PEKIN DUCK & GRILL

Our restaurant concept was inspired
by the traditional Chinese Courtyard House,
a historic structure in which
four residences would surround
a beautiful central garden, blending residential opulence
with the true beauty of the outside world.
Unwind into our Outer Courtyard Terrace & Bar,
taking in unrivalled heritage views. Journey through our
Hutong Gate and onto the ornate pathway
connecting each of our opulent dining room Residences.
Each Residence opens out onto the stunning Interior,
where diners can dine under our
infamous bonsai tree and shelter from the sun under
intricate timber interior

烤 鸭

SIGNATURE PEKIN DUCK

48风干招牌烧烤爱尔兰鸭（三吃） RM 238
48 Hours Air Dry Signature Irish Duck
in Peking Style (3 course)

古早味片皮鸭卷
Pekin Duck wrapped in Momo Skin
(served with cucumber, spring onion
and chef homemade sauce)

苹果木烟熏切件烤鸭腿
Apple Wood Smoked Roasted Duck Meat

生滚爱尔兰鸭骨胡椒汤
Boiled Duck Crown Bone in Healthy
Pepper Soup

图片仅供参考 以实际出品为主
THE PICTURES ARE FOR REFERENCE ONLY AND ARE BASED ON ACTUAL PRODUCTION

烤 鸭

SIGNATURE PEKIN DUCK

满汉楼鸭有乾坤藏宝盒 RM 398
'The Qing'Signature Pekin Duck Treasure Box
古早味片皮鸭卷
Pekin Duck wrapped in Momo Skin (served with cucumber, spring onion and homemade chef sauce)
极品鱼籽酱伴脆鸭皮多士
Pekin Duck Skin in Crispy Toast Topped with Sturgeon Black Caviar

图片仅供参考 以实际出品为主
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游 水 鱼
LIVE FISH

顺壳 Marble Goby
Seasonal Price

龙虎斑 Tiger Grouper
Seasonal Price

烹调法 Method of Cooking

豉油清蒸
King Soy Sauce Steamed
酥姜蒸
Crispy Ginger Steamed
招牌酱蒸
Homemade Bean Paste Steamed
泰式酥炸
Thai Sauce Deep Fried
豉油油浸
King Soy Sauce Deep Fried

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活 贝 类
LIVE SHELLFISH

花甲王 Indian Ocean Clam
RM 10 per 100gm (500g min order)

沙巴白沙白 Sabah White Clam
RM 6 per 100gm (500g min order)

烹调法 Method of Cooking

马来栈炒
Sambal Belacan Fried
姜葱爆炒
Ginger Scallion Fried
至尊酱炒
XO Wok Fried
上汤姜丝
Ginger Superior Stock
豉椒爆炒
Black Bean Wok Fried

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锦 鲤
KOI

RM328 (sharing plate for 2 guests)

鲜果飞鱼子沙律虾
Prawn Cocktail with Tobiko Mayo and Fresh Fruits

麻辣手撕口水鸡
Szechuan Style 'Ma La' Steamed Chicken with Japanese Cucumber

香煎上海鹅肝戈贴
Pan Seared Foie Gras Shanghai Dumpling

生滚爱尔兰鸭骨胡椒汤
Boiled Irish Duck Bone in Healthy Pepper Soup with Duck Jelly

苹果木烟熏切件爱尔兰烤鸭 （半只）
Apple Wood Smoked Roasted Irish Duck (Half Bird)

