



Imperial Peking

RESTAURANTS

BLAKEHURST 9546 6122

Public Holiday Surcharge \$3.00 Per Person
Personal cheques not acceptable

ANCIENT CHINESE SAYING

*The four best things in life are to
Live in Soochow
Wear clothes from Honchow
Die in Louchow
Dine in Kwangchow*

Soochow is a city in the province of Kiangsu. It has the best weather in China and it is renowned for the beautiful women.

Honchow is a city in the Chekiang Province. It produces the best silk in China.

Louchow is a city in the province of Kwangsi. It is a very mountainous region and produces the best timber for coffins.

Kwangchow is the capital of Kwang Tung and because of its geographic location and close contact with the West, it is famous in China for its great variety of cuisine.

Now, times have changed. Australia produces a great variety of food as a result of the extremely favourable climate. With the international expertise of our chefs and non stop effort of our management, we are able to bring you the highest standard of cuisine comparable with the best in the world.

We take this opportunity to thank our valued customers, old and new for their continued patronage and we assure you that we will endeavour to maintain and improve our high standard.

京廚名菜

OUR RECOMMENDATIONS

1 皇上皇北京鴨

IMPERIAL PEKING DUCK

This must be one of world's most popular delicacies.

The Peking Duck is carved at your table and is placed on a paper thin pancake with cucumber, shallot and our special Imperial Peking sauce, you then wrap the pancake around the ingredients.

It is delicious!!

The Peking Duck which is served in Australia we believe to be more tasty and more meaty than that served in China, the method of breeding the ducks in Australia is different. They cannot be caged or force fed - we therefore have less fat content.

If you wish you can have the duck bones made into a Duck & Vegetable Broth.

Ask your waiter to serve the soup at the end of your meal.

It is delicious too!

2 干燒二鬆

MERMAID'S TRESSES

An airy, fragile confection created from the costliest ingredients. Our Peking chef transforms the inner hearts of the finest seafood scallops into a thousand slices, finer than a mermaid's golden tresses, served crisply deep-fried on a feather soft bed of savoury Chinese cabbage, also shredded and lightly deep fried.

3 京皇芝麻蝦

EMPRESS SESAME PRAWN FANS

An appetiser for the Imperial tastebuds. Our chef spreads a thick coating of fresh minced king prawns on fine toast fingers, coats it all with crunchy sesame seeds and then deep fries each fan quickly.

4 京皇雀巢蝦

PRAWN BALLS IN BIRDS NEST

Golden Puffs of savoury prawn meat deep-fried, coated lavishly with crunchy textured croutons.

5 糟溜魚片

FILLET OF FISH IN WINE SAUCE

A thick juicy and braised fillet of fish garnished in wine sauce.

6 干炒牛柳絲

PEKING SHREDDED BEEF

A most unusual dish! Spicy julienne strips of steak and carrots deep fried. It is a must.

7 宮保蝦

KING PRAWNS IN CHILLI SAUCE

Thick, juicy, perfectly cooked king prawn meat in a light gently spiced sauce with a touch of chilli.

8 山東雞

PEKING PICNIC CHICKEN

A sensational new creation for informal eating pleasure. A whole chicken brought cold and fragrant to your table, delicately handstripped into tempting morsels. Our chef's master touch is the special sauce of aromatic herbs, some ginger and a hint of garlic. In China it was eaten in Shantung province.

9 蔥爆羊肉

MONGOLIAN SHALLOT LAMB

Unique to the Imperial Peking restaurant, a mongolian dish of tender fillet of lamb and succulant shallot pieces transformed by our Peking chef into a true classical dish. This is one of the favourite dishes in the courts of the Ching Emperors.

10 豉汁炒蟹

MUD CRAB WITH BLACK BEAN SAUCE

This is a must for seafood lovers. Though the renowned Queensland Mud Crab can be cooked in many ways our chef recommends his black bean sauce. Don't be afraid to use your fingers as our ever attentive staff will supply you with a bowl of warm water and hand towel after you finish this delicious dish.

