff for today's specials.

* 所有海鲜、面、粉、饭、其他做法有附加费用
All seafood, noodle, rice, and customised preparations may incur additional charges.

海鮮

SEAFOOD DISHES

虾球
椒盐、金衣、蒜子、麻辣、时菜炒、蜜糖
Prawn
Choice of Cooking Style:
Salt & Pepper / Salted Egg Yolk / Garlic / Mala Spicy
Stir-fried with Seasonal Veg / Honey Sauce

带子
椒盐、金衣、蒜子、麻辣、时菜炒、黑松露
Scallops
Choice of Cooking Style:
Salt & Pepper / Salted Egg Yolk / Garlic / Mala Spicy
Stir-fried with Seasonal Veg / Black Truffle

鲜鱿鱼
椒盐、金衣、蒜子、麻辣、時菜炒
Calamari
Choice of Cooking Style:
Salt & Pepper / Salted Egg Yolk / Garlic
Mala Spicy / Stir-fried with Seasonal Veg

鳕魚片
椒盐、金衣、蒜子、麻辣、時菜炒
Cod Fillet
Choice of Cooking Style:
Salt & Pepper / Salted Egg Yolk / Garlic
Mala Spicy / Stir-fried with Seasonal Veg



椒盐双脆（白饭鱼拼鲜鱿鱼）
Crispy Duo: Whitebait & Squid with Salt & Pepper

\$38.00

生煎活蚬蚝饼
Pan-Fried Clam & Oyster Pancake

\$88.00

滑蛋虾球
Scrambled Egg with Prawns

\$58.80

丝网小炒皇
Wok-Tossed Seafood Medley in Golden Nest

\$58.80

甜甜蜜蜜金菠萝（百花虾枣、大带子）
Sweet Golden Pineapple Delight
(Prawn Paste Balls & Scallops)

\$168.80

鸡鸭类

POULTRY





台城紫苏焖鸭

Braised Duck with Perilla (Taicheng Style)

\$58.80 半只

\$58.80 (Half)

烟熏樟茶鸭

Tea-Smoked Camphor Duck

\$48.80

江南八宝鸭(预定)

Jiangnan Eight-Treasure Duck (Pre-Order)

\$238.80 *预定

\$238.80

*Pre-order Required

白切黄油走地鸡

Poached Free-Range Yellow Oil Chicken

\$38.80 半祇

\$68.80 一祇

\$38.80 (Half)

\$68.80 (Whole)

从草花蒸走地鸡

Steamed Free-Range Chicken with Cordyceps Flower

\$48.00

生嗜黄油走地鸡

Chilled Free-Range Yellow Oil Chicken

\$48.00

凉拌手撕走地鸡

Chilled Shredded Free-Range Chicken

\$43.80 半只

\$43.80 (Half)

宫保鸡

Kung Pao Chicken

\$29.80

辣子鸡

Chongqing Spicy Chilli Chicken

\$29.80

川椒鸡

Sichuan Pepper Spicy Chicken

\$29.80

德州扒鸡(配薄饼 6 张)

Texan Roast Chicken with 6 Pcs Chinese Pancakes

\$29.80

牛羊豬

MEATS



水煮牛肉

Sichuan Boiled Beef in Hot Chili

\$48.80

蒙古牛肉/羊肉

Mongolian Beef / Lamb

\$38.80

烧汁 / 黑胡椒 / 日式 M7 和牛粒

Wagyu M7 Beef Cubes (Teriyaki / Black Pepper / Japanese Style)

\$98.00

烧汁小牛排

Grilled Veal Chops in Teriyaki Sauce

\$88.00

避风塘小羊架 ^{3 pic}

Typhoon Shelter Lamb Chops (3 pcs)

\$88.00

孜然小羊架

Cumin Spiced Lamb Chops

\$88.00



京酱肉丝	\$38.80
Shredded Pork in Peking Sauce	

招牌咕咾肉	\$38.80
Signature Sweet & Sour Pork	

梅菜扣肉	\$38.80
Braised Pork Belly with Preserved Mustard Greens	

京都 / 蒜香 / 椒盐肉排	\$38.00
Pork Chops (Chinese Style / Garlic Style / Salt & Pepper)	

