

菜单 A

Menu A

\$48++ 每位 (两位起)

\$48++ per person (Minimum 2 persons)

爆蒜南乳炸五花腩

Deep-fried Pork Belly with Fermented Beancurd

松茸虫草花炖鸡汤

Double-boiled Chicken Soup  
with Matsutake Mushroom & Cordyceps Flower

金沙香草虾球

Wok-fried Salted Egg Yolk Prawn with Italian Sauce

上汤贝丝浸苋菜苗

Poached Spinach with Dried Conpoy in Superior Stock

虾酱银鱼仔炒饭

Silver Fish Fried Rice with Fermented Shrimp Sauce

娘惹红糖西米布丁

Chilled Sago Pudding topped with  
Gula Malacca & Coconut Milk



FAMOUS PALACE

Seletar Country Club, Level 2  
101 Seletar Club Rd, Singapore 798273  
Reservation: +65 8031 2211  
Tel: +65 6235 1616 / 6486 0823  
reservation@famoustreasure.com.sg

菜单 B

Menu B

\$68++ 每位 (两位起)

\$68++ per person (Minimum 2 persons)

脆皮烧肉

Roasted Pork Belly

蟹肉鱼鳔羹

Braised Fish Maw Soup with Crabmeat

霸王麦香焗虾球

Wok-fried Salted Egg Yolk Prawns with Cereal

XO 酱鲜菌小炒皇

Sautéed Assorted Mushrooms with XO Chilli Sauce

世界第一等

Signature Char Kway Teow

娘惹红糖西米布丁

Chilled Sago Pudding topped with  
Gula Malacca & Coconut Milk

菜单 C

Menu C

\$168++ 4 位用/ for 4 persons

脆皮烧鸭

Roasted Duck

松茸虫草花炖鸡汤

Double-boiled Chicken Soup

with Matsutake Mushroom & Cordycep Flower

奶油粟米焗虾球

Wok-fried Butter Prawns with Sweet Corns

黑椒牛仔粒

Black Pepper Beef Cubes

XO 酱鲜菌小炒皇

Sautéed Assorted Mushrooms with XO Chilli Sauce

家乡炒面线

Fried Mee Sua, Traditional Style

桂花桃胶炖雪耳

Double-boiled Peach Essence  
with Snow Fungus & Osmanthus



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菜单 D

Menu D

\$238++ 4 位用/ for 4 persons

烧味双拼盘

Barbecued Duo Combination

蟹肉瑶柱鱼翅羹

Braised Shark's Fin Soup with Dried Conpoy & Crabmeat

蒜片黑椒煎鳕鱼

Baked Black Pepper Cod Fish topped with Sliced Garlic

流沙酱焗虾球

Wok-fried Prawns with Egg Custard Sauce

干锅有机菜花

Braised Organic Cauliflower with Sichuan Spice in Claypot

砂煲冬粉

Claypot Glass Vermicelli with Seafood

桂花桃胶炖雪耳

Double-boiled Peach Essence  
with Snow Fungus & Osmanthus

菜单 E

Menu E

\$628++ 8 位用/ for 8 persons

脆皮烧鸭

Roasted Duck

蟹肉瑶柱鱼翅羹

Braised Shark's Fin Soup with  
Dried Conpoy & Crabmeat

菜脯蒸笋壳鱼

Steamed Live Marble Goby with Pickled Radish

麻辣烧鸡

Mala Roasted Chicken

奶油粟米焗虾球

Wok-fried Butter Prawns with Sweet Corns

干锅有机菜花

Braised Organic Cauliflower with  
Sichuan Spice in Claypot

世界第一等

Signature Char Kway Teow

娘惹红糖西米布丁

Chilled Sago Pudding topped  
with Gula Malacca & Coconut Milk



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菜单 F

Menu F

\$768++ 8 位用/ for 8 persons

火山烤鸡

Volcano Chicken

金汤蟹肉鱼翅

Braised Shark's Fin with Crabmeat in Pumpkin Broth

招牌铁板酸菜蒸笋壳

Steamed Live Marble Goby  
with Preserved Vegetable on Hot Plate

霸王麦香焗生虾

Wok-fried Salted Egg Yolk  
Live Prawns with Cereal

黑椒牛仔粒

Black Pepper Beef Cubes

黑松露鲜带子芦笋

Sautéed Fresh Scallop with Asparagus  
in Black Truffle Sauce

蟹肉口蘑焗伊面

Braised E-fu Noodles with White Mushroom & Crabmeat

福果金瓜芋泥

Sweetened Yam Paste with  
Gingko Nuts & Pumpkin

菜单 G

Menu G

\$588++ 6 位用/ for 6 persons

\$888++ 10 位用/ for 10 persons

名宫烧味三拼

Famous Palace Barbecued Trio Combination

鲍参翅肚羹

Braised Shark's Fin Soup with Dried Seafood

避风塘蒸笋壳鱼

Steamed Live Marble Goby  
with Crispy Garlic & Dried Chilli

霸皇麦香焗生虾

Wok-fried Butter Live Prawns with Cereal

火山烤鸡

Volcano Chicken

黑松露鲜带子芦笋

Stir-fried Fresh Scallop with Asparagus  
in Black Truffle Sauce

XO 酱炒银丝面

Fried Angel Hair Pasta with Seafood in XO Chilli Sauce

娘惹红糖西米布丁

Chilled Sago Pudding topped  
with Gula Malacca & Coconut Milk



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菜单 H

Menu H

\$788++ 6 位用/ for 6 persons

\$1288++ 10 位用/ for 10 persons

北京片皮鸭

Braised Shark's Fin Soup with Seafood in Claypot

海皇煲仔翅

Braised Shark's Fin Soup with Seafood in Claypot

铁板酸菜蒸笋壳鱼

Steamed Live Marble Goby  
with Preserved Vegetable on Hot Plate

流沙酱焗虾球

Wok-fried Prawns with Egg Custard Sauce

麻辣烧鸡

Mala Roasted Chicken

碧绿海参花菇扒 6 头鲍鱼

Stewed 6 Head Fresh Abalone with  
Sea Cucumber & Chinese Mushroom

金汁澳洲龙虾焖伊面

Braised Australian Lobster Noodles  
with Pumpkin Sauce

福果金瓜芋泥

Sweetened Yam Paste with  
Gingko Nuts & Pumpkin