



Marina Bay Sands, Level 2 Dining, L2-04 Tel: (+65) 6688 7788

www.imperialtreasure.com

套餐 | A

\$200++每位/Per Person

(五位起 Minimum 5 Persons)

黑松露凤尾虾烩荷塘 Steamed Egg White with King Tiger Prawn & Black Truffle

> 北京式烤鸭 Peking Duck

红烧碧绿花胶 Braised Superior Fish Maw with Vegetables in Oyster Sauce

> XO酱炒迷你鲍鱼仔 Sautéed Mini Abalone with XO Sauce

> 煎焗鳕鱼件 Deep-fried Cod Fish Fillet with Gravy

> 雪蛤杏仁茶 Chinese Almond Cream with Hashima

套餐 | B

\$200++每位/Per Person

(五位起 Minimum 5 Persons)

灵芝海竹炖鸡汤 Double-boiled Chicken Soup with 'Lingzhi' Mushroom

红烧原只5头鲜鲍扣原条海参 Braised 5 Head Fresh Whole Abalone with Whole Sea Cucumber in Oyster Sauce

剁椒蒸笋壳鱼 Steamed Marble Goby 'Soon Hock' Fish with Diced Chillies

> 香煎蒜片西班牙猪柳粒 Pan-fried Diced Iberico Pork with Garlic Chips

> > 带子炒西兰花 Sautéed Scallop with Broccoli

槟城炒河粉 Wok-fried 'Hor Fun' with Live Prawns & Chinese Sausage in Penang Style

> 秘制龟苓膏 Chinese Herbal Jelly

套餐 C

\$250++每位/Per Person

(五位起 Minimum 5 Persons)

北京式烤鸭 Peking Duck

京式花胶汤 Chicken Soup with Superior Fish Maw

猪油渣金银蒜蒸东星斑 Steamed Coral Trout with Fried Garlic & Lard

红烧原只5头鲜鲍扣原条海参 Braised 5 Head Fresh Whole Abalone with Whole Sea Cucumber in Oyster Sauce

姜汁芥兰炒竹筒蚌 Sautéed Bamboo Clam with Kailan & Minced Ginger

雪菜火鸭丝焖伊面 Braised E-Fu Noodles with Shredded Duck Meat & Preserved 'Xue Cai' Vegetable

> 雪蛤杏仁茶 Chinese Almond Cream with Hashima

套餐 D

\$300++每位/Per Person

(五位起 Minimum 5 Persons)

三式拼盘

(四季豆煎虾饼, 湛江海蜇花, 蜜汁腩叉)

Three Treasures Platter (Pan-fried Prawn Cake with String Bean, Marinated Jelly Fish Head, Barbecue Pork Belly in Honey Sauce)

> 鸡茸烩官燕 Braised Bird's Nest with Minced Chicken

> > 北京式烤鸭 Peking Duck

機角蒸笋壳鱼 Steamed Marble Goby 'Soon Hock' Fish with Preserved Black Olives

鬼马青龙菜 Sautéed Green Dragon Chives with Squid & Dough Fritter

澳洲龙虾焖面卜 Braised Thick Noodles with Australian Lobster

> 杨枝甘露 Mango Sago with Pomelo

如意素套餐 VEGETARIAN SET MENU

\$138++每位/Per Person

双式拼盘

(杂菌如意饺,酥炸杂菜)
Twin Combination Platter
(Steamed Diced Mushroom Dumpling, Deep-fried Assorted Vegetables)

竹笙上素瓜粒汤 Diced Winter Melon Soup with Bamboo Pith

淮山百合炒香莴笋 Sautéed Fresh Lily Buds with Stem Lettuce

雪菜灵芝菇焖豆根 Braised Beancurd Skin with Honshimeji Mushroom & Preserved 'Xue Cai' Vegetable

千丝焖米粉 Stewed Vermicelli with Shredded Assorted Vegetables

> 鲜果芦荟冻 Chilled Aloe Vera Jelly with Fresh Fruits