鲜鲍鱼莴笋小炒皇
Stir Fried Fresh Abalone, Celtuce and Lotus Mix Vegetables

照烧三文鱼日式珍珠炒饭
Salmon Japanese Fried Rice, Teriyaki and Edamame

柚子杨枝甘露
Chilled Mango Puree, Mango Ice cream and Pomelo

帝 皇
EMPEROR'S CHOICE

RM238 per guest (minimum 4 guests)
Individual serving
only available for dinner

鲍汁生捞鲜鲍鱼
Tossed Fresh Abalone with Sashimi Spicy Sauce

麻辣手撕口水鸡
Szechuan Style 'Ma La' Steamed Chicken

咖喱风味炸蟹肉薯饼
Curry Crabmeat Croquette, Tartar Mayo

海味鲨鱼骨烩花胶鱼翅
Braised Shark's Bone Soup, Dried Fish Maw and Shark's Fin

蜜汁煎焗三文鱼
Oven Baked Norwegian Salmon Fillet, Honey Marinated and Trio Capsicum

中式烤爱尔兰羊架烧汁配
Char Grilled Irish Lamb Rack, Oriental Marinated and BBQ Au Jus

爱尔兰烤鸭肉黑松露香炒饭
Black Truffle Egg Fried Rice with Irish Duck Meat and Truffle Oil

燕窝牛油果露
Chilled Bird's Nest, Avocado Puree and Berries

CUISINE

Pekin Duck & Grill delivers contemporary
Chinese cuisine, fusing traditional flavours with
modern cooking methods
and exquisite presentation to create a unique
and exciting dining experience.
Diners are encouraged to embrace the customary
approach of sharing dishes with their guests,
from Asian Fire Grill and small plates to
contemporary main course dishes and desserts.
Each seasonal menu is created
by Chef's utilising only premium ingredients sourced
from carefully selected suppliers.
Roasted Duck is a style of Chinese cuisine
prepared as traditional .
The production of Roasted Duck is highly skilled and
specialist which makes it a rare concept outside of
very traditional Chinese restaurants.

At Pekin Duck & Grill we experiment with
unusual flavour combinations, colours and shapes to
produce unique dishes that can't be found anywhere else.
Our menus are broken down into 3 sections;
Asian fire grill, small plates, large plates,
sides and desserts.
The concept follows Chinese dining
traditions of delivering food to the centre of the table
to be sampled by everyone rather than
the customary starter, main and dessert structure.
As a social experience, this invites more interaction and
engagement between our customers and our team.
To ensure our product is unique our menus
go through a lengthy creative process, starting with a simple
and recognisable flavour profile our team
then formulate ways to expand on this profile from
a new angle and presentation.

小 吃
SMALL PLATE

鹅肝香煎锅贴
Pan Seared Foie Gras Shanghai Dumpling
RM 38

千岛虾多士
Deep Fried Prawn Toast
white bread loaf, sea prawn meat, thousand island
RM 32

麻辣手撕口水鸡
Szechuan Style 'Ma La' Steamed Chicken
pickled japanese cucumber
RM 28

酥炸椒粉鱼件塔塔酱
Crispy Fried Spice Fish Fillet
paprika, tartar mayo
RM 28

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小吃
SMALL PLATE

金沙鲜蔬天妇罗
Gold Sand Vegetables Tempura
pumpkin, okra, eggplant, shimeiji
RM 28

椒盐酥炸日本虾仔
Salt and Pepper Fried Japanese Ebi
chili, spring onion, spices herbs
RM 28

咖喱风味炸蟹肉薯饼
Curry Crabmeat Croquette
herbs, curry leaf, tartar mayo
RM 28

椒盐酥炸自制豆腐
Homemade Beancurd
salt and pepper, garlic scallion
RM 28

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小 吃
SMALL PLATE

烟熏三文鱼沙拉伴香芒汁
Smoked Salmon Mix Salad
red cabbage, mango, lime leaf, homemade mango sauce
RM 28

日本八爪鱼捞三丝香辣芫茜酱
Boiled Japanese Giant Octopus
onion, young mango, red cabbage, coriander chili sauce
RM 28

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PRIVATE DINING ROOM

Whether you're planning a birthday party,
discreet dinner, business meeting,
or wedding reception, our formula is simple:
every occasion is individually designed to meet
and exceed all expectations.
Our wide range of restaurant and bar spaces
means you'll easily find the ideal venue
for your bespoke event, and our experienced team
are delighted to help you organise and host it with finesse."
invites guests to enjoy a menu that features
Asian small plates and Asian fire grilled dishes.
Diners will be taken on an experiential journey
from the moment they arrive.,
for events and memorable celebrations,
with interiors that mirror the main restaurant space.

