



Gim Tim Group of Restaurants

自1975年以来，锦珍一直都在环绕着福建菜及广东菜的香气氛围中。我们的招牌菜“佛跳墙”采用了上等食材例如上等鲍翅，澳洲鲍鱼，日本干贝，上等花胶，日本花菇，海参，鱼鳔，蹄筋，人参等食材。这道享誉名菜获得了很多奖项及顾客的赞誉之声。

我们使用最新鲜和高品质的食材，为食客烹饪出一道道美味的料理。除此之外，我们很多佳肴都一一手工制作，一点也不马虎。其中特别被受大家喜爱的福建广东菜有鱼鳔羹，海参鸭，金龙鸡，扣肉包，炭烤烧猪，佛手飘香，酥脆虾枣，大茨粉等等。几代人都陪伴着锦珍成长，为大家献上许多新加坡式的福建和广东佳肴。从特创佳肴到正宗的获奖招牌菜，总有一些能让您细细品尝！

Since 1975, Gim Tim has been the place to enjoy the nest of Hokkien and Cantonese cuisines. Our signature dish – “Buddha Jumps Over the Wall” is prepared using the highest quality ingredients such as Superior Shark's Fin, Australian Whole Abalone, Japanese Conpoy, Superior Fish Maw, Japanese Shiitake Mushroom, Sea Cucumber, Fish Maw, Pork Tendon, Ginseng and more. This well-known dish has won much acclaim amongst gastronomes.

Focus on using only the freshest & highest quality ingredients, many of our dishes are made in-house by our very own chefs. Some of the well-loved Hokkien and Cantonese dishes include Fish Maw Soup, Braised Duck with Sea Cucumber, Crispy Sotong Paste Chicken, Steamed Pork Belly with Bun, Charcoal Barbecued Suckling Pig, Crispy Yam Ring, Crispy Prawn Dumpling, Stir-Fry Tapioca Rolls and many more. Gim Tim has served generations with its delightful feast of Singaporean Hokkien and Cantonese cuisines.

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



特色小食



SPECIAL SNACK

		(S)		(L)
01	龙虾映三辉 Lobster Salad Combination	\$70	/	/ \$120
02	经典五美拼 Five Varieties Combination	\$50	/	/ \$80
03	手工五香虾枣 Hand-Made Crispy Prawn Roll	\$8.40 6 pcs	/	/ \$16.80 12 pcs



*Photos are for reference only. *All prices are subject to GST and Service Charge.

锦珍酒楼
Gim Tim Restaurant



老火汤羹



SOUP

		(1 Pax)	(6 Pax)	(10 Pax)
04	锦珍宝鼎佛跳墙 (预订) Buddha Jump Over The Wall (Pre-Order) 鲍翅, 鲍鱼, 海参, 花胶, 干贝, 鱼鳔, 蹄筋, 花菇 Superior Shark's Fin, Whole Abalone, Sea Cucumber, Superior Fish Maw, Conpoy, Fish Maw, Pork Tendon, Shiitake Mushroom	\$98	\$688	\$868
05	滋补一品锅 Double-Boiled Sea Treasure Soup	\$28		
06	红烧靚鲍翅 Braised Superior Shark's Fin with Broth Stock	\$38		\$388
07	渔子蟹肉翅 Shark's Fin Soup with Crab Meat & Tobiko	\$15	\$75	\$100
08	红烧海味翅 Shark's Fin with Shredded Dried Seafood	\$15	\$75	\$100
09	虫草花海味羹 Shredded Dried Seafood Soup with Cordyceps Flower	\$8	\$40	\$64
10	福建鱼鳔羹 Fish Maw Thick Soup	\$8	\$40	\$64





烧烤拼盘



ROASTED & BARBECUE

		(Half)	(Whole)
11	招牌烤乳猪 (预订) Barbecued Suckling Pig (Pre-Order)		\$258
12	北京片皮鸭 (二度: 姜葱, 黑椒, 伊面+\$15) Peking Duck (Stir-Fry Duck: Ginger Onion, Black Pepper, Ee-Fu Noodles +\$15)		\$70
13	既烤靚烧鸭 Crispy Roasted Duck	\$30	/ \$60
14	脆皮吊烧鸡 Crispy Roasted Chicken	\$20	/ \$40
15	盐水菜园鸡 Salted Kampong Chicken	\$20	/ \$40
16	锦珍金龙鸡 Crispy Chicken Skin with Sotong Paste	\$18	/ \$36



