NEPTUNE PALACE

MALAYSIAN & CHINESE HALAL CUISINE

Neptune Palace is a leading fine dining Malaysian and Chinese restaurant based in Circular Quay, Sydney. We proudly serve traditional Malaysian and Chinese Halal cuisine, offering a diverse and delicious menu inspired by rich Malaysian and Chinese history.

Our skilled and experienced chefs use only the finest produce and ingredients, and utilize innovative cooking techniques to perfect each and every dish.

Our menu is very extensive, offering dishes that are hot and powerful to those that are more mild and subtle. Whether you're craving sweet and sour flavours, or creamy coconut milk fragrances, or perhaps aromas of lemongrass and exotics herbs and spices, Neptune Palace has dishes that will tantalise your taste buds.

Open 7 days a week including public holidays

<u>Trading hours</u>

Lunch: 12:00pm – 3:00pm

Dinner: 5:00pm – 10:30pm

No BYO

No split bills

Please advise staff of any food allergies
(We cannot guarantee dishes will be completely free of nut, MSG or gluten free)

Pricing is GST inclusive

We reserve the right to refuse service of any person

We proudly share where we source our seafood,
at the end of each seafood dish we indicate (A) Australia (I) Imported (M) Mixed

Banquet Menus

Prawn Cutlet Fritter *(I)*
酥炸鳳尾蝦

Vegetable Spring Rolls
雜菜春卷

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Sze Chuan Prawn Cutlets *(I)*
川醬鳳尾蝦

Salt and Pepper Squid *(I)*
椒鹽尤魚

Chicken Satay Sauce
沙爹雞片

Kapitan Chicken
檳城甲必丹雞

Mongolian Lamb
蒙古羊肉

Beef Black Bean Sauce
豉汁牛肉

Mixed Green Vegetables
清炒雜菜

Steamed Rice
白飯

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Chinese Tea
茶

$72.00 per person
(Minimum 6 people)

Prawn Cutlet Fritter *(I)*
酥炸鳳尾蝦

Mutabuk
(Mince beef in Malaysian bread)
咖哩煎牛肉餅

Kuch Pie Tee *(Tea Cup) (M)*
Diced spicy seafood and vegetables in crispy flour shell
稞拜地

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Prawn Cutlets Mentega *(I)*
(Butter & Curry Leaves)
奶油鳳尾蝦

Salt and Pepper Soft Shell Crab *(I)*
椒鹽軟殼蟹

Steak Honey and Black Pepper
蜜椒牛柳

Kapitan Chicken
檳城甲必丹雞

Steamed Premium Fish Fillets *(A)*
with Chilli & Black Bean
豉椒蒸魚柳

Mixed Green Vegetables
清炒雜菜

Steamed Rice
白飯

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Dessert of the Day
是日甜品

Chinese Tea
茶

$89.00 per person
(Minimum 6 people)

Banquet Menus

Kuch Pie Tee *(Tea Cup) (M)*
Diced spicy seafood and vegetables in crispy flour shell
粿拜地

Prawn Cutlet Fritter *(I)*
酥炸鳳尾蝦

Mandarin Duck
香酥炸鴨拌薄餅

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Lobster with
Ginger and Shallot *(A)*
(or cooked to your liking)
薑蔥龍蝦

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Prawn Cutlet Mentaga *(I)*
(Butter & Curry Leaves)
奶油鳳尾蝦

Steamed Glacier 51 Toothfish *(A)*
with signature soy
薑蔥蒸冰川 51 牙魚

Steak Wasabi
青芥辣牛柳

Kapitan Chicken
檳城甲必丹雞

Mixed Green Vegetables
清炒雜菜

Steamed Rice
白飯

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Dessert of the Day
是日甜品

Fruit Platter
精美果盆

Chinese Tea
茶

$138.80 per person
(Minimum 6 people)

Kuch Pie Tee *(Tea Cup) (M)*
Diced spicy seafood and vegetables in crispy flour shell
粿拜地

Seafood Roll *(M)*
酥炸海鮮卷

Mandarin Duck
香酥炸鴨拌薄餅

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Lobster Mentega *(A)*
(Butter & Curry Leaves)
(or cooked to your liking)
奶油龍蝦

