

QING PALACE

满殿中菜馆

任点任吃

EAT ALL
YOU CAN
MENU

Available 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

LOVE
FOOD
hate waste

Please do not waste food.
We're all happier when food gets eaten.....

任点任吃

QING PALACE

满殿中菜馆

EAT ALL YOU CAN

*WHILE STOCKS LAST

Additional Dishes



爆炒沙爹鱼片
FISH FILLET WITH SATAY SAUCE



爆炒沙爹鸵鸟肉
OSTRICH WITH SATAY SAUCE



蟹肉扒豆腐
STEWED BEANCURD WITH CRABMEAT



每桌只限点餐一次
Limited to 1 order per table

蒜蓉蒸竹滩
STEAMED BAMBOO CLAM WITH GARLIC SAUCE



每桌只限点餐一次
Limited to 1 order per table

咖喱羊腿肉
BRAISED LAMB SHANK WITH
CHEF'S SPECIAL CURRY



泰式响螺片
SQUID SLICES WITH THAI SAUCE



罗卜鸡卷
COLOURFUL CHICKEN ROLL



麻婆皮蛋豆腐
MAPO TOFU WITH CENTURY EGG



蚂蚁上树
SAUTÉED GLASS NOODLES WITH
MINCED CHICKEN



南乳炸鸡腿
DEEP FRIED CHICKEN WITH
FERMENTED BEANCURD




烧汁油条
YOU CHAR KWAY IN BBQ SAUCE

汤/羹 / 鱼翅

SOUP / 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

砂煲 CLAYPOT

川式牛腩

Braised Beef Brisket in Szechuan Style

上鲜豆腐

Braised Bean Curd with Superior Seafood



上汤苋菜
Chinese Spinach and
Century Egg Soup



四川酸辣羹
Szechuan Hot and Sour Soup



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



上鲜豆腐
Braised Bean Curd with
Superior Seafood




厨师推荐

Chef Recommendation


*Pictures shown for illustration purpose only


鱼 Fish

印尼式咖喱金目鲈(炸或蒸)
Indonesian Style Curry Seabass (Deep Fried or Steamed) 

港式金目鲈(炸或蒸)
Seabass in Hong Kong Style (Deep Fried or Steamed)


潮州蒸金目鲈
Steamed Seabass in Teow Chew Style

亚参金目鲈(炸或蒸)
Seabass in Asam Sauce (Deep Fried or Steamed) 

印尼式咖喱红哥里 (炸或蒸)
Indonesian Style Curry Angoli Fish (Deep Fried or Steamed) 

港式红哥里 (炸或蒸)
Angoli Fish in Hong Kong Style (Deep Fried or Steamed)

潮州蒸红哥里
Steamed Angoli Fish in Teow Chew Style

亚参红哥里 (炸或蒸)
Angoli Fish in Assam Sauce (Deep Fried or Steamed) 

