



同樂軒



Milestones & Awards

傳統和新派中式飲茶，中國經典家鄉小菜，
 被譽為名人飯堂星級廚房，勇奪多個澳洲悉尼最佳中餐館的享，
 成為中外遊客必到的海鮮食府。



2017年 SAUVOUR AUSTRALIA RESTAURANT & CATERING HOSTPLUS AWARDS FOR EXCELLENCE-WINNER, 同業軒從5個最後提名者中脫穎而出，奪得悉尼大區最佳中式餐館 (CHINESE RESTAURANT) 的榮譽



2017 SAUVOUR AUSTRALIA RESTAURANT & CATERING HOSTPLUS NATIONAL GOLD, 同業軒獲得全國澳洲中式餐館金獎的殊榮



涼菜 Appetizer

頭盤 Entree

- 👍 醒醋小排骨 \$21.80
Marinated Spare Ribs in Black Vinegar Sauce
- 上海南伶海蜆 \$16.80
Marinated Sea Blubber with Vinegar
- 杭州和味鳳爪 \$16.80
Pickled Chicken Feet
- 蒜香拍青瓜 \$15.80
Pickle Garlic Cucumber
- 涼拌海藻 \$16.80
Chilled Seaweed Salad

- 👍👍 XO 醬粉絲蒸生蠔/帶子 時價 Market Price
Steamed Oysters/ or Scallop with XO Chili Sauce and Vermicelli
- 👍 酥炸生蠔 時價 Market Price
Deep Fried Oyster
- 水晶蝦餃皇 (4隻) \$17.80
Steamed King Prawn Dumplings (4 pieces)
- 豬肉燒賣 (4隻起) \$16.80
Sui Mai (Pork Dim Sim) (4 pieces)
- 雞茸生菜包 (4片) \$27.80
Chicken Sang Choy Bow with Lettuce Cups (4 pcs)
- 脆皮春卷 (4條) \$16.80
Deep Fried Chicken Spring Roll (4 pieces)
- 脆皮齋春卷 (4條) \$16.80
Deep Fried Vegetarian Spring Roll (4 pieces)



👍 酥炸生蠔 時價 MP
Deep Fried Oyster



👍 醒醋小排骨 \$21.80
Marinated Spare Ribs in Black Vinegar Sauce



雞茸生菜包(4片) \$27.80
Chicken Sang Choy Bow with Lettuce Cups (4 pcs)

湯羹 Soup

- 佛跳牆 (預訂、每位) \$318.00 Per Head
Buddha's Delight Special Soup (Pre-order)
- 北京砂鍋雞燉翅 (預訂) (4位) \$350.00
Double-Boiled Soup with Chicken in Casserole (Pre-order)
- 八寶冬瓜盅 (預訂) 細(6-8位) \$188.00
Assorted Seafood 大(10-12位) \$238.00
Winter Melon in Chef's Master Stock (Pre-order)
- 淮山杞子螺頭燉竹絲雞 (預訂)
Braised Silky Fowl Soup with Yam, Goji & Conch Meat 細(6-8位) \$168.00
大(10-12位) \$268.00
- 海皇一品豆腐羹 \$14.80
Prawn, Scallop, Crab Meat and Bean Curd Soup with Shredded Egg White
- 四川海鮮酸辣羹 \$13.80
Hot and Sour Seafood Soup
- 新鮮雞肉粟米羹 \$13.80
Chicken Meat and Sweetcorn Soup
- 👍 養顏魚肚瑤柱羹 \$15.80
Dried Scallop and Fish Maw Soup
- 西湖牛肉羹 \$13.80
Minced Beef in Egg White Soup
- 美味鮮蝦雲吞湯 \$15.80
Prawn Dumpling Short Soup

八寶冬瓜盅 (預訂)
Assorted Seafood Winter Melon in Chef's Master Stock (Pre-order)





四川辣子龍蝦球 時價MP
Lobster with Szechuan Sauce

游水龍蝦 Live Lobster

金湯龍蝦 時價Market Price
Live Lobster with Pumpkin Sauce

四川辣子龍蝦球 時價Market Price
Lobster with Szechuan Sauce

龍蝦刺身兩食 時價Market Price
Live Lobster Two Courses

1. 龍蝦刺身 / 蟹子蛋白炒球
Sashimi Style with Wasabi and Soy Sauce or
Lobster with Egg White and Crab Roe