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Live Queensland Coral Trout *(A)*
(cooked to your liking)
清蒸昆省東星斑

Dry Curry Prawn Cutlets *(I)*
乾咖哩鳳尾蝦

Salt & Pepper Soft Shell Crab *(I)*
椒鹽軟殼蟹

Steak in Honey and Black Pepper
蜜椒牛柳

Kapitan Chicken
檳城甲必丹雞

Mixed Green Vegetables
清炒雜菜

Steamed Rice
白飯

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Dessert of the Day
是日甜品

Fruit Platter
精美果盆

Chinese Tea
茶

$178.80 per person
(Minimum 6 people)

Special Recommendations 特別推介

Wagyu Scotch Fillet *(300g)* 頂級雪花和牛

Stir Fried with Preserved Olive Leaves	$158.80	欖菜炒和牛
Stir Fried with XO Sauce	$158.80	XO 醬炒和牛
Poached and served with Ginger Shallot Soy	$168.80	白灼和牛

Premium Lamb Cutlets (*Four)* $49.80 羊 排

Salt and Pepper	椒鹽羊排
Chilli and Black Bean	豉椒乾爆羊排
Dry Curry	乾咖哩羊排
Honey and Black Pepper Sauce	蜜椒羊排

Venison $58.80 鹿 肉

Ginger Shallot	薑蔥炒鹿肉
Chilli Black Bean	豉椒炒鹿肉
Chilli Fresh Herbs	香草炒鹿肉
XO Chilli	XO 醬炒鹿肉
Honey Black Pepper	蜜椒炒鹿肉

Special Recommendations 特別推介

Glacier 51 Toothfish *(A)* 冰川 51 牙魚

ENTRÉE *(TWO)* 頭 盆

Fried with Signature Soy sauce and mild Chilli Signature soy sauce is a mixture of soy sauce with sugar cane, rock sugar, ginger shallot and chilli	$38.80	煎封汁冰川 51 牙魚
Steamed with Ginger and Shallot	$35.80	薑蔥蒸冰川 51 牙魚
Salt and Pepper	$36.80	椒鹽冰川 51 牙魚

Main *(Four)* 主 菜

Fried with Signature Soy sauce and mild Chilli Signature soy sauce is a mixture of soy sauce with sugar cane, rock sugar, ginger shallot and chilli	$71.80	煎封汁冰川 51 牙魚
Steamed with Ginger and Shallot	$64.80	薑蔥蒸冰川 51 牙魚
Steamed with Black Bean Chilli	$64.80	豉椒蒸冰川 51 牙魚
Steamed with Sun Dried Mandarin Peel, Garlic and Soy sauce	$64.80	蒜茸果皮蒸冰川 51 牙魚
Salt and Pepper	$66.80	椒鹽冰川 51 牙魚
Turmeric sauce Fried fillets in spicy coconut and turmeric sauce	$66.80	香辣花奶冰川 51 牙魚

SEAFOOD FROM THE AQUARIUM 生猛海鮮

MARKET PRICE

ABALONE *(A)* 鮑 魚

- *Sashimi* 刺身
- *Braised* 油泡

LOBSTER *(A)* 龍 蝦

KING CRAB *(A)* 皇 帝 蟹

SNOW CRAB *(A)* 雪 蟹

PIPIS *(A)* 游 水 蜆

- *Braised with Mentega (Fried Butter Milk sauce)* 奶油
- *Braised with Singapore Chilli sauce* 星洲辣椒汁
- *Braised with Ginger and Shallot* 薑蔥焗
- *Braised with Garlic and Butter* 蒜子牛油
- *Braised with Black Bean Chilli* 豉椒
- *Braised with XO Chilli sauce* XO 醬
- *Sauteed with Dry Curry* 乾咖哩
- *Sauteed with Salt and Pepper* 椒鹽

CORAL TROUT *(A)* 東 星 斑

MORWONG *(A)* 三 刀 魚

- *Steamed with Ginger and Shallot* 清蒸
- *Steamed with Black Bean Chilli* 豉椒蒸
- *Fried and Topped with Curry sauce* 咖哩汁
- *Fried and Topped with Turmeric sauce* 香辣花奶汁
- *Fried and Topped with Singapore Chilli sauce* 星洲辣椒汁

