

锦珍酒楼
精选套餐

CHINESE SET MENU

CALL 6459 7766 FOR RESERVATION

*ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES



锦珍酒楼

GIM TIM PTE LTD

Blk 157, Ang Mo Kio Ave 4 #01-546 Singapore 560157

Fax: 6458 0467 / Email : amk157@gimtim.com.sg

Visit www.gimtim.com.sg for more details.

套餐A
Set Menu A

加州黑猪扒拼鲍仔
California Iberico Pork Chop with
Marinated Abalone

干贝蟹肉翅
Braised Shark 's Fin Soup
with Crab Meat & Conpoy

野菌蒸石斑件
Steamed Grouper Fillet
with Wild Mushroom

绿林海参烩鱼鳔
Braised Sea Cucumber
with Fish Maw & Green

渔子鸳鸯炒饭
Fried Special Two Type
of Rice with Caviar

香茅冻杨枝甘露
Mango Sago with Lemon Ice Jelly

每席 : \$198.00+ (per table)
供四位用
(for 4 person)

套餐B
Set Menu B

厨艺五美拼
Chef 's Deluxe Combination

蚧肉烩鱼翅
Braised Shark's Fin
with Crab Meat

姜蒜蒸海班
Steamed Grouper with
Minced Ginger and Garlic

堂切北京鸭
Roasted Peking Duck

银杏豆根烩野菌
Braised Wild Mushroom with
Bean Curd Skin and Gingko

堂煮高汤虾
Poached Prawn in Superior Stock

鸭丝焖伊面
Stewed Ee-Fu Noodles with
Shredded Duck Meat

杨枝甘露
Chilled Mango Sago with Pomelo

每席 : \$398.00+ (per table)
供八至十位用
(for 8 -10 person)

套餐C

Set Menu C

龙虾鲜带脆芋卷
Yam Roll with Lobster & Scallop

红烧蟹肉扣排翅
Braised Superior Shark 's
Fin with Crab Meat

脆皮七味烧鸡
Roasted Chicken with
Seven Spice Powder

黑蒜蒸石斑
Steamed Grouper with
Minced Black Garlic

十头鲍鱼北菇
Braised 10 Head Abalone with
Mushroom and Green

金沙咸蛋虾球
Fried De-shell Prawn
with Salted Egg

家乡炒面线
Fried Thread Noodles in
Home Made Style

缤纷芦荟香茅冻
Chilled Lemon Ice Jelly
with Aloe Vera

每席 : **\$498.00+** (per table)
供十位用
(for 10 person)

套餐D

Set Menu D

龙虾迎宾美盘
Lobster Hot &
Cold Dish Combination

人参鸡炖鲍翅
Double Boiled Superior Shark 's
Fin with Chicken and Ginseng

黑蒜蒸顺壳鱼
Steamed Soon Hock Fish with
Minced Black Garlic

香芒片皮鸭
Roasted Sliced Duck with
Fresh Mango

碧绿鲍鱼烩海参
Braised Abalone with
Sea Cucumber and Green

蚝皇爆河虾
Sauteed Prawn with
King Oyster Sauce

蟹肉带子炒饭
Fried Rice with Crab Meat
and Diced Scallop

金瓜椰汁芋泥
Sweetened Yam Paste with
Pumpkin and Coconut Cream

每席 : **\$598.00+** (per table)
供十位用
(for 10 person)

套餐E

Set Menu E

迎宾辉煌美盘
Glorious Varieties
Combination

精装佛跳墙
Buddha Jump Over The Wall

锦珍烤乳猪
Crispy Suckling Pig

港式蒸红斑
Steamed Grouper in
Hong Kong style

火焰龙虾件
Flambe Salt Baked Lobster
with Cheese & Black Pepper

芥兰炒鲜带子
Sauteed Fresh Scallop
with "Kailan"

赛螃蟹米粉
Stewed Vermicelli with
Crab Meat and Egg White

菊花杞子炖双雪
Double-Boiled Hashima with
Snow Lotus with Chrysanthemum

每席 : **\$788.00+** (per table)
供十位用
(for 10 person)

套餐F

Set Menu F

豪华宫廷美盘
Grand Palace Varieties
Combination

螺头鸡炖鲍翅(位上)
Double Boiled Superior Shark 's
Fin with Chicken and Sea Whelk
(Individual)

锦珍烤乳猪
Crispy Suckling Pig

黑蒜蒸活东星斑
Steamed Live Coral Grouper with
Minced Black Garlic

海参八头鲍时蔬
Braised 8 head Abalone with
Sea Cucumber and Green

鸳鸯鲜带子
Fresh Scallop Cooked in
Dual Style

乌巴叶虾球米粉
Stewed Vermicelli with
Prawn in Opeh Leaf

红莲炖雪蛤
Double-Boiled Hashima
with Red Dates

每席 : **\$888.00+** (per table)
供十位用
(for 10 person)