



精選招牌菜

CHINA PALACE SPECIALTY

		Small	Medium	Large
	沙爹大蝦帶子粉絲煲			
SP01	Sautéed Prawn and Scallop with Sotanghon	1,550	2,350	3,200
	陳皮花雕焗大花蝦			
SP02	Sautéed Prawn in with Tangerine Peel & Wine.	1,100	1,650	2,200
	脆皮琵琶豆腐			
SP03	Crispy Seafood Beancurd Roll	700	1,050	1,400
	XO醬蝦幹小炒皇			
SP04	Sautéed Mixed Seafood & Dry Shrimps in XO Sauce	800	1,200	1,600
	瓦撐花雕玫瑰雞			
SP05	Stewed Chicken with Wine Sauce in Pot.		700	1,400
	鹹魚香煎肉餅			
SP06	Pan Fried Minced Pork with Salted Fish	700	1,050	1,400
	芙蓉鮑魚絲			
SP07	Stir Fried Eggwhite & Shredded Abalone	900	1,350	1,800



Best Seller!

BARBECUE AND MARINATED COLLECTIONS

燒

		Small	Medium	Large
	乳豬			
BQ 01	Roast Suckling Pig.	1,600	3,200	6,200
	泰峰樓燒雞			
BQ 02	Roast China Palace Chicken		700	1,400
	白切雞			
BQ 03	Steamed White Chicken.		700	1,400
	豉油雞			
BQ 04	Soyed Chicken.		700	1,400
	蜜汁叉燒			
BQ 05	Barbecued Pork with Honey700	1,350	2,000
	乳豬拼盤			
BQ 06	Suckling Pig Cold Cuts Combination . . .	1,000	2,000	3,000
	燒味拼盤			
BQ 07	Assorted Meat Cold Cuts Combination . .	.900	1,750	2,600
	海蜆皮蛋			
BQ 08	Seaweeds with Century Eggs.600	900	1,200
	泰峰樓燒鴨			
BQ 09	China Palace Roast Duck.	1,100	2,200	3,200
	泰峰樓北京鴨			
BQ 10	China Palace Peking Duck 1 way.		2,400	3,400
	BQ 11 2 ways.		2,600	3,600
	BQ 12 3 ways.		2,800	3,800



魚翅 SHARK'S FIN

per person

	紅燒大鮑翅				
SF01	Braised Superior Shark's Fin Soup	1,700			
	紅燒蟹皇大鮑翅				
SF02	Braised Superior Shark's Fin Soup with Crab Roe	2,200			
	清湯大生翅				
SF03	Double Boiled Superior Shark's Fin Soup	1,800			
	紅燒蟹皇翅		Small	Medium	Large
SF04	Braised Shark's Fin Soup with Crab Roe	1,200	2,200	3,300	4,400
	紅燒蟹肉大生翅				
SF05	Braised Shark's Fin Soup with Crabmeat.	1,000	2,000	3,000	4,000
	紅燒竹笙燴生翅				
SF06	Braised Shark's Fin Soup with Bamboo Pith.	1,000	2,000	3,000	4,000

湯羹 SOUP

per person Small Medium Large



	宋嫂魚羹				
S01	Mrs. Sung's Thick Fish Soup	450	900	1,400	1,800
	海鮮菠菜羹				
S02	Seafood Spinach Soup	350	700	1,050	1,400
	海鮮酸辣羹				
S03	Seafood Hot and Sour Soup	350	700	1,050	1,400
	蟹肉粟米羹				
S04	Crabmeat in Sweet Corn Soup	350	700	1,050	1,400
	瑤柱冬茸羹				
S05	Dried Scallop in Wintermelon & Crabmeat Soup	350	700	1,050	1,400
	杞子蝦丸菠菜湯				
S06	Spinach Soup with Shrimp Balls and Qi Zi	350	700	1,050	1,400
	竹笙北菇雞球湯				
S07	Bamboo Pith with Chicken & Mushroom Soup	450	900	1,400	1,800
	Westlake Beef Soup	350	700	1,050	1,400
	Fishlip Soup	350	700	1,050	1,400
	Asparagus Chicken Soup	350	700	1,050	1,400
	Assorted Meat with Melon Soup	450	900	1,400	1,800



Best Seller!