APPETISER 頭 盆

1.	Kuch Pie Tee *(Tea Cup)(M)* Diced spicy seafood and vegetables in crispy flour shell	*Four*	$32.00	粿拜地
2.	Mandarin Duck Crispy fried duck served in pancake and hoi sin sauce		$41.80	香酥炸鴨拌薄餅
3.	Salt and Pepper Quail Fried whole quail tossed with salt and pepper garlic chilli and shallot	*Two*	$30.80	椒鹽鵪鶉
4.	Seafood Sang Choy Bau *(M)* Stir fried diced seafood and vegetables in lettuce leaves	*Four*	$41.80	海鮮生菜包
5.	Chicken Sang Choy Bau Stir fried chicken mince and vegetables in lettuce leaves	*Four*	$31.80	雞蓉生菜包
6.	Tofu Sang Choy Bau Stir fried diced tofu and vegetables in lettuce leaves	*Four*	$31.00	豆腐生菜包
7.	Murtabuk *(Rusty Motorbike)* Marinated beef mince wrapped in Malaysian bread		$33.80	咖哩煎牛肉餅
8.	Seafood Roll *(M)* Seafood wrapped in rice paper with batter	*Two*	$28.00	酥炸海鮮卷
9.	Prawn Cutlets Fritter *(I)*	*Two*	$17.00	酥炸鳳尾蝦
10.	Thai Fish Cake *(A)* Deep fried fish mousse with sweet chilli sauce	*Two*	$17.00	泰式炸魚餅
11.	Otak Otak *(A)* Grilled fish fillet pieces in banana leaves	*Two*	$22.00	呵達呵達
12.	Spring Roll Vegetable roll with sweet and sour sauce	*Two*	$11.00	雜菜春卷
13.	Char Tow Kueh Pan fried parsnip cake with dry shrimp and mince beef		$27.00	炒蘿蔔糕
14.	Mixed Entree Spring roll, curry puff and fish cake	*Three*	$21.80	雜錦炸盆
15.	Epok Epok Curried chicken and potato wrapped in puff pastry	*Two*	$15.00	咖哩角
16.	Steamed Half Shell Scallop In XO Chili Sauce *(A)*	*Two*	$15.00	XO 蒸帶子

SOUP 湯羹類

17.	Seafood Hot & Sour Soup *(M)* Chinese style hot and sour seafood broth	$19.80	中式酸辣湯
18.	Seafood Beancurd Soup *(M)* Diced seafood and beancurd in soup	$19.80	海皇豆腐羹
19.	Seafood Sweet Corn Soup *(M)* Diced seafood and sweet corn in soup	$19.80	海皇粟米羹
20.	Crabmeat Sweet Corn Soup *(A)*	$22.80	蟹肉粟米羹
21.	Chicken Sweet Corn Soup	$16.80	雞絲粟米羹
22.	Beef and Egg Flower Soup	$16.80	西湖牛肉羹
23.	Chicken Laksa	$17.80	雞絲叻沙
24.	Prawn Cutlets Laksa *(I)*	$23.80	鳳尾蝦叻沙

SOFT SHELL CRAB / SQUID 軟殼蟹 / 尤 魚

25.	Salt and Pepper Soft Shell Crab *(I)*	$42.80	椒鹽軟殼蟹
26.	Soft Shell Crab Mentega *(I)* Sauteed soft shell crab with butter and curry leaves	$42.80	奶油軟殼蟹
27.	Dry Curry Soft Shell Crab *(I)*	$42.80	乾咖哩軟殼蟹
28.	Salt and Pepper Squid *(I)*	$40.80	椒鹽尤魚
29.	Dry Curry Squid *(I)*	$40.80	乾咖哩尤魚

