

明
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楼
酒
家

Padang Palace Restaurant

Excellent Food & Service Award 荣获：

国际中餐名店奖
*International Famous Restaurant
for Chinese Cuisine*

新加坡最受欢迎中餐餐馆奖 A 组
*Singapore most popular Chinese Restaurant
Group A*

*Singapore Recreation Club
2nd level, B Connaught Drive
Singapore 179682*

Email : src@padangpalace.com.sg

Website : www.padangpalace.com.sg

御膳套餐

Imperial Set (for 8~10 persons)

\$988++ (8~10位用)

金盞龙虾沙律
Lobster and Mix Fruits Salad in
Dough Cup

金鼎佛跳墙 (4头鲍鱼)
Buddha Jumps Over The Wall

翡翠桂花蚌虾球
Sautéed Prawns and Empress Clam
with Seasonal Green

清蒸海红斑
Steamed Red Garoupa

皇帝富贵鸡
Empress Chicken

鲜百合炒露笋
Stir Fried Asparagus and Lily Bulbs

鲜虾荷叶饭
Steamed Treasure Rice wrapped
with Lotus Leaf

御点双辉
Imperial Dessert

富贵套餐

Prosperity Set (for 8~10 persons)

\$568++ (8~10位用)

龙虾鲜果沙律
Lobster salad with fresh fruits combination

菜胆鸡鲍翅
Double Boiled Superior Shark's Fin with
Chinese cabbage

北京片皮鸭
Roasted Peking Duck

麦香虾球
Fried shellless Prawns with Oats
in French Style

清蒸海红斑
Steamed Red Garoupa

X.O. 酱带子西兰花
Sautéed scallop with broccoli in X.O. sauce

鸭丝焖伊面
Stewed E - Fu Noodle with shredded
Duck meat

芒果布丁
Chilled mango pudding

欢聚套餐

Gathering Set
(for 8~10 Persons)

\$338 ++ (8~10位用)

豪华套餐

luxury Set
(for 8~10 Persons)

\$388 ++ (8~10位用)

经典套餐

Classic Set
(for 8~10 Persons)

\$468 ++ (8~10位用)

卤烧味拼盘

BBQ and preserved meat Platter

红烧鸡丝翅

Braised Shark's Fin with shredded chicken

碧绿金银带子

Stir Fried Scallops with vegetable

清蒸顺壳鱼

Steamed "Soon Hock" Fish

灵芝菇扒时蔬

Lingzhi mushroom with seasonal vegetable

蒜香一品鸡

Roasted Crispy Chicken with Garlic Flavour

干烧伊面

Stewed "E - Fu" Noodles

莲子红豆沙

Cream of Red Bean with Lotus Seeds

香芒龙虾糯米卷

Lobster with Mango and Glutinous Rice Roll

双喜鸡丝翅

Braised Shark's Fin with shredded chicken meat

银丝蒸虾

Steamed Prawn with Vermicelli

潮式蒸斗鲷

Steamed Pomfret in Teo Chew Style

松茸菇鲍片扒时蔬

Braised Sliced Abalone & Hon Shimeji mushroom
with Seasonal Vegetable

脆皮蒜香鸡

Roasted Chicken with garlic flavour

金牡丹炒饭

Golden Fried Rice with Fresh Scallops

蜜瓜西米露

Chilled Honeydew with Sago

金盏龙虾沙律

Lobster with Mix Fruits Salad in Dough Cup

红烧蟹肉鱼翅

Braised Shark's Fin with Crab Meat

碧绿虾球带子

Sautéed Scallop and Prawn with Vegetable

港式蒸红斑

Steamed Red Garoupa in Hong Kong Style

蚝皇鲍甫扣花菇

Braised Sliced Abalone with Black
Mushroom

蒜香一品鸡

Roasted Crispy Chicken with Garlic Flavour

生炒糯米饭

Stir Fried Glutinous Rice with preserved meat

汤丸红豆沙

Cream of Red Bean with Tang Yuan

经典套餐

Classic Set

\$288 ++ (for 8 persons)

欢聚套餐

Gathering Set

\$198 ++ (for 6 persons)

友谊套餐

Frriend Set

\$128 ++ (for 4 persons)

