



买3送1

For Enquiries & Reservations,
☎ +65 9724 2685, 6908 4485

Teochew Ala-Carte Buffet

潮粵菜鲍参翅任点任吃

Choose ONE Main Course with One Time Serving and Enjoy 40 Dish Unlimited Buffet Style

每位宾客点选一份**主菜**，即可畅享 40 道菜肴无限制供应
40道匠心甄选菜肴+点心，严选新鲜食材，全程现点现炒，只为呈现最佳风味与口感。

“40 Delicacies – Fresh Ingredients, Cooked to Order for Optimal Taste.”

Buffet Pricing: **1 Dine FREE with 3 Adult Paying**

成人 **Adult**

小孩 **Child**

(100cm to 140cm)

Child Below 100CM FOC

\$88++

\$68++

Business Hours:

Lunch – 11.30am – 2.30pm

Dinner – 6.00pm – 9.30pm

Last Dish Serve-

Lunch by 2 pm

Dinner by 9 pm

请从以下选项中选择一道主菜；

Please choose one main course from the options below;

1) 金鑒御品：浓香鲍汁扣辽参配功夫汤

Crystal Palace Delicacy:

Braised Sea Cucumber in Rich Abalone Sauce, Accompanied by Kung Fu Soup



2) 鲍汁焗辽参配四头鲍

Tender Sea Cucumber Braised with Four-Headed Abalone in Deluxe Abalone Sauce



3) 金鑒殿浓香潮州大鲍翅

“Crystal Palace Teochew Delicacy Superior Shark Fin”



Ordering & Buffet Waste Policy

- ❖ Food Waste Charge. Applicable on \$20++/Per 100GM
- ❖ All prices are subject to 10% service charge and prevailing GST.
- ❖ Dine-in only. Takeaway is not available.



金鑒殿

Crystal Palace AT York Hotel

Level 2, YORK HOTEL 21 Mount Elizabeth, Singapore 228516



Teochew Ala-Carte Buffet

潮粵菜鲍参翅任点任吃

Choose ONE Main Course with One Time Serving and Enjoy 40 Dish Unlimited Buffet Style

每位宾客点选一份**主菜**，即可畅享 40 道菜肴无限制供应

40道匠心甄选菜肴+点心，严选新鲜食材，全程现点现炒，只为呈现最佳风味与口感。

“40 Delicacies – Fresh Ingredients, Cooked to Order for Optimal Taste.”

任选一道主菜 Select One Main Course of Your Choice

☐ 金鑒御品：浓香鲍汁扣辽参配功夫汤 _____ Pax

Crystal Palace Delicacy:

Braised Sea Cucumber in Rich Abalone Sauce, Accompanied by Kung Fu Soup

☐ 鲍汁焗辽参配四头鲍 _____ Pax

Tender Sea Cucumber Braised with Four-Headed Abalone in Deluxe Abalone Sauce

☐ 金鑒殿浓香潮州大鲍翅 _____ Pax

“Crystal Palace Teochew Delicacy Superior Shark Fin”



40道匠心甄选菜肴+点心任选 40 Delicacies Buffet FREE FLOW

- | | | | |
|---|------------|------------|------------|
| 1. 蟹皇烧卖 Steamed Siew Mai (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 2. 传统潮州烧米 Teochew “Sio Bee” (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 3. 龙皇鲜虾角 Ha Gao (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 4. 小笼包 “Xiao Long Bao” (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 5. 潮州韭菜水晶粿 Teochew Chive Dumplings (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 6. 蜜汁叉烧包 Char Siew Pao (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 7. 猫山王流沙包 Mao Shan Huang Custard Bun (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 8. 腊味萝卜糕 Carrot Cake (2Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 9. 明虾角 Deep Fried Shrimp Dumpling (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 10. 香芒鲜虾筒 Deep Fried Prawn Mango Roll (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 11. 糯米榴莲球 Sticky Rice Durian Ball (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 12. 蜂巢芋角 Deep Fried Taro Dumpling (3Pcs/Port) | _____ Port | _____ Port | _____ Port |
| 13. 潮汕卤水鸭片 Braised Sliced Duck Teochew Style | _____ Port | _____ Port | _____ Port |
| 14. 卤香鸭翅 Braised Duck Wing | _____ Port | _____ Port | _____ Port |
| 15. 卤香粉肠拼猪耳 Braised Pork Intestine& Pig's Ear | _____ Port | _____ Port | _____ Port |
| 16. 普宁布仔豆腐 Punning Fried Bean Curd | _____ Port | _____ Port | _____ Port |
| 17. 潮州五香肝花 Teochew Ngoh Hiang Liver Roll | _____ Port | _____ Port | _____ Port |



40道匠心甄选菜肴+点心任选 40 Delicacies Buffet **FREE FLOW**

18. 潮州五香虾枣 Deep Fried Ngoh Hiang Prawn Roll	_____Port	_____Port	_____Port
19. 烧腊三拼 Barbeque Trio Platter	_____Port	_____Port	_____Port
20. 护国海味鱼翅 Treasure Shark Fin Vegetable Soup	_____Port	_____Port	_____Port
21. 普宁金不换沙白 Wok Fried Clam Basil Punning Sauce	_____Port	_____Port	_____Port
22. 潮州蚝烙 Oyster Omelet	_____Port	_____Port	_____Port
23. 白灼虾 Poach Prawn	_____Port	_____Port	_____Port
24. 隆江猪脚饭 Pork Trotter Rice	_____Port	_____Port	_____Port
25. 紫菜牛肉丸汤 Beef Ball Seaweed Soup	_____Port	_____Port	_____Port
26. 韭菜烙 Chive Pancake	_____Port	_____Port	_____Port
27. 白菜鱼鳔煲 Braised Fish Maw with Cabbage	_____Port	_____Port	_____Port
28. 鲍汁菜头 Radish Braised Abalone Sauce	_____Port	_____Port	_____Port
29. 普宁豆酱焖芥菜 Braised Mustard with Punning Paste	_____Port	_____Port	_____Port
30. 浮酥肉 Crispy Pork Pancake	_____Port	_____Port	_____Port
31. 潮州蒸斗鲳 Steamed Pomfret Teochew Style	_____Port	_____Port	_____Port
32. 酸梅煮乌鱼 Teochew Sour Plum Mullet Fish	_____Port	_____Port	_____Port
33. 金蒜勝柏紫菜炒飞龙 Wok Fried Spinach Seaweed	_____Port	_____Port	_____Port
34. 沙爹牛肉炒芥兰 Wok Fried Kailan with Sliced Beef	_____Port	_____Port	_____Port
35. 潮州老菜圃砂锅磨 Vintage Radish Congee	_____Port	_____Port	_____Port
36. 普宁咸面线 Wok Fried Punning Vermicelli	_____Port	_____Port	_____Port
37. 老菜圃炒果条 Preserved Radish Kailan Kway Teow	_____Port	_____Port	_____Port
38. 马蹄福果芋泥 Sweetened Mash Taro w Pumpkin Ginkgo	_____Port	_____Port	_____Port
39. 清爽马蹄绿豆爽 Tao Suan Soup Water Chest Nut	_____Port	_____Port	_____Port
40. 金瓜烙 Pumpkin Pancake	_____Port	_____Port	_____Port

Ordering & Buffet Waste Policy

- ❖ All prices are subject to 10% service charge and prevailing GST.
- ❖ Dine-in only. Takeaway is not available
- ❖ Food Waste will be charged at **\$20 per 100/gram**.
- ❖ Chinese tea, pickles, and other condiments will be charged separately
- ❖ Whilst stocks last. All orders will be on a first-come-first-served basis