



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)

# 团圆饭套餐

## REUNION SET MENU

Menu Available from 14/2 - 16/2/2026

**CNY EVE (16/2/26) TIMING:**

**Lunch - 12.00pm to 1.30pm**

**Dinner 1st Session - 5.00pm to 6.30pm**

**Dinner 2nd Session - 8.00pm to 9.30pm**

\*All prices are subjected to GST and Service Charge

\*Chinese Tea/Water at \$2.50++ per pax \*Indoor seating for selection of menu \$988++ & above

\*Only 8-10 Pax Menus are available on CNY EVE

\*Full payment will be collected for reservation



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**64597766**



## SET MENU C 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

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

碧绿海参烩五头鲍鱼  
Braised 5-Head Abalone with Sea Cucumber and Green

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

渔子带子腊味荷叶饭  
Steamed Rice with Chinese Sausage, Scallop 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 D 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

羊肚菌金耳笋炒澳带  
Sauted 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

Only available for lunch on CNY Eve



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

金汤蟹肉扣珍珠翅

Braised Shark's Fin with Crab Meat  
in Golden Broth

香芒片皮鸭

Roasted Duck with Sliced Mango

港蒸龙虎斑鱼

Steamed Dragon Tiger Grouper in Soy Sauce

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

渔子带子腊味荷叶饭

Steamed Rice with Chinese Sausage, Scallop  
and Tobiko wrapped in Lotus Leaf

桃胶荔枝桂花冻

Chilled Osmanthus Jelly with Lychee  
and Peach Resin

**\$688++ (8-10 Pax)**

## SET MENU B 福星高照宴



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

渔子带子腊味荷叶饭

Steamed Rice with Chinese Sausage, Scallop  
and Tobiko wrapped in Lotus Leaf

椰汁白果芋泥

Yam Paste with Coconut and Ginkgo Nuts

**\$788++ (8-10 Pax)**



All prices are subjected to GST and Service Charge