11 京皇叫化雞

IMPERIAL BEGGAR CHICKEN

A dish devised by the beggars of the Imperial Court. Here our chef carefully wraps a whole chicken with lotus leaves and then encases it in dough. The entire dish is gently cooked in an oven for 3 1/2 hours. Our waiter will break open the casing and carve the chicken in front of you (one day pre-order).

頭 盤 類

芝	麻	蝦
干	燒	二 鬆
酥	炸	雲 吞
酥	炸	蟹 拑
干	燒	四 寶
酥	炸	春 段
酥	炸	春 卷
鍋	塌	時 菜
北	京	生 菜 包
蔥	油	餅
海	鮮	卷
吉	列	大 蝦

冷 盤

海	蜆	拌	三 鮮
海	蜆	手	撕 雞
京	皇	白	切 肉
粉	皮	拌	雞 絲
棒	棒		雞
醉			雞
清	拌	海	蜆 皮
醬	牛		肉
榨			菜

湯 類

雲		吞
上	湯	淨 麵
雞	茸	粟 米 羹
冬	菇	雞 絲 湯
什	錦	蟹 肉 湯
鮑	魚	雞 湯
什	錦	豆 腐 羹
酸	辣	湯
時	菜	鴨 骨 湯
蟹	翅	湯
雞	絲	魚 翅 湯

ENTREE

Empress Sesame Prawn Fans (See speciality page)	12.80
Mermaid's Tresses (See speciality page)	11.80
Deep Fried Wonton	9.80
Deep Fried Stuffed Crab Claw	9.80
Four Treasures	13.80
Peking Fried Egg Roll	13.80
Spring Roll	7.80
Pagoda Minced Prawns	14.80
Peking Sanchoy Bow (2 pcs)	10.80
Shallot Pancake	10.80
Seafood Roll	19.80
King Prawns Cutlets	27.80

COLD CUTS

Jelly Fish and Three Assorted Meats	30.80
Jelly Fish and Shredded Chicken	20.80
Sliced Lean Pork with Chilli	16.80
Green Bean Vermicelli and Shredded Chicken	20.80
Shredded Chicken with Chilli	20.80
Drunken Chicken in Wine Sauce	14.80
Jelly Fish	23.80
Sliced Spicy Beef	15.80
Pickled Vegetables	10.80

SOUP

Wonton Soup	7.80
Clear Noodle Soup	7.80
Chicken and Sweet Corn Soup	7.80
Chicken and Mushroom Soup	7.80
Combination Crab Meat Soup	8.80
Sliced Abalone and Chicken Soup	19.80
Combination Bean Curd Soup	7.80
Pepper and Vinegar Soup	7.80
Duck and Vegetable Soup	7.80
Shark's Fin and Crab Meat Soup	23.80
Shark's Fin and Chicken Soup	23.80

雞 類

山東雞	
京皇京汁軟雞	
乾爆辣子雞球	
醬爆合桃雞丁	
宮保雞丁	
脆皮雞	
豉汁雞球	
煎雞雞	
腰果炒雞球	
蒜頭炒雞球	
油淋京雞	
時菜雞球	
鐵板五香雞	
富貴雞(叫化雞)	

