



IMPERIAL TREASURE

FINE TEOCHEW CUISINE

御寶閣潮州酒家

廚師介紹

CHEF'S RECOMMENDATION

潮式煮笋壳魚

Stewed Marble Goby 'Soon Hock' Fish with
Minced Pork and Chinese Cabbage in Teochew Style

\$11

100克/g

川椒炒鱔球

Sautéed Eel with Sichuan Peppercorn

\$48

小 / small

南乳香酥骨

Deep-fried Pork Rib with
Red Fermented Beancurd Sauce

\$24

小 / small

米酒粉丝煮生虾

Poached 'Live' Prawn with Rice Vermicelli
& Chinese Wine

\$32

小 / small

豉汁凉瓜焖田鸡

Braised Frog's Leg with Bitter Gourd
& Black Bean Sauce

\$30

小 / small

虾子海参豆腐煲

Braised Sea Cucumber with Beancurd
& Shrimp Roe in Claypot

\$64

小 / small

所有价格需另加服务费和消费税

All prices are subject to service charge & prevailing GST