



CRYSTAL JADE PALACE 翡翠皇宫

The story of Crystal Jade began here more than 30 years ago; a single restaurant deeply committed to delivering a high level of service and top quality food, and founded on a deep respect for the rich traditions of Chinese cuisine. Today, Crystal Jade Palace is synonymous with impeccable Cantonese cuisine expertly prepared by expert chefs. Classic dishes are masterfully executed with quality ingredients and showcased with flair and finesse. Matched by a beautiful timeless setting that blends traditional and modern details, Crystal Jade Palace presents a atmospheric dining experience that will impress and surprise.

翡翠皇宫是翡翠餐饮集团在超过30年前开设的第一家餐厅。品牌以“追求卓越品质”为理念与信念，对博大精深的中国饮食文化饱含敬意。现如今，翡翠皇宫被冠以“粤菜饮食文化代表”、“获奖美食”的名号。餐厅精英厨师团队凭借高超的烹饪技艺，精选上乘新鲜食材，炮制出经典卓越的中式菜肴。用餐环境舒适雅致，空间布局尽显中国传统文化，细节处亦展现出令人惊喜的现代元素。

A culinary concept by



CRYSTAL JADE



**MICHELIN ONE-STAR
RESTAURANT**
Singapore MICHELIN Guide
(2016-2018)



BIB GOURMAND
Shanghai MICHELIN Guide (2017)
Hong Kong & Macau MICHELIN Guide
(2005-2016)

前

STARTERS

菜

新与心的融合，
完美呈现这人间美味



Palace Signature Starters Platter



Palace Signature Starters Platter

*Crispy Sakura Shrimp Cracker, Crab Meat & Avocado Salsa Tartlet, Bi Feng Tang White Bait
Chilled Jellyfish & Fresh Lily Bulb in Wasabi Aged Vinegar*

皇宫前菜四小拼

樱花虾饼, 鱼子蟹肉牛油果沙沙挞, 蒜香避风塘白饭鱼, 芥末陈醋鲜百合舟山海蜇头

\$38.80



Trio Duck's Treasure with XO Sauce

Duck's Web, Tongue & Wing

XO酱鸭三宝

鸭掌、鸭舌、鸭翼

\$18.80



Lava Century Egg with Japanese Cucumber in Spicy Aged Vinegar

香辣老醋拍日本青瓜溏心皮蛋

\$12.80

Chilled Jellyfish & Fresh Lily Bulb in Wasabi Aged Vinegar

芥末陈醋鲜百合舟山海蜇头

\$18



Crab Meat & Avocado Salsa with Fish Roe on Toast

鱼子蟹肉牛油果沙沙土司

\$14.80 4 pcs / 件

Chilled Yellow Cream Crab in Teochew Style

潮式冻黄膏蟹

Seasonal Price 时价 Per 100g / 克

Crisp-fried King Oyster Mushroom with Shiso Leaf & Seaweed

海苔紫苏鲍鱼菇

\$12.80

Crisp-fried Eggplant with Cereal

油盐麦香茄子

\$13.80

Roasted Pork Collar with Lemongrass

香茅西施松阪肉

\$22.80



Crispy Chive Stem Pancake with Prawn

青龙菜鲜虾春饼

\$16.80



Bi Feng Tang White Bait

蒜香避风塘白饭鱼

\$16.80



*Crisp-fried King Oyster Mushroom
with Shiso Leaf & Seaweed*

Prices listed are for regular serving, good for 2-3 persons. Medium and large servings are at 1.5 times and 2 times of listed prices respectively. Food pictures are for reference only. Presentation & serving portion may vary.

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所有菜肴图片实际呈现和份量仅供参考, 恕不另行通知。



Spicy 辣



Signature 招牌菜



Palace Signature Peking Duck




Crispy Chicken served with Homemade
Ginger Scallion & Chilli Lime Sauce

 **Palace Signature Peking Duck**
Romaine Lettuce, Red Wine Pear, Crispy Beancurd Skin, Spring Onion, Cucumber, Black Pepper Foie Gras Paté, Sweet Sauce
皇宫片皮鸭 罗马生菜、红酒梨、素方、葱丝、黄瓜条、鹅肝酱、鸭酱
\$70 Half / 半只
\$138 Whole / 一只

Palace Signature Suckling Pig
鸿运化皮乳猪
Advance Order Required 预定
Seasonal Price 时价 Half 半只 / Whole 一只

