



**KING PALACE**  
**KITCHEN**



# CANTONESE BARBECUE



Peking Duck [2 Course]

1st Course: Sliced Peking Duck with Chinese Pancake

2nd Course: Peking Duck Meat in San Choy Bow

北京片皮鴨二食 78.8



Barbecue Roasted Duck

Braised Chicken in Sweet Soy Sauce

Honey Barbecue Pork

Combination Barbecue Special of Two Choice

明爐燒鴨 29.8

玫瑰豉油雞 27.8

蜜汁叉燒 27.8

燒味雙拼 33.8



*Photos for reference only  
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# ENTRÉE

Mixed Entrée  
(Deep Fried Spring Roll, Prawn Toast, Dim Sim)

Assorted Dim Sim Platter  
(Steamed Prawn Dumpling, Prawn & Vegetable Dumpling, Dim Sim)

Salt & Pepper Quail [Each]

Steamed or Fried Dim Sim [3 pieces]

Steamed or Fried Prawn Dumpling [3 pieces]

Deep Fried Vegetarian Spring Roll [4 pieces] (V)

Deep Fried Spring Roll [4 pieces]

Deep Fried Sesame Prawn Toast [4 pieces]

Deep Fried Prawn Cutlet [4 pieces]

Minced Chicken San Choy Bow [4 pieces]

Mixed Seafood San Choy Bow [4 pieces]

Crispy Fried Soft Shell Crab in Salt & Pepper



三色炸盤 (炸春卷, 炸蝦多士, 炸燒賣) 16.8

點心拼盤 16.8  
(水晶蝦餃皇, 鮮蝦韭菜餃, 乾蒸燒賣皇)

椒鹽鶉鶉 [每隻] 12.8

蒸或炸燒賣 7.8

蒸或炸蝦餃 7.8

素春卷 7.8

春卷 7.8

芝麻蝦多士 9.8

吉列大蝦 14.8

雞肉生菜包 17.8

海鮮生菜包 22.8

椒鹽軟殼蟹 22.8

# SOUP (Per Person)

Seafood & Bamboo Bisque

Braised Fish Maw Bisque

Seafood & Conpoy Bisque

Seafood Bean Curd Soup

Chef's Soup of The Day

Chicken & Sweet Corn Soup

Crab Meat & Sweet Corn Soup

Sichuan Hot & Sour Soup

Short Soup

Combination Short Soup

Combination Seafood Soup



竹笙海皇羹 13.8

花膠魚肚羹 13.8

海皇瑤柱羹 13.8

海皇豆腐羹 8.8

明火例湯 5.8

雞蓉粟米羹 7.8

蟹肉粟米羹 8.8

四川酸辣湯 8.8

雲吞湯 7.8

雜燴雲吞湯 12.8

雜燴海鮮湯 13.8

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# CHEF'S RECOMMENDATIONS



## Seafood - 海鮮

Fresh Steamed Oysters (Per Order) 新鮮蒸生蠔 (每份) 36.8

Steamed Scallops (Per Order) 澳洲扇貝(每份) 36.8

Recommended Cooking Methods:

- Steamed in Ginger & Shallot
- Steamed in XO Chili Sauce
- Steamed in Garlic & Chinese Wine
- With Steamed Vermicelli \$ 1/Each

Braised Mussels in Dried Red Chili & Chinese Wine 辣酒煮青口 38.8

Australian Wild Moreton Bay Bug (Each) 本地野生琵琶蝦 (每隻) 16.8

Recommended Cooking Methods: :

- Black Pepper Garlic Butter
- Fried Garlic and Chili Style
- With Steamed Vermicelli \$ 1/Each
- Salt & Pepper
- Steamed in Garlic & Chinese Wine



## Live Seafood - 游水海鮮

Live King Crab (Market Price) 皇帝蟹 (時價)

Recommended Cooking Methods:

- Steamed with Fried Garlic, Fresh Garlic & Vermicelli
- Wok Tossed in Ginger & Shallot
- Wok Tossed in Fried Garlic and Chili Style
- Braised in Premium Stock
- Wok Tossed in Black Pepper Garlic Butter

Live Lobster (Market Price) 游水龍蝦 (時價)

