

SUPER PEKING DUCK

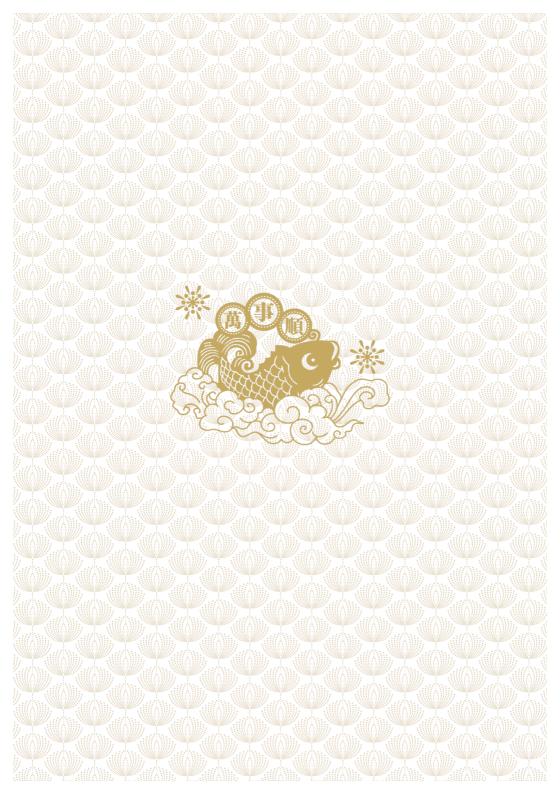
御寶至尊烤鴨店



CHINESE NEW YEAR SELECTIONS

Paragon #05-42 • Tel: (+65) 6732 7838

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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	小/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》	\$38.80
Fatt Choy Vegetarian Yu Sheng	/l\/Small

《小食》

Appetizers

	价格/Price
鲍汁焖凤爪	\$20.00
Braised Chicken Feet with Abalone Sauce	碟/Plate
百花炸皮蛋	\$22.00
Deep-fried Century Egg Stuffed with Shrimp Paste	碟/Plate
脆皮烧肉	\$24.00
Roasted Pork	碟/Plate
炭烧猪颈肉	\$20.00
Charcoal Grilled Pork Collar	碟/Plate
椒盐白饭鱼	\$18.00
Deep-fried Silver Fish with Pepper & Salt	碟/Plate
酥炸盐水豆腐	\$14.00
Deep-fried Crispy Salted Beancurd	碟/Plate
卤水鸭掌翼	\$20.00
Marinated Duck Web & Wing	碟/Plate

《小食》

Appetizers

	价格/Price
皮蛋酸姜	\$11.00
Century Egg with Pickled Ginger	碟/Plate
卤水鸭下巴 Marinated Duck's Chin	\$20.00 碟/Plate
蚝油炒三菇	\$20.00
Sautéed Assorted Mushrooms with Oyster Sauce	碟/Plate
金银蒜玉豆	\$20.00
Long Bean with Minced Dried Garlic	碟/Plate
湛江海蜇花	\$24.00
Marinated Jelly Fish Head	碟/Plate
佛山熏蹄	\$20.00
Chilled Pig's Shank	碟/Plate
五香卤牛腱	\$20.00
Marinated Beef Shank with Five Spices	碟/Plate

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《烧烤》

Barbecue Selections

			价格/Price
北京式烤鸭 (请预订) Peking Duck (Advance Order Required)			\$138.00 每只/Whole
南乳去骨猪 (请预订) Roasted Boneless Suckling Pig (Advance Ord	er Required)		\$398.00 每只/Whole
挂炉烧鸭 Roasted Duck	\$28.00 /J\/Small	\$46.00 半只/Half	\$92.00 每只/Whole
豉油皇鸡 Soy Sauce Chicken		\$35.00 半只/Half	\$70.00 每只/Whole
盐香贵妃鸡 Marinated Salted Chicken		\$35.00 半只/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 /J\/Small
烧味双拼 Twin Combination of Barbecue Meat			\$32.00 小/Small
糯米酿脆皮鸭 (初八起,请预订) Roasted Duck Stuffed with Glutinous Rice (From 17 Feb 2024, Advance Order Required)			\$168.00 每只/Whole
金牌糯米酿炸子鸡 (初八起,请 Crispy Chicken Stuffed with Glutinous Rice (From 17 Feb 2024, Advance Order Required)	预订) ·		\$120.00 每只/Whole

