QING PALACE

满殿中菜馆

任点任吃

EAT ALL YOU CAN Menu

Available for Lunch & Dinner

TERMS & CONDITIONS

EAT ALL YOU CAN – DINING HOURS

WEEKDAY	WEEKEND
LUNCH 12:00noon - 2:30pm	LUNCH 12:00noon - 2:30pm
DINNER 6:30pm - 10:00pm	DINNER 6:00pm - 10:00pm

1. All prices are quoted per person. Children's prices apply to children aged **3 to 11 years**.
2. A minimum of **two (2) persons** is required.
3. To minimise food wastage, a charge will apply for every 100g of leftover food. Charges will be based on the prices listed in our regular àla carte menu.
4. Takeaway of any unconsumed food is strictly prohibited.
5. This promotion is not valid in conjunction with other discounts or promotions.
6. Other terms and conditions apply.

LOVE FOOD hate waste

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

~Additional Menu~

QING PALACE
满殿中菜馆

任点任吃
EAT ALL YOU CAN

1 - 30 NOVEMBER 2026
(CLOSED ON TUESDAYS)

*WHILE STOCKS LAST



New!

橄榄蒸红斑
Steamed red grouper with preserved olive vege



New!

云耳干贝
Fungus & scallop dumpling



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



咸蛋金瓜
Salted Egg Pumpkin



亚三双脆
Fried Mixed Vegetables with Asam Paste

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

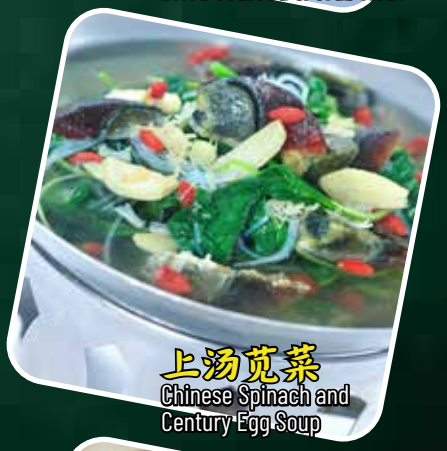
上鲜豆腐
Braised Bean Curd with Superior Seafood



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

川式牛腩
Braised Beef Brisket in Szechuan Style



Pictures shown for illustration purpose only

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

潮洲蒸
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



酱爆鱼片
Fish Fillet with Fried Onion & Green Pepper



沙爹鱼片
Fish Fillet in Satay Sauce

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



潮洲蒸
Steamed in Teow Chew Style

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



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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



北京片皮鸭
Peking Duck



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



金瓜酱酥鸡
Fried Chicken with Pumpkin Paste



招牌烧鸭
Roasted Duck

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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



奶油麦香虾
Fried Prawns with Oatmeal



上汤鲜虾
Prawn in Herbal Broth



印尼式咖喱虾
Indonesia Style Curry Prawn

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

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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

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

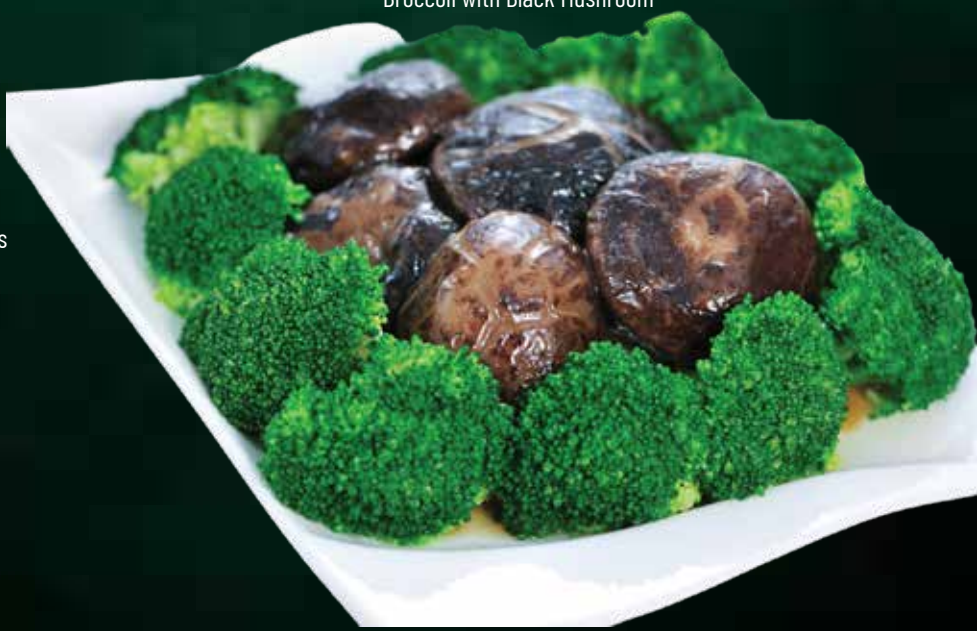
椒盐茄子
Deep fried brinjal in spices

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

冬菇西兰花
Broccoli with Black Mushroom



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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



扬州炒饭
Yang Zhou Fried Rice



海鲜生面
Stewed Seafood Noodles



子香啦啦
Fried clam with shrimp



葱爆鸵肉
Ostrich meat with Spring Onions



沙爹鸵肉
Ostrich meat in Satay Sauce

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甜品 DESSERTS

柠檬仙草
Lemon Cincau

蜜瓜西米露
Honey Dew with Sago

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
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



蜜瓜西米露
Honey Dew with Sago



福州芋泥
"Oni" (Yam Pudding)



龟苓膏
Chilled "Guiling" Herbal Jelly



香芒布丁
Mango Pudding

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