Recommended Cooking Methods:

- Sashimi 2 courses
- Braised in Premium Stock
- Wok Tossed in Black Pepper Garlic Butter
- Wok Tossed in Fried Garlic and Chili Style
- Steamed with Fried Garlic, Fresh Garlic & Vermicelli
- Wok Tossed in Ginger & Shallot
- Wok Tossed in Salt & Pepper

Live Mud Crab / Snow Crab (Market Price) 生猛肉蟹/太子蟹 (時價)

Recommended Cooking Methods: :

- Steamed with Fried Garlic, Fresh Garlic & Vermicelli
- Wok Tossed in Ginger & Shallot
- Wok Tossed in Black Pepper Garlic Butter
- Wok Tossed in Fried Garlic and Chili Style
- Steamed with Stuffed Glutinous Rice on Lotus Leaf
- Braised in Premium Stock
- Wok Tossed in XO Sauce
- Wok Tossed in Salt & Pepper
- Steamed in Chinese Wine and Egg White



## Live Seafood - 游水海鮮

Live Coral Trout (Market Price)

游水星斑 (時價)

Live Silver Perch (Market Price)

游水鱸魚 (時價)

Live Barramundi (Market Price)

游水盲曹 (時價)

### Recommended Cooking Methods:

- Steamed in Ginger & Shallot
- Steamed in Preserved Vegetable and Mushroom
- Grilled in Chili and Peppercorn
- Braised in Dried Red Chili & Peppercorn
- Braised in Preserved Green Mustard
- Casserole Porridge

Live Abalone (Market Price)

游水大鮑魚 (時價)

### Recommended Cooking Methods:

- Steamed in Ginger & Shallot
- Stir Fried in Ginger Sauce
- Stir Fried in XO Sauce
- Casserole Porridge

Live Prawn (Market Price)

游水海蝦 (時價)

Live Pipis (Market Price)

游水大蜆 (時價)

### Recommended Cooking Methods:

- Chili & Black Bean Style
- XO Sauce



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## FISH FILLET

Salt & Pepper Fish Fillet

Wok Tossed Fish Fillet in Ginger & Shallots

Deep Fried Fish Fillet in Sweet Corn Sauce

Deep Fried Fish Fillet in Sweet & Sour Sauce



椒鹽魚柳 28.8

薑蔥魚柳 28.8

粟米魚柳 28.8

咕嚕魚柳 28.8

## PRAWN

Wok Tossed King Prawns in Spicy Szechuan Style

Deep Fried King Prawns with Salt & Pepper

Kung Pao King Prawns

Honey Glazed Deep Fried King Prawns

Stir Fried Garlic King Prawns

Stir Fried Satay King Prawns

Stir Fried King Prawns with Snow Peas in XO Chili Sauce

Wok Tossed King Prawns with Cashew Nuts



四川辣子蝦球 34.8

椒鹽蝦球 34.8

宮保蝦球 34.8

蜜糖蝦球 34.8

蒜子蝦球 34.8

沙爹蝦球 34.8

XO 荷豆炒蝦球 34.8

腰果蝦球 34.8



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## SCALLOP

- Wok Tossed Scallops in Spicy Szechuan Style
- Stir Fried Garlic Scallops
- Wok Tossed Scallops in Black Bean Sauce
- Wok Fried Scallops with Cashew Nuts
- Honey Glazed Deep Fried Scallops
- Stir Fried Scallops with Snow Peas in XO Chili Sauce
- Stir Fried Scallops with Broccoli

## SQUID

- Deep Fried Squid with Salt & Pepper
- Wok Tossed Squid in Black Bean Sauce
- Wok Tossed Squid in Ginger & Shallots
- Stir Fried Squid with Celery & Seasonal Mixed Vegetables in Garlic Sauce
- Stir Fried Squid with Preserved Vegetables