 **Roasted Duck with Black Truffle**
黑松露烧鸭
\$32 Regular / 例
\$58 Half / 半只
\$108 Whole / 一只

Classic Peking Duck
北京片皮鸭
\$60 Half / 半只
\$118 Whole / 一只

 **Crispy Chicken served with**
Homemade Ginger Scallion & Chilli Lime Sauce
怀旧脆皮玻璃鸡
\$42 Half / 半只
\$80 Whole / 一只

Roasted Iberico Pork Char Siew
蜜汁伊比利亚黑豚叉烧
\$36

Crispy Crackling Pork Belly
脆皮烧腩肉
\$22.80

BBQ ROASTED COMBINATION PLATTER 烧味拼盘

Trio Meat
Roasted Duck with Black Truffle, Roasted Iberico Pork Char Siew, Crispy Crackling Pork Belly
烧味三拼
黑松露烧鸭、蜜汁伊比利亚黑豚叉烧、脆皮烧腩肉
\$42

Duo Meat
Choice of *Roasted Duck with Black Truffle / Roasted Iberico Pork Char Siew / Crispy Crackling Pork Belly*
烧味双拼
选项为黑松露烧鸭 / 蜜汁伊比利亚黑豚叉烧 / 脆皮烧腩肉
\$30



Roasted Duck
with Black Truffle

创意
CANTONESE BBQ
烧味

补肺
滋阴，
美容
养颜。



*Superior Bird's Nest & Fresh Crab Roe
served with Jinhua Ham Soup*



*Braised Bird's Nest with Sea Treasures
in Golden Thick Soup*

燕

SAVOURY
BIRD'S NEST

窝

 Braised Bird's Nest with Sea Treasures
in Golden Thick Soup
黄焖汤四宝烩燕窝
\$52 Per person / 每位

Superior Bird's Nest & Fresh Crab Roe
served with *Jinhua* Ham Soup
生拆蟹皇捞官燕配金华火腿汤
\$88 Per person / 每位

Braised Superior Bird's Nest with
Conpoy in Thick Chicken Soup
石锅浓鸡汤干贝烩燕窝
\$78 Per person / 每位

汤

SOUP

羹

用最好的原料，
还原最鲜美的味道。

Double-boiled Abalone & Fish Maw with
Chicken Soup served in Claypot

SOUP 汤羹








Buddha Jump Over the Wall



Double-boiled Yellow Melon Soup with Seafood



Double-boiled Kampung Chicken with
Chanterelle Mushroom, Winter Melon & Jinhua Ham

 Buddha Jump Over the Wall 极品浓汤酒香佛跳墙	Per person / 每位	\$128
2 days advance order required 2天前预定		
Soup of the Day 每日例汤	Per person / 每位	\$16
	Pot / 煲	\$42
Double-boiled Fish Maw, Sea Whelk with Snow & Golden Fungus Soup 双耳响螺炖花胶汤	Per person / 每位	\$42
 Double-boiled Fish Maw, Bamboo Pith & Baby Cabbage in Collagen Soup 竹笙花胶菜胆胶原蛋白汤	Per person / 每位	\$42
 Double-boiled Kampung Chicken with Chanterelle Mushroom, Winter Melon & Jinhua Ham Soup 鸡油菌科甲冬瓜炖山芭鸡	Per person / 每位	\$28
 Double-boiled Abalone & Fish Maw with Chicken Soup served in Claypot 乾隆砂锅花胶鲍鱼鸡汤	Good for 4-6 persons / 4-6位用	\$108
Double-boiled Yellow Melon Soup with Seafood 海皇炖金盅	Per person / 每位	\$20
Braised Shredded Fish Maw with Crab Meat, Prawn, Conpoy & Spinach Thick Soup 翡翠花胶四宝羹	Per person / 每位	\$24
 Hot & Sour Thick Soup with Assorted Seafood 海鲜酸辣羹	Per person / 每位	\$16
Sweet Corn Crab Meat Thick Soup 蟹肉粟米羹	Per person / 每位	\$15




Luxurious Braised Abalone & Sea Treasure Pot



Braised Sliced Abalone with Red Wine Sauce & Pan-seared Foie Gras

鲍鱼珍品 Abalone Delight

 Luxurious Braised Abalone & Sea Treasure Pot
鲍鱼全家宝
\$168 Good for 4 persons / 4位用

Braised Dried Australian 10-Head Abalone with Abalone Sauce
鲍汁焗澳洲10头溏心干鲍
Seasonal Price 时价 Per pc / 粒

Braised Whole Australian 2-Head Abalone
原只澳洲2头鲜鲍
\$88 Per pc / 粒

Braised Sliced Abalone & Fish Maw with Abalone Sauce
鲍汁扣花胶扣鲍脯
\$108 Per person / 每位

Braised Whole Tasmanian Green Lip Abalone
生扣塔斯马尼亚青边鲍
Seasonal Price 时价 Per pc / 粒

Braised Sliced Abalone with Red Wine Sauce & Pan-seared Foie Gras
红酒鲍汁鲍脯、香煎法国鹅肝
\$65 Per person / 每位

