



# PARTY MENU

青島



TSING TAO

Chinese Seafood @ Race Course

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**“ Inviting a person for dinner means caring  
for his happiness throughout the time”**

**Jean Brillat Savarin**

**Our party menus are a carefully selected compilation by  
our chefs, considering which foods go well together to make  
sure your guests have the perfect meal.**

**These medleys of food, with both vegetarian and  
non-vegetarian options, will be sure to appease even the  
most ravenous appetites. With 6 defiantly original menus to  
choose from, our Party menus are idea for banquets of 8  
pax and above.**

# **Tsing Tao A**

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**Vegetable Spring Rolls**

**Mixed Vegetable Soup**

**Shichuan style Kung Pao Chicken**

**Sweet and Sour Fish Fillet**

**Kankun in Garlic Sauce**

**Shanghai Style Vegetable Noodles**

**Yangzhou Style Fried Rice with Seafood**

**Cocktail of Vanilla and Chocolate Ice Cream**

**with hot Chocolate Sauce**

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**Rs : 1950 + + +**

# **Tsing Tao B**

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**Vegetable Spring Rolls**

**Golden Fried Cuttlefish Rings**

**Shichuan Style Hot and Sour Soup**

**Malaysian Style Stir Fried Spicy Fish Fillet**

**Stir Fried Chicken in Hot Garlic Sauce**

**Green Beans with Nuts**

**Pak-choi in Garlic Sauce**

**Malaysian Style Fried Seafood Noodles**

**Indonesian Style Fried Rice with Seafood**

**Cocktail of Vanilla and Chocolate Ice Cream**

**with hot Chocolate Sauce**

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**Rs : 2450 + + +**

# **Tsing Tao C**

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**Prawn Salad Rolls**

椰香鲜虾沙律卷

**Black Fungus in hot Chilli Sauce**

凉拌木耳

**Sweet corn Chicken or Crab meat Soup**

鸡茸玉米羹

**Sizzling Chicken with Ginger and Spring Onion**

铁板姜葱鸡

**Spicy hot garlic chilli sauce Prawns**

辣子虾仁

**Hot Butter Cuttlefish**

辣牛油鲜鱿

**Mixed Mushrooms in clay pot**

酱烧杂菌煲

**Pak-choi in Garlic Sauce**

生炒上海青

**“ HONGKONG ” style Vegetable fried Noodles**

豉油皇炒面

**“ Yangzhou ” style fried Rice with Seafood**

扬州炒饭

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**Fruits salad**

**Cream Caramel**

**Ice Creams**

**vanilla / strawberry / chocolate**

**Rs : 2950 + + +**

# **Tsing Tao D**

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**Deep Fried Cheese Prawn Balls**

**脆炸芝士虾球**

**Glass Noodles in Spicy Chinese Sauce**

**飘香粉条**

**“Sichuan” style Hot and Sour Soup**

**四川酸辣羹**

**Sizzling Fish Fillet in “spicy” BBQ Sauce**

**铁板烧鱼块**

**“Sichuan” style Prawns with dry chilli**

**干锅香辣虾**

**“Sichuan” style Kung Pao Chicken**

**宫保鸡丁**

**Sichuan style well-cooked spicy belly Pork**

**川味回锅肉**

**Fungus in Spicy Sauce**

**香辣木耳**

**Green beans with nuts**

**梅菜花生四季豆**

**“Malaysian” Seafood fried Noodles**

**马来炒面**

**“Yangzhou” style fried Rice with Seafood**

**扬州炒饭**

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**Chocolate Mousse**

**Fruits Salad**

**Ice Creams**

**vanilla / strawberry / chocolate**

**Rs : 3450 + + +**

# **Tsing Tao E**

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**Fried Crab meat Balls**

酥炸蟹枣

**Black Fungus in hot Chilli Sauce**

凉拌木耳

**Tom Yum Kung Seafood Soup**

冬荫公海皇汤

**Seafood Glass Noodles in Pot**

海皇干捞粉丝煲

**Stir Fried Mixed Mushrooms with Oyster Sauce**

竹笙上素斋

**Sizzling Prawns with Basil Leaves in Special Sauce**

金蒜九层塔虾仁

**Deep fried "Sichuan" style Garupa**

\*宫廷烤鱼

**Sizzling hot and sour Cuttlefish**

铁板鱿鱼

**Stir fried Chicken with Mushrooms in Oyster Sauce**

百灵菇滑鸡

**Dry Tree Mushroom with Beef**

茶树菇牛柳

**Ma- po Tofu with minced Pork**

麻婆豆腐

**"Singaporean" style fried Seafood Vermicilly Noodles**

星洲炒米粉

**" Indonesian" style fried Rice with Seafood**

印尼炒饭

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**Caramel Biscuit Pudding**

**Fruits Salad With Vanilla Ice Cream**

**Tiramisu**

**Rs : 3950 + + +**

# **Tsing Tao F**

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**Tsing Tao Special Four Seasons**

**青岛四宝拼盘**

**Boiled Belly Pork with Spicy Garlic Sauce**

**蒜泥白肉**

**Fish Maw soup**

**鱼肚鱼翅羹**

**Omlette with Prawns**

**芙蓉蛋**

**Sizzling Chicken with Ginger and Spring Onion**

**铁板姜葱鸡**

**Deep fried Garupa in BBQ Sauce**

**特色锡纸石斑鱼**

**Sichuan" style Prawns with dry chilli**

**干锅香辣虾**

**Hot Butter Cuttlefish**

**辣牛油鲜鱿**

**Bamboo shoots with Black Mushroom in Oyster Sauce**

**爆炒双冬**

**Sizzling whole Eggplant in Special Sauce**

**铁板盘龙茄子**

**Fried "Chinese" Noodle with Seafood**

**三鲜伊面**

**" Indonesian" style fried Rice with Seafood**

**印尼炒饭**

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**Chocolate brownie with vanilla ice cream**

**Tiramisu**

**Caramel biscuit pudding**

**Rs : 4450 + + +**