



本酒楼将于 17/02/2026 (正月初一) 休炉,
并在 18/02/2026 (正月初二) 开市大吉

We will be closed on 17th Feb 2026 (1st day of CNY).
Business will resume on 18th Feb 2026 (2nd day of CNY)

迎春宴套餐

CHINESE NEW YEAR CELEBRATION SET

Menu Available from 26/1 - 3/3/2026
(Not Available from 14/2 - 16/2/2026)

*All prices are subjected to GST and Service Charge

*Chinese Tea/Water at \$2.50++ per pax

*Deposit per table is required to secure booking

SPECIAL WEEKDAY PROMO 26/1 - 13/2/2026

SUPER PROMO

Weekday 10 Pax Menu Special:

Book 3 tables for 10% off

Book 5 or more for 15% off

周日十人套餐特价:

订三桌 以上, 享有10% 折扣。

订五桌 以上, 享有15% 折扣。

期間限定!



Bik 157 ANG MO KIO AVE 4 #01-546 S(560157)

WWW.GIMTIM.COM.SG

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SET MENU D

金玉满堂宴



吉祥鲍鱼发财鱼生
Prosperity Lohei with Whole Abalone

虫草花花胶银针扣鲍翅
Braised Superior Shark's Fin with Superior
Fish Maw and Cordyceps Flower

脆皮烤乳猪
Roasted Suckling Pig

金菇云耳蒸红斑鱼
Steamed Red Grouper with Mushroom
and Fungus

羊肚菌金耳芦笋炒澳带
Sauteed Australian Scallop with Asparagus,
Golden Fungus and Morel Mushroom

金瓜奶香炒大头虾
Stir-Fried King Prawn with Pumpkin Cream

渔子腊味荷叶饭
Steamed Rice with Chinese Sausage and
Tobiko wrapped in Lotus Leaf

桃胶银杏炖双雪
Double-Boiled Snow Fungus and Lotus
Seeds with Peach Resin and Ginkgo Nuts

\$988++ (8-10 Pax)

两天前预订 TWO DAY ADVANCE BOOKING

SET MENU E

金碧辉煌宴



吉祥鲍鱼发财鱼生
Prosperity Lohei with Whole Abalone

哈密瓜沙律龙虾
Lobster Salad with Honeydew

宝鼎佛跳墙
Buddha Jump Over The Wall
(澳洲鲍鱼, 上等鲍翅, 日本干贝, 海参, 花胶,
日本花菇, 鱼膘, 蹄筋, 乌鸡, 人参)
(Australian Whole Abalone, Superior Shark's Fin, Japanese
Conpoy, Sea Cucumber, Superior Fish Maw, Japanese
Mushroom, Fish Maw, Pork Tendon, Black Chicken, Ginseng)

脆皮烤乳猪
Roasted Suckling Pig

港蒸笋壳鱼
Steamed Marble Goby with Soy Sauce

羊肚菌金耳芦笋炒澳带
Sauteed Australian Scallop with Asparagus,
Golden Fungus and Morel Mushroom

渔子腊味荷叶饭
Steamed Rice with Chinese Sausage and
Tobiko wrapped in Lotus Leaf

花旗参桃胶炖燕窝
Double-Boiled Bird's Nest with Ginseng
and Peach Resin

\$1488++ (8-10 Pax)

两天前预订 TWO DAY ADVANCE BOOKING

All prices are subjected to GST and Service Charge





SET MENU AA 大吉大利宴



三文鱼发财鱼生
Prosperity Lohei with Smoked Salmon

干贝蟹肉珍珠翅
Braised Shark's Fin with Crab Meat and Conpoy

黑蒜酱蒸鳕鱼
Steamed Cod Fish with Black Garlic Sauce

碧绿鲍鱼花菇鱼鳔
Braised Abalone, Fish Maw, Shiitake Mushroom with Green

大头虾焖伊府面
Stewed Ee-Fu Noodles with King Prawn

桃胶荔枝桂花冻
Chilled Osmanthus Jelly with Lychee and Peach Resin

Additional item for 6 pax menu:

功夫烤挂炉鸭 (半只)
Half Roasted Duck with Chef's Sauce

\$288++ (4 PAX) | \$428++ (6 PAX)
6-Course 7-Course

SET MENU A 如意吉祥宴



三文鱼发财鱼生
Prosperity Lohei with Smoked Salmon

红烧海味蟹肉翅
Braised Shark's Fin with Assorted Seafood

蒜香脆皮烧鸡
Crispy Roasted Chicken with Golden Garlic

港蒸龙虎斑鱼
Steamed Dragon Tiger Grouper in Soy Sauce

鲍鱼花菇西兰花
Braised Abalone and Shiitake Mushroom with Green

什果芥末虾球
Wasabi Mayonnaise De-Shelled Prawn

樱花虾带子炒饭
Fried Rice with Scallop and Sakura Shrimp

荔枝桂花冻
Chilled Osmanthus Jelly with Lychee

\$588++ (8-10 Pax)

SET MENU B 福星高照宴



三文鱼发财鱼生
Prosperity Lohei with Smoked Salmon

金汤蟹肉扣珍珠翅
Braised Shark's Fin with Crab Meat in Golden Broth

香芒酱烤鸭
Roasted Duck with Mango Sauce

金蒜橄榄菜蒸龙虎斑鱼
Steamed Dragon Tiger Grouper with Garlic and Olive Vegetable

翡翠玉环海味宝-鲍鱼鱼唇
Winter Melon Ring with Abalone, Fish's Lip and Green

花旗参当归花雕虾
Poached Prawn with Hua Diao Wine, Dang Gui and American Ginseng

瑶柱蟹肉焖伊面
Stewed Ee-Fu Noodles with Crabmeat and Conpoy

杨枝甘露
Chilled Mango Puree with Sago and Pomelo

\$688++ (8-10 Pax)

SET MENU C 荣华富贵宴



三文鱼发财鱼生
Prosperity Lohei with Smoked Salmon

瑶柱竹笙扣鲍翅
Braised Superior Shark's Fin with Conpoy and Bamboo Pith

秘制烤西班牙黑猪排
Chef's Special Spanish Iberico Pork Rack

金菇云耳蒸红斑鱼
Steamed Red Grouper with Mushroom and Fungus

鲍汁酱炸海参鱼唇
Deep-Fried Sea Cucumber and Fish's Lip with Abalone Sauce with Green

金丝麦片虾球
Cereal De-Shelled Prawn

瑶柱蟹肉焖伊面
Stewed Ee-Fu Noodles with Crabmeat and Conpoy

椰汁白果芋泥
Yam Paste with Coconut and Gingko Nuts

\$788++ (8-10 Pax)