《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
菜胆竹笙炖北菇汤 Double-boiled Mushroom Soup with Tianjin Cabbage & Bamboo Pith	\$22.00 每位/per pax
四川酸辣汤	\$20.00
Hot & Sour Soup in Sichuan Style	每位/per pax
蟹肉粟米羹	\$20.00
Sweet Corn & Crab Meat in Thick Soup	每位/per pax
松茸菇炖鸡汤	\$28.00
Double-boiled Chicken Soup with Matsutake Mushrooms	每位/per pax
淮山杞子螺头炖鸡汤	\$128.00
Double-boiled Chicken Soup with Sea Whelk & Chinese Herbs	煲/each

《鲍鱼》

Abalone

	价格/Price
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	\$18.00
Braised Australian Whole Fresh Abalone in Oyster Sauce	每10克/per 10g

《极品海味》

Premium Seafood

价格/Price

シエゲイスロの海ば(佐郎): Premium Braised Items (Choose):			
鲜鲍脯	Fresh Sliced Abalone	每片/per pc	\$38.00
5头鲜鲍	5 Head Fresh Abalone	每只/per pc	\$38.00
花胶	Superior Fish Maw	每件/per pc	\$55.00
辽参	Hokkaido Sea Cucumber	每条/per pc	\$45.00
海参	Sea Cucumber	半条/half pc	\$15.00
鹅掌	Goose Web	每只/per pc	\$14.00
蚝豉	Dried Oyster	每只/per pc	\$8.00
瑶柱	Dried Scallop	每粒/per pc	\$6.00
冬菇	Mushroom	每只/per pc	\$3.00

所有价格需另加服务费和消费税, 如适用。

《鹅掌、蚝豉》

Goose Web & Dried Oyster

	价格/Price
浓鸡汤花胶扣鹅掌 Braised Goose Web with Superior Fish Maw in Thick Chicken Broth	\$69.00 每位/per pax
泰式粉皮扣鹅掌	\$72.00
Braised Goose Web with Flour Skin in Claypot	小/Small
生菜包桂花瑶柱	\$60.00
Sautéed Conpoy with Egg in Lettuce	小/Small
瑶柱扒时蔬	\$32.00
Sautéed Conpoy with Seasonal Vegetables	小/Small
香煎金蚝	\$32.00
Pan-fried Dried Oyster	小/Small
生菜包素菜松	\$28.00
Pan-fried Dried Oyster with Lettuce	小/Small
生菜包蚝豉松	\$38.00
Sautéed Minced Dried Oyster with Lettuce	/J\/Small
蚝豉扣北菇	\$42.00
Braised Dried Oyster with Mushroom	小/Small