名厨选用最好的海味烹煮，
火候与调味拿捏得恰到好处，
只需一口，再难忘却这人间至味。

山珍 SEA TREASURES 海味



Braised Dried Australian 10-Head Abalone with Abalone Sauce

山珍
SEA
TREASURES
海味

风味独特的美食，
每一口都是一场邂逅。

Braised Goose Web &
Sea Cucumber served in Claypot

SEA TREASURES 山珍海味



Crispy Chargrilled Sea Cucumber
炭烧脆皮黄玉参
\$32 Per person / 每位



Braised Sea Cucumber & Shiitake Mushroom
with Scallion Abalone Sauce
鲍汁葱烧辽参伴花菇
\$68 Per person / 每位



Braised Whole Australian Sea Cucumber
红焖原条澳洲黄玉参
\$28.80 Per 100g / 克



Braised Goose Web & Sea Cucumber served in Claypot
红烧鹅掌黄玉参煲
\$75 Good for 4 persons / 4位用



Braised Sea Cucumber with Grandma's Braised Pork Belly
海参外婆红烧肉
\$42 Regular / 例



Braised Whole Thick Fish Maw
红焖原件厚花胶
\$78 Per person / 每位
(Average 60g / 克)

Add-on 另加

a) Foie Gras	鹅肝	Per pc / 件	\$18
b) Goose Web	鹅掌	Per pc / 件	\$10
c) Shiitake Mushroom	花菇	Per pc / 件	\$6



Braised Whole Thick Fish Maw

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Signature 招牌菜



生猛 LIVE LOBSTER 龙虾

Baked Western Australian Lobster
with Salt & Butter



Baked Southern Australian Lobster with
Superior Stock, Ginger & Scallion



Steamed Boston Lobster with
Egg White & Chinese Wine

龙虾 Live Lobster

Seasonal Price 时价

Southern Australian Lobster

南澳洲龙虾

Western Australian Lobster

西澳洲龙虾

Boston Lobster

波士顿龙虾

Method of preparation 煮法

EXCLUSIVE Southern Australian Lobster 仅限南澳洲龙虾		
	a) Sashimi	刺身
	b) Sauté	炒球
	c) Steam with Chinese Wine & Chicken Oil	鸡油花雕蒸
	d) Bake with Ginger & Scallion in Superior Broth	姜葱上汤焗
	e) Bake with Salt & Butter	油盐焗
	f) Steam with Egg White & Chinese Wine	蛋白花雕蒸
	g) Crisp-fry with Szechuan Peppercorn, Dried Chilli & Chilli Oil	辣子大红袍



Sautéed Live Prawn with Chilli in Singapore Style

活虾

Live Prawn (min. 最少 300g 克)

Seasonal Price 时价

- a) Poach 白灼
- b) Bake with Ginger & Scallion in Superior Broth 姜葱上汤焗
- c) Deep-fry and toss with Salt & Pepper 椒盐

Additional 另加 \$2 per 100g 克

- d) Bake with Salted Egg Yolk 黄金焗
-  e) Sauté with Chilli in Singapore Style 新加坡辣椒炒
-  f) Drunken with Chinese Herb 药膳花雕



Steamed Scottish Bamboo Clam with Minced Garlic & Chilli

苏格兰竹蚌

Scottish Bamboo Clam

Seasonal Price 时价

-  a) Steam with Minced Garlic & Vermicelli 蒜蓉粉丝蒸

Min. 3pcs 最少3件

-  b) Sauté with XO Sauce XO 酱翠炒
- c) Pan-sear 香煎

加拿大

CANADIAN
GEODUCK CLAM

象拔蚌

Seasonal Price 时价

-  a) Sashimi 刺身
-  b) Sauté with XO Sauce XO 酱翠炒
-  c) Steam with Minced Garlic & Chilli 蒜蓉椒子蒸
- d) Poach in Superior Broth 高汤堂灼



Canadian Geoduck Clam Sashimi

活

LIVE CRAB

蟹

斯里兰卡蟹

Sri Lankan Crab

Seasonal Price 时价

(Per 100g / 每100克)

- | | |
|---|--------|
|  a) Singapore Chilli Crab Style | 新加坡辣椒炒 |
|  b) Sauté with Foie Gras Pate & Black Pepper | 黑胡椒鹅肝炒 |
| c) Sauté with Ginger & Scallion | 姜葱炒 |
| d) Bake with Salted Egg Yolk | 黄金焗 |
| e) Bake with Butter & Salt | 油盐焗 |
| f) Steam with Egg White & Chinese Wine | 蛋白花雕蒸 |




Sautéed Sri Lankan Crab with Foie Gras Pate & Black Pepper

黄膏蟹

Yellow Roe Crab

Seasonal Price 时价

(Per 100g / 每100克)

