

套餐

SET MENU



IMPERIAL TREASURE

MOUTAI HOUSE

茅 台 • 御 寶 舫

The Fullerton Waterboat House, #03-01, 3 Fullerton Road
Tel: (+65) 8666 9778

www.imperialtreasure.com

安康

淮扬三小拼

(扬州酱猪头, 茶香银鳕鱼, 风味萝卜皮)

Huaiyang Trio Platter

(Marinated Pig's Head in Yangzhou Style,
Deep-fried Cod Fish Fillet in Yangzhou Style, Pickled Radish Skin)

海胆文思豆腐羹

Shredded Beancurd with Uni in Thick Soup

红烧鲍鱼狮子头

Braised Pork Meat Ball with Abalone

梅干菜炒带子

Sautéed Scallop with Preserved 'Mei Cai' Vegetables

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$98⁺⁺ (每位/Per Person)

吉祥

淮扬四小拼

(香葱海蜇花, 花雕醉鸡, 糖醋小排骨, 风味萝卜皮)

Huaiyang Four Treasures Platter

(Marinated Jelly Fish Head with Spring Onion, Drunken Chicken,
Sweet & Sour Spare Ribs, Pickled Radish Skin)

黄焖海鲜竹笙翅

Yellow Braised Shark's Fin with Seafood and Bamboo Pith

黑松露菌油甜豆炒虾仁

Sautéed Shrimp with Honey Pea in Black Truffle Oil

江南红烧肉扣原只5头鲜鲍

Braised Pork in Jiangnan Style with 5 Head Fresh Whole Abalone

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$138⁺⁺ (每位/Per Person)
两位起 / Minimum 2 Persons

如意

淮扬四小拼

(茶香银鲳鱼, 花雕醉鸡, 日本熏蛋, 一品菠菜松)

Huaiyang Four Treasures Platter

(Deep-fried Cod Fish Fillet in Yangzhou Style, Drunken Chicken,
Smoked Japanese Egg, Minced Spinach Salad)

黄焖海鲜竹笙翅

Yellow Braised Shark's Fin with Seafood and Bamboo Pith

鸡油蒸甲鱼

Steamed Soft Shell Turtle with Chicken Oil

螺丝椒炒安格斯牛肉

Sautéed Sliced Angus Beef with Hot Chillies

江南红烧肉扣辽参

Braised Pork in Jiangnan Style with Hokkaido Sea Cucumber

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$188⁺⁺ (每位/Per Person)

两位起 / Minimum 2 Persons

康泰

淮扬四小拼

(茶香银鳕鱼, 香葱海蜇花, 花雕醉鸡, 江苏千丝百页)

Huaiyang Four Treasures Platter

(Deep-fried Cod Fish Fillet in Yangzhou Style,
Marinated Jelly Fish Head with Spring Onion,
Drunken Chicken, Shredded Tofu in Jiangsu Style)

金酸汤中鲍翅

Braised Premium Shark's Fin in Sour Soup

雪菜灵芝菇烩多宝鱼

Braised Turbot Fish with

Preserved 'Xue Cai' Vegetables & Honshimeji Mushroom

红烧8头澳洲干鲍扣海参

Braised 8 Head Australian Dried Abalone in
Brown Sauce with Sea Cucumber

红烧萝卜牛肋骨

Braised Angus Beef Boneless Short Ribs with Radish

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$328⁺⁺ (每位/Per Person)

两位起 / Minimum 2 Persons

幸福

淮扬四小拼

(扬州酱猪头, 茶香银鳕鱼, 花雕醉鸡, 桂花小番茄)

Huaiyang Four Treasures Platter

(Marinated Pig's Head in Yangzhou Style,

Deep-fried Cod Fish Fillet in Yangzhou Style,

Drunken Chicken, Cherry Tomatoes with Osmanthus Syrup)

黄焖汤中鲍翅

Yellow Braised Premium Shark's Fin

西施鱼子酱

Sautéed Egg White with Caviar

金酸汤安格斯牛肉

Sliced Angus Beef Sour Soup

红烧原只15头南非干鲍扣花胶

Braised 15 Head South African Dried Whole Abalone in

Brown Sauce with Superior Fish Maw

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$398⁺⁺ (每位/Per Person)

两位起 / Minimum 2 Persons