



KING PALACE KITCHEN

YUM CHA MENU

Serving Daily from Morning to 15:00 S\$5.8 | M\$6.8 | L\$8.8 | SP\$10.8 | DXL\$13.8



Photos for reference only.

CHEF RECOMMENDATIONS - 廚師推介

| | | | |
|----|---|--------|-----|
| 1 | Steamed Shanghai Dumpling | 上海小籠飽 | L |
| 2 | Steamed Prawn Dumpling | 水晶蝦餃皇 | L |
| 3 | Baked Barbecue Pork Puff | 千層叉燒酥 | M |
| 4 | Steamed Custard and Salted Egg Yolk Bun | 鳳凰流沙包 | M |
| 5 | Wok Tossed Soft Shell Crab with Salt & Pepper | 椒鹽軟殼蟹 | DLX |
| 6 | Wok Tossed White Bait with Salt & Pepper | 椒鹽白飯魚 | DLX |
| 7 | Wok Tossed Salt & Pepper Squid | 椒鹽鮮魷 | SP |
| 8 | Wasabi King Prawns | 芥末明蝦球 | DLX |
| 9 | Pan Fried Spare Rib with Fried Garlic and Chili | 避風塘煎排骨 | DLX |
| 10 | Stir Fry Green Beans with Pork Mince | 干煸四季豆 | SP |
| 11 | Asian Greens in Oyster Sauce | 蠔油郊外時菜 | SP |

CANTONESE BARBECUE & ROAST - 燒味

| | | | |
|----|---------------------------|-------|-----|
| 12 | Barbecue Roast Duck | 脆皮燒鴨 | DLX |
| 13 | Barbecue Glazed Pork | 蜜汁叉燒 | DLX |
| 14 | Barbecue Glazed Spare Rib | 蜜汁金沙骨 | DLX |
| 15 | Roast Crispy Pork Belly | 脆皮燒肉 | DLX |

STEAMED - 蒸

| | | | |
|----|-------------------------------------|-------|---|
| 16 | Shanghai Dumpling | 上海小籠飽 | L |
| 17 | Prawn Dumpling | 水晶蝦餃皇 | L |
| 18 | Dim Sim (Sui Mai) | 乾蒸燒賣皇 | L |
| 19 | Prawn & Coriander Roll | 香茜蝦絲 | L |
| 20 | Scallop Dumpling | 香菜帶子餃 | L |
| 21 | Prawn & Vegetable Dumpling | 鮮蝦韭菜餃 | L |
| 22 | Vegetarian Dumpling | 特色素菜餃 | L |
| 23 | Prawn & Baby Spinach Dumpling | 鮮蝦波苗餃 | L |
| 24 | Sticky Rice in Lotus Leaf | 荷香糯米雞 | L |
| 25 | Satay Calamari | 沙爹魷魚 | M |
| 26 | Barbecue Pork Bun | 蜜汁叉燒包 | M |
| 27 | Mince Cuttlefish Ball in Shallots | 香蔥墨魚丸 | ★ |
| 28 | Chicken Feet in Black Bean Sauce | 醬皇鳳爪 | M |
| 29 | Spareribs in Garlic & Black Bean | 香蒜蒸排骨 | M |
| 30 | Honeycomb Tripe in Black Bean Sauce | 柱侯牛肚 | M |
| 31 | Ox Tripe in Ginger & Shallot | 薑蔥牛柏菜 | M |
| 32 | Beef ball & Coriander | 鮮竹牛肉 | M |

15% surcharge on public holidays.



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VERMICELLI ROLL (CHANG FEN) - 腸粉

| | | | |
|----|---|--------|---|
| 33 | Chang Fen with Prawn | 鮮蝦蒸腸粉 | L |
| 34 | Chang Fen with Mince Beef & Coriander | 香滑牛肉腸粉 | L |
| 35 | Chang Fen with BBQ Pork | 蜜汁叉燒腸粉 | L |
| 36 | Chang Fen with Scallop | 帶子蒸腸粉 | L |
| 37 | Chang Fen with Fried Bread | 大排檔炸兩 | L |
| 38 | Chang Fen with Trio Sauce | 港式混醬腸粉 | L |
| 39 | Pan-Fried Chang Fen with Dried Shrimp | 香煎蝦米腸粉 | L |
| 40 | Chang Fen with Baby Spinach in Garlic Sauce | 香蒜菠菜腸粉 | L |

FRIED - 炸

| | | | |
|----|-------------------------------|---------|----|
| 41 | Prawn Dumpling | 沙律明蝦角 | L |
| 42 | Bean Curd Roll with Shrimp | 鮮蝦腐皮卷 | L |
| 43 | Prawn & Chive Dumpling | 金牌韭菜角 | L |
| 44 | Sesame Prawn Roll | 芝麻炸蝦條 | L |
| 45 | King Prawn Spring Roll | 大蝦春卷 | SP |
| 46 | Chicken Spring Roll | 三絲雞春卷 | M |
| 47 | Salt & Pepper Squid Tentacles | 懷舊香酥魷魚鬚 | SP |
| 48 | Pork & Mushroom Dumpling | 安蝦鹹水角 | M |

PAN FRIED - 煎

| | | | |
|----|---------------------------------------|---------|----|
| 49 | Seafood Bun | 生煎海鮮包 | L |
| 50 | Fish Cake | 家鄉煎魚餅 | L |
| 51 | Stuffed Bean curd in Black Bean Sauce | 豉汁煎釀豆腐 | SP |
| 52 | Stuffed Peppers in Black Bean Sauce | 豉汁煎釀青紅椒 | SP |
| 53 | Pork Dumpling | 生煎鍋貼王 | M |
| 54 | Vegetarian Bean Curd Roll | 生煎素腐皮 | M |
| 55 | Turnip Cake | 蘿蔔糕酥餅 | M |
| 56 | Crispy Sticky Rice | 鳳凰煎米雞 | SP |

SWEETS - 甜點

| | | | |
|----|---|-------|---|
| 57 | Mango Pancake | 芒果班戟 | L |
| 58 | Steamed Milk Custard | 雙皮奶 | M |
| 59 | Steamed Custard Bun | 奶皇包 | M |
| 60 | Steamed Custard and Salted Egg Yolk Bun | 鳳凰流沙包 | M |
| 61 | Steamed Black Sugar Sponge Cake | 黑糖馬拉糕 | M |
| 62 | Baked Egg Custard Tart | 香脆蛋撻 | M |

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