海味鮮



PREMIUM SEAFOOD

		(S)	(M)	(L)
17	原只珊瑚鲍鱼(每粒) Braised Whole Abalone with Green (Per Pc)	\$68		
18	碧绿鲍片烩时蔬 Braised Sliced Whole Abalone with Green	\$60 /	\$120 /	\$180
19	花菇海参时蔬煲 Mushroom and Sea Cucumber with Green	\$30 /	\$45 /	\$60
20	海参鱼鳔时蔬煲 Sea Cucumber and Fish Maw with Green	\$30 /	\$45 /	\$60
21	海参扒大鸭 Braised Duck with Sea Cucumber			\$50
22	黑蒜酱蒸银鳕鱼 Steamed Cod Fish with Black Garlic	\$48 /	\$72 /	\$96
23	黑蒜酱蒸龙趸鱼片 Steamed Sliced Grouper with Black Garlic	\$38 /	/	\$76
24	佛钵带子芋飘香 Hand-Made Yam Ring Topped with Scallop			\$30
25	甘香炒啦啦  Spicy Stir-Fry Clam	\$16 /	\$24 /	\$32



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石斑/红班/顺壳/红曹/午鱼

Seasonal Price

Grouper / Red Grouper / Soon Hock / Red Snapper / Threadfin

烹调法 Select Your Own Cooking

- | | |
|---------|--|
| 1) 港式 | Soy Sauce in Hong Kong Style |
| 2) 潮式 | Teochew Style |
| 3) 菜脯 | Minced Chay Po |
| 4) 豆酥 | Soya Bean Crumb |
| 5) 油浸 | Deep-Fried |
| 6) 金蒜榄菜 | Garlic and Olive Vegetable |
| 7) 娘惹阿叁 | Nyonya Assam Paste  |

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生猛青蟹

Seasonal Price

Live Crab

(Pre-Order In Advance)

烹调法 Select Your Own Cooking

- | | |
|----------|---|
| 1) 辣椒 | Chili Paste  |
| 2) 黑椒 | Black Pepper |
| 3) 咸蛋 | Salted Egg Yolk |
| 4) 金瓜奶香 | Pumpkin Cream |
| 5) 酒酿蛋白蒸 | Steamed with Wine and Egg White |
| 6) 极品酱粉丝 | Tang Hoon with XO Sauce |
| 7) 焖米粉 | Stewed Bee Hoon |



		(S)	(M)	(L)
28	金丝麦片虾球 Cereal Deshell Prawn with Egg Yolk Moss	\$22	/ \$33	/ \$44
29	金瓜奶香虾球 Pumpkin Cream Deshell Prawn	\$22	/ \$33	/ \$44
30	金沙咸蛋虾球 Salted Egg Yolk Deshell Prawn	\$22	/ \$33	/ \$44
31	青芥末沙律虾球 Wasabi Mayo De-Shell Prawn	\$22	/ \$33	/ \$44
32	花雕杞子灼虾 Poached Prawn with Chinese Wine	\$22	/ \$33	/ \$44
33	酒酿蛋白蒸大头虾 Steamed King Prawn in Egg White with Wine	\$48 (2pcs) / \$72 (3pcs)		
34	金瓜奶香大头虾 King Prawn with Pumpkin Cream	\$48 (2pcs) / \$72 (3pcs)		
35	大头虾龙虾汤泡饭 Poached Rice with King Prawn in Lobster Broth	\$48 (2pcs) / \$72 (3pcs)		
36	海鲜龙虾汤泡饭 Poached Rice with Seafood in Lobster Broth	\$30 / \$40		



