

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
No surcharge for public holidays

Trading hours

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

Banquet Menus

Prawn Fritter
酥炸鳳尾蝦

Vegetable Spring Rolls
雜菜春卷

Sze Chuan Prawn
川醬鳳尾蝦

Salt and pepper Squid
椒鹽尤魚

Kapitan Chicken
檳城甲必丹雞

Mongolian Lamb
蒙古羊肉

Stir Fried Beef & Snow Pea
蠔油牛肉

Mixed Green Vegetables
清炒雜菜

Steamed Rice
白飯

Chinese Tea
茶

\$53.00 per person
(Minimum 6 people)

Prawn Fritter
酥炸鳳尾蝦

Mutabuk
(Mince beef in Malay Bread)
咖哩煎牛肉餅

Fish Cake
泰式炸魚餅

Prawn Mentega
(Butter and Curry Leaves)
奶油鳳尾蝦

Salt and Pepper Soft Shell Crab
椒鹽軟殼蟹

Steamed Fillets of Salmon with Ginger & Shallot
清蒸三文魚

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

Dessert of the Day
是日甜品
Fruit Platter
精美果盆
Chinese Tea
茶

\$73.00 per person
(Minimum 6 people)

Banquet Menus

Steamed Scallops
with Ginger & Shallot (2 per person)
清蒸新鮮帶子

Seafood Roll
酥炸海鮮卷

Lobster with
Ginger and Shallot
(or cook to your liking)
薑蔥龍蝦

Salt and Pepper Prawn
椒鹽鳳尾蝦

Steamed Salmon
with Chilli and Black Bean
豉椒蒸三文魚

Steak Wasabi
芥辣醬炒牛柳

Kapitan Chicken
檳城甲必丹雞

Mixed Green Vegetables
清炒雜菜

Steamed Rice
白飯

Dessert of the Day
是日甜品

Fruit Platter
精美果盆

Chinese Tea
茶

\$118.00 per person
(Minimum 6 people)

Steamed Scallops
with Ginger & Shallot (2 per person)
清蒸新鮮帶子

Seafood Roll
酥炸海鮮卷

Lobster with
Butter and Curry Leaves
(or cook to your liking)
奶油龍蝦

Live Queensland Coral Trout
(cook to your liking)
清蒸昆省東星斑东

Dry Curry Prawns
乾咖哩鳳尾蝦

Salt and Pepper Soft Shell Crab
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

Dessert of the Day
是日甜品

Fruit Platter
精美果盆

Chinese Tea
茶

\$148.00 per person
(Minimum 6 people)

Special Recommendations

特別推介

Wagyu Scotch Fillet *Marble score 9+ (300g)*

頂級雪花和牛

Poached with Supreme Soup

\$138.80

席前堂灼

A specialty of the house, cooked at the table.

Thin slices of tender wagyu beef gently bathed in a dedicate stock and served with two fragrant sauces. Complimented by Chinese greens served in the delicious broth.

Stir Fried with Soy Bean Sauce

\$128.80

蔥爆和牛

Stir Fried with Preserved Olive leaves

\$128.80

欖菜炒和牛

Stir Fried with Asparagus

\$128.80

清炒和牛

Premium Lamb Cutlets (Four)

\$46.80

羊排

Choose cooking style:

選

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

\$46.80

鹿肉

Chilli Black Bean

豉椒炒鹿肉

Chilli and Fresh Herbs

香草炒鹿肉

XO Chilli

XO醬炒鹿肉

Honey and Black Pepper

蜜椒炒鹿肉

SEAFOOD FROM THE AQUARIUM

生猛海鮮

MARKET PRICE

ABALONE

- *Sashimi*
- *Braised*

鮑魚
刺身
油泡

LOBSTER

龍蝦

KING CRAB

皇帝蟹

MUD CRAB

- *Braised with Fried Butter Milk Sauce (Mentega)*
 - *Braised with Chilli Sauce*
- *Braised with Ginger and Shallot*
 - *Braised with Garlic and Butter*
- *Braised with Black Bean Chilli*
 - *Saute with Dry Curry Paste*
 - *Saute with Salt and Pepper*

