

套
餐

SET MENU



IMPERIAL TREASURE

FINE TEOCHEW CUISINE

御寶閣潮州酒家

ION Orchard #03-05, 2 Orchard Turn, Singapore 238801

Tel: (65) 6736 2118

www.imperialtreasure.com

健康素食套餐

VEGETARIAN SET MENU

\$**98**⁺⁺ 每位/Per Person

(一位起 Minimum 1 Person)

春卷拼盐水豆腐

Deep-fried Spring Roll & Salted Beancurd

菜胆竹笙炖北菇汤

Double-boiled Bamboo Fungus Soup with Mushroom & Cabbage

香辣榄菜四季豆

Sautéed String Bean with Spicy Preserved Black Olives

生菜包七彩斋菘

Diced Assorted Vegetables with Lettuce

大芥菜栗子焖豆根

Braised Mustard Green with Beancurd Skin & Chestnut

千丝焖米粉

Stewed Vermicelli with Shredded Assorted Vegetables

福果芋泥

Mashed Taro with Gingko

套餐 | A
SET MENU

\$98⁺⁺ 每位/Per Person

(一位起 Minimum 1 Person)

干炸虾枣拼猪脚冻

Deep-fried Prawn Ball & Chilled Pig's Trotters

每日滋补炖汤

Double-boiled Soup of The Day

潮式卤水拼盘 (双拼)

Marinated Combination in Teochew Style (Two Kinds)

大芥菜肉碎焖鱼鳔

Braised Fish Maw with Mustard Green & Minced Meat

家乡玉兰菜脯炒河粉

Wok-fried Hor Fun with Diced Kailan & Preserved Radish

福果芋泥

Mashed Taro with Gingko

套餐 | B
SET MENU

\$108⁺⁺ 每位/Per Person

(一位起 Minimum 1 Person)

两式拼盘

潮式卤水鸭肉, 黄金石榴果

Two Treasures Platter

Marinated Sliced Duck Meat, Deep-fried Beancurd &
Diced Chicken Wrapped with Egg Skin

咸菜胡椒炖猪肚汤

Double-boiled Pig's Stomach Soup with
Salted Vegetable & Peppercorns

家乡海参扒时蔬

Braised Sea Cucumber with Seasonal Vegetable

潮式榄菜炒鲷鱼球

Stewed Pomfret Fillet with Minced Pork & Preserved Black Olives
in Teochew Style

方鱼焗生虾

Baked Live Prawn with Dried Fish in Gravy

潮式汤鱼面

Noodles Soup in Teochew Style

福果豆爽

'Tao Suan' Soup Green Bean with Gingko Nut

套餐 | C

SET MENU

\$128⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

两式拼盘

潮式猪脚冻, 干炸蟹肉枣

Two Treasures Platter

Chilled Pig's Trotters, Deep-fried Minced Crab Meat Ball

螺头花胶炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Fish Maw

潮式蒸笋壳鱼

Steamed Marble Goby 'Sook Hock' Fish in Teochew Style

潮式卤水拼盘

Marinated Combination in Teochew Style

大芥菜栗子焖鱼鳔

Braised Fish Maw with Mustard Green & Chestnut

姜葱生虾焖面卜

Braised Thick Noodles with Live Prawn, Ginger & Spring Onion

福果芋泥

Mashed Taro with Gingko

套餐 | D
SET MENU

\$148⁺⁺ 每位/Per Person

(六位起 Minimum 6 Persons)

两式拼盘

黄金石榴果, 干炸蟹肉枣

Two Treasures Platter

Deep-fried Beancurd & Diced Chicken Wrapped with Egg Skin,
Deep-fried Minced Crab Meat Ball

鲍鱼仔鸡炖螺头汤

Double-boiled Chicken Soup with Mini Abalone & Sea Whelk

潮式卤水拼盘 (四拼)

Marinated Combination in Teochew Style (Four Kinds)

方鱼焗生虾

Baked Live Prawn with Dried Fish in Gravy

海参花胶焖时蔬

Braised Sea Cucumber with Fish Maw & Seasonal Vegetable

香煎糖醋伊面

Crispy E-Fu Noodles Served with Sugar & Vinegar

金瓜芋泥

Mashed Taro with Pumpkin

套餐 | E

SET MENU

\$168⁺⁺ 每位/Per Person

(八位起 Minimum 8 Persons)

冻花蟹

Chilled Flower Crab

浓鸡汤炖花胶

Braised Fish Maw in Thick Chicken Broth

潮式蒸笋壳鱼

Steamed Marble Goby 'Sook Hock' Fish in Teochew Style

香煎芋头烙

Pan-fried Flour Omelette with Yam

潮式脆皮乳猪

Roasted Crispy Suckling Pig in Teochew Style

大芥菜栗子焖鱼鳔

Braised Fish Maw with Mustard Green & Chestnut

家乡玉兰菜脯炒河粉

Wok-fried Hor Fun with Diced Kailan & Preserved Radish

潮式清甜汤

White Fungus & Red Dates Soup

套餐 | F

SET MENU

\$178⁺⁺ 每位/Per Person

(八位起 Minimum 8 Persons)

两式拼盘

潮式猪脚冻, 黄金石榴果

Two Treasures Platter

Chilled Pig's Trotters, Deep-fried Beancurd
& Diced Chicken Wrapped with Egg Skin

潮式脆皮乳猪

Roasted Crispy Suckling Pig in Teochew Style

生拆蟹肉烩官燕

Braised Bird's Nest with Crab Meat

潮式蚝仔烙

Pan-fried Flour Omelette with Baby Oyster

潮式蒸东星斑

Steamed Coral Trout Fish in Teochew Style

金华四宝蔬

Braised Assorted Vegetables with Ham

方鱼生虾焖面卜

Braised Thick Noodles with Live Prawn & Dried Fish in Gravy

杏汁福果芋泥

Mashed Taro with Gingko & Almond Cream