

VEGETABLES

❖ 44 SZECHUAN AUBERGINES

Lightly cooked with spring onions in a traditional Szechuan Sauce

❖ 46 MALAYSIAN GADO GADO

Selection of lightly steamed vegetables with a thick peanut satay sauce

❖ 47 BEAN SPROUTS

The best stir-fry of bean sprouts, ginger, spring onions and garlic

❖ 48 BEAN CURD

Stir-fried with a choice of two exciting flavours

48A Mushroom and Oyster Sauce ❖ 48B Spicy Szechuan Sauce

NOODLES

❖ 49 CRISPY NOODLES

Mixed vegetables served on a base of crunchy noodles

50 SINGAPORE NOODLES

Hot and spicy with chicken, shrimps and bean sprouts

❖ 51 JAPANESE NOODLES

Chunky Udon noodles simply cooked with vegetables and tofu

52 FAVOURITE CHOW MEIN

Vegetables and noodles

52A Pork 52B Beef 52C Chicken
52D King Prawn 52T Shrimp ❖ 52V Vegetables

80 PAD THAI

Traditional Thai rice noodles cooked in spicy sauce topped with peanuts

80A Pork 80B Beef 80C Chicken
80E Bean Curd ❖ 80V Vegetables

RICE

53 GOLDEN FRIED RICE

With egg, chicken, shrimp, pork and a selection of vegetables

54 KING PRAWN GOLDEN FRIED RICE

Made with egg, king prawns, peas and spring onions

55 SINGAPORE FRIED RICE

Containing egg, chicken, pork and shrimp with a mild curry flavour

❖ 56 EGG FRIED RICE

❖ 57 FRAGRANT THAI STEAMED RICE

❖ Suitable for vegetarians

SALAD

58 VIETNAMESE SALAD

Prepared in a sizzling spiced stock, served on a bed of cucumber, tomato, lettuce and carrots. It's the unique dressing that makes this salad special, made with spices, coriander, chilli and crushed peanuts

58A Pork 58B Beef 59C Chicken 58D Prawn 58K Duck

❖ 59 RAINBOW SALAD

This colourful Peking salad has a selection of freshly prepared local vegetables, served with an authentic dressing then finished with lightly browned sesame seeds

60 SPICY CHICKEN SALAD

From the Szechuan region of China, this salad has slices of chicken resting on a bed of sliced cucumber, dressed with a tasty spicy peanut sauce

DESSERT

61 SAGO GULA MALACCA

Slow cooked sago, coconut milk and palm sugar crystals

62 FRITTERS

All served with Honey Ginger Sauce

62A Apple 62B Banana 62C Pineapple

63 SUCCULENT CHINESE LYCHEES

64 TEMPURA ICE CREAM

Take a scoop of vanilla ice cream, coat in a light coconut & peanut batter and deep fry; try this and you will be amazed

65 RED BEAN ROLLS

The Golden Palace has re-invented the sweet pancake, made with a sweet red bean paste

66 CREAM CARAMEL

The traditional pot of silky smooth custard, to which Rita has given the magical taste of the orient

A 10% Service Charge will be added to tables of 6 persons or more

We offer China tea, soft drinks, wines, beers and spirits for you to enjoy with your meal, please ask for our drinks menu.

Please let us know if there is anything we could have done to enhance the enjoyment of your meal. If you have enjoyed your time with us please let your friends in on the experience that is the Golden Palace.

All food is freshly prepared in our kitchen where nuts are used.

ORDERING ETIQUETTE

We recommend that you order only what you are able to eat, as we reserve the right to charge for excessive amounts of uneaten food

Thank you



GOLDEN PALACE

Seaford's Finest Oriental Cuisine

NEW & IMPROVED RECIPES

THE TEAM

The Golden Palace is owned and run by two families: Minh Mac originates from North Vietnam, where he followed the family tradition and went to sea as a fisherman. He loved to fish, however it was when he started to cook his catch that he realised where his real passion lay. When he fell in love and married See, a farmer's daughter, their love of creating exquisite food transformed the pair into a local legend.