2. 薑蔥龍蝦 / 椒鹽龍蝦 / 拆肉泡飯
Lobster with Ginger and Shallot /
Salt and Pepper Lobster /
Lobster Meat with Rice in Supreme Broth

柱皇醬汁焗龍蝦 時價Market Price
Live Lobster with Dry Scallop Sauce

上湯龍蝦 時價Market Price
Live Lobster with Supreme Soup

蟹類 Live King and Mud Crab

皇帝蟹兩食 時價Market Price
Live King Crab Two Course:

1. 椒鹽皇帝蟹
Deep Fried with Salt and Pepper
2. 蟹黃伊麵
Braised E-Fu Noodles with Crab Roe

四川辣子肉蟹 時價Market Price
Mud Crab with Szechuan Sauce

霸王香辣雪蟹 時價Market Price
Spicy Snow Crab

金沙粉絲蟹煲 時價Market Price
Live Mud Crab with Garlic, Pork and
Vermicelli in Clay Pot

雞油蛋白蒸太子蟹 時價Market Price
Steamed Live Snow Crab with Egg White

花雕焗肉蟹煲 時價Market Price
Live Mud Crab with Chinese Hua Diao Wine
in Clay Pot

薑蔥肉蟹 時價Market Price
Live Mud Crab with Ginger and Shallots

金衣肉蟹 時價Market Price
Live Mud Crab Tossed in Salted Egg Yolk

星洲炒蟹 時價Market Price
Live Mud Crab in Singapore Style

避風塘炒蟹 時價Market Price
Live Mud Crab with Garlic, Dried Chili &
Black Beans



金衣肉蟹 時價MP
Live Mud Crab Tossed in Salted Egg Yolk



霸王香辣雪蟹 時價MP
Spicy Snow Crab



油鹽水浸游水蜆 時價(MP)
Stir Fried Live Pipis Master Stock



堂灼鮮螺片 \$260(四兩)
Sliced Sea Whelk in Steamed Boat
\$60/ 37.80g (min.151g)

鮑魚類 Live Abalone

堂灼游水鮑魚 時價(Market Price)
Sliced Live Abalone in Steam Boat with Chef's Master Stock and Asian Greens

清蒸游水鮑魚仔 時價(Market Price)
Steamed Live Baby Abalone

鹽燒鮑魚仔 時價(Market Price)
Salt Grilled Baby Abalone

冰鎮醉鮑魚仔(預訂) 時價(Market Price)
Drunken Baby Abalone (Pre-order)

豪華一口鮑 時價(Market Price)
Braised Baby Abalone

蠔皇澳洲鮑 (原隻位上) m(中) \$118.00
Slow Braised Whole Abalone with (大) \$138.00
Mustard Green Stems in (特大)
Premium Oyster Sauce (頂大)

同樂全家福 \$148.00
Slow Braised Abalone, Sea Cucumber and Dried Scallop in Clay Pot

XO 醬乾爆海參片 \$63.80
Wok Tossed Sliced Sea Cucumber with XO Sauce

同樂蝦子海參煲 \$73.80
Stir Fried Sea Cucumber with Prawn Roe

同樂花膠鮮鮑片 \$148.00
Braised Sliced Abalone with Fish Maw and Asian Greens

蠔皇海參扒鮮鮑(位上) \$118.00
Braised Abalone with Sea Cucumber(Per Person)

Signature Dish Vegetarian Spicy
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游水海鮮 Live Seafood

堂灼鮮螺片 \$300.00(四兩)
Sliced Sea Whelk in Steam Boat with Chef's Master Stock and Asian Greens

北京大紅袍松鼠星斑 時價(Market Price)
Live Coral Trout in Sweet and Sour Sauce

川國演義麻辣水煮魚 時價(Market Price)
Live Fish in Pungent Sauce

明爐水煮星斑 時價(Market Price)
Spicy Live Coral Trout in Hot Glass Pot

剝椒蒸游水盲鱧 時價(Market Price)
Live Barramundi with Special Chilli

火焰游水蝦 時價(Market Price)
Flaming Live Prawn

游水蜆 時價(Market Price)
(XO醬/清酒 /油鹽水浸)
Stir Fried Live Pipis with XO sauce / Sake / Master stock