泥蟹
奶油
星洲辣椒汁
薑蔥
蒜子牛油
豉椒
乾咖哩
椒鹽

LIVE FISH

游水魚

QUEENSLAND CORAL TROUT

- *Steamed with Ginger and Shallot*
 - *Steamed with Black Bean Chilli*
 - *Fried and top with Curry Sauce*
 - *Fried and top with Turmeric Sauce*
 - *Fried and top with Singapore Chilli Sauce*

昆省東星班東
清蒸
豉椒蒸
咖哩汁
香辣花奶汁
星洲辣椒汁

SOUP

湯類

1. Tom Yum Prawn	\$17.80	泰式酸辣湯
Thai Style Hot and Sour Prawn Broth		
2. Seafood Beancurd Soup	\$15.80	海皇豆腐羹
Diced Seafood and Beancurd in Soup		
3. Crabmeat Sweet Corn Soup	\$18.80	蟹肉粟米羹
4. Chicken Sweet Corn Soup	\$11.80	雞絲粟米羹
5. Beef and Egg Flower Soup	\$11.80	西湖牛肉羹
6. Chicken Laksa	Small \$11.80 Large \$21.80	雞叻沙
7. Prawn Laksa	Small \$17.80 Large \$27.80	蝦叻沙

APPETISER

8. Mandarin Duck		\$32.80
Crispy Fried Duck Served in Pan Cake and Hoi Sin Sauce		
9. Salt and Pepper Quail	Two	\$23.80
Fried whole Quail toss with Salt and Pepper Garlic Chilli and Shallot		
10. Seafood Sang Choy Bau	Four	\$35.80
Stir Fried Diced Seafood and Vegetables in Lettuce Leaves		
11. Chicken Sang Choy Bau	Four	\$22.80
Stir Fried chicken mince and vegetables in Lettuce Leaves		
12. Tofu Sang Choy Bau	Four	\$22.00
Stir Fried Diced Tofu and Vegetables in Lettuce Leaves		
13. Murtabuk (<i>Rusty Motorbike</i>)		\$22.80
Marinated Beef Mince Wrapped in Malay Bread		
14. Seafood Roll	Two	\$21.00
Seafood Wrapped in Rice Paper in Batter		
15. Prawn Fritter	Two	\$12.00
16. Kuch Pie Tee (<i>Tea Cup</i>)	Two	\$16.00
Diced Seafood and Vegetables in Crispy Flour Shell		
17. Thai Fish Cake	Two	\$10.00
Deep Fried Fish Mousse with Sweet Chilli Sauce		
18. Satay Chicken (<i>Please allow 20 minutes</i>)	Two	\$10.00
Chicken Skewers with Peanut Gravy		
19. Otak Otak (<i>Queensland Coral Trout</i>)	Two	\$20.00
Grilled Coral Trout Fish Pieces in Banana Leaves		
20. Spring Roll	Two	\$8.00
Vegetable Roll with Sweet and Sour Sauce		
21. Char Tow Kueh		\$14.00
Pan Fried Parsnip Cake with Preserved Parsnip and Dry Shrimp		
22. Mixed Entree	Three	\$14.00
Spring Roll, Curry Puff, Fish Cake		
23. Epok Epok	Two	\$10.00
Curried Chicken and Potato Wrapped in Puff Pastry		
24. Half Shell Scallop	Two	\$11.00

STEAMED WITH THE FOLLOWING SAUCES

- topped with Spicy Coconut and Turmeric Sauce (*Specialty*)
- topped with Chilli Sauce
- with Ginger and Shallot topped with Soy sauce
- with Black Bean Sauce topped with Soy sauce

頭盆類

香酥炸鴨拌薄餅
椒鹽鵪鶉
海鮮生菜包
雞肉生菜包
豆腐生菜包
咖哩煎牛肉餅
酥炸海鮮卷
酥炸鳳尾蝦
稞拜地
泰式炸魚餅
雞沙爹串
呵達呵達 昆省東星斑魚柳
雜菜春卷
炒蘿蔔糕
雜錦炸盆
咖哩角
蒸新鮮帶子
煮法
香辣花奶汁
辣椒汁
薑蔥蒸
豉椒蒸

SEAFOOD

海鮮類

We select only the best and freshest local Australian seafood to create our dishes.