《生猛海鲜》

Live Seafood

价格/Price

东星斑 Coral Trout

多宝鱼 Turbot Fish

笋壳鱼 Marble Goby 'Soon Hock' Fish

苏格兰竹筒蚌 Scottish Bamboo Clam

<mark>澳洲龙虾</mark> Australian Lobster

游水生虾

象拔蚌 Geoduck Clam

河鳗 Fresh Water Eel \$25.00 每百克/per 100g

\$18.00 每百克/per 100g

\$13.00 每百克/per 100g

时价 Seasonal Price

时价 Seasonal Price 每百克/per 100g

\$13.00 每百克/per 100g

时价 Seasonal Price 每百克/per 100g

\$22.00 每百克/per 100g

《海鲜》

Seafood

	价格/Price
星洲辣椒大肉蟹	\$15.00
Live Meat Crab with Singapore Style Chilli Sauce	每百克/per 100g
黑胡椒焗大肉蟹	\$15.00
Live Meat Crab with Black Pepper Sauce	每百克/per 100g
星洲辣椒虾球	\$40.00
Sautéed Prawn with Singapore Style Chilli Sauce	小/Small
西柠脆虾球	\$40.00
Crispy Prawn with Lemon Sauce	小/Small
XO酱碧绿虾球	\$40.00
Sautéed Prawn with Vegetables in XO Sauce	小/Small
腊 味香莴笋虾球	\$40.00
Sautéed Prawn with Chinese Sausage & Stem Lettuce	小/Small
西兰花腊味松虾球	\$40.00
Sautéed Prawn with Chinese Sausage & Broccoli	小/Small
生菜包虾粒马蹄松	\$38.00
Sautéed Diced Shrimp & Chestnut in Lettuce	小/Small
碧绿炒带子	\$60.00
Sautéed Scallop with Vegetables	小/Small

《海鲜》

Seafood

	价格/Price
鸳鸯肠炒田鸡	40.00
Sautéed Frog's Leg with Assorted Sausages	小/Small
姜片炸田鸡	\$38.00
Deep-fried Frog with Sliced Ginger	小/Small
姜葱蚬芥田鸡煲	\$38.00
Stewed Frog with Ginger, Spring Onion & Clam Sauce in Claypot	小/Small
椒盐鲜鱿	\$32.00
Sautéed Squid with Salt & Pepper	/\/Small
煎焗鳕鱼件	\$20.00
Deep-fried Cod Fish Fillet with Gravy	每位/per pax
酸甜煎焗鳕鱼件	\$20.00
Deep-fried Cod Fish Fillet with Sweet & Sour Sauce	每位/per pax
腊味松鳕鱼球	\$42.00
Sautéed Cod Fish Fillet with Chinese Sausage	小/Small
剁椒蒸鳕鱼件	\$42.00
Steamed Cod Fish Fillet with Diced Chillies	/J\/Small

《猪、牛》

Pork & Beef

	价格/Price
南乳焖猪手	\$32.00
Stewed Pork Knuckle with Red Fermented Beancurd Sauce	小/Small
蚝豉扣元蹄	\$80.00
Braised Pig's Trotter with Dried Oyster	只/Whole
香煎蒜片西班牙猪柳粒	\$42.00
Pan-fried Diced Iberico Pork with Garlic Chips	小/Small
菠萝咕噜肉	\$30.00
Sweet & Sour Pork	小/Small
虾酱猪颈肉油麦菜煲 Stewed Pork Collar with Romaine Lettuce & Shrimp Sauce in Claypot	\$32.00 小/Small
咸鱼粒蒸肉饼	\$30.00
Pork Patty with Salted Fish (Steamed)	小/Small
芥兰炒安格斯牛肉	\$44.00
Sautéed Sliced Angus Beef with Hong Kong Kailan	小/Small
鲜蘑菇炒安格斯牛肉	\$44.00
Sautéed Sliced Angus Beef with Fresh Mushroom	小/Small
蒜片牛柳粒	\$46.00
Sautéed Diced Beef with Garlic Chips	小/Small
黑椒牛柳粒	\$46.00
Sautéed Diced Beef with Black Pepper	小/Small

《鸡》

Chicken

		价格/Price
葱油富贵鸡 (请预订) Steamed Chicken with Shallot (Advance Order Required)	\$44.00 半只/Half	\$88.00 每只/Whole
脆皮炸子鸡 Roasted Crispy Chicken	\$35.00 半只/Half	\$70.00 每只/Whole
鲜柠汁鸡脯 Crispy Chicken Fillet with Lemon Sauce	\$35.00 半只/Half	\$70.00 每只/Whole
宫保鸡丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts		\$30.00 小/Small
蚝皇杂菌炒鸡球 Sautéed Chicken Fillet with Assorted Mushrooms in Oyster Sauce		\$30.00 /J\/Small
腊肠蒸滑鸡 Steamed Herbal Chicken with Chinese Sausage		\$30.00 小/Small

