

# 套餐

SET MENU



**IMPERIAL TREASURE**

FINE CHINESE CUISINE

御寶軒

---

Marina Bay Sands #02-04 Singapore 018955

Tei: 6688 7788

---

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

# 美味素

Vegetarian Set

\$88<sup>++</sup> Per Pax 每位

(Minimum 1 Pax / 一位起)

滷水豆腐拼炸茄子條

Marinated Beancurd with Deep Fried Eggplant

高湯菜膽竹筍湯

Double Boiled Chinese Cabbage Soup with Bamboo Pith

豉椒炒素羊

Sautéed Vegetarian Mutton with Pepper

紅蘿蔔西芹炒素魚片

Sautéed Vegetarian Fish with Carrot & Celery

芋頭支竹燜蓮藕

Braised Yam with Lotus Root and Beancurd Skin

白菌露油什菌麵卜

Stewed "Mee Pok" Noodle with Mushroom in Truffle Oil

是日甜品

Dessert of The Day

*All Prices are subject to Service Charge and prevailing GST*

# 美味单人套餐

Individual Set Menu

\$98<sup>++</sup> Per Pax 每位

(Minimum 1 Pax / 一位起)

京式雞煲花膠湯

Fish Maw Soup with Chicken in Claypot

蝦子家鄉釀海參

Braised Sea Cucumber Stuffed with Minced Pork and Shrimp Roe

椒鹽河鰻件

Deep Fried Eel Fillet with Salt & Pepper

雪菜蘆筍生蝦炒豬頸肉

Sautéed Live Prawn with Pork's Neck, Asparagus & "Xue Cai"

黃羔蟹粉扒麵卜

Braided "Mee Pok" Noodle with Crab Meat & Roe

杏仁茶燴馬蹄條

Almond Cream & Deep Fried Water Chestnut Roll

*All Prices are subject to Service Charge and prevailing GST*

# 美味套餐

Special Set Menu

\$118<sup>++</sup> Per Pax 每位

(Minimum 4 Pax / 四位起)

白菘露油蟹肉拌蘆筍

Sautéed Crab Meat with Egg White & Asparagus in Truffle Oil

花旗參花膠燉雞湯

Double Boiled Chicken Soup with American Ginseng & Chicken

京式烤鴨

Roasted Peking Duck

黃金焗生蠔

Baked Live Oyster with Salted Egg Yolk

碧綠海參花菇

Braised Sea Cucumber with Mushroom & Vegetables

檳城生蝦炒河粉

Stir Fried Hor Fun with Live Prawn & Chinese Sausage in Penang Style

杏仁茶

Sweetened Almond Cream

*All Prices are subject to Service Charge and prevailing GST*

# 美味套餐

## Special Set Menu

A

\$128<sup>++</sup> Per Pax 每位

(Minimum 5 Pax / 五位起)

### 涼拌雲耳拼椒鹽茄子

Cold Black Fungus & Honey Bean / Deep Fried Eggplant  
with Salt & Pepper

### 京式烤鴨

Roasted Peking Duck

### 靈芝海竹燉雞湯

Double Boiled Chicken Soup with Ling Zhi Mushroom

### 欖角蒸笋殼魚

Steamed "Soon Hock" Fish with Preserved Olive

### 黑松露海鮮焗釀蟹蓋

Baked Crab Shell with Seafood and Black Truffle

### 靈芝菇扒莧菜

Braised Spinach with Honshimeiji Mushroom

### XO醬龍蝦焗麵卜

Stewed "Mee Pok" Noodle with Lobster in XO Sauce

### 是日甜品

Dessert of The Day

*All Prices are subject to Service Charge and prevailing GST*

# 美味套餐

Special Set Menu

B | \$128<sup>++</sup> Per Pax 每位

(Minimum 5 Pax / 五位起)

沙律什果生蝦

Prawn Salad with Mixed Fruit

京式烤鴨

Roasted Peking Duck

黑雞花膠湯

Double Boiled Fish Maw Soup with Chicken

米酒煮笋殼魚

Poached "Soon Hock" Fish with Rice Wine, Ginger & Black Fungus

白蘿蔔燜牛子骨

Stewed Val with Radish

姜汁芥蘭

Sautéed Hong Kong Kai Lan with Ginger Sauce & Wine

姜蔥鴨絲燜米粉

Stewed Vermicelli with Shredded Duck Meat in Scallion

是日甜品

Dessert of The Day

*All Prices are subject to Service Charge and prevailing GST*

# 美味晚宴

## Special Set Menu

\$150<sup>++</sup> Per Pax 每位

(Minimum 4 Pax / 四位起)

