

SUPER PEKING DUCK 御寶至尊烤鴨店



CHEF'S RECOMMENDATION

SET MENU

Asia Square Tower 1, #02-08 | Tel: (+65) 6636 1868



每位/Per Person

每位/Per Person

每位/Per Person

四位起 Min. 4 Persons

桂花炒蟹肉

Sautéed Crab Meat with Egg & Bean Sprout

京式花胶汤

Chicken Soup with Superior Fish Maw

家乡煎笋壳鱼件

Pan-fried Marble Goby 'Soon Hock' Fish Fillet with Preserved Black Olives

黑椒西班牙猪柳粒

Sautéed Diced Iberico Pork with Black Pepper

白松露菌油灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil

生磨杏仁茶 (热)

Almond Cream (Hot)

双式拼盘

(脆皮烧肉,生汁明虾球) Twin Combination Platter (Roasted Pork, Deep-fried Prawn with Mayonnaise)

淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Superior Fish Maw

锦绣炒带子 Sautéed Scallop with Preserved Black Olives & Cashew Nuts

红烧北菇扣原只5头鲜鲍 Braised 5 Head Fresh Whole Abalone with Mushroom & Vegetables in Oyster Sauce

蟹肉瑶柱蛋白炒饭 Fried Rice with Dried Scallop, Crab Meat & Egg White

生磨核桃露(热)

Walnut Cream (Hot)

淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Superior Fish Maw

北京式烤鸭 Peking Duck

清蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish with Superior Soy Sauce

红烧原只5头鲜鲍 扣原条辽参

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

XO酱虾球焖面卜

Braised Thick Noodles with Prawn in XO Sauce

红莲炖雪蛤

Double-boiled Hashima with Lotus Seed

SPD_ASQ_230224

Photos are for reference only. Imperial Treasure Restaurant Group reserves the right to change the terms and conditions herewith without prior notice.