

小吃  
点心  
甜品  
套餐

APPETIZERS /  
DIM SUM / DESSERT /  
SET MENU



**IMPERIAL TREASURE**

FINE TEOCHEW CUISINE

御寶閣潮州酒家

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ION Orchard #03-05, 2 Orchard Turn

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[www.imperialtreasure.com](http://www.imperialtreasure.com)

# 精美小吃 APPETIZERS

午市供应 Only available during Lunch hour

- |   |                                                         |         |
|---|---------------------------------------------------------|---------|
| 1 | 黄金凉瓜片<br>Deep-fried Bitter Gourd with Salted Egg Yolk   | \$14.00 |
| 2 | 花生焖猪脚<br>Stewed Pig's Shank with Peanut                 | \$16.00 |
| 3 | 虾酱炸鸡中翼<br>Crispy Chicken Wing with Shrimp Paste         | \$16.00 |
| 4 | 酥炸盐水豆腐<br>Deep-fried Crispy Salted Beancurd             | \$10.00 |
| 5 | 皮蛋酸姜<br>Century Egg with Pickled Ginger                 | \$ 9.00 |
| 6 | 椒盐九肚鱼<br>Deep-fried Bombay Duck Fish with Pepper & Salt | \$16.00 |
| 7 | 椒盐白饭鱼<br>Deep-fried Silver Fish with Pepper & Salt      | \$14.00 |

# 精美小吃 APPETIZERS

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- |    |                                                                              |          |
|----|------------------------------------------------------------------------------|----------|
| 8  | 椒盐鱿鱼须<br>Deep-fried Squid with Pepper & Salt                                 | \$16.00  |
| 9  | 豉汁蒸鳕鱼头腩<br>Steamed Cod Fish Head with Black Bean Sauce                       | \$20.00  |
| 10 | 煎酿四宝煲<br>Braised 4 Varieties of Vegetables Stuffed with Shrimp Paste         | \$16.00  |
| 11 | 蚝油炒三菇<br>Sautéed Assorted Mushrooms with Oyster Sauce                        | \$16.00  |
| 12 | 椒盐鸡软骨<br>Deep-fried Chicken Cartilage with Pepper & Salt                     | \$ 16.00 |
| 13 | XO 酱炒萝卜糕<br>Fried Carrot Cake with XO Sauce                                  | \$14.00  |
| 14 | 卤水金钱肚<br>Marinated Beef Tripe                                                | \$18.00  |
| 15 | 潮式椒酱肉粒<br>Sautéed Beancurd Diced Pork & Preserved Radish<br>with Spicy Sauce | \$16.00  |

# 点心 DIM SUM

午市供应 Only available during Lunch hour

- |   |                                                     |                           |
|---|-----------------------------------------------------|---------------------------|
| 1 | 笋尖鲜虾饺<br>Steamed Prawn Dumpling 'Ha Kau'            | \$ 8.00<br>四粒 / 4 pcs     |
| 2 | 潮式蒸烧卖<br>Steamed Pork Dumpling in Teochew Style     | \$ 7.80<br>四粒 / 4 pcs     |
| 3 | 豉汁蒸排骨<br>Steamed Pork Rib with Black Bean Sauce     | \$ 7.00<br>每碟 / per plate |
| 4 | 豉汁蒸凤爪<br>Steamed Chicken Feet with Black Bean Sauce | \$ 7.00<br>每碟 / per plate |
| 5 | 蚝皇叉烧包<br>Steamed Barbecue Pork Bun                  | \$ 6.90<br>三个 / 3 pcs     |
| 6 | 金网脆皮虾肠粉<br>Steamed Crispy Rice Roll with Shrimp     | \$13.00<br>每碟 / per plate |
| 7 | 上汤鲜竹卷<br>Beancurd Skin Roll with Superior Broth     | \$ 7.80<br>三件 / 3 pcs     |

# 点心 DIM SUM

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- |    |                                                    |                       |
|----|----------------------------------------------------|-----------------------|
| 8  | 杂菌如意饺<br>Steamed Diced Mushroom Dumpling           | \$ 7.20<br>三件 / 3 pcs |
| 9  | 潮州蒸粉粿<br>Steamed 'Teochew' Dumpling                | \$ 7.20<br>三件 / 3 pcs |
| 10 | 鲜虾腐皮卷<br>Deep-fried Beancurd Skin Roll with Shrimp | \$ 7.80<br>三件 / 3 pcs |
| 11 | 香煎韭菜粿<br>Pan-fried Chive Dumpling                  | \$ 7.20<br>三件 / 3 pcs |
| 12 | 蜂巢炸芋角<br>Deep-fried Yam Puff                       | \$ 7.20<br>三件 / 3 pcs |
| 13 | 蜜汁叉烧酥<br>Baked Barbecue Pork Pastry                | \$ 7.20<br>三件 / 3 pcs |