Rita arrived in London from Jakarta, Indonesia in the 1970's bringing with her a dream of running a restaurant that would bestow honour, pride and respect of her father.

She set about training at the Westminster Catering College qualifying with distinction as an accomplished and well respected Cordon Bleu Cook. Her husband Neil is the self imposed chief taster, everything has to receive his personal approval before it appears on the menu. You can easily spot his ample belly as proof of this highly skilled job.

Equally as important are the rest of the family Tung, Peter, John, Anne, Amy and our very own Princess Tani, who are always on hand to tirelessly prepare, marinate, chop, shred, dice, steam, grill and serve.

The Golden Palace has a warmth & humour that only comes from people who love what they do with a real passion.

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Together they give you the experience
that is the Golden Palace

STARTER

1 LADY IN LOVE

Thai prawns lovingly wrapped in delicate filo pastry

2 SAUCY SATAY SKEWERS

Char grilled skewers served with a peanut sauce and cucumber

2B Beef 2C Chicken 2D Prawn
❖ 2M Mushroom ❖ 2J Chips

3 MEAT LOVERS SPRING ROLLS

These crispy spring rolls are jam packed with tender pork, vermicelli and vegetables

❖ 4 VEGETARIAN SPRING ROLLS

Bursting with, carrots, onions, Chinese cabbage & vermicelli

5 CRISPY WON TON

Pork and prawn dumpling lightly fried

6 BANANA LEAF CHICKEN

Chicken breasts marinade, wrapped in banana leaves & char grilled

❖ 7 CRISPY CRUNCHY SEAWEED

Sliced spring greens are fried to a crisp and sprinkled with mashed fish

8 BUTTERFLY PRAWNS

Marinated butterfly prawns, served with a Thai chilli sauce

❖ 9 CURRY PUFF

Vegetarian samosa, curried Malaysian style vegetables, in filo pastry

10 SESAME PRAWN ON TOAST

Prawns piled high on crunchy toast and smothered with sesame seeds

11 TEMPURA

Fresh fried and served with our very own Tempura dipping sauce

11D Prawns ❖ 11M Mushrooms ❖ 11V Mixed Vegetables

12 SEASON SALT DISHES

All Season Salt dishes are served with diced vegetables and chillies

12C Chicken Wings 12D Prawn
❖ 12E Bean Curd 12S Squid

CRISPY AROMATIC DUCK OR LAMB

13 Peking Duck is definitely the all time favourite

14 Mongolian Lamb is for the more adventurous

both come with pancakes, spring onions, cucumber and Hoisin sauce

SPARE RIBS

A choice of three very different sauces, topped with toasted sesame seeds

15 BBQ – sticky 16 Honey – sweet 17 Lemon – tangy

18 SMOKE CHICKEN

We marinate in Hoisin spices, then gently cooked with garlic and onion

SOUP

19 THAI TOM YAM

Choose from three delicious varieties, all flavoured with lemon

19C Chicken 19D Prawn ❖ 19M Mushroom

20 WON TON

Authentic with meat and prawn dumplings in a tasty clear consomme

❖ 21 VEGETABLE SOUP

Prepared with loads of fresh local vegetables and exotic spices.

22 PEKING SWEETCORN SOUP

It's thick, creamy and satisfying, made with golden sweetcorn & egg

22C Chicken 22K Crab ❖ 22V Vegetables

23 PEKING CHICKEN AND MUSHROOM

Fragrant and clear with chicken, mushrooms and vegetables

24 SZECHUAN HOT & SOUR

Meat and vegetables mixed in spices and chillies.

