

小吃  
点心  
甜品

APPETIZERS /  
DIM SUM / DESSERT



**IMPERIAL TREASURE**

FINE TEOCHEW CUISINE

御寶閣潮州酒家

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

# 新品上市 NEW ITEMS

午市供应 Only available during Lunch hour

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|---|--|-----------------------------|
| 1 | 芝士三文鱼挞<br>Baked Cheese Salmon Tart               | \$12.00<br>三件 / 3 pcs       |
| 2 | 南乳香酥饼<br>Deep-fried Fermented Bean & Pork Pastry | \$ 6.00<br>三件 / 3 pcs       |
| 3 | 洛神花鸳鸯果冻<br>Roselle & Butterfly Pea Flower Jelly  | \$ 8.00<br>每位 / per person  |
| 4 | 鲜淮山桃胶糖水<br>Chinese Yam with Peach Gum Soup       | \$ 6.00<br>每位 / per persons |

# 餐前小吃 APPETIZERS

午市供应 Only available during Lunch hour

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|---|---|---------|
| 1 | 脆皮烧肉<br>Roasted Pork                                    | \$15.00 |
| 2 | 花生焖猪脚<br>Stewed Pig's Shank with Peanut                 | \$14.80 |
| 3 | 虾酱炸鸡中翼<br>Crispy Chicken Wing with Shrimp Paste         | \$12.00 |
| 4 | 酥炸盐水豆腐<br>Deep-fried Crispy Salted Beancurd             | \$ 8.00 |
| 5 | 皮蛋酸姜<br>Century Egg with Pickled Ginger                 | \$ 8.00 |
| 6 | 蚬芥炸鲮鱼球<br>Deep-fried Dace Fish Ball with Clam Sauce     | \$12.00 |
| 7 | 椒盐九肚鱼<br>Deep-fried Bombay Duck Fish with Pepper & Salt | \$14.00 |
| 8 | 椒盐白饭鱼<br>Deep-fried Silver Fish with Pepper & Salt      | \$12.00 |

# 餐前小吃 APPETIZERS

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|----|--|---------|
| 9  | 椒盐鱿鱼须<br>Deep-fried Squid with Pepper & Salt                                 | \$14.00 |
| 10 | 豉汁蒸鳕鱼头腩<br>Steamed Cod Fish Head with Black Bean Sauce                       | \$14.00 |
| 11 | 煎酿四宝煲<br>Braised 4 Varieties of Vegetables Stuffed with Shrimp Paste         | \$12.00 |
| 12 | 蚝油炒三菇<br>Sautéed Assorted Mushrooms with Oyster Sauce                        | \$14.00 |
| 13 | 沙姜凤爪<br>Marinated Chicken Feet with Ginger Sauce                             | \$ 9.00 |
| 14 | XO 酱炒萝卜糕<br>Fried Carrot Cake with XO Sauce                                  | \$12.00 |
| 15 | 爽脆海蜇花<br>Marinated Jelly Fish Head   | \$18.00 |
| 16 | 潮式椒酱肉粒<br>Sautéed Beancurd Diced Pork & Preserved Radish<br>with Spicy Sauce | \$14.00 |

# 点心 DIM SUM

午市供应 Only available during Lunch hour

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|---|---|---------------------------|
| 1 | 笋尖鲜虾饺<br>Steamed Prawn Dumpling 'Ha Kau'            | \$ 7.20<br>四粒 / 4 pcs     |
| 2 | 潮式蒸烧卖<br>Steamed Pork Dumpling in Teochew Style     | \$ 6.80<br>四粒 / 4 pcs     |
| 3 | 豉汁蒸排骨<br>Steamed Pork Rib with Black Bean Sauce     | \$ 6.30<br>每碟 / per plate |
| 4 | 豉汁蒸凤爪<br>Steamed Chicken Feet with Black Bean Sauce | \$ 6.00<br>每碟 / per plate |
| 5 | 蚝皇叉烧包<br>Steamed Barbecue Pork Bun                  | \$ 6.00<br>三个 / 3 pcs     |
| 6 | 金网脆皮虾肠粉<br>Steamed Crispy Rice Roll with Shrimp     | \$12.00<br>每碟 / per plate |
| 7 | 鲜虾蒸肠粉<br>Steamed Rice Roll with Shrimp              | \$10.00<br>每碟 / per plate |
| 8 | 叉烧蒸肠粉<br>Steamed Rice Roll with Barbecue Pork       | \$ 9.00<br>每碟 / per plate |