- | | |
|--|-------|
|  a) Chill | 冻 |
| b) Bake with Butter & Salt | 油盐焗 |
| c) Steam with Chinese Wine | 鸡油花雕蒸 |



Chilled Yellow Roe Crab

阿拉斯加蟹

Alaskan Crab

Seasonal Price 时价

(Per 100g / 每100克)

- | | |
|--|---------------------|
|  a) Duo-Flavour
Steam with Chinese Wine & Chicken Oil
and Bake with Butter & Salt | 两食
鸡油花雕蒸脚 & 油盐焗身 |
| b) Sauté with Ginger & Scallion | 姜葱炒 |
|  c) Sauté with Foie Gras Pâté & Black Pepper | 黑胡椒鹅肝炒 |
| d) Steam with Egg White | 蛋白蒸 |



Duo-Flavoured Alaskan Crab

人生饱足百事已，
美味那令一朝欠。

Sri Lanka Crab -
Singapore Chilli Crab Style



Poached Coral Trout in Superior Broth



Deep-fried Wild Marble Goby Soon Hock

活鱼
Live Fish

Humpback Grouper	野生老鼠斑
Coral Trout	野生东星斑
Green Wrasse	青衣
Turbot	多宝鱼
Wild Marble Goby Soon Hock	野生笋壳鱼

Advance Order Required 预定

Wild Black Gold Patin	野生黑金巴丁
Wild Freshwater Tigerfish	野生河老虎鱼

Seasonal Price 时价
(Per 100g / 每100克)

Method of preparation 煮法：

- a) Steam with Supreme Soya Sauce 清蒸
- b) Deep-fry 油浸
- c) Steam with Mushroom & Tangerine Peel 古法陈皮菇丝蒸
- d) Pan-fry 煎封
-  e) Steam with Minced Chilli & Black Bean 荫豉剁椒蒸
- f) Steam with Black Bean Sauce 豉汁蒸

Additional 另加 \$4 per 100g 克

-  g) Poach in Superior Broth served Table-side 堂灼



来自于大自然的食材，
肉质细嫩，鲜味浓郁。

Steamed Wild Black Gold Patin
with Supreme Soya Sauce

活
LIVE FISH
魚

 Beggar's Chicken
叫花鸡
\$98 Whole / 一只
Advance Order Required 预定

 Steamed Kampung Chicken
with Black Fungus & Dried Lily Flower
in Lotus Leaf
荷香金针云耳蒸走地鸡
\$36 Half / 半只

 Sautéed Chicken with
Cashew Nuts & Dried Chilli
宫保鸡丁
\$26

 Sautéed Spare Rib with
Aged Black Vinegar & Lychee
荔枝陈醋生炒排骨
\$32

Deep-fried Pork Rib
tossed with Salt & Pepper
椒盐焗肉排
\$26

Sweet & Sour Ibérico Pork
糖醋伊比利亚咕噜肉
\$30

  Sautéed Beef Cube with
Shishito Pepper in Black Pepper Sauce
黑椒爆炒日本甜椒牛柳粒
\$45

Pan-seared Kagoshima A5 Wagyu
with Himalayan Pink Salt
玫瑰盐煎鹿儿岛A5和牛
\$78 Per 100g / 克

Sautéed Beef Cube with Oriental Sauce
中式牛柳粒
\$45

 Braised Beef Brisket, Tendon & Radish
served in Claypot
柱侯萝卜牛筋腩煲
\$42

Grilled Grain-Fed Lamb with Cumin
孜然烤乳羊
\$26 Per person / 每位



Beggar's Chicken



Sautéed Spare Rib with Aged Black Vinegar & Lychee



Grilled Grain-Fed Lamb with Cumin

粵式經典菜色，獨特古早風味

平凡食材遇上大廚精湛的技藝

皇宮

PALACE
SPECIALTY

精選



Steamed Kampung Chicken with Black Fungus
& Dried Lily Flower in Lotus Leaf

皇宮
PALACE
SPECIALTY
精選

名厨创新融合匠心独运，
色、香、味、美一应俱全。



Grilled Cod Fish Fillet
with Honey Sauce



Sautéed Prawn with Cashew Nuts & Dried Chilli



Sautéed Stuffed Australian Scallop with
Prawn Paste, Crab Meat & Roe



Duo-Flavoured Coral Trout

🍷 Grilled Cod Fish Fillet with Honey Sauce
蜜汁醬烤鱈魚
per person
\$28.80 Per person / 每位