25. Steamed Prawn with Garlic Topped with soy sauce	\$38.80	蒜茸蒸鳳尾蝦
26. Steamed Prawn with Ginger and Shallot Top with soy sauce	\$38.80	薑蔥蒸鳳尾蝦
27. Honey Prawn Battered Prawns Glazed with Honey Sauce	\$38.80	蜜糖鳳尾蝦
28. Salt and Pepper Prawn	\$38.80	椒鹽鳳尾蝦
29. Sze Chuan Prawn	\$38.80	川醬鳳尾蝦
30. XO Chilli Prawn	\$38.80	XO醬鳳尾蝦
31. Prawn with Cashew Nuts	\$38.80	腰果鳳尾蝦
32. Prawn in Satay Hot Pot Prawns and Vermicelli in Hot Pot	\$41.80	沙爹鳳尾蝦煲
33. Salt and Pepper Squid	\$32.80	椒鹽尤魚
34. Seafood Beancurd Hot Pot Queensland Coral Trout Fillet, Prawn, Scallop & Calamari	\$44.80	海鮮豆腐煲 昆省東星斑魚柳, 鳳尾蝦,
35. Steamed Fillet of Fish (<i>Queensland Coral Trout</i>) with Chilli and Black Bean, top with soy sauce	\$46.80	豉椒蒸昆省東星斑魚柳
36. Steamed Fillet of Fish (<i>Queensland Coral Trout</i>) with Ginger and Shallot, top with soy sauce	\$46.80	薑蔥蒸昆省東星斑魚柳
37. Sweet and Sour Fish (<i>Queensland Coral Trout</i>)	\$46.80	甜酸昆省東星斑魚柳
38. Steamed Fillet of Salmon with Garlic and Sun Dried Mandarin Peel topped with soy sauce	\$34.80	蒜茸果皮蒸三文魚
39. Steamed Fillet of Salmon with Chilli and Black Bean Top with soy sauce	\$34.80	豉椒蒸三文魚
40. Stir Fried Fillet of Salmon with Asparagus	\$34.80	油泡三文魚
41. Salt and Pepper Soft Shell Crab	\$31.80	椒鹽軟殼蟹