花雕醉蝦 時價(Market Price)
Drunken Prawns

沸騰游水魚 時價(Market Price)
Sichuan Boiled Fish Slice

沸騰游水魚 時價MP
Sichuan Boiled Fish Slice



剝椒蒸游水盲鱧 時價(MP)
Live Barramundi with Special Chilli

蠔皇澳洲鮑
Slow Braised Whole Abalone with
Mustard Green Stems in Premium Oyster Sauce



浙江高郵黃金蝦球 \$54.80
King Prawns Coated with Salted Yolk



正宗潮式蝦蟹球 \$44.80
Prawn and Crab Ball in Chiu Chow Style

蝦 Prawns

- 北京宮爆大蝦球 \$49.80
Sauteed King Prawns in Sweet Chilli Sauce
- 四川宮保蝦球 \$49.80
Sauteed King Prawns in Chilli
- 浙江高郵黃金蝦球 \$54.80
King Prawns Coated with Salted Yolk
- 川揚魚香蝦球 \$49.80
Sauteed Prawns in Hot Garlic Sauce
- 普寧豆醬焗大蝦 \$59.80
Braised King Prawns in Puning Miso
- 正宗潮式蝦蟹球 \$44.80
Prawn and Crab Ball in Chiu Chow Style
- 避風塘蝦球 \$49.80
Wok Fried King Prawns with Spicy Herbs, Roast Garlic and Chili
- 蜜糖蝦球 \$49.80
Honey Glazed King Prawns
- 椒鹽蝦球 \$49.80
Deep Fried Salt and Pepper King Prawns
- 椒鹽雙脆 \$39.80
Deep Fried Salt and Pepper Calamari and Whitebait
- 椒鹽鮮尤 \$36.80
Salt & Pepper Calamari

椒鹽雙脆 \$39.80
Salt and Pepper Calamari & Whitebait



同樂皇朝拼盤 \$56.80
BBQ Tasting Platter



帶子 Scallop

- 黑松露翡翠炒帶子 \$73.80
Wok Tossed Scallop and Asparagus in Truffle Sauce
- XO醬翡翠炒帶子 \$65.80
Stir Fried Scallops with XO Sauce and Snow Peas
- 金衣帶子 \$65.80
Scallop in Salty Egg Yolk



黑松露翡翠炒帶子 \$73.80
Scallop and Asparagus in Truffle Sauce

燒味 BBQ

- 同樂皇朝拼盤 \$56.80
BBQ Tasting Platter -
BBQ Pork, Roast Duck, Soy-Sauce Chicken and Seaweed
- 同樂瑤柱貴妃雞 \$39.80 半隻 (Half)
\$78.80 一隻 (Whole)
Steamed Free Range Chicken with Secret Chinese Herbs
- 烤北京填鴨兩食 \$61.80 半隻 (Half)
\$118.80 一隻 (Whole)
1. 北京片皮鴨
2. 鴨崧生菜包
Peking Duck Served in Two Ways
1. Crispy Duck Skin Served with Pancakes and Hoisin Sauce
2. Diced Duck Meat in Sang Choy Bow
- 醬燒琵琶鴨 \$39.80 半隻 (Half)
\$78.80 一隻 (Whole)
Special Crispy Skin Duck
- 名廚乳豬全體 (片皮) \$780.00
Roast Whole Suckling Pig
- 化皮乳豬件 \$76.80
Roast Suckling Pig Served with Hoisin Sauce
- 南乳吊燒雞 \$33.80 半隻 (Half)
\$60.80 一隻 (Whole)
Special Fried Chicken with Preserved Bean Curd Sauce
- 頭抽豉油雞 \$33.80 半隻 (Half)
\$60.80 一隻 (Whole)
Premium Soy Sauce Chicken with Chinese Rose Wine
- 金陵燒鴨 \$35.80 半隻 (Half)
\$68.80 一隻 (Whole)
Roast Duck
- 脆皮燒肉 \$33.80
Crispy Pork Belly
- 蜜汁叉燒 \$31.80
Honey Glazed Barbecued Pork