SEAFOOD 海 鮮

30. Prawn Cutlets with Cashew Nuts *(I)*	$46.80	腰果鳳尾蝦
31. Honey Prawn Cutlets *(I)* Battered prawn cutlets glazed with honey sauce	$46.80	蜜糖鳳尾蝦
32. Salt and Pepper Prawn Cutlets *(I)*	$46.80	椒鹽鳳尾蝦
33. Sze Chuan Prawn Cutlets *(I)*	$46.80	川醬鳳尾蝦
34. XO Chilli Prawn Cutlets *(I)*	$46.80	XO 醬鳳尾蝦

HOT POT 煲 仔

35. Kam Sa Scallop Hot Pot *(A)* Scallops, chicken mince and vermicelli in hot pot	$63.80	金沙粉絲帶子煲
36. Kam Sa Prawn Hot Pot *(I)* Prawn cutlets, chicken mince and vermicelli in hot pot	$53.80	金沙粉絲蝦球煲
37. Seafood Beancurd Hot Pot *(M)* Prime fish fillet, prawn cutlet, scallop & squid	$50.80	海鮮豆腐煲 魚柳, 鳳尾蝦, 帶子, 尤魚
38. Prawn Cutlets in Satay Hot Pot *(I)* Prawn cutlets and vermicelli in hot pot	$50.80	沙爹鳳尾蝦煲
39. Beef in Satay Hot Pot Beef and vermicelli in hot pot	$40.80	沙爹牛肉煲
40. Chicken in Satay Hot Pot Chicken and vermicelli in hot pot	$37.80	沙爹雞煲
41. Chicken with Black Bean Sauce Hot Pot Chicken thigh cube with Scallion & Black Bean Sauce in Claypot	$40.80	乾爆豆豉雞煲
42. Spicy Eggplant Hot Pot with Mince Chicken Chicken mince & eggplant with sze chuan chilli sauce in hot pot	$37.80	魚香茄子煲

SEAFOOD 海 鮮

43.	Scallop with Ginger and Shallot *(A)*	$52.80	薑蔥炒帶子
44.	Steamed Premium Fish Fillets with Ginger Shallot *(A)*	$46.80	薑蔥蒸魚柳
45.	Steamed Premium Fish Fillets with Black Bean Chilli *(A)*	$46.80	豉椒蒸魚柳
46.	Sweet and Sour Premium Fish Fillet *(A)*	$46.80	甜酸咕嚕魚柳
47.	Steamed Ocean Trout Fillet with Garlic and Sun Dried Mandarin Peel *(A)* Topped with soy sauce	$46.80	蒜茸果皮蒸海鱒魚
48.	Steamed Ocean Trout Fillet with Black Bean Chilli *(A)* Topped with soy sauce	$46.80	豉椒蒸海鱒魚

KUNG PAO 宮保精選

Kung Pao is a mild spicy, stir fried traditional Chinese dish with Air Dried Chilli, Cup Mushroom, Capsicum and Peanuts

49.	Kung Pao Chicken Thigh Cube	$36.80	宮保雞丁
50.	Kung Pao Prawns *(I)*	$46.80	宮保鳳尾蝦
51.	Kung Pao Diced Steak Cube	$46.80	宮保牛柳粒