MALAYSIAN SEAFOOD DISHES

馬來風味

42. Mentega Prawn Sautéed Prawns with Butter and Curry Leaves	\$40.80	奶油鳳尾蝦
43. Kelantan Prawn in Coconut Shell Prawns in Turmeric, Fresh Chilli and Coconut Milk	\$40.80	吉蘭丹椰子鳳尾蝦
44. Prawn in Turmeric Prawns in Spicy Coconut and Turmeric Sauce	\$38.80	香辣花奶鳳尾蝦
45. Penang Kapitan Prawn Prawns in Fresh Chilli, Herbs and Coconut Milk	\$38.80	檳城甲必丹鳳尾蝦
46. Sambal Prawn Stir Fried Prawns in Sambal Chilli	\$38.80	三巴鳳尾蝦
47. Assam Prawn Prawns in Hot and Spicy Tamarind Sauce	\$38.80	阿三鳳尾蝦
48. Dry Curry Prawn Sautéed Prawns in Malaysian Aromatic Curry Paste	\$38.80	乾咖哩鳳尾蝦
49. Kari Prawn Prawns in Malaysian Aromatic Curry Sauce	\$38.80	咖哩鳳尾蝦
50. Prawn Belachan Sautéed Prawns and Vegetables with Chilli Shrimp Paste	\$38.80	馬拉盞鳳尾蝦
51. Prawn in Singapore Chilli Sauce	\$38.80	星洲辣椒鳳尾蝦
52. Salmon in Turmeric Sauce Fried Fillets of Salmon in Spicy Coconut and Turmeric Sauce	\$34.80	香辣花奶三文魚
53. Penang Kapitan Fish (<i>Queensland Coral Trout</i>) Fillets of Coral Trout in Fresh Chilli, Herbs and Coconut Milk	\$46.80	城甲必丹昆省東星斑魚柳
54. Kari Fish (<i>Queensland Coral Trout</i>) Boneless Fillets of Coral Trout and Vegetables in Aromatic Curry Sauce	\$46.80	咖哩昆省東星斑魚柳
55. Assam Fish (<i>Queensland Coral Trout</i>) Boneless Fillets of Coral Trout in Hot and Spicy Tamarind Sauce	\$46.80	阿三昆省東星斑魚柳
56. Soft Shell Crab Mentega Sautéed Soft Shell Crab with Butter and Curry Leaves	\$31.80	奶油軟殼蟹
57. Dry Curry Soft Shell Crab	\$31.80	乾咖哩軟殼蟹

SCALLOP

We serve Australian scallops, which are internationally recognized as the market leader.

帶子

58. Scallop with Ginger and Shallot	\$48.80	薑蔥炒帶子
59. Scallop with Broccoli	\$48.80	蘆筍炒帶子
60. Scallop with Snow Peas	\$48.80	荷豆炒帶子
61. Sze Chuan Scallop	\$48.80	川醬帶子
62. Scallop in Satay Hot Pot Scallops and Vermicelli in Hot Pot	\$51.80	沙爹帶子煲
63. Kam Sa Scallop Hot Pot Scallops, Chicken and Vermicelli in Hot Pot	\$58.80	金沙粉絲帶子煲
64. Assam Scallop Scallops in Hot and Spicy Tamarind Sauce	\$48.80	阿三帶子
65. Scallop in Singapore Chilli Sauce	\$48.80	星洲辣椒帶子
66. Scallop in Turmeric Sauce	\$48.80	香辣花奶帶子
67. Kelantan Scallop in Coconut Shell Scallops in Turmeric, Fresh Chilli and Coconut Milk	\$48.80	吉蘭丹椰子帶子

MEAT

Steak can be cooked from a diced cut or fillet cut.
Medium well is recommended.

68. Steak Fillet with Honey and Black Pepper	\$32.80	蜜椒牛柳
69. Steak Fillet with XO Chilli	\$32.80	XO醬牛柳
70. Steak Fillet Cantonese Style	\$32.80	廣東牛柳
71. Diced Steak Fillet with Wasabi Sauce	\$32.80	芥辣醬炒牛柳
72. Beef with Chinese Broccoli	\$24.80	芥蘭牛肉
73. Beef Cashew Nuts	\$24.80	腰果牛肉
74. Beef in Oyster Sauce	\$24.80	蠔油牛肉
75. Beef in Black Bean Sauce	\$24.80	豉汁牛肉
76. Sze Chuan Beef	\$24.80	川醬炒牛肉
77. Beef in Satay Hot Pot Beef and Vermicelli in Hot Pot	\$27.80	沙爹牛肉煲
78. Stir Fried Spicy Snake Beans Fried with Beef Mince, Dry Conpoy and Dry Chilli	\$24.80	干燒四季豆
79. Mongolian Lamb	\$31.80	蒙古羊肉

MALAYSIAN MEAT DISHES

80. Kari Lamb Traditional Lamb Curry with Potato	\$29.80	咖哩羊肉
81. Daging Rendang Stewed Diced Chuck Beef with Herbs, Chilli and Coconut Cream	\$24.80	乾辣味牛肉
82. Sambal Daging Stir Fried Beef in Sambal Chilli	\$24.80	三巴牛肉
83. Beef with Chilli and Fresh Herbs	\$24.80	香草牛肉
84. Braised Beef in Singapore Chilli Sauce	\$24.80	星洲辣椒牛肉
85. Lamb with Chilli and Fresh Herbs	\$31.80	香草羊肉

