

ALA CARTE MENU



Ming Palace
CHINESE RESTAURANT



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FINE LONDON DUCK

Come savour the discerning taste of our fine London Roast Duck where every bite is a celebration of flavours – familiar distinction and exquisite delicacy.

Our ducks are imported and has a mild and moist flavour. To ensure the quality of our cuisine at its best, these birds are fed only on maize, soybean and wheat. The birds are also harvested at 43 days old; at its most ideal period as the meat remains tender, fragrant and succulent.

Join us and relish the divine taste of our roast duck at Corus hotel Kuala Lumpur today.



SCAN ME



Peking Duck in bamboo steamer served with Fresh Cucumber, Scallions, Coriander and Chinese Pancakes with Hoisin sauce

伦敦烤鸭 London Roast Duck

Marinated in herbs, spices
and chef's homemade sauce

Half (半只)
RM 135.00nett

Whole (全只)
RM 265.00nett

*Whole Roast Duck

OR

Two Combination

- 1/2 Cut Roast Duck
- 1/2 Peking Duck - style:
Crispy Skin & Tender Meat served with
Fresh Cucumber, Scallions and Hoisin Sauce

鱼翅类

Shark's Fin

每位
(Per person)RM

1. 海味鱼翅羹 (位上/individual) RM68
Braised assorted sun-dried seafood in Shark's Fin broth
2. 鲜蟹肉黄焖扒鲍翅 (位上/individual) RM138
Superior Shark's Fin stew with Crab Meat in golden broth
3. 黄焖煲子鲍翅扒花胶海参 (位上/individual) RM238
Braised Superior Shark's Fin with Fish Maw & Sea Cucumber in golden broth

海味類

Sun-Dried Seafood

每位
(Per person)RM

4. 红烧澳洲十头鲍伴海参 (位上/individual) RM128
Australian Ten Head Abalone & Sea Cucumber in brown sauce
5. 黑松油黄焖汁扒两头鲍鱼 (位上/individual) RM300
Braised Australian Two Head Abalone with Truffle Oil in golden broth
6. 沙煲澳洲鲍鱼焖黄油鸡 (两头鲍位上/individual) RM328
Braised Australian Two Head Abalone with Corn-fed Chicken & Mushroom in casserole

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黑松油黄焖汁扒两头鲍鱼
Braised Australian Two Head Abalone with Truffle Oil in golden broth

The above price is inclusive of 10% service charge and 6% SST

 Chef's Recommendation



汤类 Soup

每位
(Per person)RM

- | | | |
|-----|--|------|
| 7. | 小棠菜杞子蔬汤 (位上/individual)
Vegetarian soup with Chinese Brassica & Goji Berry | RM18 |
| 8. | 紫菜虾皮饺子蔬菜汤 (位上/individual)
Vegetables soup with Seaweed Dumpling & Dried Shrimp Bran | RM38 |
| 9. | 海鲜酸辣烫 (位上/ individual)
Hot & sour Szechuan Seafood soup | RM38 |
| 10. | 黑松油蟹肉羹 (位上/ individual)
Crab Meat soup with Black Truffle Oil | RM38 |
| 11. | 广东鱼茸蛋白豆腐羹 (位上/ individual) 
Guan-Dong Braised Fish paste with Egg White in Tofu soup | RM38 |

餐前小吃 Appetisers

小 大
Small(RM) Large (RM)

- | | | | |
|-----|--|------|-------|
| 12. | 港式脆香椒盐豆腐粒
Hong Kong-style Crispy Salt & Pepper Tofu | RM28 | RM48 |
| 13. | 四川辣油饺子
Spicy & sour Szechuan Poached Shrimp Dumpling | RM28 | RM48 |
| 14. | 手撕口水黄油鸡丝
Hot & spicy Peanut Sesame with shredded Szechuan Corn-fed Chicken | RM38 | RM68 |
| 15. | 末酱鲜蝦球 
Shrimp Ball Salsa de Mango in Wasabi dressing | RM58 | RM108 |
| 16. | 咸蛋软壳蟹
Crispy Softshell Crab in Salted Egg Yolk | RM68 | RM118 |
| 17. | 芥末沙律软壳蟹
Crispy Softshell Crab in Wasabi dressing | RM68 | RM118 |

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末酱鲜蝦球
Shrimp Ball Salsa de Mango in Wasabi dressing



The above price is inclusive of 10% service charge and 6% SST



Chef's Recommendation

蒸魚 (每100克計時價)

Steamed Fish (seasonal price per 100gm).