AREA SEATED
Han room 8-14 guests
Manchu room 10-12 guests
Koi room 10-20 guests
Emperor room 20-30 guests

烧烤
ASIAN FIRE GRILL

深海花青龙 - 蒜香酱
Ocean Flower Lobster,
Special Garlic Sauce

RM 168 (400GM)

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烧烤
ASIAN FIRE GRILL

野生大虎虾 - 芫茜辣酱
Wild Giant Tiger Prawn,
Coriander Spicy Sauce
RM 38 PER PCS
(MIN 2PCS)

深海大苏东 - 芫茜辣酱
Flying Jumbo Squid,
Coriander Spicy Sauce
RM 58 (350GM)

半壳大扇贝 – 香辣笋酱
Jumbo Half Shell Scallop,
Spicy Pickled Lettuce
RM 15 PER PCS
(MIN 2PCS)

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烧烤

ASIAN FIRE GRILL

中式爱尔兰羊架 - 烧汁酱
Irish Frenched Cut Lamb Rack,
Oriental BBQ
RM 36 PER PCS
(MIN 2PCS)

西洋三文鱼 – 烧烤粉
Atlantic Salmon Fillet,
Chinese Spices
RM 60 (150GM)

秋刀鱼厚片 – 烧烤粉
Saba Mackerel Fillet,
Chinese Spices
RM 40 (350GM)

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MANCHU ROOM
8-12 capacity

镬炒与砂煲
WOK & CLAYPOT

蒜香和牛块炒港芥兰
Australian Wagyu Cube Hong Kong Kailan
M5 Wagyu and garlic
RM 98

松菇黑椒澳洲牛肉片
Australian Beef
Striploin Sliced
Shimeiji, capsicum, black pepper
RM 50

姜葱爆澳洲牛肉片
Australian Beef
Striploin Sliced
Ginger Young, Scallion
RM 50

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镬炒与砂煲
WOK & CLAYPOT

叁巴甜豆炒虾球
Stir Fried Shelless King Prawn
signature sambal, sweet bean and onion
RM 48

金黄咸蛋爆虾球
Stir Fried Shelless King Prawn
salted egg yolk, curry leaf and shimeiji
RM 48

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镬炒与砂煲

WOK & CLAYPOT

鲜带子夏果小炒皇 RM 68
Jumbo Scallop Mix Vegetables
lotus root, wild fungus, celery, macadamia nut

鲜蟹肉香煎蛋 RM 48
Chinese Jumbo Crabmeat Omelette
fresh crabmeat and scalliuon

花胶红烧斑鱼片 RM 88
'Hong Siew' Grouper Fillet
dried fish maw, veggies and ginger

京葱云耳XO斑鱼片 RM 58
XO Grouper Fillet
Leek, small fungus and supreme xo sauce

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镬炒与砂煲

WOK & CLAYPOT

泰国香芋闷软鸡 RM 38
Braised Boneless Chicken
yam thailand, tauchu paste, coriander

鲜果糖醋炸软鸡 RM 38
Sweet and Sour Boneless Chicken
seasonal fruits, cherry tomato, sweet & sour sauce

九层塔火爆彩椒软鸡 RM 38
Asian Style Boneless Chicken
capsicum, onion, basil leaf

蚝皇海鲜盒仔豆腐 RM 38
Homemade Stuffed Beancurd
shrimp, grouper meat and peas

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镬炒与砂煲
WOK & CLAYPOT

蟹肉蟹黄烩西兰花
Simmered Broccoli Crabmeat
crab roe and egg white
RM 32

马来栈四大天王
Wok Fried Four King Vegetables
homemade sambal belacan
and onion
RM 32

榄菜鸡肉碎炒奶白
Stir Fried Hong Kong Milk Cabbage
olive vegetable and chicken minced
RM 32