# 点心 DIM SUM

午市供应 Only available during Lunch hour

- |    |                                                   |                       |
|----|---------------------------------------------------|-----------------------|
| 14 | 潮州糯米卷<br>Steamed Glutinous Rice Roll              | \$ 7.20<br>三件 / 3 pcs |
| 15 | 素菜炸春卷<br>Deep-fried Vegetarian Spring Roll        | \$ 7.20<br>三件 / 3 pcs |
| 16 | 腊味萝卜糕<br>Pan-fried Carrot Cake                    | \$ 7.50<br>三件 / 3 pcs |
| 17 | 酥皮蛋挞仔<br>Baked Egg Tart                           | \$ 6.90<br>三件 / 3 pcs |
| 18 | 香滑马来糕<br>Steamed 'Malay' Soft Cake                | \$ 6.60<br>每件 / each  |
| 19 | 奶皇流沙包<br>Steamed Custard Bun with Salted Egg Yolk | \$ 7.50<br>三个 / 3 pcs |

# 甜品 DESSERT

午市供应 Only available during Lunch hour

- 1 红莲炖雪蛤  
Double-boiled Hashima with Lotus Seed

\$16.00  
每位 / per person
- 2 姜茶汤圆  
Glutinous Rice Ball in Ginger Soup

\$ 8.00  
每位 / per person
- 3 擂沙汤圆 (4粒起)  
Glutinous Rice Ball with Grated Peanuts (Min. order 4 pcs)

\$ 2.30  
每粒 / each
- 4 紫薯芋泥炸煎堆  
Deep-fried Purple Sweet Potato Ball with Yam

\$ 7.20  
三件 / 3 pcs

# 套餐 | A

SET MENU

\$ **88**<sup>++</sup> 每位/Per Person

## 双式拼盘

(干炸虾枣, 猪脚冻)

Twin Combination Platter

(Deep-fried Minced Prawn Ball, Chilled Pig's Trotters)

## 咸菜胡椒炖猪肚汤

Double-boiled Pig's Stomach Soup with  
Salted Vegetables & Peppercorn

## 卤水拼盘(两拼)

Marinated Combination (Two Kinds)

## 大芥菜肉碎焖鱼鳔

Braised Fish Maw with Mustard Green & Minced Pork

## 家乡玉兰炒河粉

Wok-fried 'Hor Fun' with Diced Kailan & Preserved Radish

## 福果芋泥

Mashed Taro with Gingko



套餐 | B  
SET MENU

\$138<sup>++</sup> 每位/Per Person

双式拼盘

(卤水鸭片, 黄金石榴果)

Twin Combination Platter

(Marinated Sliced Duck,

Deep-fried Beancurd & Diced Chicken Wrapped with Egg Skin)

每日滋补炖汤

Soup of the Day

红烧家乡酿原条海参

Braised Whole Sea Cucumber Stuffed with Minced Pork

川椒炒白鳝球

Sautéed Eel with Sichuan Peppercorns

方鱼焗生中虾

Baked Live Prawn with Dried Fish in Gravy

蚝仔肉碎汤面线

'Mee Sua' Soup with Baby Oyster and Minced Pork

马蹄绿豆爽

'Tao Suan' Soup Green Bean & Chestnut

# 套餐 | C

SET MENU

\$158<sup>++</sup> 每位/Per Person

(四位起 Minimum 4 Persons)

## 双式拼盘

(干炸蟹枣, 黄金石榴果)

Twin Combination Platter

(Deep-fried Minced Crab Meat Ball,

Deep-fried Beancurd & Diced Chicken Wrapped with Egg Skin)

## 淮山杞子炖螺头汤

Double-boiled Sea Whelk Soup with Chinese Herbs

## 咸菜猪油渣蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish with

Salted Vegetables and Pork Lard

## 卤水拼盘(两拼)

Marinated Combination (Two Kinds)

## 5头鲜鲍大芥菜焖鱼鳔

Braised 5 Head Fresh Abalone with Fish Maw & Mustard Green

## 姜葱生虾焖面卜

Braised Noodles with Live Prawn in Ginger & Spring Onion

## 金瓜芋泥

Mashed Taro with Pumpkin

# 健康素食套餐

## VEGETARIAN SET MENU

\$98<sup>++</sup> 每位/Per Person

### 双式拼盘

(素菜炸春卷, 酥炸盐水豆腐)

Twin Combination Platter

(Deep-fried Vegetarian Spring Rolls, Deep-fried Crispy Salted Beancurd)

### 太极菠菜羹

Spinach Soup with Egg White

### 榄菜马蹄云耳炒四季豆

Sautéed String Bean, Water Chestnut & Black Fungus with  
Preserved Black Olives

### 生菜包七彩斋松

Assorted Minced Vegetables Wrapped in Lettuce

### 竹笙北菇大芥菜

Braised Mustard Green with Mushroom & Bamboo Pith

### 千丝焖米粉

Stewed Vermicelli with Shredded Assorted Vegetable

### 潮式清甜汤

White Fungus & Red Dates Soup