

廣東點心 · DIM SUM



御寶至尊烤鴨店

Asia Square Tower 1 02-08/10 Singapore 018960 Tel : 6636 1868

廣東點心 DIM SUM

[ONLY AVAILABLE FOR LUNCH]

瑶柱灌湯餃 Dried Scallop Soup Dumpling	\$ 8.00
筍尖鮮蝦餃 Steamed Prawn Dumpling "Ha Kau" 素し海老人リ饺子	\$ 6.20
香菇燒賣皇 Steamed Pork Dumpling "Siew Mai" シュウマイ入リ饺子	\$ 5.60
豉汁蒸排骨 Steamed Pork Rib with Black Bean Sauce ボークリブの蒸し黒豆豉ソース	\$ 4.80
豉 汁 蒸 鳳 爪 Steamed Chicken Feet with Black Bean 鸡の足の蒸し物豆豉ソース	\$ 4.80
蠔皇叉燒包 Steamed BBQ Pork Bun バーペキューポークバンの蒸し物	\$ 4.50
XO醬炒蘿卜糕 Fried Carrot Cake with XO Sauce 大根も5のXO醤炒め	\$ 12.00
金網脆皮蝦腸 Steamed Crispy Rice Roll with Shrimp 素しエピと米网肠粉	\$ 7.80
鮮蝦蒸腸粉 Steamed Rice Roll with Shrimp *粉のロール巻き海老	\$ 7.00

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沙律明蝦角 Deep Fried Prawn Dumpling with Salad 海老人以饺子扬げ	\$ 6.00
鮮蝦腐皮卷 Deep Fried Beancurd Skin Roll with Shrimp 海老とユバのからあげ	\$ 5.80
蘑菇雞粒酥 Baked Chicken & Mushroom Pastry きのことチキンのベストリー	\$ 5.00
蜂巢炸芋角 Deep Fried Yam Puff ヤム芋のからあげ饺子	\$ 5.00
素菜炸春卷 Deep Fried Vegetarian Spring Roll クリスピー春巻き	\$ 4.80
酥皮蛋撻仔 Baked Egg Tart 焼きエツプタルト	\$ 4.20
雪山叉燒包 Baked BBQ Pork Bun	\$ 5.00
奶皇流沙包 Steamed Custard Bun カスタード馒头	\$ 5.00
香滑馬來糕 Steamed "Malay" Soft Cake 中华风力ステラ	\$ 3.80
水晶桂花糕 Osmanthus Jelly ぜいモクセイゼリー	\$ 3.60

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叉燒蒸腸粉 Steamed Rice Roll with BBQ Pork ^{烧豚米粉のロール巻き}	\$ 7.00
牛肉蒸腸粉 Steamed Rice Roll with Beef 牛肉米粉のロール巻き	\$ 7.00
珍珠糯米雞 Steamed Glutinous Rice in Lotus Leaf も5米の粽莲の叶巻き	\$ 5.20
香煎韭菜粿 Pan Fried Chive Dumpling 焼きニラ餃子	\$ 5.00
蜜汁叉燒酥 Baked BBQ Pork Pastry ^{焼き焼豚ベストリー}	\$ 5.00
時菜牛肉球 Steamed Beef Ball with Vegetable 牛肉団子の蒸し物	\$ 4.80
臘味蘿卜糕 Pan Fried Carrot Cake 野菜のあげぎうち	\$ 4.80
什菌如意餃 Steamed Diced Mushroom Dumpling ^{野菜の饺子}	\$ 4.80
潮州蒸粉粿 Steamed "Teochew" Dumpling 潮州スタイルの蒸しギョウザ	\$ 4.50

健康素食套餐

Vegetarian Set Menu

\$68 ++ per pax 每位

迷你炖素老黄瓜盅 Double Boiled Yellow Melon Soup

碧綠雲耳炒蓮藕 Sautéed Lotus Root with Black Fungus & Vegetables

> 素制炸双宝 Deep Fried Crispy Eggplant and Taro

宫保腰果炒素丁 Sautéed Mixed Vegetables Pickle with Cashew Nut in Chilli Sauce

> 三菇扒豆腐 Braised Beancurd with Assorted Mushroom

千丝素米粉 Stir Fried Rice Vermicelli with Mixed Shredded Vegetables

> 芒果布丁 Mango Pudding

精品商務宴 Selected Business Set Menu [A]

