

套餐

SET MENU



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

Marina Bay Sands, Level 2 Dining, L2-04

Tel: (+65) 6688 7788

www.imperialtreasure.com

套餐 | A
SET MENU

\$200++ 每位/Per Person

(五位起 Minimum 5 Persons)

黑松露凤尾虾烩荷塘

Steamed Egg White with King Tiger Prawn & Black Truffle

北京式烤鸭

Peking Duck

红烧碧绿花胶

Braised Superior Fish Maw with Vegetables in Oyster Sauce

XO酱炒迷你鲍鱼仔

Sautéed Mini Abalone with XO Sauce

椒盐鳝件

Deep-fried Eel with Pepper & Salt

雪蛤杏仁茶

Chinese Almond Cream with Hashima

套餐 | B

SET MENU

\$200⁺⁺ 每位/Per Person

(五位起 Minimum 5 Persons)

灵芝海竹炖鸡汤

Double-boiled Chicken Soup with 'Lingzhi' Mushroom

香煎蒜片西班牙猪柳粒

Pan-fried Diced Iberico Pork with Garlic Chips

剁椒蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish with Diced Chillies

红烧原只5头鲜鲍扣原条海参

Braised 5 Head Fresh Whole Abalone with
Whole Sea Cucumber in Oyster Sauce

凤尾虾炒西兰花

Sautéed King Tiger Prawn with Broccoli

白松露菌油灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom &
Italian White Truffle Oil

秘制龟苓膏

Chinese Herbal Jelly

套餐 | C
SET MENU

\$250⁺⁺ 每位/Per Person

(五位起 Minimum 5 Persons)

北京式烤鸭

Peking Duck

京式花胶汤

Chicken Soup with Superior Fish Maw

清蒸东星斑

Steamed Coral Trout with Superior Soy Sauce

红烧原只5头鲜鲍扣原条海参

Braised 5 Head Fresh Whole Abalone with
Whole Sea Cucumber in Oyster Sauce

姜汁芥兰炒竹筒蚌

Sautéed Bamboo Clam with Kailan & Minced Ginger

雪菜火鸭丝焖伊面

Braised E-Fu Noodles with Shredded Duck Meat &
Preserved 'Xue Cai' Vegetable

雪蛤杏仁茶

Chinese Almond Cream with Hashima

套餐 | D

SET MENU

\$ 300⁺⁺ 每位/Per Person

(五位起 Minimum 5 Persons)

三式拼盘

(四季豆煎虾饼, 湛江海蜇花, 蜜汁腩叉)

Three Treasures Platter

(Pan-fried Prawn Cake with String Bean, Marinated Jelly Fish Head,
Barbecue Pork Belly in Honey Sauce)

鸡茸烩官燕

Braised Bird's Nest with Minced Chicken

北京式烤鸭

Peking Duck

榄角蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish with Preserved Black Olives

清炒青龙菜

Sautéed Green Dragon Chives

澳洲龙虾焖面卜

Braised Thick Noodles with Australian Lobster

杨枝甘露

Mango Sago with Pomelo

如意素套餐

VEGETARIAN SET MENU

\$**138**⁺⁺ 每位/Per Person

双式拼盘

(杂菌如意饺, 酥炸杂菜)

Twin Combination Platter

(Steamed Diced Mushroom Dumpling, Deep-fried Assorted Vegetables)

竹笙上素瓜粒汤

Diced Winter Melon Soup with Bamboo Pith

淮山百合炒香莴笋

Sautéed Fresh Lily Buds with Stem Lettuce

雪菜灵芝菇焖豆根

Braised Beancurd Skin with Honshimeji Mushroom
& Preserved 'Xue Cai' Vegetable

千丝焖米粉

Stewed Vermicelli with Shredded Assorted Vegetables

鲜果芦荟冻

Chilled Aloe Vera Jelly with Fresh Fruits