雞, 鴨 Poultry

- 👍 四川宮保雞丁 \$32.80
 Sauteed Diced Chicken in Chilli Sauce
- 👍 北京醬爆核桃雞丁 \$33.80
 Sauteed Diced Chicken with Walnut in Homemade Sauce
- 荔茸香酥鴨 \$42.80
 Crispy Duck Stuffed with Taro Mince
- 四川辣子雞 \$32.80
 Special Chili Chicken in Sichuan style
- 👍 同樂紅燒乳鴿皇 (每隻) \$58.80 每隻(Each)
 Roasted Pigeon
- 一品蒜香雞 \$31.80
 Deep Fried Crispy Skin Chicken with Garlic
- 薑蔥油淋雞 \$31.80
 Crispy Skin Chicken with Ginger and Shallots in Soy Sauce
- 👍 🌶️ 山東雞 \$32.80
 Shredded Crispy Skin Chicken with Garlic, Vinegar and Sesame Dressing



🌶️ 👍 四川辣子雞 \$32.80
Special Chili Chicken in Sichuan style



👍 同樂紅燒乳鴿皇(每隻) \$58.80 (Each)
Roasted Pigeon



一品蒜香雞 \$31.80
Deep Fried Crispy Skin Chicken with Garlic



荔茸香酥鴨 \$42.80
Crispy Duck Stuffed with Taro Mince

👍 Signature Dish
 🌿 Vegetarian
 🌶️ Spicy
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豬, 牛, 羊 Pork, Beef & Lamb

- 👍 北京蔥爆澳洲MB和牛 \$65.80
 Sliced Wagyu Beef with Spring Onion
- 👍 同樂鵝肝醬牛柳粒 \$56.80
 Wok Seared Diced Beef Fillet with Foie Gras Paste
- 👍 照燒秋葵牛柳粒 \$46.80
 Wok Seared Diced Beef Fillet with Okra in teriyaki sauce
- 黑椒牛柳粒 \$48.80
 Wok Seared Diced Beef Fillet with Black Pepper Sauce
- 乾燒牛柳絲 \$35.80
 Shredded Beef with Peking Style
- 日式牛柳粒 \$45.80
 Wok Seared Diced Beef Fillet with Wasabi Mayo
- 中式牛柳 \$38.80
 Chinese Style Fillet Steak



👍 京都焗肉排 \$33.80
Pork Ribs in Peking Style



椒鹽焗肉排 \$33.80
Salt and Pepper Pork Ribs

美味咕嚕肉 \$32.80
Sweet and Sour Pork

黃金蒜香骨 \$33.80
Deep Fried Pork Ribs with Garlic

京都焗肉排 \$33.80
Pork Ribs in Peking Style

椒鹽焗肉排 \$33.80
Salt and Pepper Pork Ribs

梅菜扣肉 \$40.80
Pork Belly with Preserved Mustard Vegetables and Dark Soy Sauce

蒙古羊肉 \$33.80
Mongolian Lamb



梅菜扣肉 \$40.80
Pork Belly with Preserved Mustard Vegetables and Dark Soy Sauce



乾燒牛柳絲 \$35.80
Shredded Beef in Peking Style



👍 椒鹽脆皮豆腐 \$28.80
Salt and Pepper Bean Curd

蔬菜 Vegetable

- 👍 啫啫鹹魚芥蘭煲 \$38.80
Vegetable with Salty Fish in Casserole
- 👍 奶油小黃白 \$29.80
Cabbage in Cream Sauce
- 👍 四川麻婆豆腐 \$29.80
Bean Curd and Minced Beef in Pungent Sauce
- 👍 籠仔梅菜芯炒芥膽 \$29.80
Seasonal Vegetables Stir Fried Preserved Vegetables
- 👍 上湯瑤柱花膠浸田園時蔬 \$65.80
Seasonal Greens in Master Stock with Dried Scallop and Fish Maw

豆腐 Bean Curd

- 👍 椒鹽脆皮豆腐 \$28.80
Salt and Pepper Bean Curd
豉汁毛豆花豆腐煲
Braised pork-stuffed bean curd with pickled mung bean
- 紅燒豆腐 \$28.80
Bean Curd with Vegetables
- 黃金豆腐 \$34.80
Deep Fried Tofu in Salty Egg Yolk
- 煎釀豆腐 \$38.80
Pan Fried Stuffed Tofu