肉類

馬來風味

POULTRY

86. Sze Chuan Chicken	\$25.80
87. Chicken with Mixed Vegetable	\$25.80
88. Chicken with Cashew Nuts	\$25.80
89. Chicken in Butter and Black Pepper	\$25.80
90. Chicken in Black Bean Sauce	\$25.80
91. Lemon Chicken Filletts of Chicken Breast in Batter with Lemon Sauce on side	\$25.80
92. Mongolian Chicken	\$25.80
93. Sweet and Sour Chicken	\$25.80
94. Shantung Chicken Boneless Fried Chicken with Preserved Vegetables Soy Vinegar and Chilli	\$29.80
95. Crispy Skin Chicken	\$29.80
96. Grandma Tofu Diced Tofu, Preserved Vegetables, Chicken mince in mild Chilli Sauce	\$25.80
97. Chicken in Satay Hot Pot	\$28.80
98. Sze Chuan Chicken and Egg Plant Hot Pot	\$25.80
99. Rainbow Duck Stir Fried Shredded Duck and Vegetables	\$34.80
100. Braised Duck and Chinese Mushroom	\$36.80
101. Duck in Crabmeat Sauce	\$49.80

MALAYSIAN POULTRY DISHES

102. Kelantan Chicken in Coconut Shell Chicken Breast Fillets in Turmeric, Fresh Chilli and Coconut Milk	\$28.80
103. Penang Kapitan Chicken Chicken Breast Fillets in Fresh Chilli, Herbs and Coconut Milk	\$25.80
104. Chicken in Turmeric Sauce Chicken Breast Fillets in Spicy Coconut and Turmeric Sauce	\$25.80
105. Sambal Chicken Stir Fried Chicken Breast Fillets in Sambal Chilli	\$25.80
106. Chicken with Chilli and Fresh Herbs	\$25.80
107. Braised Chicken in Singapore Chilli Sauce	\$25.80
108. Dry Curry Duck	\$36.80
109. Duck in Turmeric Sauce Boneless Duck in Spicy Coconut and Turmeric Sauce	\$36.80

雞及鴨類

川醬雞片
雜菜雞片
腰果雞
黑椒牛油雞片
豉汁雞片
檸檬雞
蒙古雞
甜酸雞
山東雞
脆皮雞
麻婆豆腐
沙爹雞煲
魚香茄子煲
三絲鴨
北菇鴨
蟹肉扒鴨

馬來風味

吉蘭丹椰子雞
檳城甲必丹雞
香辣花奶雞
三巴雞
香草雞
星洲辣椒雞
咖哩鴨
香辣花奶鴨

VEGETABLES AND BEANCURD

時菜及豆腐類

110.	Mushroom with Broccoli	\$25.80	北菇扒時菜
111.	Vegetables in Crabmeat Sauce	\$40.80	蟹肉扒時菜
112.	Stir Fried Mixed Green	\$21.80	清炒雜菜
113.	Vegetables with Oyster Sauce	\$21.80	蠔油時菜
114.	Stir Fried Spinach with Garlic	\$21.80	蒜子菠菜
115.	Chinese Broccoli in Ginger Sauce	\$21.80	薑汁炒芥蘭
116.	Stir Fried Snake Bean with Preserved Olive Leaves	\$21.80	欖菜炒四季豆
117.	Snake Beans Mentega Sauteed with Butter and Curry Leaves	\$22.80	奶油四季豆
118.	Sayur Goreng Belachan Stir Fried Mixed Vegetables with Chilli Shrimp Paste	\$21.80	馬來盞炒雜菜
119.	Mixed Vegetables Curry	\$21.80	咖哩雜菜
120.	Egg Plant Belachan	\$21.80	茄子馬來盞
121.	Salt and Pepper Egg Plant	\$21.80	椒鹽茄子
122.	Salt and Pepper Tofu	\$21.80	椒鹽豆腐
123.	Beancurd and Vegetables in Oyster Sauce	\$22.80	紅燒豆腐
124.	Tofu and Cashew Nuts	\$21.80	腰果豆腐
125.	Steamed Egg Plant with Garlic	\$21.80	蒜蓉蒸茄子
126.	Stir Fried Iceberg lettuce Chilli Preserved Tofu	\$21.80	椒絲腐乳生菜

