



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

Marina Bay Sands, Level 2 Dining, L2-04 | Tel: (+65) 6688 7788



厨师特别介绍

CHEF'S RECOMMENDATION

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|--|--------------------------|
| 红烧原只8头南非干鲍
Braised 8 Head South African Dried
Whole Abalone in Oyster Sauce | \$ 430
每只 / Each |
| 原只10头鲜鲍滑鸡煲
Stewed 10 Head Fresh Whole Abalone
with Chicken in Claypot | \$ 128
小 / Small |
| 黄焖汤花胶丝煲
Braised Shredded Superior Fish Maw
with Chicken Broth in Claypot | \$ 128
小 / Small |
| 京葱花胶丝豆腐煲
Stewed Beancurd with Shredded
Superior Fish Maw & Scallion in Claypot | \$ 72
小 / Small |
| 红烧鹅掌扣原条辽参
Braised Whole Hokkaido Sea Cucumber &
Goose Web in Oyster Sauce | \$ 68
每位 / Per Person |

所有价格均需另加服务费和消费税。图片仅供参考。

All prices are subject to service charge & prevailing GST. Picture is for reference only.



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| 蒜子日本和牛松炒胜瓜
Sautéed Minced Wagyu Beef with
Angled Luffa & Garlic | \$ 56
小 / Small |
| 辣子炒安格斯牛肉
Sautéed Sliced Angus Beef with Dried Chilli | \$ 46
小 / Small |
| 蒜子牛尾煲
Stewed Ox Tail with Garlic in Claypot | \$ 56
小 / Small |
| 黑松露菌油灵芝菇凤尾虾炒芦笋
Sautéed Tiger King Prawn with Asparagus &
Honshimeji Mushroom in Black Truffle Oil | \$ 48
小 / Small |
| 茄子火腩焖笋壳鱼
Braised Marble Goby 'Soon Hock' Fish
with Roasted Pork & Eggplant | \$ 16
每百克 / Per 100g |

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