## CHICKEN

- Crispy Skin Chicken
- Deep Fried Crispy in Spicy Shandong Style
- Steamed Chicken in Ginger & Shallot
- Steamed Chicken in Salted Ginger Spice
- Deep Fried Boneless Chicken with Lemon Sauce
- Deep Fried Chicken with Honey Sauce
- Deep Fried Chicken Fillet in Spicy Szechuan Sauce
- Stir Fried Chicken Fillets with Cashew Nuts
- Stir Fried Chicken Fillets in Satay Sauce
- Stir Fried Chicken Fillets with Mixed Vegetables
- Stir Fried Curry Chicken Fillets
- Stir Fried Garlic Chicken Fillets

## 帶子

- 四川辣子帶子 34.8
- 蒜子帶子 34.8
- 豉汁帶子 34.8
- 腰果炒帶子 34.8
- 蜜糖帶子 34.8
- XO 荷豆炒帶子 34.8
- 西蘭花帶子 34.8

## 鮮魷

- 椒鹽鮮魷 28.8
- 豉汁鮮魷 28.8
- 薑蔥鮮魷 28.8
- 西芹鮮魷 28.8
- 味菜鮮魷 28.8

## 雞類

- 脆皮炸子雞 27.8
- 山東雞 27.8
- 金牌霸王雞 27.8
- 沙薑鹽焗雞 27.8
- 香檬炸軟雞 22.8
- 蜜糖鷄球 22.8
- 川椒鷄球 22.8
- 腰果鷄球 22.8
- 沙爹鷄球 22.8
- 雜菜鷄球 22.8
- 咖喱鷄球 22.8
- 蒜蓉鷄球 22.8



## PORK

- Deep Fried Pork Ribs in Peking Sauce
- Deep Fried Pork Ribs in Honey Pepper Sauce
- Salt & Pepper Pork Spare Ribs
- Deep Fried Pork Fillet with Sweet & Sour Sauce
- Pork Fillet with Seasonal Mixed Vegetables
- Stir Fried Pork Fillets in Satay Sauce



- 京都排骨 23.8
- 蜜椒排骨 23.8
- 椒鹽排骨 23.8
- 酸甜咕嚕肉 23.8
- 時菜肉片 23.8
- 沙爹肉片 23.8

## BEEF

- Beef Fillet Cubes in Japanese Style
- Stir Fried Beef Fillet Cubes in Black Pepper Sauce
- Beef Fillet in Tangy BBQ Sauce
- Sichuan Style Beef Fillet in Dried Peppercorn
- Pan Fried Beef Fillet with Broccoli in Oyster Sauce
- Crispy Fried Shredded Beef Fillet with Honey & Black Pepper Sauce
- Stir Fried Sautéed Beef in Black Bean Sauce
- Stir Fried Sautéed Beef in Spicy Sichuan Style
- Wok Tossed Garlic Beef
- Stir Fried Beef in Satay Sauce