18. 鱈魚

Cod

烹飪方法的选择

Choice of Cooking Method

19. 笋壳鱼

Marble Goby

头抽蒸, 剁椒蒸, 潮州蒸, 酱蒸, 蒜茸粉丝蒸,

XO粉丝煲, 红烧北菇豆腐煲, 避风塘, 糖醋

20. 斗昌鱼

Pomfret

Superior Soy sauce, Szechuan Chopped Chili, Teow Chew- style, Yellow Bean Plum

sauce, Golden Garlic Glass noodles, XO sauce Glass Noodles in Casserole, Braised

Tofu Mushrooms in Casserole, Stir-fried Garlic & Shallots, Sweet & Sour

21. 龙虎斑

Tiger Grouper

魚片類

Fish Fillet

22. 山揸糖醋鱼片

Sweet & Sour Grouper Fillet
topped with Hawthorn
& Pineapple

23. 油泡京葱鱼片

Grouper Fillet in Ginger
& Scallion

小
Small(RM)

RM68

大
Large (RM)

RM138



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山揸糖醋鱼片

Sweet & Sour Grouper Fillet topped with Hawthorn & Pineapple

草蝦

Prawn

24. 港式避风塘蝦

Tiger Prawn with Garlic & Shallot flakes

小
Small(RM)

RM78

大
Large (RM)

RM148

25. 澳洲脆萝卜蜜汁妈咪蝦

Honey-glazed Marmite Prawn with Crispy Parsnip

RM78

RM148

26. 蒜香芝士焗草蝦

Oven-baked Tiger Prawn in Garlic & Cheese sauce

RM78

RM148

27. 自制XO 酱蝦球时蔬

Sautéed White Shrimp in Homemade XO sauce
with Seasonal Vegetables

RM88

RM168

The above price is inclusive of 10% service charge and 6% SST



Chef's Recommendation

帶子類

Scallops

- | | 小
Small(RM) | 大
Large (RM) |
|--|----------------|-----------------|
| 28. 香煎XO醬帶子時蔬
Wok-grilled Scallops in Homemade XO sauce
with Seasonal Vegetables  | RM88 | RM168 |
| 29. 油泡蝦球帶子炒時蔬
Wok-fried Shrimp Ball with Scallops & Seasonal Vegetables | RM88 | RM168 |

牛肉，羊柳片，羊排類

Australian Beef Tenderloin & Lamb Loin Chop

- | | 小
Small(RM) | 大
Large (RM) |
|--|----------------|-----------------|
| 30. 干煎黑椒牛仔粒 
Wok-grilled Beef Cubes with Garlic flakes & Capsicum in
black pepper sauce | RM98 | RM188 |
| 31. 姜蔥羊肉片
Lamb Loin grilled with Ginger & Scallion | RM108 | RM198 |
| 32. 粵式燒焗羊排
Cantonese-style Oven-baked Lamb Rack
in pepper mint sauce | RM128 | RM238 |

28 香煎XO醬帶子時蔬
Wok-grilled Scallops in Homemade XO sauce
with Seasonal Vegetables



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粵式燒焗羊排
Cantonese-style Oven-baked Lamb Rack
in pepper mint sauce



The above price is inclusive of 10% service charge and 6% SST

 Chef's Recommendation

经典港式烧腊類

Classic Roast Hong Kong- style

小
Small(RM)

大
Large (RM)

33. 港式蒜味黄油烧鸡 🍗

Hong Kong-style Roasted Garlic Corn-fed Chicken

Quarter RM48/Half RM 88/
Whole RM168

34. 蜜汁鸡叉烧

Honey-glazed BBQ Chicken Boneless Leg

RM48

RM88

35. 四川青花椒麻辣烧鸡 🍗

Szechuan-style Spicy roasted Corn-fed Chicken
with green pepper & sesame seeds

Quarter RM48/Half RM 88/
Whole RM168

36. 广东白露水黄油鸡

Guan-dong-style Poached Corn-fed Chicken

Quarter RM48/Half RM 88/
Whole RM168

鸡肉類

Poultry

小
Small(RM)