《蔬菜、豆腐》

Vegetables & Beancurd

	价格/Price
竹笙鼎湖上素	\$38.00
Braised Assorted Mushrooms with Black Fungus & Bamboo Pith	/J\/Small
姜汁酒炒芥兰	\$24.00
Sautéed Hong Kong Kailan with Ginger & Chinese Rice Wine	/J\/Small
北菇扒西兰花	\$28.00
Sautéed Broccoli with Black Mushroom	小/Small
金银蛋浸时蔬	\$28.00
Poached Seasonal Vegetables with Assorted Eggs	小/Small
蟹肉扒时蔬	\$40.00
Braised Seasonal Vegetables with Crab Meat	小/Small
家乡南乳斋煲	\$28.00
Stewed Assorted Vegetables with Red Fermented Beancurd Sauce	小/Small
鱼香茄子煲	\$28.00
Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot	小/Small
雪菜灵芝菇炒香莴笋 Sautéed Stem Lettuce with Honshimeji Mushroom & Preserved 'Xue Cai' Vegetable	\$28.00 小/Small
鲜冬笋扒时蔬	\$32.00
Sautéed Seasonal Vegetables with Bamboo Pith	小/Small
榄菜肉碎炒四季豆	\$28.00
Sautéed String Bean with Minced Pork & Preserved Black Olives	小/Small
海鲜豆腐煲	\$38.00
Stewed Beancurd with Seafood in Claypot	小/Small
红烧北菇滑豆腐	\$28.00
Braised Beancurd with Mushroom & Vegetables in Oyster Sauce	小/Small
竹笙扒豆腐	\$28.00
Braised Beancurd with Bamboo Pith	小/Small

《面、粉、饭》

Noodles, Vermicelli & Rice

	价格/Price
海鲜炒生面	\$38.00
Fried Crispy Noodles with Seafood	小/Small
白松露菌油灵芝菇焖面卜	\$30.00
Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil	小/Small
干炒安格斯牛肉河粉 (初四起) Wok-fried 'Hor Fun' with Angus Beef (From 13 Feb 2024)	\$38.00
家乡炒米粉	\$28.00
Wok-fried Vermicelli with Shredded Pork	小/Small
鲍汁海鲜荷叶饭 Steamed Diced Seafood Rice with Abalone Sauce Wrapped in Lotus Leaf	\$42.00 /J\/Small
扬州炒饭	\$28.00
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	小/Small
蟹肉瑶柱蛋白炒饭	\$38.00
Fried Rice with Crab Meat, Dried Scallop & Egg White	小/Small
琥珀素丁炒饭	\$28.00
Fried Rice with Assorted Vegetables	小/Small
生炒腊味糯米饭	\$30.00
Stir-fried Glutinous Rice with Chinese Sausage & Mushroom	小/Small

《甜品》

Dessert

	价格/Price
冰花炖官燕	\$128.00
Double-boiled Bird's Nest with Rock Sugar	每三十克/per 30g
红莲炖雪蛤	\$18.00
Double-boiled Hashima with Lotus Seed	每位/per pax
莲子红豆沙	\$8.00
Red Bean Paste with Lotus Seed	每位/per pax
杨枝甘露	\$9.00
Mango Sago with Pomelo	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) Black Sesame Glutinous Rice Ball with Grated Peanuts (Min. Order 4pcs)	\$3.00 每粒/Each
生磨杏仁茶	\$9.00
Almond Cream	每位/per pax
生磨芝麻糊	\$9.00
Black Sesame Cream	每位/per pax
香芒布丁	\$9.00
Mango Pudding	每位/per pax

价格/Price



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]

\$238 ** 每位/Per Person

4位起/Minimum 4 Persons

发财三文鱼捞生

Fatt Chov Salmon Yu Sheng

淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Chinese Herbs

北京式烤鸭(一只)

Peking Duck (Whole)

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]

\$248 ** 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

北京式烤鸭 (一只)

Peking Duck (Whole)

笋壳鱼 (清蒸/油浸)

Marble Goby 'Soon Hock' Fish (Steamed with Superior Soy 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

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

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 Sov 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

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

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]

\$168 ** 每位/Per Person

发财七彩素捞生

Fatt Choy Vegetarian Yu Sheng

酥炸茄子

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

宫保腰果豆腐

Sautéed Beancurd with Dried Chillies & Cashew Nuts

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