鮑魚 ABALONE

紅燒大鮑魚／個（車輪鮑）				
A01	Braised Whole Calmex Abalone	9,500	per can	
		Small	Medium	Large
紅燒鮑片扒海參				
A02	Braised Sliced Abalone with Sea Cucumber . .	1,900	2,800	3,800
紅燒冬菇扒鮑片				
A03	Braised Sliced Abalone with Mushroom	1,900	2,800	3,800
紅燒冬菇扒海參				
A04	Braised Sea Cucumber with Mushroom	1,300	1,950	2,600



素菜 VEGETARIAN

		Small	Medium	Large
竹筴上素				
VG01	Assorted Vegetable with Bamboo Pith.	600	950	1,200
上湯冬菇				
VG02	Stewed Mushroom in Superior Sauce	700	1,050	1,400
京扒四寶蔬				
VG03	Stewed Four Kinds of Vegetable	600	900	1,200
金銀蛋浸時菜				
VG04	Stewed Vegetable with Salted & Preserved Egg . . .	600	900	1,200
清炒時菜				
VG05	Sautéed Mixed Vegetable	600	900	1,200
蝦籽燒雙東				
VG06	Braised Mushroom & Bamboo Shoot with Shrimp Roe.	700	1,050	1,400
紅燒豆腐				
VG07	Braised Bean Curd with Mushroom	600	900	1,200





雞／鴿 POULTRY

		per piece	Small	Medium	Large
	沙薑霸王雞				
P01	Steamed Chicken with Ginger Powder.			700	1,400
	菜膽上湯雞				
P02	Stewed Chicken with Vegetable.			700	1,400
P04	Sautéed Chicken Fillet with Black Bean Sauce	700	1,050	1,400	
P05	Roast Pigeon	700			



煲仔菜

HOT POT

		Small	Medium	Large
	HP01 泰峰樓一品煲 Assorted Seafood "China Palace Style"	800	1,200	1,600
	HP02 臺式三杯雞煲 Stewed Chicken "Taiwan Style"		700	1,400
	HP03 XO醬海皇豆腐煲 Sautéed Seafood & Bean Curd in "XO Chilli Sauce"	800	1,200	1,600
	HP04 鹹魚雞粒豆腐煲 Sautéed Diced Bean Curd & Chicken with Salted Fish	700	1,050	1,400
	HP05 鹹魚雞粒茄子煲 Braised Eggplant with Salted Fish & Chicken	700	1,050	1,400



Best Seller!

海鮮 SEAFOOD



		Small	Medium	Large
SD01	Deep Fried Fish Fillet with Sweet Corn Sauce.800	1,200	1,600
	翡翠炒帶子			
SD02	Sautéed Scallop with Vegetable	1,600	2,500	3,200
	崧子炒蝦仁			
SD03	Sautéed Shrimp with Pine Seed	1,000	1,500	2,000
	四川蝦球			
SD04	Stir-Fried Shrimp in "Sze Chuan Style"	1,000	1,500	2,000
	荔茸鳳尾蝦			
SD05	Deep Fried Taro Balls Stuffed with Prawns	1,100	1,650	2,200
	時菜炒蝦球			
SD06	Sautéed Prawn with Vegetable	1,100	1,650	2,400
	豉油皇煎大蝦			
SD07	Fried Prawns with Premium Soy Sauce.	1,500	2,300	3,000
	蒜茸蒸大蝦			
SD08	Steamed Prawns with Garlic Sauce	1,500	2,300	3,000
	水晶蝦球			
SD09	Crystal Prawns	1,200	1,700	2,400
SD10	Deep Fried Prawns with Thousand Island Dressing	1,200	1,700	2,400



Best Seller!