\$98 ++ per pax 每位 (Minimum 2 Pax 两位起)

脆皮燒肉拼燒鴨 Crispy Roasted Pork with Roasted Duck

甫魚蟹肉干撈中鮑翅 Braised Superior Shark's Fin with Crab Meat & Dried Fish

> 蠔皇北菇海參扒時蔬 Braised Sea Cucumber with Mushroom & Seasonal Vegetables in Oyster Sauce

煎焗鱈魚件 Pan Fried Cod Fish Fillet with Sauce

> 揚州炒飯 "Yang Zhou" Fried Rice

美點雙輝 Home Made Pastries

精品商務宴

Selected Business Set Menu [B]

\$ 128 ++ per pax 每位

(Minimum 2 Pax 两位起)

京式雞煲粗針翅 Double Boiled Superior Shark's Fin with Chicken Broth

> 雪菜蒸鱈魚件 Steamed Cod Fish Fillet with "Xue Cai"

攬角干蔥爆蝦球 Sautéed Prawn with Shallot Sauce & Preserved Olive

> 蠔皇北菇鮑甫扒時蔬 Braised Sliced Abalone with Mushroom & Seasonal Vegetable in Oyster Sauce

茄子肉菘燜麵卜 Stewed "Mee Pok" Noodle with Egg Plant & Minced Pork

> 楊枝甘露 Mango Sago with Pomelo

精选套餐 Special Set Menu [A]

\$ 98 ++ per pax 每位

(Minimum 6 Pax 六位起)

三小碟

椒鹽白飯魚/脆皮燒肉/海蜇花 Three Treasures: Deep Fried Silver Fish, Roasted Pork & Jelly Fish

高湯菜膽燉粗針翅 Double Boiled Supreme Shark's Fin Soup with Cabbage

> 京式烤鴨 Beijing Roasted Duck

姜茸蒸生果魚 Steamed Fruit Fish with Minced Ginger

雪菜香萵筍蝦球 Sautéed Lettuce Stem with Prawn & Preserved Vegetable

什菌扒菠菜豆腐 Braised Spinach Beancurd with Assorted Mushroom

銀芽鴨絲燜米粉 Stewed Vermicelli with Shredded Duck & Bean Sprout

> 美點雙輝 Home Made Pastries

精选套餐 Special Set Menu [B]

\$ 128 ++ per pax 每位

(Minimum 6 Pax 六位起)

三小碟

椒鹽豆腐粒/汾蹄角/脆皮燒肉 Three Treasures: Deep Fried Beancurd, Pork Shank & Roasted Pork

> 甫魚蟹肉干撈中鮑翅 Superior Shark's Fin with Crab Meat & Dried Fish

> > 京式烤鴨 Beijing Roasted Duck

剁椒蒸笋殼魚 Steamed "Soon Hock" Fish with Dry Chilli

白菘露菌油西施蝦球 Sautéed Prawn with Egg White in Truffle Oil

蠔皇北菇海參扒時蔬 Braised Sea Cucumber with Mushroom & Seasonal Vegetables in Oyster Sauce

XO醬茄子燜麵卜 Stewed "Mee Pok" Noodle with Egg Plant in XO Sauce

> 生磨杏仁茶 Sweetened Almond Cream

精选套餐 Special Set Menu [C]

\$ 148 ++ per pax 每位

(Minimum 6 Pax 六位起)

椒鹽白飯魚/脆皮燒肉/ 海蜇花/蒜香青瓜 Four Treasures: Deep Fried Silver Fish, Roasted Pork, Jelly Fish & Cucumber with Garlic

京式粗针雞煲翅 Braised Shark's Fin with Chicken in Claypot

> 京式烤鴨 Beijing Roasted Duck

姜茸蒸笋殼魚 Steamed "Soon Hock" Fish with Minced Ginger

上湯焗波士頓龍蝦 Baked Boston Lobster with Superior Sauce

蠔皇北菇鮑甫扒時蔬 Braised Sliced Abalone with Mushroom & Seasonal Vegetables in Oyster Sauce

白菘露菌油什菌燜麵卜 Stewed "Mee Pok" Noodle with Mushrooms in Truffle Oil

> 生磨核桃露 Sweetened Walnut Cream