牛 肉 類

干炒牛柳絲	
鐵板牛柳	
中式牛柳	
沙爹牛肉	
蠔油牛肉	
川椒牛肉	
豉汁牛肉	
梅醬牛肉	
時菜牛肉	
蔥爆牛肉	

豬 肉 類

京都排骨	
薑蔥肉絲炒粉皮	
川椒肉片	
生炒排骨	
炒肉絲筍絲	
宮保肉片	
咕嚕肉	
豉汁肉片	
回鍋肉	
時菜肉片	
茄汁肉片	
乾爆辣子肉片	

CHICKEN

<i>Peking Picnic Chicken (See speciality page)</i>	31.80
<i>Imperial Peking Chicken</i>	22.80
<i>Braised Chicken with Hot Pepper</i>	22.80
<i>Chicken and Walnut served in Soya Bean Sauce</i>	22.80
<i>Sauteed Chicken in Chilli Sauce</i>	22.80
<i>Fried Crispy Skin Chicken</i>	22.80
<i>Chicken with Black Bean Sauce</i>	22.80
<i>Boneless Chicken with Shallot Sauce</i>	22.80
<i>Sauteed Chicken and Cashew Nuts</i>	22.80
<i>Sauteed Chicken with Garlic Sauce</i>	22.80
<i>Fried Crisp Skin Chicken in Golden Brown Sauce</i>	22.80
<i>Braised Chicken with Vegetables</i>	22.80
<i>Sizzling Chicken with Black Bean Sauce</i>	22.80
<i>Beggar Chicken (Pre-Order 1 day-See Specialty page)</i>	70.80

BEEF

<i>Peking Shredded Beef (See speciality page)</i>	27.80
<i>Burning Iron Fillet Steak</i>	27.80
<i>Fillet Steak Chinese Style</i>	27.80
<i>Satay Beef</i>	22.80
<i>Beef with Oyster Sauce</i>	22.80
<i>Beef Szechuan Style</i>	22.80
<i>Beef with Black Bean Sauce</i>	22.80
<i>Beef with Plum Sauce</i>	22.80
<i>Beef With Vegetables in Season</i>	22.80
<i>Shallot Beef</i>	22.80

PORK

<i>Imperial Peking Spare Ribs</i>	23.80
<i>Happy Poet's Secret Treasure</i>	23.80
<i>Pork Szechuan Style</i>	23.80
<i>Light Fried Spare Ribs</i>	23.80
<i>Shredded Pork with Bamboo Shoots</i>	23.80
<i>Sliced Pork Fillet Peking Style in Chilli Sauce</i>	23.80
<i>Sweet and Sour Pork</i>	23.80
<i>Sliced Pork with Black Bean Sauce</i>	23.80
<i>Sliced Pork Green Pepper and Soya Bean Sauce</i>	23.80
<i>Sliced Pork with Vegetables in Season</i>	23.80
<i>Sliced Pork with Tomato Sauce</i>	23.80
<i>Sliced Pork with Hot Pepper</i>	23.80

羊肉類

蔥爆羊肉
醬爆羊肉
蒙古鐵羊
紅燒羊肉

LAMB

Mongolian Shallot Lamb (See speciality page)..... 26.80
Sliced Lamb with Soya Bean Sauce 26.80
Mongolian Shallot Lamb in Burning Iron..... 26.80
Pan Fried Lamb with Brown Sauce..... 26.80

豆腐類

京皇豆腐
京式麻婆豆腐
紅燒豆腐
家常豆腐
椒鹽豆腐
鍋塌豆腐
蟹肉扒豆腐

BEAN CURD

Imperial Bean Curd Combination..... 21.80
Grandma's Bean Curd – Peking Style 20.80
Bean Curd in Brown Sauce..... 20.80
Peking Family Bean Curd 20.80
Deep Fried Bean Curd with Salt & Pepper 20.80
Deep Fried Bean Curd with Our Chef's Own Sauce 21.80
Bean Curd with Crab Meat 24.80

鴨類

京皇北京鴨
京皇香酥鴨
京蔥扒鴨

DUCK

Imperial Peking Banquet Duck (See speciality page)..... 68.80
Five Spices Crispy Duck (Half Bird) 28.80
Stewed Duck with Shallot & Brown Sauce (Half Bird) 28.80