MALAYSIAN SEAFOOD DISHES 馬來風味

52. Mentega Prawn Cutlets *(I)* Sauteed prawn cutlets with butter and curry leaves	$50.80	奶油鳳尾蝦
53. Kelantan Prawn Cutlets in Coconut Shell *(I)* Prawn cutlets in turmeric, fresh chilli and coconut milk	$50.80	吉蘭丹椰子鳳尾蝦
54. Prawn Cutlets in Turmeric *(I)* Prawn cutlets in spicy coconut and turmeric sauce	$46.80	香辣花奶鳳尾蝦
55. Penang Kapitan Prawn Cutlets *(I)* Prawn cutlets in fresh chilli, herbs and coconut milk	$46.80	檳城甲必丹鳳尾蝦
56. Sambal Prawn Cutlets *(I)* Stir fried prawn cutlets in sambal chilli	$46.80	三巴鳳尾蝦
57. Assam Prawn Cutlets *(I)* Prawn cutlets in hot and spicy tamarind sauce	$46.80	阿三鳳尾蝦
58. Dry Curry Prawn Cutlets *(I)* Sauteed prawn cutlets in malaysian aromatic curry paste	$46.80	乾咖哩鳳尾蝦
59. Kari Prawn Cutlets *(I)* Prawn cutlets in malaysian aromatic curry sauce	$46.80	咖哩鳳尾蝦
60. Prawn Cutlets Belachan *(I)* Sauteed prawn cutlets and vegetables with chilli shrimp paste	$46.80	馬拉盞鳳尾蝦
61. Prawn Cutlets in Singapore Chilli Sauce *(I)*	$46.80	星洲辣椒鳳尾蝦
62. Kelantan Scallop in Coconut Shell *(A)* Scallops in turmeric, fresh chilli and coconut milk	$60.80	吉蘭丹椰子帶子
63. Ocean Trout Fillet in Turmeric Sauce *(A)* Fried fillets of ocean trout in spicy coconut and turmeric sauce	$46.80	香辣花奶海鱒魚
64. Penang Kapitan Fish *(A)* Premium fish fillets in fresh chilli, herbs and coconut milk	$46.80	甲必丹魚柳
65. Kari Fish *(A)* Premium fish fillets and vegetables in aromatic curry sauce	$46.80	咖哩魚柳
66. Assam Fish *(A)* Premium fish fillets in hot and spicy tamarind sauce	$46.80	阿三魚柳

STEAK 牛 柳

Premium, Free Range Tender Long Fillet
All Steak can be chosen from with Diced cut or Sliced Fillet

67.	Steak Fillet with Honey and Black Pepper	$46.80	蜜椒牛柳
68.	Steak Fillet with XO Chilli	$46.80	XO 醬牛柳
69.	Steak Fillet Cantonese Style	$46.80	廣東牛柳
70.	Diced Steak Fillet with Wasabi Sauce	$46.80	青芥辣牛柳
71.	Steak Fillet with Preserved Olive Leaves	$46.80	欖菜煎牛柳

MEAT 肉 類

72.	Beef with Chinese Broccoli	$35.80	芥蘭牛肉
73.	Beef Cashew Nuts	$35.80	腰果牛肉
74.	Beef in Oyster Sauce	$35.80	蠔油牛肉
75.	Beef in Black Bean Sauce	$35.80	豉汁牛肉
76.	Sze Chuan Beef	$35.80	川醬炒牛肉
77.	Spicy Snake Beans Fried with beef mince, dry conpoy and dry chilli	$35.80	干燒四季豆
78.	Mongolian Lamb	$42.80	蒙古羊肉
79.	Lamb with XO Chilli Sauce	$44.80	XO 醬羊肉

MALAYSIAN MEAT DISHES 馬來風味

80.	Kari Lamb Traditional lamb curry with potato	$43.80	咖哩羊肉
81.	Daging Rendang Stewed diced chuck beef with herbs, chilli and coconut cream	$37.80	乾辣味牛肉
82.	Sambal Daging Stir fried beef in sambal chilli	$35.80	三巴牛肉
83.	Beef with Chilli and Fresh Herbs	$35.80	香草牛肉
84.	Beef in Singapore Chilli Sauce	$35.80	星洲辣椒牛肉
85.	Lamb with Chilli and Fresh Herbs	$43.80	香草羊肉

POULTRY 家 禽

86. Sze Chuan Chicken	$33.80	川醬雞片
87. Chicken with Mixed Vegetable	$33.80	雜菜雞片
88. Chicken with Cashew Nuts	$33.80	腰果雞片
89. Lemon Chicken Fillets of chicken breast in batter with lemon sauce on side	$33.80	檸檬軟雞
90. Mongolian Chicken	$33.80	蒙古雞片
91. Shantung Chicken Boneless fried chicken with preserved vegetables soy vinegar and chilli	$36.80	山東雞
92. Crispy Skin Chicken	$36.80	脆皮雞
93. Sweet & Sour Chicken Deep fried thigh fillet with pineapple in sweet & sour sauce	$36.80	菠蘿咕嚕雞
94. Honey Chicken Battered thigh fillet glazed with honey sauce	$36.80	蜜糖脆雞球
95. Grandma Tofu Diced tofu, preserved vegetables, chicken mince in mild chilli sauce	$33.80	麻婆豆腐
96. Braised Duck with Shitake Mushroom	$52.80	北菇扒鴨
97. Duck in Crabmeat Sauce	$62.80	蟹肉扒鴨