MAIN COURSE

25 KUNG PO

Made with peanuts and diced vegetables in a hot spicy sauce

25A Pork 25B Beef 25C Chicken
25D Prawn ❖ 25E Bean Curd 25K Duck

26 HONG KONG OYSTER DELIGHT

The tasty sauce is made with Chinese rice wine, oyster and soy sauce

26A Pork 26B Beef 26C Chicken
26D Prawn ❖ 26E Bean Curd 26K Duck

27 LOVELY LEMON CHICKEN

Tender chicken in a light golden batter, covered with a lemon sauce

28 CLASSIC SWEET AND SOUR

Served on a bed of steamed carrots, onion, pineapple and peppers

28A Pork 28B Beef 28C Chicken 28D Prawn

29 HONEY AND GINGER CHICKEN

Chicken pan fried in ginger, honey and fish sauce,

30 VIETNAMESE CHICKEN

Chicken fillet in lemon grass and chillies, served with a spicy fish sauce

31 CASHEW NUT CHICKEN

Chicken and cashew nuts stir fried in Mr Mac's special sauce

32 JAPANESE LEMON CHICKEN

Simply grilled in a Japanese sauce and lemon juice

33 SEAFOOD PARCEL

Fresh seafood and vegetables grilled with Japanese wine sauce

34 CRISPY CHILLI BEEF

Beef fillet shredded & coated in chilli, stir fried with onions and peppers

35 SAMBAL

Prepared with tomatoes, lemon grass, shallots and shrimp paste

35A Pork 35B Beef 35C Chicken
35D Prawn 35F Fish 35K Duck

36 THAI GREEN CURRY

Made with coconut milk and Sweet Basil leaves

36A Pork 36B Beef 36C Chicken
36D Prawn ❖ 36E Bean Curd 36F Fish 36K Duck

37 THAI RED CURRY

Similar to the the Green Curry, but we hold back some of the heat

37A Pork 37B Beef 37C Chicken
37D Prawn ❖ 37E Bean Curd 37F Fish 37K Duck

38 BLACK BEAN SAUCE

Cooked with plenty of spring onions, green peppers and garlic

38A Pork 38B Beef 38C Chicken 38D Prawn ❖ 38E Bean Curd
38S Squid 38G Mussels 38F Fish 38K Duck

39 SZECHUAN

Spicy sauce slow cooked with bamboo shoots, peppers and carrots

39A Pork 39B Beef 39C Chicken
39D Prawn ❖ 39E Bean Curd 39F Fish 39K Duck

40 GINGER & SPRING ONION SPECIAL

Cooked with onions, carrots and a delicate ginger flavour

40A Pork 40B Beef 40C Chicken
40D Prawn ❖ 40E Bean Curd 40F Fish 40K Duck

41 GOLDEN MUSHROOMS

An infusion of mushrooms, onions and carrots

41A Pork 41B Beef 41C Chicken
41D Prawn ❖ 41E Bean Curd 41F Fish 41K Duck

42 JAKARTA PINEAPPLE

Sweet and juicy pineapple served with green peppers and carrots

42A Pork 42B Beef 42C Chicken
42D Prawn ❖ 42E Bean Curd 42F Fish 42K Duck

43 MIXED VEGETABLES

Seasonla mixed vegetables cooked in a tasty sauce

43A Pork 43B Beef 43C Chicken
43D Prawn ❖ 43E Bean Curd 43F Fish 43K Duck

70 DUCK IN ORANGE & COINTREAU SAUCE

Succulent duck gently cooked in a tangy orange sauce

71 DUCK IN PLUM SAUCE

Succulent duck gently cooked in a tangy plum sauce

72 CHINESE CURRY

Traditional Chinese curry sauce cooked with vegetables

72A Pork 72B Beef 72C Chicken 72D Prawn
❖ 72E Bean Curd 72F Fish 72K Duck ❖ 72V Vegetable

73 FOO YONG

Omelette with chicken, pork, peas, onion and mushroom

74 FISH AND SWEETCORN

Tender fillet of fish cooked in sweetcorn sauce

75 FISH WITH TOMATOES

Tender fillet of fish cooked in tomato sauce