



IMPERIAL TREASURE

FINE TEOCHEW CUISINE

御寶閣潮州酒家

ION Orchard, #03-05 | Tel: (+65) 6736 2118

廚師

CHEF'S RECOMMENDATION  
特別介紹



咸菜猪油渣蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish with Salted Vegetables & Lard

\$ 14

每百克 / Per 100g

潮式凉瓜煮生中虾

Stewed Live Prawn with Bitter Gourd in Teochew Style

\$ 48

小 / Small

芝麻酱焖鱼鳔

Braised Fish Maw with Sesame Sauce

\$ 52

小 / Small

春菜萝卜排骨煲

Stewed Spare Rib with Radish & Spring Vegetables in Claypot

\$ 40

小 / Small

香煎蒜片西班牙猪柳粒

Pan-fried Diced Iberico Pork with Garlic Chips

\$ 48

小 / Small

榄角蒸田鸡

Steamed Frog with Preserved Black Olives

\$ 44

小 / Small

豉椒咸菜炒白鳝球

Sautéed Eel with Salted Vegetables & Black Bean Sauce

\$ 60

小 / Small

所有价格均需另加服务费和消费税。图片仅供参考。

All prices are subject to service charge & prevailing GST. Picture is for reference only.