

套餐

SET MENU



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

Marina Bay Sands L2-04 Singapore 018956

Tel: (65) 6688 7788

www.imperialtreasure.com

健康素食套餐

Vegetarian Set Menu

\$98⁺⁺ 每位/Per Person

(一位起 Minimum 1 Person)

两式拼盘

Two Treasures Platter

素菜炸春卷, 凉拌云耳蜜豆

Deep-fried Vegetarian Spring Roll, Chilled Black Fungus & Honey Bean

高汤菜胆炖竹笙汤

Double-boiled Chinese Cabbage & Bamboo Pith Soup

淮山百合炒香莴笋

Sauteed Fresh Lily Buds with Lettuce Stem

三菇扒菠菜豆腐

Braised Spinach Beancurd with Assorted Mushrooms

竹笙茄子焖枝竹

Braised Beancurd Skin with Bamboo Pith & Eggplant

红萝卜丝银芽焖米粉

Stewed Vermicelli with Shredded Carrot & Bean Sprout

芦荟冻

Chilled Aloe Vera Jelly

套餐 | A
Set Menu

\$ **118**⁺⁺ 每位/Per Person

(一位起 Minimum 1 Person)

凤尾虾西施拌芦笋

Sautéed Live Prawn with Egg White & Asparagus

香煎蒜片西班牙猪扒

Pan-fried Iberico Pork Chop with Sliced Garlic

蚝皇十头汤鲍扣原条海参冬菇

Braised 10 Head Abalone with Whole Sea Cucumber & Mushroom

椒盐鳝件

Deep-fried Eel with Pepper & Salt

什菌鸡球汤面线

'Mee Sua' with Diced Chicken & Mushroom in Fish Soup

生磨杏仁茶

Chinese Almond Cream (Hot)

套餐 | B
Set Menu

\$128⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

鱼子酱扒西施拌芦笋

Sautéed Egg White with Caviar & Asparagus

北京式烤鸭

Peking Duck

鲨鱼骨炖花胶汤

Double-boiled Fish Maw Soup with Shark's Cartilage

蔬菜炒鱼片

Sautéed Sliced Fish with Vegetable

槟城炒河粉

Wok-fried 'Hor Fun' with Prawns & Chinese Sausage
in Penang Style

姜茶汤圆

Black Sesame Glutinous Rice Ball in Ginger Soup (Hot)

套餐 | C
Set Menu

\$148⁺⁺ 每位/Per Person

(五位起 Minimum 5 Persons)

两式拼盘

Two Treasures Platter

炭烧猪颈肉, 沙律炸虾丸

Charcoal Grilled Sliced Pork Collar, Deep-fried Prawn Ball with Salad

杞子红枣炖鸡汤

Double-boiled Chicken Soup with Red Dates

油浸笋壳鱼

Deep-fried 'Soon Hock' Fish in Superior Soy Sauce

黑松露海鲜焗酿蟹盖

Baked Crab Shell with Seafood & Black Truffle

姜汁酒炒芥兰

Sautéed Kailan with Ginger & Chinese Rice Wine

XO酱波士顿龙虾焖面卜

Braised Thick Noodles with Boston Lobster & XO Sauce

芦荟冻

Chilled Aloe Vera Jelly

套餐 | D

Set Menu

\$148⁺⁺ 每位/Per Person

(五位起 Minimum 5 Persons)

三式拼盘

Three Treasures Platter

四季豆煎虾饼, 脆皮烧肉, 凉拌云耳

Pan-fried Prawn Cake with String Bean, Roasted Pork, Chilled Black Fungus

北京式烤鸭

Peking Duck

冬虫草炖花胶汤

Double-boiled Fish Maw Soup with Cordyceps

清蒸笋壳鱼

Steamed 'Soon Hock' Fish with Superior Soy Sauce

蒜片牛柳粒

Sautéed Diced Beef with Sliced Garlic

淮山百合炒香莴笋

Sautéed Fresh Lily Buds with Lettuce Stem

姜葱鸭丝焖米粉

Braised Vermicelli with Shredded Duck Meat, Ginger & Spring Onion

生磨核桃露

Walnut Cream (Hot)