NOODLE

127. Seafood Chow Mein	\$42.80
Fish Fillet, Prawns, Scallop & Squid	
128. Seafood Chow Hor	\$42.80
Fish Fillet, Prawns, Scallop & Squid	
129. Dry Fried Beef Chow Hor	\$28.80
130. Beef and Egg Flower Chow Hor	\$28.80
131. Seafood Hokkin Mee	\$42.80
Hokkin Egg Noodle Fried with Seafood in Black Sauce (Fish Fillet, Prawns & Squid)	
132. Chicken Hokkin Mee	\$28.80
Hokkin Egg Noodle Fried with Chicken in Black Sauce	
133. Seafood Mee Goreng	\$42.80
Hokkin Egg Noodle Fried with Seafood, Egg, Chilli and Curry Sauce (Fish Fillet, Prawns & Squid)	
134. Chicken Mee Goreng	\$28.80
Hokkin Egg Noodle Fried with Chicken, Egg, Chilli and Curry Sauce	
135. Vegetables Mee Goreng	\$28.80
Hokkin Egg Noodle Fried with Mixed Vegetables, Egg, Chilli and Curry Sauce	
136. Seafood Fried Kway Teow	\$42.80
Rice Noodle Fried with Seafood, Egg, Garlic Chive, Bean Sprouts in Black Sauce (Fish Fillet, Prawns & Squid)	
137. Chicken Fried Kway Teow	\$28.80
Rice Noodle Fried with Chicken, Egg, Garlic Chive, Bean Sprouts in Black Sauce	
138. Vegetables Fried Kway Teow	\$28.80
Rice Noodle Fried with Vegetables, Garlic Chive, Bean Sprout in Black Sauce	
139. Singapore Noodle	\$33.80
140. Vegetables Singapore Noodle	\$28.80
141. Crabmeat E-Fu Noodle	\$49.80
142. E Fu Noodle	\$28.80
Stir Fried E Fu Egg Noodle with mushroom	

RICE

143. Pineapple Fried Rice	\$36.80
Fried Rice with Diced Prawns and Scallops Served in Pineapple	
144. Nasi Goreng	\$23.80
Malaysian Spicy Fried Rice with Prawns and Beef Mince	
145. Salted Fish Chicken Fried Rice	\$26.80
146. Chicken Fried Rice	\$20.80
147. Steamed Rice (per person)	\$3.00
148. Roti Channai	\$6.50
Home made Malaysian Bread - Highly recommended with Curry Dishes	

粉麵類

海鮮炒麵
魚柳, 鳳尾蝦, 帶子, 尤魚
海鮮炒河
魚柳, 鳳尾蝦, 帶子, 尤魚
干炒牛河
滑蛋牛肉炒河
海鮮福建炒麵
魚柳, 鳳尾蝦, 尤魚
雞片福建炒麵
海鮮馬式炒麵
魚柳, 鳳尾蝦, 尤魚
雞片馬式炒麵
雜菜馬式炒麵
海鮮炒粿刁
魚柳, 鳳尾蝦, 尤魚
雞片炒粿刁
雜菜炒粿刁
星洲炒米
雜菜星洲炒米
蟹肉扒伊麵
干燒伊麵

飯類

菠蘿海鮮炒飯
馬式炒飯
咸魚雞粒炒飯
雞炒飯
白飯
羅迪