🌶️ Crisp-fried Spicy Szechuan Cod Fish Fillet
川味辣子鱈魚柳
\$34

🌶️ Sautéed Prawn with
Cashew Nuts & Dried Chilli
官保蝦球
\$38

Sautéed Sliced Grouper with
Yellow Chives & Wild Mushroom
韭皇野菌油泡斑球
\$42

🍷 Sautéed Stuffed Australian Scallop
with Prawn Paste, Crab Meat & Roe
珊瑚百花澳洲帶子
\$48

Sautéed Scallop with Celery,
Water Chestnut & Black Fungus
芹香馬蹄云耳炒玉帶
\$48

🍷 Duo-Flavoured Coral Trout
Sautéed, Deep-fried Belly with Salt & Pepper
乾坤星斑
炒球、椒鹽頭腩
\$58

Sweet & Sour Sliced Grouper Fish
糖醋斑球
\$38

Braised Grouper's Fish Head & Belly
with Tofu & Roasted Pork
火腩豆腐炆斑頭腩煲
\$46

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🌶️ Spicy 辣 🍷 Signature 招牌菜




Braised Homemade Beancurd
with Lingzhi Mushroom



Poached Seasonal Vegetable with
Fresh Beancurd Skin & Ginkgo Nuts in Superior Broth



Stir-fried Asparagus with XO Sauce

	Braised Beancurd with Crab Meat & Fish Maw in Claypot 蟹肉鱼鳔豆腐煲	\$38
	Braised Homemade Beancurd with Lingzhi Mushroom 灵芝菇自制豆腐	\$28
	Stir-fried Chives Stem <i>Ching Long Choy</i> with Shimiji Mushroom & Beansprout 松菇银芽炒青菜	\$26
	Stir-fried Chinese Lettuce <i>You Mai Choy</i> with Fermented Beancurd & Shredded Bell Pepper 椒丝腐乳炒油麦菜	\$24
	Poached Seasonal Vegetable with Fresh Beancurd Skin & Ginkgo Nuts in Superior Broth 鲜腐竹银杏浸时蔬	\$28
	Sautéed French Beans with Minced Meat & Preserved Olives 榄菜肉松四季豆	\$22
	Braised Eggplant & Minced Meat served in Claypot 鱼香茄子煲	\$22

田园鲜蔬 Seasonal Vegetable

Hong Kong Choy Sum	香港菜远	\$20
Hong Kong Kai Lan	香港芥兰	\$22
Broccolini	美国西兰花	\$24
Australian Baby Spinach	澳洲菠菜苗	\$22
Broccoli	西兰花	\$20
Asparagus	芦笋	\$22
Chinese Spinach	苋菜	\$20

Method of preparation 煮法：

- | | |
|----------------------------|-----|
| a) Stir-fry | 清炒 |
| b) Stir-fry with Garlic | 蒜蓉炒 |
| c) Sauté with Oyster Sauce | 蚝油扒 |

Additional 另加 \$3

- | | |
|---|------|
|  d) Stir-fry with XO Sauce | XO酱炒 |
|---|------|



Braised Beancurd with
Crab Meat & Fish Maw in Claypot

还原最本真的味道。

传统手法自制豆腐，

豆腐

VEGETABLE
& TOFU

蔬菜

素
VEGETARIAN

Double-boiled Morel & Porcini Mushroom
with Golden Fungus Soup in Coconut

来至于大自然的馈赠，
留住食材本真的美味。



Sautéed Assorted Vegetable
with Ginkgo Nuts & Black Truffle

Double-boiled Morel & Porcini Mushroom
with Golden Fungus Soup in Coconut
椰皇炖一品菌皇汤

\$28
Per person / 每位

Sautéed Morel Mushroom with
Chinese Yam & Kai Lan Stem
淮山兰度炒羊肚菌

\$38

Sautéed Assorted Vegetable with
Ginkgo Nuts & Black Truffle
黑松露如意吉祥

\$28

Braised Beancurd with Assorted Vegetable & Fungus
罗汉斋豆腐

\$22

Sautéed Lotus Root with Celery & Lily Bulb
芹香百合炒藕片

\$26

Braised Assorted Vegetable & Mushroom
with Bamboo Pith
野生竹笙扒上素

\$26



Palace Signature Fried Rice



Braised Ee-Fu Noodle with Truffle Prawn



Mee Pok tossed with XO Sauce & Crispy Pork Lardon served with Crackling Pork Belly

 Palace Signature Fried Rice
皇宫炒饭
\$28

 Braised Ee-Fu Noodle with Truffle Prawn
松露虾球干烧伊面
\$36

  Mee Pok tossed with XO Sauce & Crispy Pork Lardon served with Crackling Pork Belly
XO酱脆皮烧肉猪油渣捞面卜
\$32