套餐 | E
Set Menu

\$168⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

北京式烤鸭
Peking Duck

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 Soy Sauce

蒜蓉粉丝蒸竹蚌
Steamed Bamboo Clam with Vermicelli & Garlic

凤尾虾炒芦笋
Sautéed Live Prawn with Asparagus

蚝皇十头汤鲍焖面卜
Braised Thick Noodles with 10 Head Abalone

桂花糕, 奶皇流沙包
Chilled Osmanthua Jelly, Steamed Custard Buns with Salted Egg Yolk

套餐 | F

Set Menu

\$168⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

三式拼盘

Three Treasures Platter

蚬芥炸鲛鱼球, 椒盐炸豆腐, 卤水熏蹄

Deep-fried Dace Fish Ball with Clam Sauce,
Deep-fried Beancurd with Pepper & Salt, Marinated Pig's Shank

北京式烤鸭

Peking Duck

鲨鱼骨炖花胶汤

Double-boiled Fish Maw Soup with Shark's Cartilage

香煎鳕鱼件

Pan-fried Cod Fish

竹笙灵芝菇扒白苗

Braised Bamboo Pith with Honshimeji Mushrooms & Vegetable

姜葱波士顿龙虾炒面

Fried Crispy Noodles with Boston Lobster, Ginger & Spring Onion

芒果布丁

Mango Pudding

套餐 | G
Set Menu

\$188⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

两式拼盘

Two Treasures Platter

椒盐白饭鱼, 蚝皇三菇

Deep-fried Silver Fish with Pepper & Salt, Sautéed Assorted Mushrooms with Oyster Sauce

黑鸡花胶炖汤

Double-boiled Black Chicken & Fish Maw Soup

剁椒蒸笋壳鱼

Steamed 'Soon Hock' Fish with Diced Chillies

香煎蒜片西班牙猪件

Pan-fried Diced Iberico Pork Steak with Sliced Garlic

蚝皇六头汤鲍扣原条海参

Braised 6 Head Abalone with Whole Sea Cucumber in Oyster Sauce

XO酱茄子焖面卜

Braised Thick Noodles with Eggplant & XO Sauce

酥皮蛋挞仔, 蛋黄千层糕

Baked Egg Tart, Steamed Egg Yolk Cake

套餐 | H
Set Menu

\$188⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

醉生虾

Drunken Live Prawn

淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Dried Sea Whelk & Chinese Herbs

蚝皇十头汤鲍扣花胶扒冬菇

Braised 10 Head Abalone with Fish Maw &

Mushroom in Oyster Sauce

清蒸东星斑

Steamed Coral Trout with Superior Soy Sauce

葱油富贵鸡

Steamed Chicken with Shallot & Ginger

黄羔蟹粉焖面卜

Braised Thick Noodles with Yellow Crab Roe & Crab Meat

秘制龟苓膏

Chinese Herbal Jelly

套餐
Set Menu



\$218⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

北京式烤鸭

Peking Duck

生拆蟹肉烩官燕

Braised Bird's Nest with Crab Meat

清蒸鳕鱼件

Steamed Cod Fish with Superior Soy Sauce

蚝皇鹅掌扣原条海参

Braised Goose Web with Whole Sea Cucumber

豉油皇干煎生中虾

Pan-fried Live Prawn with Superior Soy Sauce

姜葱鸭丝焖米粉

Braised Vermicelli with Shredded Duck Meat, Ginger & Spring Onion

芦荟冻

Chilled Aloe Vera Jelly

套餐 | J
Set Menu

\$358⁺⁺ 每位/Per Person

(一位起 Minimum 1 Person)

三式拼盘

Three Treasures Platter

脆皮烧肉, 海蜇花, 冰镇醉生虾

Roasted Pork, Marinated Jelly Fish, Chilled Drunken Live Prawn

原只椰子冬虫草炖鸡汤

Double-boiled Chicken Soup with Cordyceps in Whole Coconut

XO酱带子炒芥兰

Sautéed Scallops with Kailan & XO Sauce

蚝皇原只澳洲鲍鱼扣北菇

Braised Fresh Australian Whole Abalone with

Mushroom in Oyster Sauce

榄角蒸鱼件

Steamed Fish Fillet with Preserved Black Olives

黑松露海鲜炒饭

Fried Rice with Seafood in Black Truffle Oil

芒果芦荟冻

Chilled Aloe Vera Jelly with Mango