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KOI
10-20 capacity
maid & children table

饭与面类
RICE & NOODLES

红烧鲍翅滑蛋河
Braised Whole Shark's Fin Noodle
hor fun, chicken egg, superior stock
RM 138

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饭与面类
RICE & NOODLES

广府生虾姜葱全蛋面
Cantonese Bamboo Egg Noodle
giant fresh water prawn, ginger, scallion
RM 88

澳洲牛扒干炒河
Ponzu Steak Stir Fried Kway Teow
australian striploin, onion scallion and beansprout
RM 68

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饭与面类
RICE & NOODLES

香烤扇贝黑松露炒饭 RM 48
Jumbo Scallop Black Truffle Fried Rice
grill fresh scallop, edamame, truffle oil

至尊XO蟹肉海鲜炒饭 RM 48
Supreme XO Fried Rice with assorted Seafood
salmon, king prawn, crabmeat & scallion

橄榄菜珍珠粟蛋炒饭 RM 38
Olive Vegetables Fried Rice
egg chicken, corn kernel

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HAN ROOM
10-14 capacity

甜 品
DESSERT

柚子杨枝甘露 RM 20
Chilled Mango Puree
pomelo, mango meat, ice cream

桃胶龙眼雪耳 RM 18
Chilled Collagen Peach
snow fungus, red dates, dried longan

燕窝牛油果露 RM 48
Chilled Bird's Nest, Avocado Puree
and Berries

蓝莓香茅冻 RM 18
Chilled Lemon Grass Jelly
longan, berries

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饮 品
BEVERAGES

茗茶
House Tea RM 5 Per Pax

清香铁观音
Tie Guan Yin

小龍珠花茶
Dragon Ball Jasmine

家藏普洱
Aged Pu'er

烏龍貢
Oolong

貢菊花
Chrysanthemum

雲南珍藏普洱
Yun Nan Glutinous Pu'er

大红袍
Da Hong Pao

饮品
BEVERAGES

Fresh Squeezed Juice

Orange	RM 15
Watermelon	RM 15
Orange Carrot	RM 15

Bottled & Canned Drink

CIMICKY	RM 69
(Two bottles)	RM 118
NOZECO	RM 69
(Two bottles)	RM 118
Aqua Panna (750ml)	RM 20
Coke	RM 9
Sprite	RM 9

Highball, Gin & Tonic

Jim Beam	RM 26
Suntory Whisky Kakubin	RM 30
Roku Gin	RM 28
Sapporo Beer	RM 28

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PEKIN DUCK & GRILL

Pekin Duck & Grill is a charming Chinese fusion restaurant,
offering a peaceful escape from the city's hustle and bustle.
Here, you can savor our famous Pekin duck alongside
a variety of delicious grilled dishes in a serene atmosphere
that makes every meal special.

With a focus on quality ingredients,
we craft a delightful blend of Chinese fusion food,
combining classic Chinese flavors with modern dining experiences.
Join us for a culinary journey that
celebrates tradition with a touch of elegance!

https://theqing.com.my/

Phone: +6012-796 7709

Follow Us on

@pekinduck_grill

@Pekin Duck & Grill

THANK YOU

福 虎
TIGER

RM1888 per table 8-10 guests
(advance order)

满汉楼精美四小福
'The Qing' Four Superior Appetizer Platter
麻辣手撕口水鸡
Szechuan Style 'Ma La' Steamed Chicken
鲜果飞鱼子沙律虾
Prawn Cocktail with Tobiko Mayo and Fresh Fruits
金沙鲜蔬天妇罗
Mix Vegetables Tempura in Golden Sand
香辣三丝捞日本八爪鱼
Boiled Japanese Giant Octopus in Coriander Chili Sauce