 Shrimp Fried Rice with XO Sauce & Crispy Rice
XO酱虾粒炒鸳鸯饭
\$34

Braised Ee-Fu Noodle with Crab Meat
蟹肉干烧伊面
\$28

  Wok-fried Hand-pulled Noodle with Assorted Seafood & Black Pepper
黑椒海鲜干炒手拉面
\$38

 Wok-fried Thin Udon Noodle with Assorted Mushroom in Black Truffle Sauce
松露酱野菌炒稻庭面
\$32

Fried Rice with Egg White, Scallop & Conpoy
干贝带子蛋白炒饭
\$32

Wok-fried Noodle with Assorted Seafood
海鲜炒面
\$38

 Silken Egg Hor Fun with Prawn
滑蛋虾球河粉
\$34

Wok-fried Hor Fun with Beef
干炒牛河
\$30

饭

RICE & NOODLE

面

不一样的烹饪手法，
让您细品人生百态。



Wok-fried Hand-pulled Noodle with Assorted Seafood & Black Pepper

 Double-boiled Superior Bird's Nest with Premium Red Dates & Rock Sugar
冰花枣皇炖官燕
\$68 Per person / 每位

Double-boiled Bird's Nest with Almond Cream
杏汁炖洞燕
\$68 Per person / 每位

Double-boiled Hashima with Red Dates & Lotus Seed
红莲炖雪蛤
\$16.80 Per person / 每位

Double-boiled Hashima with Almond Cream
杏仁茶炖雪蛤
\$16.80 Per person / 每位

 Chendol with Coconut Ice Cream
椰香珍多雪
\$15.80 Per person / 每位

Teochew Taro Paste *Orh Nee* topped with Coconut Ice Cream
芋泥椰子雪糕
\$10.80 Per person / 每位

Herbal Jelly in *Cheng Tng* Sweet Soup
清汤龟苓膏
\$10.80 Per person / 每位

Mango Purée with Sago & Pomelo served with Vanilla Ice Cream
杨枝甘露、香草雪糕
\$10.80 Per person / 每位

Almond Cream with Water Chestnut, Ginkgo & Egg White
马蹄福果蛋白杏仁茶
\$10.80 Per person / 每位

 Apple Lemongrass Jelly with Lemon Sorbet
苹果香茅冻柠檬雪葩
\$13.80 Per person / 每位

Mango & Custard Mochi Roll coated with Shredded Coconut
香芒玉枕
\$12 4 pcs / 件

Black Sesame Ball
黑芝麻煎堆
\$9.80 3 pcs / 粒



Herbal Jelly in Cheng Tng Sweet Soup



Mango Purée with Sago & Pomelo served with Vanilla Ice Cream

精致

DESSERT

甜品

把美食做成一种概念，
尽显创新美味新境界。

Apple Lemongrass Jelly with Lemon Sorbet

Double-boiled Superior Bird's Nest with Premium Red Dates & Rock Sugar

Chendol with Coconut Ice Cream

NOTES TO CUSTOMERS 客人须知：

- Prices are subject to 10% service charge and prevailing government tax.
价格不包括消费税与服务费。
- Customers with dietary allergy / restrictions are advised to check with service staff for food ingredients.
若有特别饮食过敏或需求， 请向服务员查询食材配料。
- Steamed White Rice at \$2 per bowl; Pickles at \$5 per portion per table for Main Dining Hall and \$2 per person for Private Dining Room; Warm water at \$1.50 per person.
白饭每碗\$2; 餐前小菜每桌每碟\$5(大厅)或每位\$2(包厢); 温水每位\$1.50。
- Prices listed are for regular serving, good for 2-3 persons, Medium and large servings are at 1.5 times and 2 times of listed prices respectively.
菜单上标明价格的份量为例， 适合2-3人享用。
中份价格为标明价格的1.5倍， 大份为2倍。
- Food images are for reference only.
Presentation and serving portion may vary.
所有菜肴图片实际呈现和份量仅供参考， 恕不另行通知。



391 Orchard Road, #04-19 Takashimaya S.C., Ngee Ann City Singapore 238872

T: 9177 1971 / 9017 5423

位上午市行政套餐 A
EXECUTIVE LUNCH SET MENU A

\$68 per person 每位
(min. 2 persons)

点心三拼

Trio Dim Sum Combination

樱花虾带子凤眼饺、黑松露峰巢芋角、牛肝菌蒸饺

Steamed Scallop Dumpling topped with Sakura Shrimp,

Crispy Taro Puff with Minced Pork & Truffle and Steamed Porcini Mushroom Dumpling

翡翠花胶四宝羹

Braised Shredded Fish Maw with Crab Meat, Prawn, Conpoy & Spinach Thick Soup

XO 酱芦笋炒虾球

Sautéed Prawn with Asparagus in XO Sauce

葱花腩丁炒饭

Diced Crackling Pork Belly Fried Rice with Spring Onion

杨枝甘露香草雪糕

Mango Purée with Sago & Pomelo served with Vanilla Ice Cream

**Available for Lunch Only*

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391 Orchard Road, #04-19 Takashimaya S.C., Ngee Ann City Singapore 238872