### 三喜臨門

海蜇花 / 涼拌木耳蜜豆 / 蜆芥炸鯪魚球  
Jelly Fish / Chilled Black Fungus with Honey Bean / Deep Fried Canton Carp Fish Ball

### 京式烤鴨

Roasted Peking Duck

### 原粒湯鮑干螺頭燉老雞湯

Doubled Boiled Chicken Soup with Abalone & Dried Sea Whelk

### 黃金焗珍珠龍蝦

Baked Live Baby Lobster with Salted Egg Yolk

### 油浸筍殼魚

Deep Fried "Soon Hock" Fish in Superior Soya Sauce

### 鴨絲焗麵卜

Stewed "Mee Pok" Noodle with Shredded Duck Meat

### 是日甜品

Dessert of The Day

*All Prices are subject to Service Charge and prevailing GST*

# 歡迎晚宴

## Special Set Menu

\$168<sup>++</sup> Per Pax 每位

(Minimum 4 Pax / 四位起)

### 白灼生蝦

Poached Live Prawn with Superior Soy Sauce

### 鯊魚骨燉花膠湯

Double Boiled Fish Maw Soup with Shark's Cartilage

### 京式烤鴨

Roasted Peking Duck

### 清蒸東星斑

Steamed Coral Trout with Superior Soy Sauce

### 蒜茸粉絲蒸竹蚌

Steamed Scotland Bamboo Clam with Minced Garlic

### 蠔皇南非10頭湯鮑燜麵卜

Stewed "Mee Pok" Noodle with South Africa 10 head Abalone

### 姜茶湯圓

Black Sesame Glutinous Ball with Ginger Tea

*All Prices are subject to Service Charge and prevailing GST*



# 美味晚宴

## Special Set Menu

\$188<sup>++</sup> Per Pax 每位

(Minimum 4 Pax / 四位起)

醉生蝦

Drunken Live Prawn

京式竹笙花膠湯

Chicken Soup with Fish Maw & Bamboo Pith

蔥油蒸富貴雞

Steamed Chicken with Shallot & Ginger

碧綠北菇扣澳洲鮑魚開邊 (每位 50g)

Braised Sliced Abalone with Mushroom in Oyster Sauce

剝椒蒸笋殼魚

Steamed "Soon Hock" Fish with Diced Chillies

黃羔蟹粉蒸蛋白

Steamed Egg White with Crab Meat & Roe

白菘露油靈芝菇燜麵卜

Stewed "Mee Pok" Noodle with Hoshimeiji Mushroom in Truffle Oil

楊枝甘露

Mango Sago with Pomelo

*All Prices are subject to Service Charge and prevailing GST*

# 美味晚宴

## Special Set Menu

\$200<sup>++</sup> Per Pax 每位

(Minimum 4 Pax / 四位起)

### 京式烤鴨

Roasted Peking Duck

### 生拆蟹肉燴官燕

Braised Bird's Nest with Crab Meat

### 豉汁蒸順殼魚

Steamed Live "Soon Hock" Fish with Black Bean Sauce

### 椒鹽生蝦

Deep Fried Live Prawn with Salt & Pepper

### 蠔皇花膠鵝掌扣半條海參冬菇

Braised Fish Maw, Half Sea Cucumber,  
Goose Web & Mushroom in Oyster Sauce

### 姜蔥鴨絲燜米粉

Stewed Vermicelli with Shredded Duck Meat in Ginger & Onion

### 龜苓膏

Chinese Herbal Jelly

*All Prices are subject to Service Charge and prevailing GST*

# 歡迎晚宴

## Special Set Menu

\$338 ++ Per Pax 每位

(Minimum 1 Pax / 一位起)

魚子醬扒西施拌露苟

Sautéed Egg White with Cavier Topping

太極燴官燕

Braised Bird's Nest with Crab Meat & Roe

香煎雪魚件

Pan Fried Cod Fish Fillet

蠔皇南非6頭湯鮑扣原條遼參

Braised South Africa 6 Head Abalone

with Whole Hokkaido Sea Cucumber in Oyster Sauce

蒜片香煎日本和牛件

Pan Fried Wagyu Beef Steak with Sliced Garlic

XO醬風尾蝦燜麵卜

Stewed "Mee Pok" Noodle with Live Prawn & XO Sauce

芒果蘆薈凍

Chilled Aloe Vera Jelly with Mango

All Prices are subject to Service Charge and prevailing GST