大
Large (RM)

37. 官保腰果鸡球 🍗

Wok-fried Chicken with Dried Cashew Nut & Dried Chili

RM48

RM88

38. 山楂糖醋鸡球

Sweet & sour Chicken Fillet topped with Hawthorn,
Capsicum & Onion

RM48

RM88

39. 西柠泰式鸡块

Thai-style Spicy Lemon Chicken Chop

RM58

RM98

40. 沙煲子姜黄油鸡



Braised Corn-fed Chicken with Ginger & Spring Onion
in casserole

Quarter RM58/Half RM 98/
Whole RM178



自製蛋豆腐類

Homemade Egg Tofu

	小 Small(RM)	大 Large (RM)
41. 四川鳶鴛麻辣豆腐 	RM48	RM78
Szechuan Fried & Soft "Mapo" Tofu		
42. 杂菌海鲜自製豆腐煲, Braised Homemade Tofu & Seafood with Assorted Mushrooms casserole	RM78	RM148
43. 蠔皇蝦球自製豆腐' 	RM88	RM168
Braised Shrimp Ball with Homemade Tofu in Abalone sauce		
44. 飘香海鲜自製豆腐	RM88	RM168
Deep-fried Homemade Tofu with Seafood in Oyster soy sauce		



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蠔皇蝦球自製豆腐'
Braised Shrimp Ball with Homemade Tofu in Abalone sauce

The above price is inclusive of 10% service charge and 6% SST



Chef's Recommendation

精选时菜類

Seasonal Vegetables

	小 Small(RM)	大 Large (RM)
45. 香港菜远 Hong Kong Choy Sum	RM38	RM68
46. 香港芥兰 Hong Kong Kai Lan	RM38	RM68
47. 园菜苗, Baby Spinach	RM38	RM68
48. 西兰花 Broccoli	RM38	RM68
49. 小白菜苗 Baby Pak Choy	RM38	RM68
50. 杂菌蒜茸时蔬 Stir-fried Assorted Mushrooms with Seasonal Vegetables	RM48	RM78
51. 魚香茄子 Stew Eggplant with Salted Fish & Minced Chicken	RM48	RM78

烹饪方法的选择

Choice of Cooking Method

清炒, 蒜蓉炒, 白灼, 蚝油 & 上汤蒜子浸

Stir-Fried, Wok-Fried with Garlic, Poached, Oyster Sauce, Superior Stock & Goji Berries

飯, 麵類

Noodles & Rice

	小 Small(RM)	大 Large (RM)
52. 港式鲜蟹肉焖伊面 Hong Kong-style Braised Crab Meat with E-Fu noodles	RM58	RM118
53. 港式海鲜滑蛋河 Hong Kong-style Wok-fried Seafood with Flat noodles	RM58	RM118
54. 海鲜滑蛋生麵  Assorted Seafood with Egg White sauce & Crispy Egg noodles	RM58	RM118

The above price is inclusive of 10% service charge and 6% SST



Chef's Recommendation



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海鲜丝苗炒飯
Assorted Seafood fried rice

	小 Small(RM)	大 Large (RM)
55. 富豪鲍鱼三丝捞生麵 (两头鲍) Braised Australian Abalone with Shredded Chicken, Mushrooms & Egg noodles	RM138	RM268
56. 梅香咸鱼鸡丁炒飯  Salted Fish & Dried Chicken fried rice	RM48	RM88
57. 橄榄菜鲜蟹肉炒飯 Crab Meat with Olive Vegetables fried rice	RM58	RM108
58. 海鲜丝苗炒飯  Assorted Seafood fried rice	RM58	RM98
59. 福建海味香底烩飯 Fu-Jian Sun-dried Seafood & Braised Superior Shark's Fin with Eggs fried rice	RM128	RM248



