

萬事如意

籠仔蒸生蝦

Steamed Live Prawns in Bamboo Basket

姬松茸竹筴雞絲羹

Shredded Chicken with Agaricus and Bamboo Fungus

薑蔥焗肉蟹 (伊麵底)

Mud Crab in Ginger and Shallot Sauce (E-fu noodles)

清蒸游水青衣

Steamed Parrot Fish

什菌扒時菜

Mixed Mushrooms with Seasonal Vegetables

髮菜瑤柱甫

Braised Conpoy with Black Moss

蟹肉小籠包

Pork Dumplings with Crab Meat

紅豆沙湯丸

Sweet Red Bean Soup

精美果盤

Fresh Fruit Platter

特價 **\$480** (足六位用 serve 6 people)

如加人數, 每位另加 **\$80** (extra person \$80)

心想事成

薑蔥焗龍蝦 (伊麵底)

Lobster in Ginger and Shallot Sauce (E-fu noodles)

竹筴雞絲生翅

Shark Fin Soup with Chicken and Bamboo Fungus

北菇花膠海參

Mushrooms, Fish Maw and Sea Cucumber with Vegetables

百花煎釀帶子

Stuffed prawn ball with scallop in egg white

游水海東星

Steamed Coral Trout

發財大好市

Braised Dried Oyster with Black Moss

蟹肉小籠包

Pork Dumplings with Crab Meat

紅豆沙湯丸

Sweet Red Bean Soup

精美果盤

Fresh Fruit Platter

特價 **\$738** (足六位用 serve 6 people)

如加人數, 每位另加 **\$122** (extra person \$122)

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Update by 13th Jan 2016

2月07—14日供應

Available from 07th to 14th FEB 2016


Golden Unicorn
Chinese Restaurant

如珠如寶宴

燒味拼盤
BBQ Pork Combination
百花煎釀帶子
Stuffed Scallop with Prawns in Egg White
薑蔥夏菓蝦球
Prawns with Ginger & Shallot and Macadamia Nuts
竹筴雞絲生翅
Shark Fin Soup with Bamboo Fungus & Shredded Chicken
薑蔥焗肉蟹
Mud Crab in Ginger and Shallot Sauce
翡翠鮑片
Stir fried sliced Abalone with Seasonal Vegetables
當紅脆皮雞
Deep Fried Crispy Skin Chicken
清蒸大青衣
Steamed Parrot Fish
鮮蝦荷葉飯
Special Fried Rice wrapped in Lotus Leaves
乾燒伊麵
Braised E.Fu Noodles
鴻運年年
Red Bean Soup
合時菓盤
Fresh Fruit Platter

\$968 (足十二位用 serve 12 people)

如加人數, 每位另加 **\$80** (extra person \$80)

步步高陞宴

大紅乳豬拼盤
Suckling Pig Mixed Entrée
發財大好市
Dried Oysters with Black Moss
玉帶展花枝
Braised Calamari with Vegetables
紅燒三喜翅
Combination Shark Fin Soup
上湯焗龍蝦
Lobster in Ginger and Shallot Sauce
蠔皇鮑片
Stir fried Sliced abalone in oyster sauce
金麟蒜香雞
Crispy Skin Chicken with dried garlic
清蒸大星斑
Steamed large coral trout
鮮蝦荷葉飯
Special Fried Rice wrapped in lotus leaves
雙喜伊麵
Braised E.Fu Noodles
鴻運年年
Red Bean Soup
合時菓盤
Fresh Fruit Platter

\$1218 (足十二位用 serve 12 people)

如加人數, 每位另加 **\$102** (extra person \$102)

包羅萬有宴

大紅乳豬拼盤

Suckling Pig Mixed Entrée

發財大好市

Dried Oysters with Black Moss

翡翠蝦仁帶子

Scallops and Prawns with Seasonal Vegetables

鮑參翅肚羹

Shark Fin Soup with fish maw

薑蔥焗龍蝦

Lobster with Ginger and Shallots

蠔皇海參鮑片

Stir Fried Sliced Abalone & Sea Cucumber in Oyster Sauce

金麟蒜香雞

Crispy Skin Chicken with dried garlic

清蒸大星斑

Steamed large coral trout

鮮蝦荷葉飯

Special Fried Rice wrapped in lotus leaves

金菇瑤柱伊麵

Braised E.Fu Noodles with Enoti Mushrooms & dried scallop

鴻運年年

Red Bean Soup

合時菓盤

Fresh Fruit Platter

\$1288 (足十二位用 serve 12 people)

如加人數, 每位另加 **\$108** (extra person \$108)

金猴祥瑞宴

喜灼海生蝦

Steamed Live Prawns

發財好市柱甫

Dried Oysters and Conpoy with Black Moss & Chinese Mushrooms

荔茸帶子盒

Stuffed Scallops Dumplings in Taro Paste

紅燒蟹肉翅

Shark Fin Soup with crab meat

薑蔥焗龍蝦

Lobster with Ginger and Shallots

碧綠海參鮑片

Sliced Abalone and Sea Cucumber in Vegetables

金麟蒜香雞

Crispy Skin Chicken with dried garlic

清蒸大星斑

Steamed large coral trout

鮮蝦荷葉飯

Special Fried Rice wrapped in lotus leaves

金菇瑤柱伊麵

Braised E.Fu Noodles with Enoti Mushrooms & dried scallop

鴻運年年

Red Bean Soup

合時菓盤

Fresh Fruit Platter

\$1388 (足十二位用 serve 12 people)

如加人數, 每位另加 **\$115** (extra person \$115)