

小食  
粥  
點心  
套餐

ENTRÉE /  
CONGEE / DIM SUM /  
SET MENU



**IMPERIAL TREASURE**

FINE CHINESE CUISINE

御寶軒

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Marina Bay Sands #02-04 Singapore

Tel: (65) 6688 7788

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[www.imperialtreasure.com](http://www.imperialtreasure.com)

# 精美小食 ENTRÉE

午市供应 Only available during Lunch hour

- |   |  |                       |
|---|--|-----------------------|
| 1 | 黄金脆鱼皮<br>Deep-fried Fish Skin with Salted Egg Yolk | \$19.80               |
| 2 | 虾酱中鸡翼<br>Deep-fried Chicken Wing with Shrimp Paste | \$18.00<br>五件 / 5 pcs |
| 3 | 沙律虾丸<br>Deep-fried Prawn Ball Topping with Salad   | \$18.00<br>六粒 / 6 pcs |
| 4 | 镇江黑醋排骨<br>Pork Ribs with Vinegar                   | \$18.00               |
| 5 | 椒盐豆腐粒<br>Deep-fried Beancurd with Pepper & Salt    | \$16.00               |
| 6 | 肉松香脆茄子<br>Deep-fried Eggplant with Pork Floss      | \$16.00               |

# 精美小食 ENTRÉE

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- |    |   |                       |
|----|---|-----------------------|
| 7  | 鮑汁焗凤爪<br>Braised Chicken Feet with Abalone Sauce          | \$19.80               |
| 8  | 蒜香云耳蜜豆<br>Black Fungus & Honey Bean with Garlic           | \$18.00               |
| 9  | 百花炸皮蛋<br>Deep-fried Century Egg Stuffed with Shrimp Paste | \$22.00               |
| 10 | 蚝油炒三菇<br>Sautéed Assorted Mushrooms in Oyster Sauce       | \$18.00               |
| 11 | 椒盐猪手<br>Deep-fried Pig's Trotter with Pepper & Salt       | \$20.00<br>三件 / 3 pcs |

# 港式生滑粥 CANTONESE CONGEE

午市供应 Only available during Lunch hour

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|---|---|---------|
| 1 | 生滚安格斯牛肉粥<br>Sliced Wagyu Beef Congee    | \$18.00 |
| 2 | 生滚田鸡粥<br>Frog Congee                    | \$20.00 |
| 3 | 生滚虾球粥<br>Fresh Prawn Congee             | \$20.00 |
| 4 | 鳕鱼片滚粥<br>Cod Fish Fillet Congee         | \$20.00 |
| 5 | 冬菇鸡球粥<br>Chicken Congee with Mushrooms  | \$18.00 |
| 6 | 皮蛋瘦肉粥<br>Century Egg & Lean Meat Congee | \$18.00 |
| 7 | 明火白粥<br>Plain Congee                    | \$ 8.00 |

# 广东点心 DIM SUM

午市供应 Only available during Lunch hour

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|---|---|---------------------------|
| 1 | 笋尖鲜虾饺<br>Steamed Prawn Dumpling 'Ha Kau'              | \$ 9.60<br>四粒 / 4 pcs     |
| 2 | 香菇烧卖皇<br>Steamed Pork Dumpling with Shrimp 'Siew Mai' | \$ 8.80<br>四粒 / 4 pcs     |
| 3 | 四川麻辣饺子<br>Poach Dumpling in Sichuan Style             | \$ 10.00<br>五粒 / 5 pcs    |
| 4 | 豉汁蒸排骨<br>Steamed Pork Rib with Black Bean Sauce       | \$ 7.80<br>每碟 / per plate |
| 5 | 豉汁蒸凤爪<br>Steamed Chicken Feet with Black Bean Sauce   | \$ 7.80<br>每碟 / per plate |
| 6 | 蚝皇叉烧包<br>Steamed Barbecue Pork Bun                    | \$ 7.80<br>三个 / 3 pcs     |
| 7 | XO酱炒萝卜糕<br>Fried Carrot Cake with XO Sauce            | \$16.00<br>三件 / 3 pcs     |

