

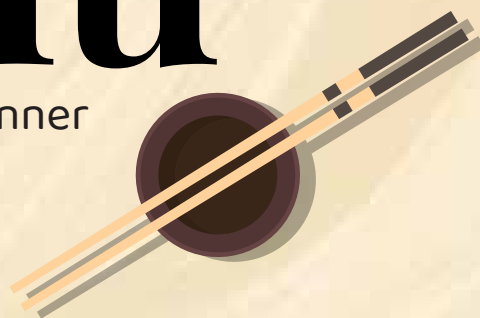


满殿中菜馆

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



亚叁咖喱魷鱼

Stingray in Asam Curry Style
1 order per table / per portion

小炒王

Stir Fried Chinese Chive with Squid



翡翠蚝士
OYSTER AND VEGE ROLL



蒜泥鸡
CHICKEN WITH SZECHUAN 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



鸡松紫菜鸡排
CHICKEN CHOP WITH SEAWEED AND
CHICKEN FLOSS



娘惹羊角豆
LADIES' FINGER IN NYONYA STYLE

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

砂煲 CLAYPOT

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



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



上汤苋菜
Chinese Spinach and
Century Egg Soup



上鲜豆腐
Braised Bean Curd with
Superior Seafood



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

潮州蒸
Steamed in Teow Chew Style

亚参蒸 (炸或蒸)
Steamed with Asam Sauce

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

鱼片 FISH FILLET

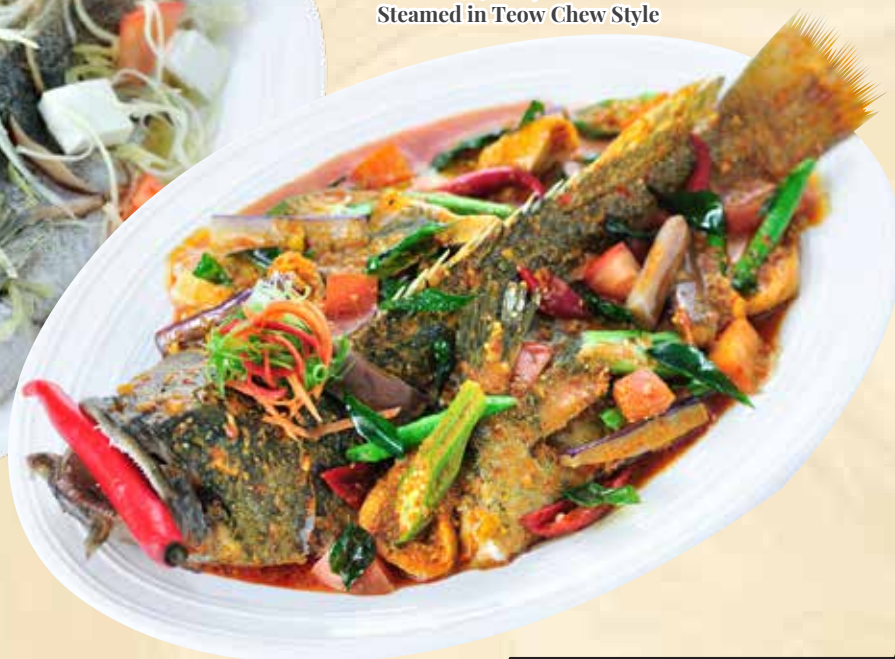
酱爆鱼片
Fish Fillet with Fried Onion & Green Pepper

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



潮州蒸
Steamed in Teow Chew Style

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

南乳炸鸡腿

Deep Fried Chicken with Fermented Beancurd



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



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
Indonesia Style Curry Prawn

一桌最多只能点4盘
Maximum 4 plates per table



上汤鲜虾
Prawn in Herbal Broth



印尼式咖喱虾
Indonesia Style Curry Prawn



奶油麦香虾
Fried Prawns with Oatmeal

花枝 CUTTLEFISH



酱爆花枝
Cuttlefish with Fried Onion & Green Pepper

宫保花枝
Cuttlefish with Dried Chilies

参峇花枝
Sambal Cuttlefish

蒙古花枝
Cuttlefish with Mongolian Sauce

泰式响螺片
Squid Slices with Thai Sauce



参峇花枝
Sambal Cuttlefish



泰式响螺片
Squid Slices with Thai 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 Lettuce Pickled

蟹肉扒豆腐

Stewed Beancurd with Crabmeat

麻婆皮蛋豆腐

Mapo Tofu with Century Egg

烧汁油条

You Char Kway in BBQ Sauce



烧汁油条

You Char Kway in BBQ Sauce



麻婆皮蛋豆腐

Mapo Tofu with Century Egg

园蔬 VEGETABLES

三皇苋菜

Chinese Spinach with Trio Eggs

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



三皇苋菜

Chinese Spinach with Trio Eggs



冬菇西兰花

Broccoli with Black Mushroom



亚三双脆

Fried Mixed Vegetables with
Asam Paste

饭面 RICE & NOODLES

扬州炒饭
Yang Zhou Fried Rice

叁崙炒饭
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

(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)



福州芋泥
"Oni" (Yam Pudding)