笋干红烧肉	\$48.00
Braised Pork Belly with Bamboo Shoots	

尖椒小炒肉	\$38.80
Stir-Fried Pork with Hot Green Chili	

干烧牛柳丝	\$38.80
Dry-Braised Shredded Beef Fillet	

元宝鲍鱼扎肉	\$108.80
Braised Pork with Abalone in Gold Ingot Style	

CLAYPOT DISHES

煲仔菜



虾籽花胶海参煲 \$118.80
Braised Sea Cucumber & Fish Maw with Shrimp Roe in Clay Pot

豆腐杂菇牛杂煲 \$38.80
Mixed Beef Offal & Mushrooms with Tofu in Clay Pot

双鲜胡椒猪肚煲 \$48.80
Pepper Pork Tripe With Two Kinds of Seafood in Clay Pot

鱼香茄子或豆腐 / 咸鱼鷄粒茄子或豆腐煲 \$33.00
Yu Xiang Eggplant or Tofu in Clay Pot
Salted Fish & Chicken with Eggplant or Tofu in Clay Pot

杂菜杂菇豆腐煲 \$33.80
Mixed Vegetables, Mushrooms & Tofu in Clay Pot

三杯鸡煲 \$33.80
Three-Cup Chicken in Clay Pot

TOFU DISHES



海鲜豆腐煲

Seafood & Tofu in Clay Pot

\$48.80

香辣麻婆豆腐

Spicy Mapo Tofu

\$28.00

椒盐豆腐角

Salt & Pepper Tofu Cubes

\$28.00

竹笙松茸豆腐

Tofu with Bamboo Pith & Matsutake Mushrooms

\$38.00

海皇玉子豆腐

Seafood Japanese Egg Tofu

\$48.00

金衣豆腐

Crispy Golden Tofu (Salted Egg Yolk)

\$33.80

蔬菜

VEGETABLES

每天供应

芥兰、菜心、豆苗、通菜
胜瓜、白菜苗、青瓜、荷豆、四季豆等

Chinese Broccoli (Gai Lan) / Choy Sum / Pea Shoots
Water Spinach (Ong Choy) / Luffa Gourd / Baby Napa Cabbage
Cucumber / Snow Peas / Green Beans

\$26.80 小 \$38.80 大

\$26.80 (Small) / \$38.80 (Large)

主食

RICE & NOODLES

花园阁马来盏拌面	\$28.80
Garden Palace Mala Dry Tossed Noodles	

瑶柱蛋白炒饭	\$33.80
Dried Scallop & Egg White Fried Rice	

姜葱捞竹笙面	\$23.80
Tossed Noodles with Ginger, Shallot & Bamboo Pith	

肉丝豉油皇炒面	\$23.80
Soy Sauce Stir-Fried Noodles with Shredded Pork	

干烧伊面	\$28.80
Braised E-Fu Noodles	

粤式水饺汤面	\$28.80
Cantonese Dumpling Noodle Soup	

干炒牛河 / 豉汁牛肉炒河粉	\$29.80
Stir-Fried Flat Rice Noodles with Beef / Black Bean Beef Ho Fun	

鸳鸯炒米粉	\$29.80
Yin Yang Stir-Fried Vermicelli	

福建炒饭	\$36.80
Fujian-Style Fried Rice with Gravy	

咸鱼鸡粒炒饭	\$29.80
Salted Fish & Chicken Fried Rice	

扬州炒饭	\$23.80
Yangzhou Fried Rice	

星洲炒米	\$23.80
Singapore-Style Fried Vermicelli	

甜品

DESSERT



丸子芝麻糊

Glutinous Rice Balls in Black Sesame Soup

\$6.80 每位^{四位起}

\$6.80 per person
(min. 4 persons)

蛋白杏仁茶

Sweet Almond Soup with Egg White

\$9.80 每位^{四位起}

\$6.80 per person
(min. 4 persons)

官燕（杏汁、椰汁）

Imperial Bird's Nest (Almond / Coconut Base)

\$88.80 每位^{四位起}

\$88.80 per person
(min. 4 persons)

桂花糕

Osmanthus Jelly Cake

\$12.80/例

豆沙窝饼

Red Bean Paste Pastry

\$28.80/例

椰汁糕

Coconut Pudding

\$12.80/例

奶黄流沙包^{4 件}

Custard Lava Buns (4 pcs)

\$18.80



TEA

老树、生、熟、普洱

Pu-erh (Raw / Aged / Cooked)

\$4.00 每位

\$4.00 per person

铁观音 / 水仙

Tie Guan Yin / Shui Xian

\$4.00 每位

\$4.00 per person

野菊花

Wild Chrysanthemum

\$4.00 每位

\$4.00 per person

肉桂 / 岩茶

Rou Gui / Rock Tea

\$4.00 每位

\$4.00 per person

乌冬 / 凤凰单丛

Phoenix Dan Cong / Oolong

\$4.00 每位

\$4.00 per person

藏南雪菊花

Tibetan Snow Chrysanthemum

\$8.00 每位

\$8.00 per person

Garden Palace
seafood
restaurant

预定 | 0466628826
电话 | 02 92815568

Level2 A/405-411 Sussex St, Haymarket NSW 2000
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