



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

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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