- 👍 瑤柱杞子上湯浸田園時蔬 \$36.80
Seasonal Vegetables in Chef's Master Stock with Dried Scallop and Wolfberries
- 竹筍鼎湖上素 \$33.80
Preserved Vegetables with Bamboo Piths
- 👍 籠仔荷香四蔬 \$36.80
Seasonal Vegetables Wrapped in Lotus Leaf
- 👍 乾燒四季豆 \$32.80
Wok Tossed Snake Beans
- 👍 金蒜瑤柱蒸茄段 \$33.80
Steamed Eggplant with Dried Scallop and Garlic
- 蟹肉扒時蔬 \$46.80
Seasonal Greens with Crab Meats
- 👍 蒜茸炒時蔬 \$30.80
Seasonal Vegetables with Garlic

煲仔 Casserole

- 👍 蝦子花膠海參煲 \$116.80
Fish Maw and Sea Cucumber Topped with Prawn Roe in Casserole
- 同樂藥膳酒煮雞窩 \$88.80
Chicken with Chinese Herbs and Wine in Hot Pot
- 👍 花雕薑蔥滑雞煲 \$35.80
Chicken with Chinese Hua Diao Wine
- 海鮮豆腐煲 \$39.80
Seafood with Bean Curd
- 👍 三杯雞煲 \$35.80
Chicken with Soy Sauce, Oyster Sauce and Rose Wine
- 乾蔥豆鼓雞煲 \$35.80
Wok Tossed Chicken with Black Bean and Shallots
- 雙腐家鄉齊煲 \$28.80
Braised Vegetables in Clay Pot
- 魚香茄子煲 \$28.80
Eggplant with Mince Pork and Chilli in Clay Pot

👍 蝦子花膠海參煲 \$116.80
Fish Maw & Sea Cucumber Topped with Prawn Roe in Casserole



飯麵 Rice & Noodle

- 👍 鮑汁野菌炆伊麵 \$33.80
 Stir Fried E-Fu Noodles with Mixed Mushroom in Abalone Sauce
- 👍 海鮮炒麵 \$42.80
 Fried Noodles with Seafood
- 蝦球炒麵 \$43.80
 Fried Noodle with King Prawns
- 👍 乾炒牛河 \$30.80
 Stir Fried Rice Noodles with Beef and Onions
- 蝦子乾燒伊府麵 \$32.80
 Stir Fried E-Fu Noodles with Prawn Roe
- XO四季豆海鮮乾炒米 \$42.80
 Wok Tossed Seafood Vermicelli in XO Sauce
- 👍 同樂居招牌炒飯 \$41.80
 Zilver's special fried rice with crab meat, fried scallop and salmon roe
- 蛋白瑤柱炒飯 \$31.80
 Fried Rice with Dry Scallop and Egg White
- 梅菜芯炒飯 \$29.80
 Fried Rice with Diced Preserved Vegetables
- 福建炒飯 \$35.80
 "Hokkien" Style Fried Rice with Pork, Shrimp and Mushroom
- 揚州炒飯 \$29.80
 "Yong Chow" Style Fried Rice with BBQ Pork, Prawns and Peas
- 咸魚雞粒炒飯 \$33.80
 Fried Rice with Diced Chicken and Salted Fish
- 星洲炒米 \$29.80
 "Singapore" Style Fried Rice Vermicelli
- 絲苗白飯 (每位) \$ 4.00
 Steamed Rice (Per Person)



👍 蝦球炒麵 \$43.80
Fried Noodle with King Prawns

點心 DimSim

- 蒸銀絲卷(半打/一打) \$16.80/Half \$28.80/Doz
 Mini Steam Bun (Per Piece)
- 酥炸銀絲卷(半打/一打) \$16.80/Half \$28.80/Doz
 Fried Bun (Per Piece)



慈禧桂花糕(每件) \$5.30/PCS
Osmanthus Pudding

👍 同樂居招牌炒飯 \$41.80
Zilver's Special Fried Rice with Fried Scallop and Salmon Roe



甜品 Dessert

- 👍 原隻木瓜燉官燕(每位)(預訂) \$138.00
 Bird Nest Stew in Papaya (Per Person) (Pre Order)
- 👍 蛋白杏仁茶(每位) \$13.80
 Egg White Almond Tea (Per Person)
- 慈禧桂花糕(每件) \$5.30/PCS
 Osmanthus Pudding

👍 Signature Dish ✔ Vegetarian 🌶️ Spicy
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