蝦類

京皇雀巢蝦
宮保明蝦
蜜糖蝦球
沙爹蝦球
辣子明蝦球
蒜子明蝦球
時菜蝦球
豉汁蝦球
醬爆蝦球
宮保蝦

PRAWNS

Prawns in "Imperial Bird's Nest" (See speciality page) 31.80
King Prawns in Chilli Sauce (See speciality page) 31.80
Honey King Prawns..... 31.80
Satay King Prawns 31.80
King Prawns Szechuan Style..... 31.80
King Prawns in Garlic Sauce 31.80
King Prawns and Vegetables in Season 31.80
King Prawns in Black Bean Sauce..... 31.80
King Prawns in Soya Bean Sauce 31.80
Chilli King Prawns in Batter..... 31.80

蟹類

豉汁炒肉蟹
薑蔥焗蟹
清蒸蟹
香公蟹
炆溜蟹

LIVE MUD CRAB

Crab in Black Bean Sauce (speciality) (Seasonal Price)
Crab with Ginger and Shallots (speciality)..... (Seasonal Price)
Steamed Crab (speciality)..... (Seasonal Price)
Hong Kou Live Mud Crab..... (Seasonal Price)
Live Mud Crab with Wine & Vinegar Sauce (Seasonal Price)

帶子類

薑蔥帶子
酥炆帶子
豉汁帶子
蒜茸帶子
鐵板帶子
炆釀帶子
蒸釀帶子

SCALLOPS

Scallops with Ginger and Shallot..... 34.80
Scallops in a Light Batter with Sweet and Sour Sauce..... 34.80
Scallops in Black Bean Sauce 34.80
Scallops in Garlic Sauce 34.80
Burning Iron Scallops with Brown Sauce 34.80
Pan Fried Stuffed Scallop 37.80
Steamed Stuffed Scallop 37.80

龍蝦類

豉椒龍蝦
薑蔥龍蝦
宮保龍蝦
清蒸龍蝦
龍蝦二吃
甜酸龍蝦
砵酒焗龍蝦
椒鹽龍蝦

LIVE LOBSTER

Lobster in Black Bean Sauce with a touch of Chilli..... (Seasonal Price)
Lobster with Ginger and Shallots (Seasonal Price)
Lobster in Chilli Sauce (Seasonal Price)
Steamed Live Lobster..... (Seasonal Price)
Live Lobster Served in Two Ways (Seasonal Price)
Sweet and Sour Whole Lobster (Seasonal Price)
Live Lobster in Wine Sauce..... (Seasonal Price)
Lobster with Salt & Pepper (Seasonal Price)

魚類

松鼠魚
鐵板魚
干燒魚
紅燒魚
鍋塌魚片
糖醋魚片
炆溜魚片
糟溜魚片
紅燒魚片

FISH

Whole Fish – Peking Style (Seasonal Price)
Whole Fish served in a Sizzling Platter with Brown Sauce (Seasonal Price)
Deep Fried Whole Fish with Chilli Sauce..... (Seasonal Price)
Deep Fried Whole Fish with Mushroom Sauce (Seasonal Price)
Pan Fried Fish Fillet with Shallot & Ginger Sauce 24.80
Sweet & Sour Fish Fillet 24.80
Pan Fried Fish Fillet with Brown Sauce 24.80
Fish Fillet with Wine Sauce 24.80
Braised Fish Fillet with Brown Sauce 24.80

鮑魚類

菜膽鮑甫
北菇大鮑甫
雞柳大鮑甫
鮑甫扒海參

ABALONE

Abalone in Oyster Sauce with Green Vegetables..... (Seasonal Price)
Abalone with Mushrooms..... (Seasonal Price)
Abalone with Chicken Fillets and Oyster Sauce (Seasonal Price)
Abalone with Sea Cucumber (Seasonal Price)

小菜類

奶油津白
蠔油菜膽
奶油扒鮮菇
清炒時菜
禾菜帶帽
芙蓉蟹片
蟹肉扒鮮菇
紅燒海參
蔥燒海參
扒三鮮海參
雀巢什會海鮮
油泡鮮魷
西芹炒鮮魷
雪菜肉絲炒粉皮
雞油扒雙蔬
蟹肉扒雙蔬
椒鹽鮮魷

