

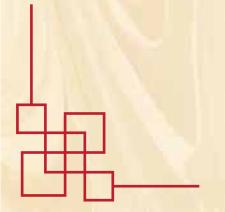
ECTALL YOU CON Mailable for Lunch & Dinner

Terms and Conditions:

• 'Eat All You Can' timing:

Weekday: Lunch: 12.00noon - 2.30pm | Dinner: 6.30pm - 10.00pm, Weekend: Lunch: 12.00noon - 2.30pm | Dinner: 6.00pm - 10.00pm

- All prices listed are per person. Kids prices are from aged 3 to 11 years old
- Minimum 2 persons required
- Please do not waste food. You will be charged for every 100gsm of wasted food and prices will be based on our normal ala carte menu
- Strictly NO takeaway of any unconsumed food
- Not applicable with other discounts and promotions
- Other terms and conditions apply





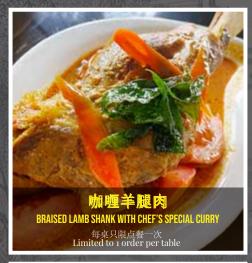
任点任吃

QING PALACE

满殿中菜馆

EAT ALL YOU CAN

*WHILE STOCKS LAST









Additional Dishes







汤羹 SOUP / 鱼翅 SHARK'S FIN

四川酸辣羹 Szechuan Hot and Sour Soup

鱼鳔海鲜汤 Fish Maw and Seafood Soup

上汤苋菜 Chinese Spinach and Century Egg Soup

海味蟹肉翅 Braised Shark's Fin Soup with Dried Seafood & Crab Meat

蟹肉鱼翅 Braised Shark's Fin Soup with Crabmeat

紫菜海鲜汤 Seaweed and Seafood Soup



川式牛腩 Braised Beef Brisket in Szechuan Style

上鲜豆腐 Braised Bean Curd with Superior Seafood

川式牛腩 Braised Beef Brisket in Szechuan Style











游水海鲜 LIVE SEAFOOD (2种鱼)

烹调法 Method of Preparation

印尼式咖喱时鲜 (炸或蒸) **Indonesian Style Curry Fish**

港式蒸 Steamed in Hong Kong Style

Steamed in Teow Chew Style

亚参蒸 (炸或蒸) **Steamed with Asam Sauce**

only for the above

鱼片 FISH FILLET

Fish Fillet with Fried Onion & Green Pepper

姜葱鱼片 Fish Fillet with Ginger and Spring Onion

沙爹鱼片 **Fish Fillet in Satay Sauce**

印尼式咖喱时鲜 (炸或蒸) Indonesian Style Curry Fish







鸡 CHICKEN

烧汁风脯 Deep Fried Chicken Breast with BBQ Sauce

玉米鸡 Sweet Corn Chicken

川式辣子鸡 Szechuan Chili Chicken

金瓜酱酥鸡 Fried Chicken with Pumpkin Paste

宫保鸡丁 Sautéed Diced Chicken with Dried Chilies

左宗棠鸡 General T'zo Chicken

糖醋鸡球 Deep Fried Chicken with Sweet and Sour Sauce

柠檬鸡 Deep Fried Boneless Chicken with Lemon Sauce

鸭 DUCK



北京片皮鸭 Peking Duck

北京烤鸭-我们将会一并把鸭皮和肉一起卷入蛋皮中。 For Peking Duck, please note that both the duck skin and meat will be rolled together in the steamed egg pancakes

招牌烧鸭 Roasted Duck

宫保鸭掌 Duck Web with Dried Chili

花生鸭 Braised Duck with Peanuts





Deep Fried Chicken Breast with BBQ Sauce





北京片皮鸭 Peking Duck

虾 PRAWNS

奶油麦香虾 Fried Prawns with Oatmeal

上汤鲜虾 Prawn in Herbal Broth

干煎虾碌 Pan-Fried Prawn in Har Lok Style

牛油草虾 Buttered Prawn

干烧虾碌 Fried Prawn with Szechuan Chilli Sauce

印尼式咖喱虾 Indonesian Style Curry Prawn

一桌最多只能点4盘 Maximum 4 plates per table







花枝 CUTTLEFISH

酱爆花枝 Cuttlefish with Fried Onion & Green Pepper

宫保花枝 Cuttlefish with Dried Chilies

参<mark>各花枝</mark> Sambal Cuttlefish

蒙古花枝 Cuttlefish with Mongolian Sauce



豆腐类 BEANCURD

柴鱼豆腐

Steamed Beancurd in Soya Sauce & Bonito Flakes

红烧豆腐

Stewed Beancurd with Diced Chicken and Mushrooms

菜香豆腐

Beancurd with Pickled Lettuce

蟹肉扒豆腐

Stewed Beancurd with Crabmeat

园蔬 VEGETABLES



干扁四季豆

Fried French Beans with Minced Chicken

渔香茄子

Braised Brinjal with Minced Chicken and Chilies

冬菇西兰花

Broccoli with Black Mushroom

蒜蓉香港芥兰

Hong Kong Kai Lan with Minced Garlic

亚三双脆

Fried Mixed Vegetables with asam paste

银鱼仔炒苋菜

Fried Chinese Spinach with Anchovies

椒盐茄子

Deep fried brinjal in spices

豆筋结灵菇时菜

Bai Ling Mushroom with Tau Kat and Vegetables

虾酱空心菜

Kang Kong with Shrimp Paste

手撕包菜

Chinese Style Stir-Fried Cabbage











饭面 RICE & NOODLES

扬州炒饭 Yang Zhou Fried Rice

叁峇炒饭 Sambal Fried Rice

满殿炒面 Qing Palace Special Fried Noodles

海鲜生面 Stewed Seafood Noodles

滑蛋河粉 Fried 'Ho Fen' Cantonese Style







啦啦 CLAM

子香啦啦 Fried clam with shrimp

上汤啦啦 Clam soup



鸵鸟肉 OSTRICH MEAT

葱爆鸵肉 Ostrich meat with Spring Onions

黑椒鸵肉 Ostrich meat with Black Pepper Sauce

宫保鸵肉 Ostrich meat with Dried Red Chilies

沙爹鸵肉 Ostrich meat in Satay Sauce





甜品 DESSERTS

柠檬仙草 **Lemon Cincau**

蜜瓜西米露 **Honey Dew with Sago**

凤梨龙眼 Chilled Pineapple with Longan

龙眼豆腐 **Longan with Beancurd**

(以上甜品的份量只限于小/中/大) Portioning of the dessert above based on small / medium or large.

龟苓膏(2-4 pax) Chilled "Guiling" Herbal Jelly

香芒布丁(2-4 pax) **Mango Pudding**

福州芋泥(per person) 每位 "Oni" (Yam Pudding)

麻糍(per person) 每位 "Mua Ji" (Peanut Balls

