

御寶軒



CHINESE NEW YEAR SELECTIONS

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《贺岁精选》

Chinese New Year Selections

	价格/Price
风生水起《发财三文鱼捞生》	\$55.00
Fatt Choy Salmon Yu Sheng	小/Small
鱼跃龙门《发财黄尾鱼捞生》	\$128.00
Fatt Choy Hamachi Yu Sheng	小/Small
荣华富贵《发财鲍鱼捞生》	\$168.00
Fatt Choy Abalone Yu Sheng	/J\/Small
龙马精神《发财澳洲龙虾捞生》 Fatt Choy Australian Lobster Yu Sheng	时价 Seasonal Price 每百克/100g
如鱼得水《发财顺德捞生》	\$128.00
Fatt Choy Hamachi Yu Sheng in 'Soon Tak' Style	小/Small
七彩缤纷《发财七彩素捞生》 Fatt Choy Vegetarian Yu Sheng	\$38.80

《小食》

Appetizers

	价格/Price
脆皮烧肉	\$24.00
Roasted Pork	每碟/per plate
炭烧猪颈肉	\$20.00
Charcoal Grilled Pork Collar	每碟/per plate
椒盐白饭鱼	\$18.00
Deep-fried Silver Fish with Pepper & Salt	每碟/per plate
皮蛋酸姜	\$11.00
Century Egg with Pickled Ginger	每碟/per plate
湛江海蜇花	\$24.00
Marinated Jelly Fish Head	每碟/per plate

《烧烤》

Barbecue Selections

		价格/Price
鸿运片皮乳猪 (请预订) Roasted Suckling Pig (Advance Order Required)		\$398.00 每只/Whole
金牌脆皮烧鸭 Roasted Duck	\$46.00 半只/Half	\$92.00 每只/Whole
盐香贵妃鸡 Marinated Salted Chicken	\$35.00 半只/Half	\$70.00 每只/Whole
豉油皇鸡 Soy Sauce Chicken	\$35.00 ¥只/Half	\$70.00 每只/Whole
蜜汁叉烧 Barbecue Pork with Honey Sauce		\$26.00 小/Small
蜜汁腩叉 Barbecue Pork Belly with Honey Sauce		\$26.00 小/Small
烧味双拼 Twin Combination of Barbecue Meat		\$32.00 小/Small
烧味三拼 Triple Combination of Barbecue Meat		\$38.00

《汤羹》

Soup

	价格/Price
原只5头鲜鲍螺头炖鸡汤 Double-boiled Chicken Soup with 5 Head Fresh Whole Abalone & Sea Whelk	\$65.00 每位/per pax
灵芝海竹炖鸡汤	\$98.00
Double-boiled Chicken Soup with Lingzhi Mushroom	每份/per portion
菜胆竹笙炖北菇汤 Double-boiled Tianjin Cabbage with Bamboo Pith & Mushroom Soup	\$22.00 每位/per pax
蟹肉粟米羹	\$20.00
Sweet Corn & Crab Meat in Thick Soup	每位/per pax
鸡茸粟米羹	\$20.00
Sweet Corn & Minced Chicken in Thick Soup	每位/per pax

《官燕、鲍鱼》

Bird's Nest & Abalone

	川僧/ FIICE
高汤炖官燕	\$148.00
Double-boiled Bird's Nest with Superior Broth	每三十克/per 30g
红烧原只6头南非干鲍	\$628.00
Braised 6 Head South African Whole Dried Abalone in Oyster Sauce	每只/each
红烧原只8头南非干鲍	\$430.00
Braised 8 Head South African Whole Dried Abalone in Oyster Sauce	每只/each
红烧墨西哥鲜鲍	\$450.00
Braised Mexican Fresh Abalone in Oyster Sauce	罐/can
包罗万有 Braised Sliced Abalone, Sea Cucumber & Fish Maw with Premium Seafood	\$120.00 每位/per pax
红烧原只澳洲鲜鲍鱼	\$18.00
Braised Australian Whole Fresh Abalone in Oyster Sauce	每十克/per 10g

《海参、花胶》

Sea Cucumber & Fish Maw

	が合/Price
红烧家乡酿原条辽参	\$60.00
Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork	每位/per pax
红烧百花酿原条辽参	\$68.00
Braised Whole Hokkaido Sea Cucumber Stuffed with Shrimp Paste	每位/per pax
红烧原条海参	\$30.00
Braised Whole Sea Cucumber in Oyster Sauce	每位/per pax
红烧家乡酿海参	\$24.00
Braised Sea Cucumber Stuffed with Minced Pork in Oyster Sauce	半条/half pc
红烧花胶扣豆腐	\$55.00
Braised Superior Fish Maw with Beancurd	每位/per pax

