

小食  
粥  
點心

ENTRÉE / CONGEE  
& DIM SUM



**IMPERIAL TREASURE**

FINE CHINESE CUISINE

御寶軒

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Marina Bay Sands, Level 2 Dining, L2-04

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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

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|---|--|-----------------------|
| 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               |

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|----|---|-----------------------|
| 7  | 鮑汁焗凤爪<br>Braised Chicken Feet with Abalone Sauce          | \$19.80               |
| 8  | 蒜香云耳青瓜<br>Black Fungus & Cucumber 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 |
| 12 | 香辣鸭掌亦<br>Spicy Marinated Duck Web & Wing                  | \$22.00               |

# 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

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|----|---|---------------------------|
| 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     |

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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       |