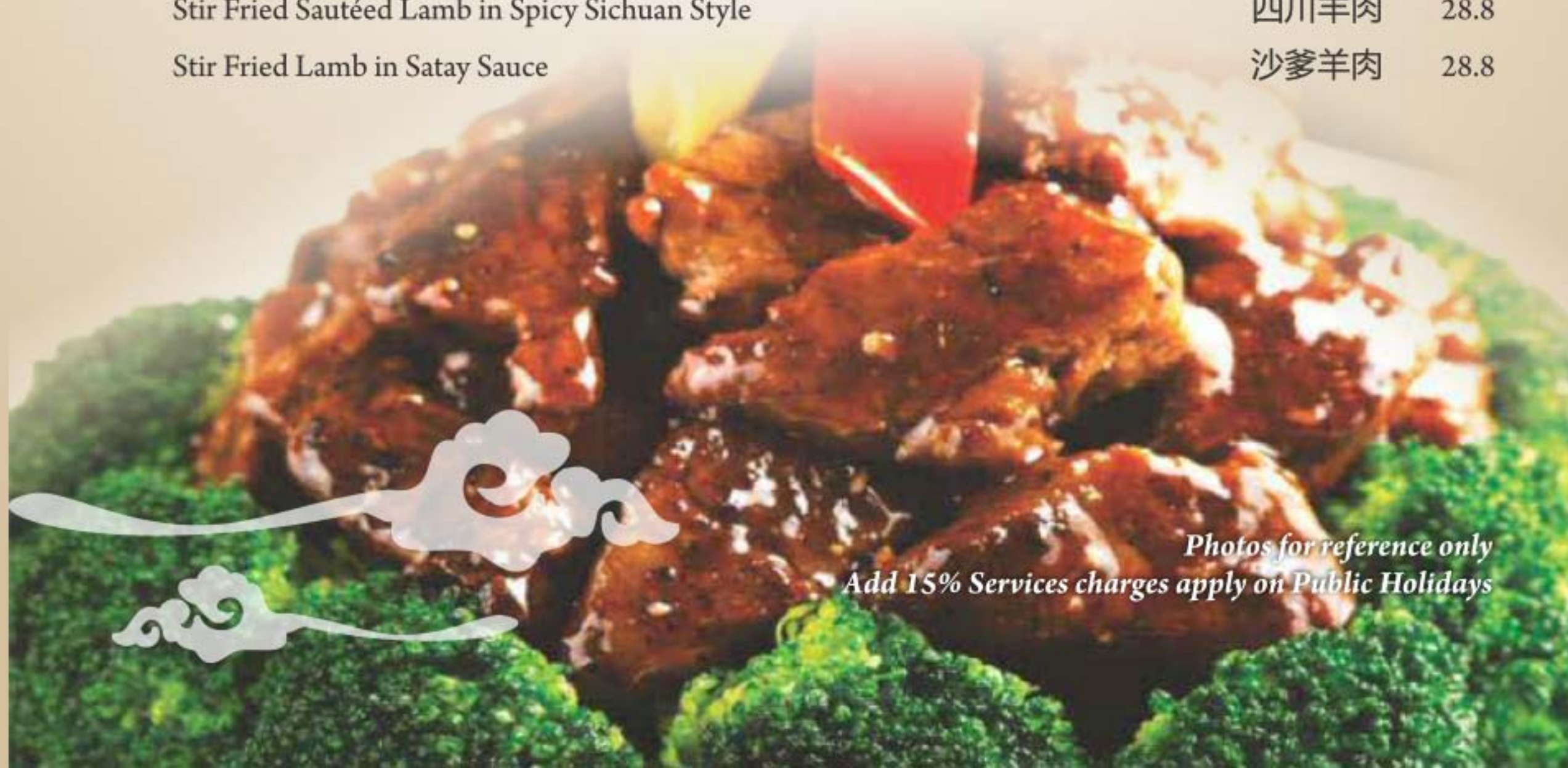
- 東瀛牛柳粒 28.8
- 黑椒牛柳粒 28.8
- 砂鍋西汁牛柳 28.8
- 花椒牛柳粒 28.8
- 西蘭花蠔油牛柳 28.8
- 蜜椒牛柳絲 28.8
- 豉汁牛肉 23.8
- 四川牛肉 23.8
- 蒜蓉牛肉 23.8
- 沙爹牛肉 23.8

## LAMB

- Lamb Rack in Hong Kong Fried Garlic and Chilli Style (6 Cutlets)
- Mongolian Lamb in Sizzling Clay Pot
- Stir Fried Sautéed Lamb in Spicy Sichuan Style
- Stir Fried Lamb in Satay Sauce



- 避風塘羊架 (6件) 48.8
- 砂鍋蒙古羊肉 28.8
- 四川羊肉 28.8
- 沙爹羊肉 28.8



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## OMELET

- Seafood Omelet
- Combination Omelet
- King Prawn Omelet
- Barbecue Pork Omelet

## 芙蓉

- 海鮮芙蓉 35.8
- 雜燴芙蓉 27.8
- 蝦球芙蓉 34.8
- 叉燒芙蓉 27.8

## SIZZLING CLAY POT

- Combination Seafood Bean Curd in Sizzling Clay Pot
- Combination Bean Curd in Sizzling Clay Pot
- Bean Curd with Salted Fish & Diced Chicken in Sizzling Clay Pot
- Beef Brisket with Tangy Special Sauce in Sizzling Clay Pot
- Sautéed Eggplants with Minced Pork in Sizzling Clay Pot
- Pan-Fried Bean Curd with Mushrooms in Sizzling Clay Pot
- Mixed Vegetables with Bean Curd in Sizzling Clay Pot
- Wok Tossed Beef & Vermicelli in Sizzling Clay Pot
- Dried Shrimp with Vermicelli & Vegetable in Sizzling Clay Pot
- Assorted Vegetables with Bean Curd in Sizzling Clay Pot