聚宝拼盘

Treasure combination

红烧竹笙海皇翅

Braised shark's fin with assorted seafood and bamboo pith

荔芋府皮卷拼虾仁

Fried shrimp and yam paste roll

香芒海鲜卷

Deep fried seafood mango roll

原粒蒜子焖顺壳

Braised soon hock fish with garlic

红烧海参煲

Braised sea cucumber served in clay pot

鲜虾荷叶饭

Steamed treasure rice wrapped with lotus leaf

自选精美甜品

Choice of dessert

海味瑶柱羹

Assorted Seafood with dried Scallop pottage

雀巢带子花枝片

Sautéed Scallop and Cuttlefish served in Taro nest

潮式蒸金目鲈

Steamed Sea-Bass in "Teo Chew" Style

镇江排骨

Baked Spare Ribs in "Zheng jiang" Sauce

蒜茸香港芥兰

Stir fried Hong Kong kai Lan with minced garlic

生炒糯米饭

Stir fried glutinous rice with preserved meat

自选甜品

Choice of Dessert

生捞玉鲍条拼荔芋府皮卷

Giant topshell and yam paste roll platter

红烧蟹肉翅

Braised Shark's Fin with Crab meat

X.O.酱炒带子西兰花

Sautéed Scallop and Broccoli with X.O. sauce

当红炸子鸡

Roasted crispy chicken

干烧伊面

Stewed E-Fu noodle

自选精美甜品

Choice of Dessert

All price are subject to 10% service charge & 7% GST

欢乐套餐

Joyous Set

\$198++ (四位用)
(for 4 persons)

北京鸭与小笼包套餐

Peking Duck & Steamed Juicy Dumpling Set Menu

每位 \$21.80++ (per person)
至少4位 min 4pax

畅叙套餐

Chatter Set

每位 \$28++ (per pax)
至少2位 min 2 pax

金盞龙虾鲜果沙律
Lobster with mixed fruits salad in Dough Cup
* * *

北菇花胶炖鲍翅
Double boiled Superior Shark's Fin with
Fish Maw and black mushroom soup
* * *

回窝海鲜煲
Braised assorted Seafood served in clay pot
* * *

红烧顺壳鱼
Braised Soon Hock Fish
* * *

四川担担面
Sichuan "Dan Dan" noodle
* * *

自选甜品
Choice of dessert

海鲜羹
Seafood Pottage
* * *

北京片皮鸭
Roasted Peking Duck
(鸭二度, 任选一款, 2nd way, choice of one)

- a) 三杯鸭件 (Fried duck meat with "San Bei" sauce)
- b) 银芽炒鸭丝 (Shredded duck meat with bean sprout)
- c) 姜葱炒鸭件 (Fried duck meat with spring onion & ginger)
- d) 鸭丝捞面 (Stewed noodle with shredded duck meat)

* * *
上汤时菜
Vegetable with superior broth
* * *

小笼汤包
Steamed Juicy dumpling
* * *

精美甜品
Choice of dessert

海鲜羹
Assorted Seafood pottage
* * *

烧汁雪鱼扒
Pan - fried cod fish with BBQ Sauce
* * *

镇江排骨
Baked spare Ribs in "Zheng Jiang" Sauce
* * *

小笼汤包
Steamed Juicy dumpling
* * *

金丝焖伊面
Stewed E - Fu noodle with golden Mushroom
* * *

精美甜品
Choice of dessert

商务套餐

Executive Set

每位\$38++ (per person)

至少2位 min 2 pax

菜胆响螺炖鸡汤

Double boiled chicken and Sea-whelk soup
With Chinese cabbage

香煎三文鱼扒

Pan – fried Salmon Fish

京烤排骨皇拌馒头

Baked spare Rib in Beijing style served with bun

花菇扒海参

Braised Sea Cucumber with Mushroom

鲜虾荷叶饭

Steamed Treasure Rice wrapped with Lotus leaf

美味甜品

Choice of dessert

经典套餐

Classic Set

每位\$48++ (per pax)

至少2位 min 2 pax

金香素卷

Deep – fried Vegetable Rol

1***

花胶炖鲨鱼骨汤

Double boiled Shark's bone and Fish Maw soup

1***

上汤焗虎虾皇

Baked king prawn with superior stock

1***

海鲜酿蟹盖

Deep – fried Seafood paste stuffin crab shell

1***

北京炒饭

Fried Rice in Beijing style

1***

自选精美甜品

Choice of dessert

御膳套餐

Imperial Set

每位 \$88++ (per pax)

至少2位 min 2 pax

迷你佛跳墙

Mini Buddha Jumps Over The Wall

1***

上汤龙虾冬粉煲

Lobster with Vermicelli and superior stock served
in Clay pot

1***

日式银雪鱼

Pan – fried cod fish in Japanese Style

1***

京烤排骨皇伴馒头

Baked pork Rib with bun in Beijing Style

1***

鸡汁小笼包

Steamed Juicy dumpling

1***

养颜龟灵膏

Chilled Herbal Jelly with honey syrup

All price are subject to 10% service charge & 7% GST

富贵套餐

Prosperity Set

每位 \$98++ (per person)

至少 2 位 *min 2 pax*

金盞龙虾沙律

Lobster salad served in dough cup

黄焖大鲍翅

Braised superior Shark's fin

蒜茸蒸雪鱼

Steamed Cod fish with minced garlic

鲍甫扣花胶

Braised sliced abalone with fish maw

金裹银炒饭

Fried rice with fresh scallop and egg

红莲炖雪蛤

Double boiled Hashima with red dates
and lotus seed