



IMPERIAL TREASURE

FINE TEOCHEW CUISINE

御寶閣潮州酒家



精選套餐

CHEF'S RECOMMENDATION

SET MENU

Marina Bay Sands, Bay Level, L1-26 | Tel: (+65) 6688 7333



套餐 SET A

\$168⁺⁺

每位/Per Person

两位起

Min. 2 Persons

双式拼盘

(干炸虾枣, 猪脚冻)

Twin Combination Platter
(Deep-fried Minced Prawn Ball,
Chilled Pig's Trotters)

咸菜胡椒炖猪肚汤

Double-boiled Pig's Stomach Soup
with Salted Vegetables & Peppercorn

卤水拼盘(两拼)

Marinated Combination (Two Kinds)

红烧花胶扣北菇

Braised Superior Fish Maw with
Mushroom & Seasonal Vegetables
in Oyster Sauce

虾米酱灵芝菇焖面卜

Braised Thick Noodles with
Honshimeji Mushroom in Shrimp Paste

潮式清甜汤

White Fungus & Red Dates Soup

套餐 SET B

\$198⁺⁺

每位/Per Person

两位起

Min. 2 Persons

卤水拼盘(两拼)

Marinated Combination (Two Kinds)

原只5头鲜鲍竹笙菜胆炖汤

Double-boiled Soup with Chinese Cabbage,
Bamboo Pith & 5 Head Fresh Whole Abalone

咸菜番茄煮鲳鱼件

Stewed Pomfret Fish Fillet with
Salted Vegetables & Tomatoes

蟹肉鱼鳔扒时蔬

Braised Fish Maw with Crab Meat &
Seasonal Vegetables

潮式炒虾球

Sautéed Prawn in Teochew Style

日本和牛松炒饭

Fried Rice with Minced Japanese Wagyu

金瓜福果芋泥

Mashed Taro with Gingko and Pumpkin

套餐 SET C

\$268⁺⁺

每位/Per Person

四位起

Min. 4 Persons

双式拼盘

(卤水蹄膀, 干炸虾枣)

Twin Combination Platter
(Marinated Pork Knuckle,
Deep-fried Minced Prawn Ball)

淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with
Superior Fish Maw

萝卜半煎煮笋壳鱼

Stewed Marble Goby 'Soon Hock' Fish
with Radish

红烧原条辽参扣鱼鳔

Braised Whole Hokkaido Sea Cucumber with
Fish Maw in Oyster Sauce

方鱼焗生中虾

Baked Live Prawn with Dried Fish in Gravy

潮式鲍鱼丝汤面线

Teochew Style Soup 'Mee Sua' with
Shredded Abalone

潮式清甜汤

White Fungus & Red Dates Soup

条款与条件: 所有价格需另加服务费和消费税, 如适用。御宝会员 i-dollars (i\$) 积分赚取可适用于此促销, 欢迎同时使用电子礼券兑换。图片仅供参考。御宝饮食集团保留更改条款与条件的权利, 恕不另行通知。

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