以上最多只能点两次
Maximum 2 times order only for the above

酱爆鱼片
Fish Fillet with Fried Onion & Green Pepper

姜葱鱼片
Fish Fillet with Ginger and Spring Onion




厨师推荐

Chef Recommendation

*Pictures shown for illustration purpose only

鸡 chicken


烧汁凤甫
Deep Fried Chicken Breast with BBQ Sauce 

鸡鸭同笼
Double Boiled Chicken Feet and Duck Wing

川式辣子鸡
Szechuan Chilli Chicken

金瓜酱酥鸡
Fried Chicken with Pumpkin Paste

宫保鸡丁
Sautéed Diced Chicken with Dried Chillies

左宗棠鸡
General T'zo Chicken 

糖醋鸡球
Deep Fried Chicken with Sweet and Sour Sauce


柠檬酥鸡
Deep Fried Boneless Chicken with Lemon Sauce

金瓜酱酥鸡
Fried Chicken with
Pumpkin Paste

鸭 DUCK

北京烤鸭
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

梅菜鸭翼
Duck Wings with Preserved Vegetable

北京烤鸭
Peking Duck




厨师推荐

Chef Recommendation

*Pictures shown for illustration purpose only

虾 Prawns

奶油麦香虾
Fried Prawns with Oatmeal 

上汤鲜虾
Prawn in Herbal Broth

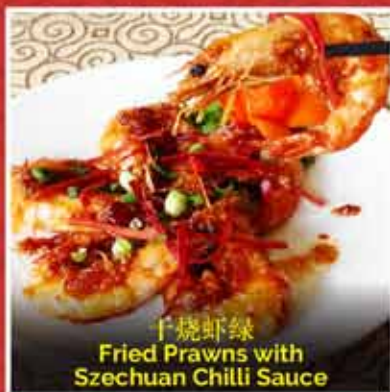
干煎虾碌
Pan-Fried Prawn in Har Lok Style

牛油草虾
Buttered Prawns 

干烧虾绿
Fried Prawns with Szechuan Chilli Sauce

印尼式咖喱虾
Indonesian Style Curry Prawn

一桌最多只能点四盘
Maximum 4 plates per table



奶油麦香虾
Fried Prawns with Oatmeal

花枝圈 Cuttlefish Rings

花枝薺菜
Cuttlefish with Kang Kong

宫保花枝
Cuttlefish with Dried Chilies

参峇花枝
Sambal Cuttlefish

蒙古花枝
Cuttlefish with Mongolian Sauce



厨师推荐


Chef Recommendation

* Pictures shown for illustration purpose only

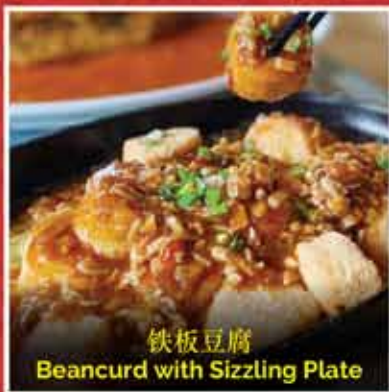
豆腐类 Beancurd

柴鱼豆腐
Steamed Beancurd in Soya Sauce & Bonito Flakes

红烧豆腐
Stewed Beancurd with Diced Chicken and Mushrooms

铁板豆腐
Beancurd with Sizzling Plate 


柴鱼豆腐
Steamed Beancurd in
Soya Sauce & Bonito Flakes



铁板豆腐
Beancurd with Sizzling Plate



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 

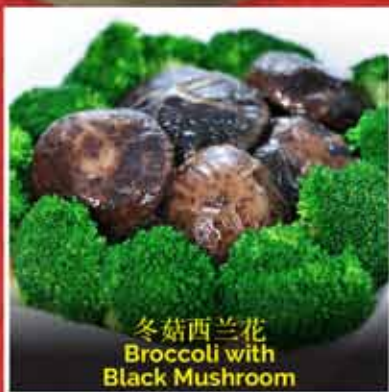
蒜蓉香港芥兰
Hong Kong Kai Lan with Minced Garlic

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 



冬菇西兰花
Broccoli with
Black Mushroom



干扁四季豆
Fried French Beans with
Minced Chicken



亚三双脆
Fried Mixed Vegetables with
Asam Paste




厨师推荐

Chef Recommendation

饭面 RICE & NOODLES

扬州炒饭
Yang Zhou Fried Rice

参岩炒饭
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



扬州炒饭
Yang Zhou Fried Rice




海鲜生面
Stewed Seafood Noodles



满殿炒面
Qing Palace Special
Fried Noodles

啦啦 CLAM

子香啦啦
Fried Clam with Shrimp 


上汤啦啦
Clam Soup



上汤啦啦
Clam Soup

鸵肉 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 Chillies



葱爆鸵肉
Ostrich Meat with
Spring Onions



厨师推荐
Chef Recommendation

*Pictures shown for illustration purpose only

甜品 Desserts

蜜瓜西米露
Honey Dew with Sago

凤梨龙眼
Chilled Pineapple with Longan

龙眼果冻
Longan with Jelly

水果拼盘
Mixed Fruit Platter

(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 "Guling" Herbal Jelly

香芒布丁 (2-4 pax)
Mango Pudding

福州芋泥 (per person)
"Oni" (Yam Pudding)

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



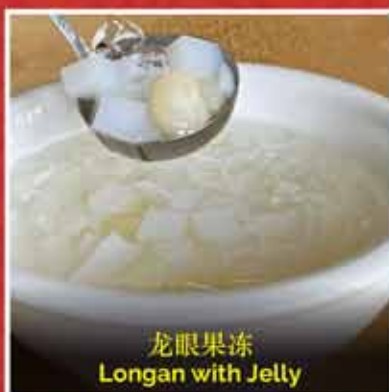
麻糍
"Mua Ji" (Peanut Balls)



福州芋泥
"Oni" (Yam Pudding)



龟苓膏
Chilled "Guling" Herbal Jelly



龙眼果冻
Longan with Jelly



蜜瓜西米露
Honey Dew with Sago



香芒布丁
Mango Pudding



水果拼盘
Mixed Fruit Platter



厨师推荐
Chef Recommendation

*Pictures shown for illustration purpose only