MALAYSIAN POULTRY DISHES 馬來風味

98. Kelantan Chicken in Coconut Shell Chicken breast fillets in turmeric, fresh chilli and coconut milk	$39.80	吉蘭丹椰子雞
99. Penang Kapitan Chicken Chicken breast fillets in fresh chilli, herbs and coconut milk	$33.80	檳城甲必丹雞
100. Chicken in Turmeric Sauce Chicken breast fillets in spicy coconut and turmeric sauce	$33.80	香辣花奶雞
101. Sambal Chicken Stir fried chicken breast fillets in sambal chilli	$33.80	三巴雞片
102. Chicken with Chilli and Fresh Herbs	$33.80	香草雞片
103. Chicken in Singapore Chilli Sauce	$33.80	星洲辣椒雞
104. Dry Curry Duck	$44.80	乾咖哩鴨
105. Duck in Turmeric Sauce Boneless duck in spicy coconut and turmeric sauce	$44.80	香辣花奶鴨

VEGETABLES AND BEANCURD 蔬菜及豆腐

106.	Iceberg Lettuce in Signature Soy Sauce	$26.80	豉油皇西生菜
107.	Iceberg Lettuce in Chili Beancurd Sauce	$26.80	椒絲腐乳西生菜
108.	Stir Fried Spinach with Garlic	$28.80	蒜子菠菜
109.	Chinese Broccoli in Ginger Sauce	$28.80	薑汁芥蘭
110.	Stir Fried Mixed Green	$28.80	清炒雜菜
111.	Sayur Goreng Belachan Stir fried Mixed vegetables with chilli shrimp paste	$28.80	馬拉盞雜菜
112.	Mixed Vegetables Curry	$29.80	咖哩雜菜
113.	Snake Bean with Preserved Olive Leaves	$28.80	欖菜四季豆
114.	Snake Beans Mentega Sautéed with butter and curry leaves	$31.80	奶油四季豆
115.	Salt and Pepper Egg Plant	$33.80	椒鹽茄子
116.	Egg Plant Belachan	$33.80	茄子馬拉盞
117.	Tofu and Cashew Nuts	$28.80	腰果豆腐
118.	Salt and Pepper Tofu	$33.80	椒鹽豆腐
119.	Beancurd and Vegetables in Oyster Sauce	$34.80	紅燒豆腐
120.	Shiitake Mushroom with Baby Pak Choy	$39.80	北菇小棠菜

NOODLE 粉 麵

121.	Seafood Chow Mein *(M)* Fish fillet, prawn cutlets, scallop & squid	$47.80	海鮮炒麵 魚柳, 鳳尾蝦, 帶子, 尤魚
122.	Seafood Chow Hor *(M)* Fish fillet, prawn cutlets, scallop & squid	$47.80	海鮮炒河 魚柳, 鳳尾蝦, 帶子, 尤魚
123.	Dry Fried Beef Chow Hor	$34.80	干炒牛河
124.	Beef and Egg Flower Chow Hor	$34.80	滑蛋牛肉炒河
125.	Seafood Hokkin Mee *(M)* Hokkin egg noodle fried with seafood in black sauce (Fish fillet, prawn cutlets & squid)	$43.80	海鮮福建炒麵 魚柳, 鳳尾蝦, 尤魚
126.	Chicken Hokkin Mee Hokkin egg noodle fried with chicken in black sauce	$34.80	雞片福建炒麵
127.	Seafood Mee Goreng *(M)* Hokkin egg noodle fried with seafood, egg, chilli and curry sauce (Fish fillet, prawn cutlets & squid)	$43.80	海鮮馬式炒麵 魚柳, 鳳尾蝦, 尤魚
128.	Chicken Mee Goreng Hokkin egg noodle fried with chicken, egg, chilli and curry sauce	$34.80	雞片馬式炒麵
129.	Vegetables Mee Goreng Hokkin egg noodle fried with mixed vegetables, egg, chilli and curry sauce	$34.80	雜菜馬式炒麵
130.	Seafood Fried Kway Teow *(M)* Rice noodle fried with seafood, egg, garlic chive, bean sprouts in black chilli sauce (Fish fillet, prawn cutlets & squid)	$43.80	海鮮炒粿刁 魚柳, 鳳尾蝦, 尤魚
131.	Chicken Fried Kway Teow Rice noodle fried with chicken, egg, garlic chive, bean sprouts in black chilli sauce	$34.80	雞片炒粿刁
132.	Vegetables Fried Kway Teow Rice noodle fried with vegetables, garlic chive, bean sprout in black chilli sauce	$34.80	雜菜炒粿刁
133.	Singapore Noodle *(I)* (Prawn cutlets, chicken, egg & vegetables)	$39.80	星洲炒米
134.	Vegetables Singapore Noodle	$34.80	雜菜星洲炒米
135.	E-Fu Noodle Stir fried E-Fu egg noodle with shitake mushroom	$34.80	乾燒伊麵