T: 9177 1971 / 9017 5423

位上套餐 B
INDIVIDUAL SET MENU B
\$98 per person 每位
(min. 2 persons)

前菜两小品

Duo Appetiser Combination

鱼子蟹肉牛油果沙沙土司, 黑松露蜂巢芋角

*Crab Meat & Avocado Salsa with Fish Roe on Toast and
Crispy Taro Puff with Minced Pork & Truffle*

石锅浓汤蟹肉干贝烩燕窝

Braised Superior Bird's Nest with Crab Meat & Conpoy
in Thick Chicken Soup served in Hot Stone Pot

芹香马蹄云耳炒玉带

Sautéed Scallop with Celery, Water Chestnut & Black Fungus

香茅西施松阪肉

Roasted Pork Collar with Lemongrass

XO 酱鲜虾鸳鸯炒饭

Shrimp Fried Rice with XO Sauce & Crispy Rice

清汤红莲炖桃胶

Double-boiled Peach Gum with Red Dates & Lotus Seed

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391 Orchard Road, #04-19 Takashimaya S.C., Ngee Ann City Singapore 238872

T: 9177 1971 / 9017 5423

位上套餐 C
INDIVIDUAL SET MENU C
\$148 per person 每位
(min. 2 persons)

前菜两小品

Duo Appetiser Combination

鱼子酱蟹肉小金杯, 椒盐太湖白饭鱼

Crab Meat & Caviar in Golden Cup and Crispy Salt & Pepper Taihu White Bait

黄焖酒香蟹肉干贝烩花胶

Braised Fish Maw with Crab Meat, Conpoy & Chinese Wine in Golden Thick Soup

陈皮姜丝蒸智利鳕鱼

Steamed Chilean Cod Fish with Tangerine Peel & Shredded Ginger

鲍汁 8 头鲍鱼伴黄肉参

Braised 8-head Abalone & Sea Cucumber with Abalone Sauce

XO 酱火腩片捞面卜

Mee Pok tossed with XO Sauce & Sliced Crackling Pork Belly

苹果香茅冻柠檬雪葩

Apple Lemongrass Jelly with Lemon Sorbet

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T: 9177 1971 / 9017 5423

套餐 D

SET MENU D

\$388 for 4 persons 四位用

\$588 for 6 persons 六位用

前菜两小品

Duo Appetiser Combination

芥末陈醋百合舟山海蜇头, 椒盐太湖白饭鱼

*Chilled Jellyfish & Fresh Lily Bulb in Wasabi Aged Vinegar and
Crispy Salt & Pepper Taihu White Bait*

双耳响螺炖花胶汤

Double-boiled Fish Maw, Sea Whelk with Snow & Golden Fungus Soup

古法陈皮菇丝蒸笋壳

Steamed Marble Goby *Soon Hock* with Shredded Mushroom & Tangerine Peel

怀旧脆皮玻璃鸡(半只)

Crispy Chicken served with Homemade Ginger Scallion & Chilli Lime Sauce

樱花虾猪油渣蚝油捞手拉面

Hand-pulled Noodle with Oyster Sauce & Crispy Pork Lardon
topped with Sakura Shrimp

芋泥椰子雪糕

Chilled Teochew Taro Paste *Orh Nee* topped with Coconut Ice Cream

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391 Orchard Road, #04-19 Takashimaya S.C., Ngee Ann City Singapore 238872

T: 9177 1971 / 9017 5423

套餐 E

SET MENU E

\$558 for 4 persons 四位用

\$798 for 6 persons 六位用

皇宮三小品

Palace Trio Appetiser Platter

芥末陈醋百合舟山海蜇头, 青龙菜鲜虾春饼, 牛油果蟹肉小金杯
Chilled Jellyfish & Fresh Lily Bulb in Wasabi Aged Vinegar, Crispy Chive Stem Pancake with Prawn and Crab Meat & Avocado in Golden Cup

石锅黄焖酒香四宝烩燕窝

Braised Bird's Nest with Sea Treasures & Chinese Wine in Golden Thick Soup
served in Hot Stone Pot

乾坤海星斑

Duo-Flavoured Coral Trout

鲜芦笋百合炒球, 椒盐头腩

Sautéed Fillet with Asparagus & Lily Bulb and Deep-fried Head & Belly tossed with Salt & Pepper