MISCELLANEOUS DISHES

Steamed Cabbage with Cream Sauce 20.80
Steamed Green Vegetables with Oyster Sauce..... 18.80
Straw Mushrooms with Cream Sauce 18.80
Light Fried Green Vegetables 18.80
Chinaman's Hat..... 26.80
Crab Meat in Egg White 24.80
Straw Mushrooms with Crab Meat Sauce..... 24.80
Sea Cucumber with Brown Shallots 38.80
Sea Cucumber with Shallots 38.80
Sea Cucumber with Assorted Sea Meats 38.80
Combination Seafood in Basket 31.80
Braised Fresh Squid with Julienne Vegetables 23.80
Braised Squid with Celery..... 23.80
Pickled Vegetables, Pork & Vermicelli 23.80
Steamed Two Green Vegetables with Chicken Broth 19.80
Steamed Two Green Vegetables with Crab Meat 24.80
Fresh Squid with Salt & Pepper 23.80

麵類

三鮮炒拉麵
雪菜肉絲炒拉麵
什會炒麵
蝦球炒麵
雞球炒麵
牛肉炒麵
什會湯麵
雪菜肉絲湯麵
炆醬拉麵
大鹵拉麵
青紅椒肉絲炒拉麵
川鹵湯拉麵

NOODLES

Happy's Long Life Noodles (speciality)..... 24.80
Pickled Vegetables, Pork With Noodles Peking Style..... 20.80
Imperial Peking Combination Noodles 21.80
Sauteed Prawns with Noodle..... 24.80
Sauteed Chicken with Noodles..... 20.80
Sauteed Beef with Noodles 20.80
Imperial Combination Noodles Soup 21.80
Pickled Vegetables, Pork with Noodles Soup 20.80
Minced Meat with Handmade Noodle..... 20.80
Tai Lo Mein Peking Style..... 21.80
Shredded Pork & Capsicum with Handmade Noodle 20.80
Handmade Noodles with Assorted Meats in Soup..... 21.80

飯	類	RICE DISHES
牛 肉 炒 飯		<i>Beef Fried Rice</i> 14.80
京 皇 炒 飯		<i>Imperial Peking Fried Rice</i> 14.80
白	飯	<i>Boiled Rice (per person)</i> 3.50

京	點	PEKINGNESE DIM SIMS
蒸	餃	<i>Steamed Meat Dumplings</i> 16.80
鍋	貼	<i>Fried Meat Dumplings</i> 16.80
銀 絲	卷	<i>Imperial Peking Silver Thread Roll Bread (each)</i> 3.50
薄	餅	<i>Tissue Pancakes (each)</i> 1.20
蔥 油	餅	<i>Shallot Pancakes</i> 10.80
小 籠 湯 包		<i>Steamed Peking Meat Bun</i> 17.80
叉子燒餅、榨菜肉末		<i>Sesame Roll with Finely Chopped Meat</i> 19.80
花 素 水 餃		<i>Vegetable Dumplings</i> 16.80

甜	品	DESSERTS
拔 絲 蘋 果		<i>Toffee Apple (for two)</i> 14.80
拔 絲 香 蕉		<i>Toffee Banana (for two)</i> 14.80
高 麗 豆 沙		<i>Souffle Balls with Red Bean (for two)</i> 18.80
豆 沙 鍋 餅		<i>Mashed Bean Cake (for two)</i> 9.80
雪	糕	<i>Ice Cream</i> 4.80
荔 枝 雪 糕		<i>Lychee Ice Cream</i> 6.80
杏 仁 湯 丸		<i>Almond Favoured Sweet Dumplings</i> 5.80
炸 雪 糕		<i>Fried Ice Cream</i> 7.80
咖	啡	<i>Coffee</i> 3.50
紅	茶	<i>Tea</i> 3.50
中 國 茶		<i>Chinese Tea</i> 2.50
果	汁	<i>Fruit Juice</i> 4.00