# 广东点心 DIM SUM

午市供应 Only available during Lunch hour

- |    |   |                           |
|----|---|---------------------------|
| 8  | 金网脆皮虾肠粉<br>Steamed Crispy Rice Roll Wrapped with Shrimp | \$14.00<br>每碟 / per plate |
| 9  | 珍珠糯米鸡<br>Steamed Glutinous Rice in Lotus Leaf           | \$ 7.80<br>两件 / 2 pcs     |
| 10 | 香煎韭菜粿<br>Pan-fried Chive Dumpling                       | \$ 7.80<br>三件 / 3 pcs     |
| 11 | 杂菌如意饺<br>Steamed Vegetarian Diced Mushroom Dumpling     | \$ 7.80<br>三件 / 3 pcs     |
| 12 | 潮州蒸粉粿<br>Steamed Teochew Dumpling                       | \$ 7.80<br>三件 / 3 pcs     |
| 13 | 蜜汁叉烧酥<br>Baked Barbecue Pork Pastry                     | \$ 7.80<br>三件 / 3 pcs     |
| 14 | 鲜虾腐皮卷<br>Deep-fried Beancurd Skin Roll with Shrimp      | \$ 8.80<br>三件 / 3 pcs     |

# 广东点心 DIM SUM

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|----|---|-----------------------------|
| 15 | 鲜淮山桃胶糖水<br>Chinese Yam with Peach Gum Soup  | \$ 10.00<br>每位 / per person |
| 16 | 小寿桃<br>Mini Longevity Bun                   | \$ 6.00<br>三件 / 3 pcs       |
| 17 | 馒头(蒸/炸)<br>Steamed Bun (Steamed/Deep-fried) | \$ 6.00<br>三件 / 3 pcs       |

套餐 | A  
SET MENU

\$188<sup>++</sup> 每位/Per Person

鸿运双拼

(炭烧猪颈肉, 湛江海蜇花)

Twin Combination Platter

(Charcoal Grilled Pork Collar, Marinated Jelly Fish Head)

京式花胶汤

Chicken Soup with Fish Maw

香煎鳕鱼件

Deep-fried Cod Fish Fillet

红烧原只5头鲜鲍扣半条海参(半条)

Braised 5 Head Fresh Whole Abalone and Sea Cucumber (Half)

雪菜灵芝菇焖米粉

Braised Vermicelli with Honshimeji Mushroom & Preserved 'Xue Cai' Vegetable

莲子红豆沙

Hot Red Bean Cream with Lotus Seed

水晶桂花糕

Chilled Osmanthus Jelly



# 套餐 | B

SET MENU

\$238<sup>++</sup> 每位/Per Person

(四位起 Minimum 4 Persons)

## 鸿运双拼

(脆皮烧肉, 冰镇醉生虾)

Twin Combination Platter

(Roasted Pork, Chilled Drunken Live Prawn)

## 原只椰子虫草花炖鸡汤

Double-boiled Chicken Soup with Cordyceps in Whole Coconut

## XO酱竹筒蚌炒芥兰

Sautéed Bamboo Clam with Kai Lan & XO Sauce

## 红烧原只5头鲜鲍扣原条海参

Braised 5 Head Fresh Whole Abalone with Whole Sea Cucumber

## 剁椒蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish with Diced Chillies

## 黑松露海鲜炒饭

Fried Rice with Seafood in Black Truffle Oil

## 鲜果芦荟冻

Chilled Aloe Vera Jelly with Fresh Fruits

# 套餐 | C

SET MENU

\$ 348<sup>++</sup> 每位/Per Person

(四位起 Minimum 4 Persons)

## 金沙三宝

(脆皮烧肉, 椒盐白饭鱼, 凉拌小木耳)

3 Combination Platter

(Roasted Pork, Deep-fried Silver Fish with Pepper & Salt, Chilled Black Fungus)

## 西施鱼子酱伴芦笋

Sautéed Egg White with Caviar & Asparagus

## 北京式烤鸭 (全只)

Peking Duck (Whole)

## 京式鸡煲花胶汤

Double-boiled Fish Maw Soup with Chicken in Claypot

## 清蒸东星斑

Steamed Coral Trout with Superior Sauce

## 红烧10头鲜鲍焖面卜

Braised Thick Noodles with 10 Head Fresh Whole Abalone

## 原只椰子炖官燕

Double-boiled Bird's Nest with Whole Coconut

# 素菜谱套餐

## VEGETARIAN SET MENU

\$98<sup>++</sup> 每位/Per Person

### 如意双拼

(椒盐茄子, 杂菌如意饺)

Twin Combination Platter

(Deep-fried Eggplant with Pepper & Salt, Steamed Diced Mushroom Dumpling)

### 如意南瓜羹

Pumpkin Thick Soup

### 淮山百合炒香莴笋

Sautéed Fresh Lily Buds with Lettuce Stem

### 拌水芹香

Sautéed Lotus Root with Celery

### 花菇竹笙焖豆腐

Braised Beancurd and Mushroom with Bamboo Pith

### 红萝卜丝银芽焖米粉

Stewed Vermicelli with Shredded Carrot & Bean Sprout

### 鲜果芦荟冻

Chilled Aloe Vera Jelly with Fresh Fruits