# 点心 DIM SUM

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|----|--|-----------------------|
| 9  | 上汤鲜竹卷<br>Beancurd Skin Roll with Superior Broth    | \$ 6.60<br>三件 / 3 pcs |
| 10 | 杂菌如意饺<br>Steamed Diced Mushroom Dumpling           | \$ 6.00<br>三件 / 3 pcs |
| 11 | 潮州蒸粉粿<br>Steamed 'Teochew' Dumpling                | \$ 6.00<br>三件 / 3 pcs |
| 12 | 鲜虾腐皮卷<br>Deep-fried Beancurd Skin Roll with Shrimp | \$ 7.20<br>三件 / 3 pcs |
| 13 | 菠萝叉烧包<br>Baked Barbecue Pork Bun                   | \$ 6.30<br>三个 / 3 pcs |
| 14 | 香煎韭菜粿<br>Pan-fried Chive Dumpling                  | \$ 6.00<br>三件 / 3 pcs |
| 15 | 蜂巢炸芋角<br>Deep-fried Yam Puff                       | \$ 6.00<br>三件 / 3 pcs |
| 16 | 蜜汁叉烧酥<br>Baked Barbecue Pork Pastry                | \$ 6.30<br>三件 / 3 pcs |

# 点心 DIM SUM

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|----|---|-----------------------|
| 17 | 潮州糯米卷<br>Steamed Glutinous Rice Roll              | \$ 6.00<br>三件 / 3 pcs |
| 18 | 素菜炸春卷<br>Deep-fried Vegetarian Spring Roll        | \$ 6.60<br>三件 / 3 pcs |
| 19 | 腊味萝卜糕<br>Pan-fried Carrot Cake                    | \$ 6.00<br>三件 / 3 pcs |
| 20 | 酥皮蛋挞仔<br>Baked Egg Tart                           | \$ 6.00<br>三件 / 3 pcs |
| 21 | 紫薯芋泥炸煎堆<br>Deep-fried Purple Potato with Yam      | \$ 6.00<br>三件 / 3 pcs |
| 22 | 香滑马来糕<br>Steamed 'Malay' Soft Cake                | \$ 6.00<br>每件 / each  |
| 23 | 奶皇流沙包<br>Steamed Custard Bun with Salted Egg Yolk | \$ 6.60<br>三个 / 3 pcs |

# 甜品 DESSERT

午市供应 Only available during Lunch hour

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|---|--|----------------------------|
| 1 | 红莲炖雪蛤<br>Double-boiled Hashima with Lotus Seed                           | \$12.00<br>每位 / per person |
| 2 | 生磨核桃露<br>Walnut Cream  | \$ 8.00<br>每位 / per person |
| 3 | 姜茶汤圆<br>Glutinous Rice Ball in Ginger Soup                               | \$ 6.00<br>每位 / per person |
| 4 | 芒果布丁<br>Mango Pudding  | \$ 8.00<br>每位 / per person |
| 5 | 龙眼杏仁豆腐<br>Chilled Almond Beancurd with Longan                            | \$ 6.00<br>每位 / per person |
| 6 | 擂沙汤圆 (4粒起)<br>Glutinous Rice Ball with Grated Peanuts (Min. order 4 pcs) | \$ 2.00<br>每粒 / each       |
| 7 | 家乡炸油果<br>Deep-fried Mashed Potato with Grated Peanut                     | \$ 6.00<br>三粒 / 3 pcs      |