RICE 米 飯

136.	Pineapple Fried Rice *(M)* Fried rice with diced prawns and scallops served in pineapple	$40.80	菠蘿海鮮炒飯
137.	Nasi Goreng Malaysian spicy fried rice with prawn cutlets and beef mince	$28.80	馬式炒飯
138.	Salted Fish Chicken Fried Rice	$32.80	咸魚雞粒炒飯
139.	Chicken Fried Rice	$26.80	雞絲炒飯
140.	Steamed Rice (per person)	$4.80	白飯
141.	Roti Channai Home made Malaysian bread - highly recommended with curry dishes	$11.00	羅迪

NEPTUNE PALACE RESTAURANT

Dessert

Pandan Crepe **$17.80**
Palm Sugar Coconut wrapped in Pandan flavoured Pancake and Ice Cream

Sago Pudding **$17.80**
Tapioca Pudding in Palm Sugar and Coconut Milk

Deep Fried Ice Cream **$17.80**
Choice of Caramel, Chocolate or Strawberry Topping

Fresh Fruit Platter **$15.80**

Lychee Ice Cream **$15.80**

Vanilla Ice Cream **$15.80**

Coffee & Tea

Coffee by Victoria **$7.80**
- Expresso, Piccolo, Cappuccino, Flat White, Long Black, Latte

Liqueur Coffee **$19.80**
- Tia Maria, Frangelico, Baileys, Amaretto, Sambuca

Affogato **$10.80**

Affogato with Liqueur **$20.80**

Tea **$8.80**
- English Breakfast, Earl Grey, Peppermint, Chamomile

Chinese Tea **$4.80**
- Jasmine, Tikuanyin, Pu-Erh, Chrysanthemum *(per person)*

Dessert Wine (375ml)

Australia

***De* Bortoli Noble One Botrytis Semillon** **$62.00**
Riverina NSW

New Zealand *Marlborough*

2006 Hans Herzog Botrytis Pinot Gris – *750ml* **$182.00**

France *Bordeaux*

2006 Chateau Sudurianut Sauternes **$200.00**
2005 Chateau Lafauie Peyraguey Sauternes **$218.00**
1998 Chateau d'Yquem Sauternes **$900.00**
1997 Chateau d'Yquem Sauternes **$900.00**

Port / Topaque / Muscat

	45ml		*Bottle*
Morris Rutherglen Muscat	**$9.80**	***500ml***	**$78.00**
Morris Rutherglen Topaque *(3Gold)*	**$9.80**	***500ml***	**$78.00**
De Bortoli Black Noble	**$10.80**	***500ml***	**$88.00**
Mr Pickwick's Tawny	**$13.80**	***750ml***	**$168.00**
Penfolds Grandfather 20 Years	**$22.80**	***750ml***	**$268.00**

Cognac

	30ml		*Bottle*
Remy Martin VSOP	**$18.80**	***700ml***	**$260.00**
Frapin VSOP	**$18.80**	***700ml***	**$260.00**
Martell Cordon Bleu	**$29.80**	***700ml***	**$590.00**
Remy Martin XO	**$30.80**	***700ml***	**$610.00**
Hennessy XO	**$35.80**	***700ml***	**$650.00**