## 煲仔

- 海鮮豆腐煲 35.8
- 八珍豆腐煲 24.8
- 咸魚雞粒豆腐煲 22.8
- 柱侯牛腩煲 26.8
- 魚香茄子煲 22.8
- 紅燒豆腐煲 22.8
- 豆腐雜菜煲 22.8
- 沙茶牛肉粉絲煲 25.8
- 紹菜蝦米粉絲煲 32.8
- 羅漢齋豆腐煲 22.8



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## TOFU (BEAN CURD)

Salt & Pepper Deep Fried Bean Curd

Grandma's Bean Curd with Minced Pork

Grandma's Bean Curd

豆腐

椒鹽豆腐 23.8

麻婆豆腐 23.8

齋麻婆豆腐 23.8

## FRESH VEGETABLES

Braised Vegetable with Wolfberries and Cordyceps Soup

Preserved Egg & Salted Egg with Vegetables in Soup

Steamed Vegetables in Premium Soup

Stir Fried Vegetables with Chinese Mushrooms in Oyster Sauce

Stir Fried Two Vegetables with Crab Meat

Braised Bamboo Pith with Vegetables & Mushrooms

Stir Fried Green Beans with Minced Pork & Chinese Preserved Olive

Stir Fried Green Beans with Minced Pork

Stir Fried Vegetables with mixed Mushrooms

Stir Fried Vegetables

Steamed Vegetables with Oyster Sauce

蔬菜

蟲草花杞子浸菜苗 28.8

金銀蛋扒菜苗 28.8

上湯扒菜苗 28.8

北菇扒時蔬 28.8

蟹肉扒雙蔬 26.8

竹筍鼎湖上素 23.8

欖菜肉鬆四季豆 23.8

乾煸四季豆 23.8

鮮菌扒時蔬 20.8

清炒時蔬 18.8

蠔油時蔬 18.8



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# NOODLES



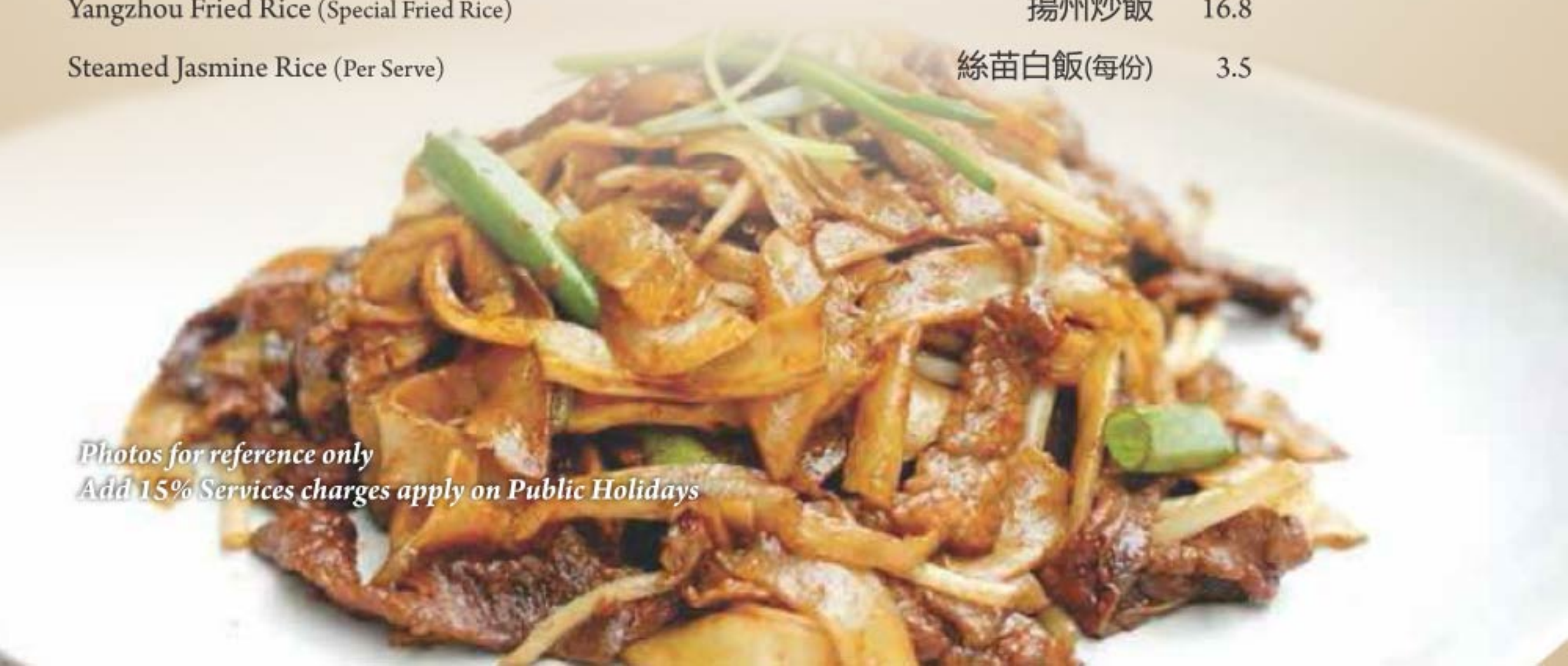
Stir Fried Flat Rice Noodles or Egg Noodles with Combination Seafood	海鮮炒河/麵	26.8
Stir Fried Flat Rice Noodles with King Prawns in Creamy Egg Sauce	滑蛋蝦球炒河	26.8
Stir Fried Flat Rice Noodles or Egg Noodles with Scallops	帶子炒河/麵	26.8
Stir Fried Flat Rice Noodles or Egg Noodles with King Prawns	蝦球炒河/麵	26.8