干贝海味蟹肉羹
Braised Dried Seafood Soup, Crabmeat and Japanese Scallop

翡翠白切清远鸡
Corn Feed Free Range Chicken, Steamed with Soy Sauce and Green

清蒸游水龙虎斑
Steamed Tiger Grouper, King Soy Sauce and Coriander

蒜香烧烤深海大虎虾
Char-Grilled Deep Sea Tiger Prawn, Marinated and Garlic Sauce

10头鲍鱼花菇鱼鳔蔬
Braised Flower Mushroom with 10 Head Abalone, Fish Maw and Broccoli

至尊XO三文鱼炒饭
Supreme XO Fried Rice, Salmon with Shrimp and Scallion

美颜桃胶龙眼雪耳冻
Chilled Collagen Peach Jelly Syrup, Snow Fungus and Longan Pulp

芝麻红豆脆窝饼
Crispy Chinese Red Bean Pancake, Sesame

PEKIN DUCK & GRILL

凤 凰
PHOENIX

RM2688 per table 8-10 guests
(advance order)

满汉楼鸭有乾坤藏宝盒
'The Qing'Signature Pekin Duck Treasure Box

古早味片皮鸭卷
Pekin Duck wrapped in Momo Skin
(served with cucumber, spring onion and homemade chef sauce)

极品鱼籽酱伴脆鸭皮多士
Pekin Duck Skin in Crispy Toast Topped with Sturgeon Black Caviar

上汤干贝鸡炖玛卡参
Double Boiled 'Maca' Ginseng Chicken Soup with Dried Scallop

蒜香烧烤开边花青龙虾
Grill Ocean Flower Lobster, Chef Special Garlic Sauce

豉油王油泡淡水顺壳鱼
Oil Immersion Marble Goby Fish, King Soy Sauce and Coriander

杏片脆皮百花鸡伴日本鱼子
Roasted Stuffed Chicken, Crispy Almond Flake and Japanese Ikura

XO至尊莴笋鲍鱼小炒皇
XO Fried Fresh Abalone, Celtuce and Lotus Mix Vegetables

爱尔兰烤鸭肉黑松露香炒饭
Black Truffle Egg Fried Rice,
Roasted Irish Duck Meat and Truffle Oil

柚子杨枝甘露
Chilled Mango Puree, Mango Ice cream and Pomelo

芝麻红豆脆窝饼
Crispy Chinese Red Bean Pancake, Sesame

PEKIN DUCK
& GRILL

金 龙
DRAGON

RM3688 per table 8-10 guests
(advance order)

满汉楼精选五小碟
'The Qing' Five Supreme Appetizer
麻辣手撕口水鸡
Szechuan Style 'Ma La' Steamed Chicken
烟熏三文鱼沙拉伴香芒汁
Smoked Salmon Mix Salad with Homemade Mango Sauce
咖喱风味炸蟹肉薯饼
Curry Crabmeat Croquette, Tartar Mayo
香辣三丝捞日本八爪鱼
Boiled Japanese Giant Octopus in Coriander Chili Sauce
鲜果飞鱼子沙律虾
Prawn Cocktail with Tobiko Mayo and Fresh Fruits

瑶柱花胶鸡炖羊肚菌
Double Boiled Fish Maw Broth, Dried Scallop and Morel Mushroom

金沙爆阿拉斯加帝王蟹
Alaska King Crab Wok Fried with Signature Golden Sand

48风干招牌烧烤爱尔兰鸭
48 Hours Air Dry Signature Irish Duck in Pekin Style

港式蒸淡水大笋壳
Hong Kong Style Steamed Marble Goby Fish

中式烤爱尔兰羊架烧汁配
Char Grilled Irish Lamb Rack, Veggies and Oriental BBQ Sauce

至尊酱花菇乌元海参蔬
Braised XO Sea Cucumber, Flower Mushroom and Broccoli

红烧鲍翅滑蛋河
Braised Superior Whole Shark's Fin, Hor Fun Noodle and Chicken Egg

燕窝牛油果露
Chilled Bird's Nest, Avocado Puree and Berries

PEKIN DUCK & GRILL