小菜精选



SATISFYING DISHES

		(S)	(M)	(L)
37	姜葱炒鹿肉 Stir-Fry Venison with Ginger & Onion	\$18	\$27	\$36
38	柱侯酱炒鹿肉 Stir-Fry Venison with Chef's Sauce	\$18	\$27	\$36
39	脆杏咖啡排骨 Coffee Pork Ribs with Almond Flakes	\$16	\$24	\$32
40	焦糖红酒排骨 Caramelized Red Wine Pork Ribs	\$16	\$24	\$32
41	咕嚕酥肉 Sweet & Sour Pork	\$14	\$21	\$28
42	秘制东坡肉与馒头 "Dong Po" Pork Belly with Man Tou	\$12 4 pcs	\$21 7 pcs	\$30 10 pcs
43	招牌扣肉包 Steamed Pork Belly Served with Bun	\$12 4 pcs	\$21 7 pcs	\$30 10 pcs



		(S)		(M)		(L)
44	XO酱炒芦笋玉带 Asparagus with Scallop in XO Sauce	\$24	/	\$36	/	\$48
45	鸿莲夏果炒玉带 Assortment of Vegetable with Scallop	\$22	/	\$33	/	\$44
46	花菇烩菠菜 Spinach with Shiitake Mushroom	\$16	/	\$24	/	\$32
47	银鱼仔龙虾汤浸奶白 Nai Bai with Silverbait in Lobster Broth	\$16	/	\$24	/	\$32
48	橄榄菜炒干煸四季豆苗 Baby French Bean with Olive Vegetable	\$16	/	\$24	/	\$32
49	三色蛋浸菠菜 Spinach with Trio Eggs	\$14	/	\$21	/	\$28
50	白玉菇炒青龙菜 Royale Chives with Shimeiji Mushroom	\$14	/	\$21	/	\$28
51	蟹皇胜瓜豆腐 Bean Curd with Crab Meat & Luffa Melon	\$14	/	\$21	/	\$28
52	玉带肉松脆豆腐 Bean Curd with Scallop & Meat Moss	\$14	/	\$21	/	\$28
53	菜莆海鲜豆腐 Bean Curd with Seafood & Minced Chay Po	\$14	/	\$21	/	\$28



		(2 Pax)	(6 Pax)	(10 Pax)
54	福建大茨粉  Hokkien Fried Tapioca Roll	\$12	/	\$20
55	干烧焖伊面 Stewed Ee-Fu Noodles	\$10	/	\$24
56	福建炒面线 Hokkien Fried Thread Noodle	\$10	/	\$24
57	渔子鸳鸯炒饭 Fried White and Brown Rice with Tobiko	\$10	/	\$24
58	樱花虾带子炒饭 Fried Rice with Scallop and Sakura Shrimp	\$10	/	\$24
59	赛螃蟹月光米粉 Stewed Vermicelli with Crab Meat and Egg Yolk		\$18 /	\$28
60	海鲜焖福建面 Stewed Hokkien Noodles with Seafood		\$20 /	\$30
61	富贵海鲜长寿面 Prosperity Longevity Noodle with Seafood		\$20 /	\$30



甜品



DESSERT

		(1 Pax)	(6 Pax)	(10 Pax)
62	酥炸雪糕 Deep-Fried Ice Cream (min order: 2)	\$2.80		
63	椰香白果芋泥 Yam Paste with Ginkgo Nut and Coconut	\$5	/ \$20	/ \$30
64	杨枝玉露 Chilled Mango Puree with Sago	\$5	/ \$20	/ \$30
65	荔枝香茅冻 Chilled Lemongrass Jelly with Lychee	\$5	/ \$20	/ \$30



		(1 Pax)	(Jug/Bottle)
66	中国普洱茶 Chinese Pu-Er Tea	\$2.50	
67	白菊花茶 White Chrysanthemum Tea	\$2.50	
68	可口可乐/少糖 Coke/Coke Light	\$3.00 /	\$12
69	Fanta橙汁 Fanta Orange	\$3.00 /	\$12
70	雪碧 Sprite	\$3.00	
71	洛神花 Roselle	\$3.00	
72	苹果醋 Apple Vinegar	\$3.00	
73	葡萄醋 Grape Vinegar	\$3.00	
Alcohol 酒类			
74	啤酒 Carlsberg	\$8.50 /	\$28
75	黑啤酒 Stout	\$9.50	
76	红酒 Merlot		\$48

