

小食
點心
甜品
套餐

APPETIZERS /
DIM SUM / DESSERT /
SET MENU



IMPERIAL TREASURE

FINE TEOCHEW CUISINE

御寶閣潮州酒家

ION Orchard, #03-05

Tel: (+65) 6736 2118

www.imperialtreasure.com

精美小食 APPETIZERS

午市供应 Only Available During Lunch Hour

每碟 / Per Plate

- | | | |
|---|---|---------|
| 1 | 黄金凉瓜条
Deep-fried Bitter Gourd with Salted Egg Yolk | \$16.00 |
| 2 | 花生焖猪脚
Stewed Pig's Shank with Peanut | \$20.00 |
| 3 | 虾酱炸鸡中翼
Crispy Chicken Wing with Shrimp Paste | \$18.00 |
| 4 | 酥炸盐水豆腐
Deep-fried Crispy Salted Beancurd | \$14.00 |
| 5 | 皮蛋酸姜
Century Egg with Pickled Ginger | \$11.00 |
| 6 | 椒盐茄子
Deep-fried Eggplant with Pepper & Salt | \$20.00 |
| 7 | 椒盐白饭鱼
Deep-fried Silver Fish with Pepper & Salt | \$18.00 |

精美小食 APPETIZERS

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	每碟 / Per Plate
8 椒盐鱿鱼须 Deep-fried Squid with Pepper & Salt	\$18.00
9 金银蒜玉豆 Long Bean with Minced Dried Garlic	\$20.00
10 煎酿四宝煲 Braised 4 Varieties of Vegetables Stuffed with Shrimp Paste	\$18.00
11 蚝油炒三菇 Sautéed Assorted Mushrooms with Oyster Sauce	\$20.00
12 椒盐鸡软骨 Deep-fried Chicken Cartilage with Pepper & Salt	\$18.00
13 XO 酱炒萝卜糕 Fried Carrot Cake with XO Sauce	\$16.00
14 卤水金钱肚 Marinated Beef Tripe	\$20.00
15 潮式椒酱肉粒 Sautéed Beancurd Diced Pork & Preserved Radish with Spicy Sauce	\$18.00

点心 DIM SUM

午市供应 Only Available During Lunch Hour

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|---|---|---------------------------|
| 1 | 笋尖鲜虾饺
Steamed Prawn Dumpling 'Ha Kau' | \$9.60
四粒 / 4 pcs |
| 2 | 潮式蒸烧卖
Steamed Pork Dumpling in Teochew Style | \$8.80
四粒 / 4 pcs |
| 3 | 豉汁蒸排骨
Steamed Pork Rib with Black Bean Sauce | \$7.80
每碟 / per plate |
| 4 | 豉汁蒸凤爪
Steamed Chicken Feet with Black Bean Sauce | \$7.80
每碟 / per plate |
| 5 | 蚝皇叉烧包
Steamed Barbecue Pork Bun | \$7.80
三个 / 3 pcs |
| 6 | 金网脆皮虾肠粉
Steamed Crispy Rice Roll with Shrimp | \$14.00
每碟 / per plate |
| 7 | 上汤鲜竹卷
Beancurd Skin Roll with Superior Broth | \$9.00
三件 / 3 pcs |

点心 DIM SUM

午市供应 Only Available During Lunch Hour

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| 8 | 杂菌如意饺
Steamed Diced Mushroom Dumpling | \$7.80
三件 / 3 pcs |
| 9 | 潮州蒸粉粿
Steamed 'Teochew' Dumpling | \$7.80
三件 / 3 pcs |
| 10 | 鲜虾腐皮卷
Deep-fried Beancurd Skin Roll with Shrimp | \$9.00
三件 / 3 pcs |
| 11 | 香煎韭菜粿
Pan-fried Chive Dumpling | \$7.80
三件 / 3 pcs |
| 12 | 蜂巢炸芋角
Deep-fried Yam Puff | \$7.80
三件 / 3 pcs |
| 13 | 蜜汁叉烧酥
Baked Barbecue Pork Pastry | \$7.80
三件 / 3 pcs |

点心 DIM SUM

午市供应 Only Available During Lunch Hour

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| 14 | 潮州糯米卷
Steamed Glutinous Rice Roll | \$7.80
三件 / 3 pcs |
| 15 | 素菜炸春卷
Deep-fried Vegetarian Spring Roll | \$7.80
三件 / 3 pcs |
| 16 | 腊味萝卜糕
Pan-fried Carrot Cake | \$8.40
三件 / 3 pcs |
| 17 | 酥皮蛋挞仔
Baked Egg Tart | \$9.00
三件 / 3 pcs |
| 18 | 香滑马来糕
Steamed 'Malay' Soft Cake | \$7.50
每件 / each |
| 19 | 奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk | \$9.00
三个 / 3 pcs |
| 20 | 潮州水晶包
Steamed Crystal Dumpling in Teochew Style | \$9.00
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