素菜芳

Vegetarian

	小 Small(RM)	大 Large (RM)
60. 姜米齋炒飯 Vegetarian Ginger fried rice	RM28	RM48
61. 生抽皇炒麵 Vegetarian fried noodles	RM28	RM48
62. 白灼葱油時蔬 Steamed Seasonal Vegetables in soy sauce	RM38	RM68
63. 雜菌蚝油時蔬 Braised Assorted Mushrooms with Seasonal Vegetables	RM48	RM98
64. 頭抽香煎齋魚 Wok-grilled Vegetarian Fish in soy sauce	RM48	RM88
65. 泰式西檸汁齊魚 Thai-style Spicy Fish in lemon sauce	RM48	RM88
66. 澳洲脆萝卜蜜汁妈咪齋蝦 Honey-glazed Marmite Vegetarian Prawn with crispy Parsnip	RM58	RM108
67. 山揸糖醋齋蝦 Sweet & sour Vegetarian Prawn topped with Hawthorn, Capsicum & Onion	RM58	RM108



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山揸糖醋齋蝦
Sweet & sour Vegetarian Prawn topped with
Hawthorn, Capsicum & Onion



甜品

Dessert

(每位)
Per-Person

- | | | |
|-----|---|-------|
| 68. | 蜜枣挑胶炖官燕
Double-boiled Superior Bird's Nest in Honey, Red Dates & Peach Resin | RM288 |
| 69. | 木瓜杞子炖挑胶雪耳
Double-boiled Papaya with Peach Resin, Goji Berry & White Fungus | RM18 |
| 70. | 生磨杏仁茶
Hot Creamy Almond Soup | RM23 |
| 71. | 药膳姜糖龟苓膏
Chinese Herbal Jelly in Ginger Syrup | RM23 |
| 72. | 鲜奶西柚芒果露
Chilled Grapefruit Sago & Mango Puree | RM28 |
| 73. | 雪花鲜果盘
Chilled Mixed Fruit platter | RM28 |
| 74. | 椰汁桂花糕
Chilled Coconut with Osmanthus
Fragrans cake | RM18 |
| 75. | 斑丹雪梨酥
Crispy Pandan mini Peach | RM23 |
| 76. | 莲茸金瓜仔
Chilled mini Pumpkin & Lotus Root | RM23 |
| 77. | 地瓜煎窝饼 (低糖)
Deep-fried Sweet Potato
with Lotus Pancake
(less sugar) | RM18 |



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蜜枣挑胶炖官燕
Double-boiled Superior Bird's Nest in Honey, Red Dates & Peach Resin

The above price is inclusive of 10% service charge and 6% SST

 Chef's Recommendation

BEVERAGES

Freshly Brewed

	Per cup (RM)
Coffee	18.00
Espresso	18.00
Cappuccino	18.00
Café Latte	18.00
Hot Chocolate	20.00
Hot Milo	20.00
Double Espresso	20.00
Hot Mocha	20.00

Freshly Squeezed Juice

	Per glass (RM)
Celery	25.00
Apple	
Carrot	
Watermelon	
Orange	
Healthy Juice - mix of 3 fruits	28.00nett

Tea

Tea	20.00
Chamomile	
Earl Grey	
English Breakfast	
Green tea with Jasmine	
Peppermint tea	
Darjeeling	
Teh tarik	

Chilled Juice

Orange	Per Glass
Apple	20.00nett

Iced Coffee & Tea

	Per glass (RM)
Iced Coffee	22.00
Iced Milo	
Iced Chocolate	
Iced Blended Cappucino	
Iced Mocha	
Iced Tea	
Iced Lemon Tea	

Beer

	per bottle
Tiger	RM32
Carlsberg	RM32

House Wine

	per bottle
Red	RM158
(Please ask for our extensive wine list)	

Milk Shake

Chocolate	20.00
Strawberry	
Vanilla	
Banana	

Chinese tea

Jasmine Tea	5.00nett
Tie Quan Yin	5.00nett
Loh Poh Tea	5.00nett
King Tea	6.00nett
Chrysanthemum Tea	5.00nett

Soft Drinks

	Per can (RM)
Coke, sprite, coke light	15.00
100 plus – isotonic	
Ginger beer / ale	
Soda, tonic, bitter lemon	
Mineral Water	

Still

Corus RO water (500 ml)	10.00
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