Stir Fried Flat Rice Noodle or Egg Noodles with Combination Mixed Meat	雜燴炒河/麵	23.8
Stir Fried Flat Rice Noodles or Egg Noodles with Shredded Pork	肉絲炒河/麵	19.8
Stir Fried Flat Rice Noodles or Egg Noodles with Beef	牛肉炒河/麵	19.8
Stir Fried Flat Rice Noodles or Egg Noodles with Chicken Fillets	鷄球炒河/麵	19.8
Singaporean Noodles	星洲炒米	19.8
Stir Fried Flat Rice Noodles or Egg Noodles with Soy Sauce	豉油皇炒河/麵	19.8
Singapore Style Chow Kwai Teow	星洲炒貴刁	19.8
Stir Fried Flat Rice Noodles with Beef in Superior Soy Sauce	乾炒牛河	19.8
Stir Fried Shredded Pork & Preserved Pickled Vegetables with Rice Noodle	雪菜肉絲炒米	22.8
Stir Fried Shredded Duck & Preserved Pickled Vegetables with Rice Noodle	雪菜火鴨絲炆米	22.8
Braised E-Fu Noodle	乾燒伊麵	22.8

# RICE



Conpoy & Egg White Fried Rice	瑤柱蛋白炒飯	30.8
Hokkien Fried Rice	福建炒飯	26.8
Fried Rice with Chicken & Salted Fish	鹹魚鷄粒炒飯	26.8
Chicken & King Prawn Fried Rice	雞蝦炒飯	26.8
Minced Beef & Shredded Lettuce Fried Rice	生炒牛肉飯	18.8
Chicken & Shredded Lettuce Fried Rice	生炒雞絲飯	18.8
Yangzhou Fried Rice (Special Fried Rice)	揚州炒飯	16.8
Steamed Jasmine Rice (Per Serve)	絲苗白飯(每份)	3.5

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## DESSERT

Deep Fried Ice Cream

Banana Fritter with Ice Cream

Pan-fried Red Bean Pancake with Vanilla Ice Cream

Coconut Pudding

Mango Pudding

Mango Pancake



炸雪糕 8.8

炸香蕉雪糕 8.8

豆沙鍋餅,雪糕 9.8

椰汁糕 8.8

芒果布甸 8.8

芒果卷 8.8



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