\$22.00
每位 / per person
- 2 姜茶黑芝麻汤圆 (热)
Black Sesame Glutinous Rice Ball in Ginger Soup (Hot)

\$10.00
每位 / per person
- 3 擂沙黑芝麻汤圆 (4粒起)
Black Sesame Glutinous Rice Ball with Grated Peanuts
(Min. order 4 pcs)

\$3.00
每粒 / each
- 4 紫薯芋泥炸煎堆
Deep-fried Purple Sweet Potato Ball with Yam

\$9.00
三件 / 3 pcs
- 5 杨枝甘露
Mango Sago with Pomelo

\$10.00
每位 / per person

套餐 | A
SET MENU

\$128⁺⁺ 每位/Per Person

双式拼盘

(猪脚冻, 干炸蟹枣)

Twin Combination Platter

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

鱼鳔扣海参时蔬

Braised Fish Maw with Sea Cucumber & Vegetables

萝卜半煎煮鲷鱼件

Stewed Pomfret Fish Fillet with Radish

香煎蒜片西班牙猪柳粒

Pan-fried Diced Iberico Pork with Garlic Chips

灵芝菇生虾汤面线

Poached 'Mee Sua' with Prawn &

Honshimeji Mushroom

马蹄绿豆爽

'Tao Suan' Soup Green Bean & Chestnut

套餐 | B
SET MENU

\$168⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

卤水拼盘 (三拼)

Marinated Combination (Three Kinds)

原盅滋补炖汤

Double-boiled Soup of the Day

蟹肉石榴果

Steamed Crab Meat & Diced Chicken

Wrapped with Egg White Skin

京葱爆原条辽参

Sautéed Whole Hokkaido Sea Cucumber with Scallion

骨香笋壳鱼球

Deep-fried Bone & Sautéed Marble Goby

'Soon Hock' Fish Fillet

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 | C
SET MENU

\$198⁺⁺ 每位/Per Person

(六位起 Minimum 6 Persons)

西施鱼子酱

Sautéed Egg White with Caviar

原只5头鲜鲍炖螺头汤

Double-boiled Sea Whelk Soup with

5 Head Fresh Whole Abalone

鱼鳔扣海参时蔬

Braised Fish Maw with Sea Cucumber

& Vegetables

潮式蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish

in Teochew Style

卤水鸭

Marinated Duck

潮州芋头炒饭

Fried Rice with Diced Taro, Shrimp & Salted Pork

潮式清甜汤

White Fungus & Red Dates Soup

套餐 | D
SET MENU

\$238⁺⁺ 每位/Per Person

(十位起 Minimum 10 Persons)

需提前预订 Advance Order Required

三式拼盘

(猪脚冻, 卤水鹅肝, 干炸虾枣)

Three Treasures Platter

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

淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Superior Fish Maw

梅子蒸东星斑

Steamed Coral Trout with Plum Sauce

红烧原条大乌参扣花菇时蔬

Braised Giant Sea Cucumber with
Mushroom & Vegetables in Oyster Sauce

潮式脆皮乳猪

Roasted Crispy Suckling Pig in Teochew Style

家乡鲍鱼丝咸肉丝炒面线

Wok-fried 'Mee Sua' with Shredded
Abalone & Shredded Salted Pork

红莲炖雪蛤

Double-boiled Hashima with Lotus Seeds

套餐 | E
SET MENU

\$ 388⁺⁺ 每位/Per Person

(十位起 Minimum 10 Persons)

需提前预订 Advance Order Required

鱼子酱冻澳洲龙虾

Chilled Australian Lobster with Caviar

蟹肉石榴果

Steamed Crab Meat & Diced Chicken

Wrapped with Egg White Skin

浓鸡汤脆米东星斑

Coral Trout with Crispy Rice in Chicken Broth

红烧原只15头南非干鲍

Braised 15 Head South African Dried

Whole Abalone in Oyster Sauce

潮式脆皮乳猪

Roasted Crispy Suckling Pig in

Teochew Style

香煎糖醋伊面

Crispy E-Fu Noodles Served with

Sugar & Vinegar

马蹄绿豆爽

'Tao Suan' Soup Green Bean & Chestnut

健康素食套餐

VEGETARIAN SET MENU

\$128⁺⁺ 每位/Per Person

双式拼盘

(素菜炸春卷, 酥炸脆皮茄子)

Twin Combination Platter

(Deep-fried Vegetarian Spring Roll, Deep-fried Eggplant)

菜胆竹笙炖北菇汤

Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup

榄菜马蹄云耳炒四季豆

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

咕嚕滑豆腐

Sweet & Sour Beancurd

豆根扒时蔬

Braised Seasonal Vegetables with Beancurd Skin

千丝焖米粉

Stewed Vermicelli with Shredded Assorted Vegetables

潮式清甜汤

White Fungus & Red Dates Soup