



滿殿中菜館

# 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**

每桌只限点餐一次  
Limited to 1 order per table

**港式炸/蒸金昌**

FRIED / STEAMED POMFRET  
IN HONG KONG STYLE

**NEW!**

**蒜泥鸡**

CHICKEN WITH  
SZECHUAN GARLIC SAUCE



三皇莧菜  
CHINESE SPINACH WITH TRIO EGGS



娘惹羊角豆  
LADIES' FINGER IN NYONYA STYLE



叉烧酥  
ROASTED CHICKEN ROLL



咖喱羊腿肉  
BRAISED LAMB SHANK WITH CHEF'S SPECIAL CURRY  
每桌只限点餐一次  
Limited to 1 order per table



## 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



宫保鸡丁

Sautéed Diced Chicken with Dried Chilies



烧汁风脯

Deep Fried Chicken Breast with BBQ Sauce



糖醋鸡球

Deep Fried Chicken with Sweet and Sour 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



金瓜酱酥鸡

Fried Chicken with Pumpkin Paste



招牌烧鸭

Roasted Duck

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  
Indonesia 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

参峇花枝  
Sambal Cuttlefish

蒙古花枝  
Cuttlefish with Mongolian Sauce

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

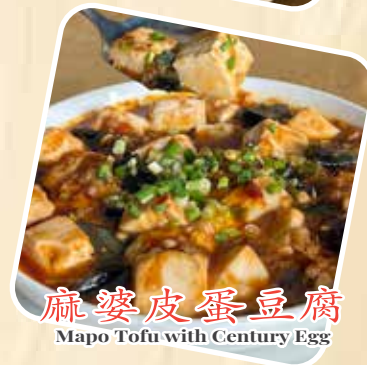
Stewed Beancurd with Crabmeat

麻婆皮蛋豆腐

Mapo Tofu with Century Egg

烧汁油条

You Char Kway in BBQ Sauce



## 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

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)

龙眼豆腐  
Longan with Beancurd