价格/Price

价枚/ Drica

《极品海味》

Premium Seafood

	价格/Price
红烧极品海味(选配): Premium Braised Items (Choose):	
鲜鲍脯	\$38.00
Fresh Sliced Abalone	每件/per pc
5头鲜鲍	\$38.00
5 Head Fresh Abalone	每只/per pc
花胶	\$55.00
Superior Fish Maw	每件/per pc
辽参	\$45.00
Hokkaido Sea Cucumber	每条/per pc
海参	\$15.00
Sea Cucumber	半条/half pc
鹅掌	\$14.00
Goose Web	每只/per pc
蚝豉	\$8.00
Dried Oyster	每只/per pc
瑶柱	\$6.00
Dried Scallop	每只/per pc
冬菇	\$3.00
Mushroom	每只/per pc

《海鲜》

Seafood

	价格/Price
西施炒鲜蟹肉	\$44.00
Sautéed Crab Meat with Egg White	小/Small
星洲辣椒虾球	\$40.00
Sautéed Prawn with Singapore Style Chili Sauce	小/Small
干葱榄角爆虾球	\$40.00
Sautéed Prawn with Shallots & Preserved Black Olives	小/Small
锦绣炒虾球	\$40.00
Sautéed Prawn with Preserved Black Olives & Cashew Nut	小/Small
黄金焗虾球	\$40.00
Baked Prawn with Salted Egg Yolk	小/Small
姜葱蚬芥田鸡煲	\$38.00
Stewed Frog with Ginger, Spring Onion & Clam Sauce in Claypot	小/Small
一级米酒煮田鸡	\$38.00
Poached Frog with Black Fungus & Ginger in Chinese Rice Wine	小/Small
碧绿炒带子 Sautéed Scallop with Vegetables	\$60.00

《海鲜》

Seafood

	价格/Price
椒盐田鸡	\$38.00
Deep-fried Frog with Pepper & Salt	/I/Small
雪菜灵芝菇炒桂花蚌 Sautéed Empress Clam with Honshimeji Mushroom & Preserved 'Xue Cai' Vegetable	\$50.00 /lv/Small
家乡煎笋壳件	\$20.00
Pan-fried Soon Hock Fillet with Preserved Black Olives	每位/per pax
煎焗鳕鱼件	\$20.00
Deep-fried Cod Fish Fillet with Gravy	每位/per pax
香煎鳕鱼件	\$20.00
Deep-fried Cod Fish Fillet with Superior Soy Sauce	每位/per pax
剁椒蒸鳕鱼件	\$20.00
Steamed Cod Fish Fillet with Diced Chillies	每位/per pax
椒盐鳕鱼球	\$42.00
Deep-fried Cod Fish Fillet with Pepper & Salt	小/Small

《猪、牛、鸡》

Pork, Beef & Chicken

		价格/Price
香煎蒜片西班牙猪柳粒 Pan-fried Diced Iberico Pork with Garlic Chips		\$42.00 小/Small
黑椒西班牙猪柳粒 Sautéed Diced Iberico Pork with Black Pepper		\$42.00 小/Small
菠萝咕噜肉 Sweet & Sour Pork		\$30.00 小/Small
莲藕炒猪颈肉 Sautéed Pork Collar with Lotus Root		\$32.00 小/Small
南乳焖猪手 Stewed Pork Knuckle with Red Fermented Beancurd Sauc	e in Claypot	\$32.00 小/Small
芥兰炒安格斯牛肉 Sautéed Sliced Angus Beef with Kailan		\$44.00 小/Small
姜葱爆安格斯牛肉 Sautéed Sliced Angus Beef with Ginger & Spring Onion		\$44.00 小/Small
上汤安格斯牛肉灼时蔬 Poached Sliced Angus Beef with Seasonal Vegetables		\$44.00 小/Small
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper		\$46.00 小/Small
蒜片牛柳粒 Sautéed Diced Beef with Garlic Chips		\$46.00 小/Small
滋补当归蒸滑鸡 Steamed Herbal Kampong Chicken		\$70.00 一只/Whole
脆皮炸子鸡 Roasted Crispy Chicken	\$35.00 半只/Half	\$70.00 一只/Whole
金华玉树鸡 Steamed Boneless Chicken with Ham	\$35.00 半只/Half	\$70.00 一只/Whole