牛肉／豬肉 BEEF / PORK

		Small	Medium	Large
	BP01 中式牛柳 Fillet Steaks "Chinese Style"	800	1,200	1,600
	BP02 黑椒牛柳 Fillet Steaks in Black Pepper Sauce	900	1,350	1,800
	BP03 七彩牛柳條 Pan Fried Beef with Assorted Pepper in Special Sauce	800	1,200	1,600
	BP04 時菜炒牛肉 Sautéed Beef with Vegetable	800	1,200	1,600
	BP05 沙爹炒牛肉 Sautéed Beef with Satay Sauce	800	1,200	1,600
	BP06 鹹魚蒸肉餅 Steamed Minced Pork with Salted Fish	700	1,050	1,400
	BP07 京都焗肉排 Sautéed Pork Spareribs with Sweet Sauce	700	1,050	1,400
	BP08 椒鹽焗肉排 Deep Fried Pork Spareribs with Salt and Pepper	700	1,050	1,400
	BP9 咕嚕肉 Sweet & Sour Pork	700	1,050	1,400



Best Seller!



麵／飯 NOODLES / RICE

		Small	Medium	Large
	沙爹海鮮炒烏冬麵			
NR01	Stir Fried Seafood Udon with Satay Sauce. . . .	700	1,050	1,400
	海鮮炒麵			
NR02	Fried Noodles with Assorted Seafood	700	1,050	1,400
	豉油皇炒麵			
NR03	Fried Noodles with Soya Sauce	600	900	1,200
	干燒伊府麵			
NR04	Braised E-Fu Noodles.	600	900	1,200
	星洲炒麵			
NR05	Singapore Style Noodles	700	1,050	1,400
	泰峰樓炒飯			
NR06	China Palace Fried Rice.	800	1,200	1,600
	瑤柱蛋白炒飯			
NR07	Dried Scallops & Egg White Fried Rice	800	1,200	1,600
	福建炒飯			
NR08	Fookien Fried Rice.	800	1,200	1,600
	飄香荷葉飯			
NR09	Lotus Fried Rice	800	1,200	1,600
	鹹魚雞粒炒飯			
NR10	Salted Fish with Chicken Fried Rice	700	1,050	1,400
	揚州炒飯			
NR11	Yang Chow Fried Rice	700	1,050	1,400



Best Seller!

點心／甜品 DIMSUM / DESSERTS

per order



港式叉燒包

DD01 Hong Kong Style Pork Bun 170

蝦餃

DD02 Steamed Prawn Dumpling 200

燒賣

DD03 Steamed Pork Siomai. 170

鳳爪

DD04 Spicy Chicken Feet 200

菠菜餃

DD05 Steamed Spinach Dumpling . . . 200

豆豉蒸排骨

DD06 Steamed Spareribs
in Tausi Sauce 190

DD07 Radish Cake with XO Sauce . . . 200

香酥荔茸雞

DD08 Deep Fried Taro Chicken. 200

皮蛋蝦卷



DD09 Shrimp Century Egg Roll 200

芝麻棗

DD10 Sesame Balls 160

per cup Small Medium Large

杏仁露湯丸

DD13 Almond Milk Dumpling 160 700 1,050 1,400

香芒西米露

DD14 Mango with Sago 150 600 900 1,200

雜果杏仁豆腐

DD15 Almond Jelly with Mixed Fruits . . . 150 600 900 1,200

椰汁雜果涼粉

DD16 Mixed Jelly in Coconut Milk. 160 700 1,050 1,400

冰花雜果雪露

DD17 Mango Fruit Fantasy 160 700 1,050 1,400

荔茸西米露

DD18 Hot Taro with Sago 160 700 1,050 1,400



Best Seller!