



金鑾殿
Crystal Palace AT York Hotel
 Level 2, YORK HOTEL21 Mount Elizabeth, Singapore 228516

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

Business Hours:
 Lunch -11.30am -2.30pm
 Dinner -6.00pm -9.30pm
 Last Dish Serve-
 Lunch by 2 pm
 Dinner by 9 pm

Teochew Cantonese Ala-Carte Buffet

买3送1 潮粤菜任点任吃

Monday to Sunday Except Public Holiday Buffet Pricing: **1 Dine FREE with 3 Adult Paying**

成人 Adult	小孩 Child (100cm to 140cm) Child Below 100CM FOC	大人 ()人 桌号 () 小孩 ()人
\$55.90++	\$23.90++	Minimum 3 Adult 最少3位大人

Chef's Selection of Six Delicacies (Each dish may only be ordered once per person.)
六宝珍馐 • 厨师特选 (每人每款菜品仅限点一次)

1	秘制迷你佛跳墙 Mini Buddha Jumps Over The Wall	
2	斗鲳 Pomfret (潮州蒸 Teochew Style)	
3	油浸顺壳鱼 Deep Fried Marble Goby with Superior Soya Sauce	
4	明太子焗扇贝 Men Taiko Scallop (每人一件 / Each Person One Pcs)	
5	潮州沙茶酱焗 4 头鲍鱼 Braised 4 headed Abalone with Sha Cha Sauce	
6	南洋烤乳猪 Asian Roasted Suckling Pig	

Hong Kong Dim Sum 港式点心
Steamed Dim Sum 蒸点心

Not Available for Lunch & Dinner on 16/02/2026 & 17/02/2026

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

Fried Dim Sum 炸点心

1. 腊味萝卜糕 Carrot Cake (2Pcs/Port)	_____ Port	_____ Port	_____ Port
2. 明虾角 Deep Fried Shrimp Dumpling (3Pcs/Port)	_____ Port	_____ Port	_____ Port
3. 香芒鲜虾筒 Deep Fried Prawn Mango Roll (3Pcs/Port)	_____ Port	_____ Port	_____ Port
4. 糯米榴莲球 Sticky Rice Durian Ball (3Pcs/Port)	_____ Port	_____ Port	_____ Port
5. 蜂巢芋角 Deep Fried Taro Dumpling (3Pcs/Port)	_____ Port	_____ Port	_____ Port

Roasted Meat, Braised & Appetizers 烧味, 卤水, 前菜

1. 潮汕卤水鸭片 Braised Sliced Duck Teochew Style	_____ Port	_____ Port	_____ Port
2. 卤香鸭翅 Braised Duck Wing	_____ Port	_____ Port	_____ Port
3. 卤香粉肠拼猪耳 Braised Pork Intestine& Pig' s Ear	_____ Port	_____ Port	_____ Port
4. 普宁布仔豆腐 Punning Fried Bean Curd	_____ Port	_____ Port	_____ Port
5. 潮州五香肝花 Teochew Ngoh Hiang Liver Roll	_____ Port	_____ Port	_____ Port
6. 潮州五香虾枣 Deep Fried Ngoh Hiang Prawn Roll	_____ Port	_____ Port	_____ Port
7. 烧腊双拼 Barbeque Duo Platter	_____ Port	_____ Port	_____ Port
8. 冰镇美人虾 Chilled Prawn	_____ Port	_____ Port	_____ Port
9. 潮式海蜇 Marinated Jelly Fish in Teochew Style	_____ Port	_____ Port	_____ Port

Seafood 海产

1. 普宁金不换沙白 Wok Fried Clam Basil Punning Sauce	_____ Port	_____ Port	_____ Port
2. 潮州蚝烙 Oyster Omelet	_____ Port	_____ Port	_____ Port
3. 白灼虾 Poach Prawn	_____ Port	_____ Port	_____ Port
4. 姜丝普宁豆酱斗鲳半煎煮 Pan Fried Pomfret with Ginger	_____ Port	_____ Port	_____ Port

Poultry & Meat 家禽、肉

1. 南乳炸鸡翅 D/F Chicken Wing Fermented Bean Paste	_____ Port	_____ Port	_____ Port
2. 菠萝咕鲁肉 Wok Fried Pork with Sweet & Sour Sauce	_____ Port	_____ Port	_____ Port
3. 姜丝炒鸭肉 Wok Fried Duck Meat with Ginger	_____ Port	_____ Port	_____ Port
4. 干煸猪肠酸菜 Stir-fried Pork Intestines with Pickled Vegetables	_____ Port	_____ Port	_____ Port
5. 隆江猪脚饭 Pork Trotter Rice	_____ Port	_____ Port	_____ Port

Tofu & Vegetables 豆腐、蔬菜

1. 韭菜烙 Chive Pancake	_____ Port	_____ Port	_____ Port
2. 白菜鱼腩煲 Braised Fish Maw with Cabbage	_____ Port	_____ Port	_____ Port
3. 鲍汁菜头 Radish Braised Abalone Sauce	_____ Port	_____ Port	_____ Port
4. 普宁豆酱焖芥菜 Braised Mustard with Punning Paste	_____ Port	_____ Port	_____ Port
5. 金蒜胜粕紫菜炒飞龙 Wok Fried Spinach Seaweed	_____ Port	_____ Port	_____ Port
6. 沙爹牛肉炒芥兰 Wok Fried Kailan with Sliced Beef	_____ Port	_____ Port	_____ Port

Rice & Noodle 饭、面

1. 潮州老菜圃砂锅糜 Vintage Radish Congee	_____ Port	_____ Port	_____ Port
2. 普宁咸面线 Wok Fried Punning Vermicelli	_____ Port	_____ Port	_____ Port
3. 老菜圃炒粿条 Preserved Radish Kailan Kway Teow	_____ Port	_____ Port	_____ Port
4. 扬州炒饭 Yang Zhou Fried Rice	_____ Port	_____ Port	_____ Port
5. 菠萝炒饭 Pineapple Fried Rice	_____ Port	_____ Port	_____ Port

Dessert 甜品

1. 马蹄福果芋泥 Sweetened Mash Taro w Pumpkin Gingko	_____ Port	_____ Port	_____ Port
2. 清爽马蹄绿豆爽 Tao Suan Soup Water Chest Nut	_____ Port	_____ Port	_____ Port
3. 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.
- ❖ Whilst stocks last. All orders will be on a first-come-first-served basis.
- ❖ Chinese tea, pickles, and other condiments will be charged separately
- ❖ Whilst stocks last. All orders will be on a first-come-first-served basis