

STREETS JOHOR



CHINESE CUISINE

Qing Palace restaurant presents deep fried fish fillet with blueberry sauce and other Szechuan dishes

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Mouthwatering Szechuan dishes at Qing Palace

SPECIALITIES: The master chef Lim Ming Chong and his team will be preparing dishes like the deep-fried fish fillet with blueberry sauce and fried chicken roll with Szechuan sauce

JOHOR BARU
johor@nst.com.my

FROM this month until next, the award-winning Qing Palace Chinese Restaurant (halal) in

Pulai Springs Resort will be offering special promotions and dishes recommended by the chef.

The restaurant's kitchen head, master chef Lim Ming Chong and his team are geared up to prepare

special Szechuan dishes like deep-fried fish fillet with blueberry sauce, fried chicken roll with Szechuan sauce, pan-fried lamb chop with black pepper sauce and two types of beans with asam sauce. The dishes are priced from RM18++.

Qing Palace is open daily for lunch from noon to 3pm and dinner from 6.30pm to 10pm.

The award-winning Chinese restaurant features exquisite interiors that echo the grandness of an ancient imperial dining hall.

It is decorated with genuine Oriental antique furnishings, paintings, carvings and even silk lanterns.

It has been named one of Malaysia's Best Restaurants by the *Malaysian Tatler* magazine from 1999 to last year.



The interior of Qing Palace.



The appetising Szechuan hot and sour soup.



Two types of beans with asam sauce.



Lim Ming Chong with one of his signature dishes.