《蔬菜、豆腐》

Vegetables & Beancurd

	价格/Price
蟹皇竹笙扒时蔬	\$44.00
Braised Seasonal Vegetables with Bamboo Pith & Crab Roe	小/Small
莲藕云耳炒香莴笋	\$32.00
Sautéed Stem Lettuce with Lotus Root & Black Fungus	小/Small
姜汁酒炒芥兰	\$24.00
Sautéed Kailan with Ginger & Chinese Rice Wine	小/Small
蒜蓉炒时蔬	\$24.00
Sautéed Seasonal Vegetables with Minced Garlic	小/Small
腊味炒芥兰	\$28.00
Stir-fried Kailan with Preserved Meat	小/Small
虾米节瓜焖津白	\$28.00
Braised Wax Gourd with Chinese Long Cabbage & Dried Shrimp	小/Small
浓鸡汤浸时蔬	\$28.00
Poached Seasonal Vegetables in Chicken Broth	小/Small
竹笙鼎湖上素	\$38.00
Braised Assorted Mushrooms with Black Fungus & Bamboo Pith	小/Small
海鲜豆腐煲	\$38.00
Stewed Beancurd with Seafood in Claypot	小/Small
牛松豆腐煲	\$28.00
Stewed Beancurd with Minced Beef in Claypot	小/Small
咸鱼鸡粒豆腐煲	\$28.00
Stewed Beancurd with Diced Chicken & Salted Fish in Claypot	小/Small
红烧北菇滑豆腐	\$28.00
Braised Beancurd with Mushrooms & Vegetables in Oyster Sauce	小/Small

《面、粉》

Noodles & Vermicelli

	价格/Price
海鲜炒生面	\$38.00
Fried Crispy Noodles with Seafood	小/Small
雪菜肉丝炒生面	\$28.00
Fried Crispy Noodles with Shredded Pork & Preserved 'Xue Cai' Vegetables	小/Small
蘑菇干烧伊面	\$28.00
Braised E-Fu Noodles with Fresh Mushrooms	小/Small
雪菜灵芝菇焖面卜 Braised Thick Noodles with Honshimeji Mushrooms & Preserved 'Xue Cai' Vegetables	\$28.00 \(\sqrt{\sqrt{Small}}\)
XO酱茄子焖面卜	\$28.00
Stewed Thick Noodles with Eggplant in XO Sauce	小/Small
白松露菌油灵芝菇焖面卜	\$30.00
Braised Thick Noodles with Honshimeji Mushrooms & Italian Truffle Oil	小/Small
滑蛋虾球炒河粉 (初四起)	\$34.00
Braised 'Hor Fun' with Prawn & Egg Gravy (From 13 Feb 2024)	小/Small
干炒牛肉河粉 (初四起)	\$38.00
Wok-fried 'Hor Fun' with Beef (From 13 Feb 2024)	小/Small

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《粉、饭》

Vermicelli & Rice

	价格/Price
槟城炒河粉 (初四起)	\$34.00
Wok-fried 'Hor Fun' with Prawn in Penang Style (From 13 Feb 2024)	小/Small
家乡炒米粉	\$28.00
Fried Vermicelli with Shredded Pork	小/Small
扬州炒饭	\$28.00
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	小/Small
生炒牛肉饭	\$28.00
Fried Rice with Minced Beef	小/Small
蟹肉瑶柱蛋白炒饭	\$38.00
Fried Rice with Crab Meat, Dried Scallop & Egg White	小/Small
生炒腊味糯米饭	\$30.00
Stir-fried Glutinous Rice with Chinese Sausage & Mushrooms	小/Small
榄菜肉碎四季豆炒饭 Fried Rice with String Bean, Minced Pork & Preserved Black Olives	\$32.00

《甜品》

Dessert

冰花炖官燕 \$128.00 每三十克/per 30g Double-boiled Bird's Nest with Rock Sugar 红莲炖雪蛤 \$18.00 Double-boiled Hashima with Rock Sugar 每位/per pax 莲子红豆沙 \$8.00 Red Bean Paste with Lotus Seed 每位/per pax 生磨核桃露 Walnut Cream \$9.00 每位/per pax 姜茶黑芝麻汤圆 \$8.00 Black Sesame Glutinous Rice Ball in Ginger Soup 每位/per pax 鲜果芦荟冻 \$8.00 Chilled Aloe Vera Jelly with Fresh Fruits 每位/per pax

擂沙黑芝麻汤圆(4粒起)

(Min. Order 4pcs)

Black Sesame Glutinous Rice Ball with Grated Peanuts

价格/Price

\$3.00

每粒/per pc



财运亨通宴 CHINESE NEW YEAR SET MENU [2A]

\$688 ** 每位/Per Person

2位起/Minimum 2 Persons

发财顺德捞生

Fatt Choy Hamachi Yu Sheng in 'Soon Tak' Style

鸡茸烩官燕

Braised Bird's Nest with Minced Chicken

鱼子酱蟹肉西施

Sautéed Egg White with Caviar & Crab Meat

红烧原只8头南非干鲍

Braised 8 Head South African Whole Dried Abalone in Oyster Sauce

香煎蒜片西班牙猪柳粒

Pan-fried Diced Iberico Pork with Garlic Chips

白松露菌油灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil

红莲炖雪蛤

Double-boiled Hashima with Lotus Seed

敬送: 煎年糕

Complimentary:

Pan-fried Glutinous Rice Cake

迎春接福宴 CHINESE NEW YEAR SET MENU [4A]

\$148 ** 每位/Per Person

4位起/Minimum 4 Persons

发财三文鱼捞生

Fatt Choy Salmon Yu Sheng

淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Chinese Herbs

鸿运烧味拼盘 (双拼)

Barbecue Meat Combination Platter (Two Kinds)

锦绣炒带子

Sautéed Scallop with Preserved Black Olives & Cashew Nuts

红烧北菇扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Mushroom & Vegetables in Oyster Sauce

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushroom

敬送:

煎年糕,红豆沙汤圆

Complimentary: Pan-fried Glutinous Rice Cake, Red Bean Cream with Glutinous Rice Ball

金玉满堂宴 CHINESE NEW YEAR SET MENU [4B]

\$218 ** 每位/Per Person

4位起/Minimum 4 Persons

发财三文鱼捞生 Fatt Choy Salmon Yu Sheng

淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Chinese Herbs

金牌脆皮烧鸭(半只)

Roasted Crispy Duck (Half)

笋壳鱼 (清蒸/油浸)

Marble Goby 'Soon Hock' Fish (Steamed with Superior Sov Sauce/Deep-fried)

红烧辽参扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Hokkaido Sea Cucumber & Vegetables in Oyster Sauce

牛炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushroom

敬送:

煎年糕,红豆沙汤圆

Complimentary: Pan-fried Glutinous Rice Cake. Red Bean Cream with Glutinous Rice Ball

如意吉祥宴 CHINESE NEW YEAR SET MENU [8A]

\$228 ** 每位/Per Person

8位起/Minimum 8 Persons

发财三文鱼捞生 Fatt Choy Salmon Yu Sheng

淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Superior Fish Maw

金牌脆皮烧鸭 (一只)

Roasted Crispy Duck (Whole)

笋壳鱼 (清蒸/油浸)

Marble Goby 'Soon Hock' Fish (Steamed with Superior Sov Sauce/Deep-fried)

红烧海参扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Sea Cucumber & Vegetables in Oyster Sauce

牛炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushroom

敬送:

煎年糕,红豆沙汤圆

Complimentary: Pan-fried Glutinous Rice Cake. Red Bean Cream with Glutinous Rice Ball

万事胜意宴 CHINESE NEW YEAR SET MENU [10A]

\$208 ** 每位/Per Person

10位起 / Minimum 10 Persons

发财三文鱼捞生

Fatt Choy Salmon Yu Sheng

淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Chinese Herbs

脆皮炸子鸡 (一只)

Roasted Crispy Chicken (Whole)

笋壳鱼 (清蒸/油浸)

Marble Goby 'Soon Hock' Fish (Steamed with Superior Soy Sauce/Deep-fried)

红烧北菇扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Mushroom & Vegetables in Oyster Sauce

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushroom

敬送:

煎年糕,红豆沙汤圆

Complimentary:
Pan-fried Glutinous Rice Cake,
Red Bean Cream with
Glutinous Rice Ball

大吉大利宴 CHINESE NEW YEAR SET MENU [10B]

\$328 ** 每位/Per Person

10 位起 / Minimum 10 Persons

发财顺德捞生

Fatt Choy Hamachi Yu Sheng in 'Soon Tak' Style

淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Superior Fish Maw

南乳去骨猪 (一只)

Roasted Boneless Suckling Pig (Whole)

清蒸东星斑

Steamed Coral Trout with Superior Soy Sauce

上汤焗澳洲龙虾

Baked Australian Lobster with Superior Broth

红烧海参扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Sea Cucumber & Vegetables in Oyster Sauce

生炒腊味糯米饭

Sautéed Glutinous Rice with Chinese Sausage & Mushroom

敬送:

煎年糕,红豆沙汤圆

Complimentary: Pan-fried Glutinous Rice Cake, Red Bean Cream with Glutinous Rice Ball

如意吉祥

CHINESE NEW YEAR SET MENU [素 Vegetarian]

\$138 ++ 每位/Per Person

发财七彩素捞生

Fatt Choy Vegetarian Yu Sheng

双式拼盘(凉拌云耳蜜豆,酥炸茄子)

Twin Combination Platter (Chilled Black Fungus with Honey Bean, Deep-fried Eggplant)

菜胆竹笙炖北菇汤

Double-boiled Tianjin Cabbage with Bamboo Pith & Mushroom Soup

雪菜莲藕炒香莴笋

Sautéed Stem Lettuce with Preserved 'Xue Cai' Vegetable & Lotus Root

酸甜豆腐

Deep-fried Beancurd with Sweet & Sour Sauce

豉油皇银芽炒面

Stir-fried Noodles with Bean Sprout & Superior Soy Sauce

敬送:

红豆沙 Complimentary:

Red Bean Cream