蚝皇 8 头鲍鱼伴花胶

Braised 8-head Abalone & Fish Maw in Oyster Sauce

黑松露烤鸭

Black Truffle Roasted Duck

香煎带子烟肉野菌柚子面

Pan-seared Scallop on Wok-fried Yuzu Noodle with Assorted Mushroom & Bacon

清汤龟苓膏

Cheng Tng Sweet Soup with Herbal Jelly

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T: 9177 1971 / 9017 5423

套餐 F

SET MENU F

\$798 for 8 persons 八位用

\$988 for 10 persons 十位用

皇宫北京鸭

Palace Signature Peking Duck

双耳科甲响螺炖鸡

Double-boiled Kampung Chicken with Sea Whelk,
Winter Melon, *Jinhua* Ham, Snow & Golden Fungus Soup

芹香百合云耳炒虾球

Sautéed Prawn with Celery, Lily Bulb & Black Fungus

荫豉椒子蒸笋壳鱼

Steamed Marble Goby *Soon Hock* with Minced Chilli & Black Bean

鲍汁 8 头鲍鱼伴椎茸花菇

Braised 8-head Abalone & Shiitake Mushroom with Abalone Sauce

香煎伊比利亚黑豚肉

Pan-seared Ibérico Pork Chop

雪菜鸭丝干炒手拉面

Wok-fried Hand-pulled Noodle with Shredded Duck & Preserved Vegetable

杨枝甘露香草雪糕

Mango Purée with Sago & Pomelo served with Vanilla Ice Cream

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T: 9177 1971 / 9017 5423

套餐 G

SET MENU G

\$1288 for 8 persons 八位用

\$1588 for 10 persons 十位用

皇宫三小品

Palace Trio Appetiser Platter

芥末陈醋百合舟山海蜇头, 青龙菜鲜虾春饼, 椒盐太湖白饭鱼

*Chilled Jellyfish & Fresh Lily Bulb in Wasabi Aged Vinegar, Crispy Chive Stem Pancake with Prawn
and Crispy Salt & Pepper Taihu White Bait*

黄焖酒香四宝烩花胶

Braised Fish Maw & Sea Treasures with Chinese Wine in Thick Soup

骨香炒法国多宝鱼

French Turbot Fish Prepared Two-ways

芦笋百合炒球, 酥炸鱼架

Sautéed Fillet with Asparagus & Lily Bulb and Crisp-fried Fish Bone

蚝皇 6 头鲍鱼伴黄肉参

Braised 6-head Abalone & Sea Cucumber in Oyster Sauce

黑松露烤鸭

Black Truffle Roasted Duck

生虾野菌浸天津白菜

Poached Live Prawn with *Tianjin* Chinese Cabbage & Assorted Mushroom in Superior Broth

XO 酱带子猪油渣蚝油捞生面

Sautéed Scallop with XO Sauce on Noodle tossed with Oyster Sauce & Crispy Pork Lardon

椰香珍多雪

Chendol with Coconut Ice Cream

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套餐 H

SET MENU H

\$1888 for 10 persons 十位用

(One day advance order required)

鸿运化皮乳猪全体

Signature Suckling Pig

酒香浓汤蟹肉海味烩燕窝

Braised Bird's Nest with Crab Meat, Sea Treasures & Chinese Wine in Thick Soup

金巢松露酱炒北海道鲜螺片

Sautéed Hokkaido Sea Whelk with Black Truffle Sauce in Golden Nest

古法陈皮菇丝蒸东星斑

Steamed Coral Trout with Shredded Mushroom & Tangerine Peel

避风塘脆米大虾皇

Bi Feng Tang King Prawn with Crispy Rice

蚝皇鲍汁鲍脯，香煎法国鹅肝

Braised Sliced Abalone with Oyster Sauce and Pan-seared Foie Gras

XO 酱香煎带子柚子面

Pan-seared Scallop on Wok-fried Yuzu Noodle with XO Sauce

椰皇生磨杏仁汁炖雪蛤

Hashima with Almond Cream in Coconut

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T: 9177 1971 / 9017 5423

素食套餐
VEGETARIAN SET MENU
\$98 per person 每位

脆藜麦胡麻酱柚子桃太郎

Crispy Quinoa, Japanese Momotaro Tomato & Pomelo with Sesame Sauce

椰皇一品菌皇汤

Double-boiled Morel, Porcini Mushroom with
Peach Gum, Snow & Golden Fungus Soup in Coconut

荷塘芹香炒鲍鱼菇

Sautéed King Oyster Mushroom with Celery,
Black Fungus, Ginkgo Nut & Lily Bulb in Lotus Leaf

莴笋竹笙泡菠菜苗

Poached Baby Spinach, Celtuce & Bamboo Pith in Clear Broth

黑松露野菌炒柚子面

Wok-fried Yuzu Noodle with Black Truffle & Assorted Mushroom

杨枝甘露香草雪糕

Mango Purée with Sago & Pomelo served with Vanilla Ice Cream

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