

小食
點心
套餐

APPETIZERS /
DIM SUM / SET MENU



IMPERIAL TREASURE

FINE TEOCHEW CUISINE

御寶閣潮州酒家

Guoco Tower #02-01 & #03-01, 7 Wallich Street

Tel: (+65) 6384 2722

www.imperialtreasure.com

精美小食 APPETIZERS

午市供应 Only available during Lunch hour

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

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|----|------------------------------------------------------------------------------|----------|
| 8 | 煎酿四宝煲
Braised 4 Varieties of Vegetables Stuffed with Shrimp Paste | \$ 16.00 |
| 9 | 蚝油炒三菇
Sautéed Assorted Mushrooms with Oyster Sauce | \$ 16.00 |
| 10 | XO酱炒萝卜糕
Fried Carrot Cake with XO Sauce | \$ 14.00 |
| 11 | 湛江海蜇花
Marinated Jelly Fish Head | \$ 20.00 |
| 12 | 潮式椒酱肉粒
Sautéed Beancurd Diced Pork & Preserved Radish
with Spicy Sauce | \$ 16.00 |
| 13 | 黄金凉瓜条
Deep-fried Bitter Gourd with Salted Egg Yolk | \$ 14.00 |
| 14 | 椒盐茄子
Deep-fried Eggplant with Pepper & Salt | \$ 16.00 |

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' | \$ 8.00
四粒 / 4 pcs |
| 2 | 潮式蒸烧卖
Steamed Pork Dumpling in Teochew Style | \$ 7.80
四粒 / 4 pcs |
| 3 | 豉汁蒸排骨
Steamed Pork Rib with Black Bean Sauce | \$ 7.00
每碟 / per plate |
| 4 | 豉汁蒸凤爪
Steamed Chicken Feet with Black Bean Sauce | \$ 7.00
每碟 / per plate |
| 5 | 蚝皇叉烧包
Steamed Barbecue Pork Bun | \$ 6.90
三个 / 3 pcs |
| 6 | 金网脆皮虾肠粉
Steamed Crispy Rice Roll with Shrimp | \$13.00
每碟 / per plate |
| 7 | 杂菌如意饺
Steamed Diced Mushroom Dumpling | \$ 7.20
三件 / 3 pcs |
| 8 | 潮州蒸粉粿
Steamed 'Teochew' Dumpling | \$ 7.20
三件 / 3 pcs |

点心 DIM SUM

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|----|----------------------------------------------------|-----------------------|
| 9 | 潮州糯米卷
Steamed Glutinous Rice Roll | \$ 7.20
三件 / 3 pcs |
| 10 | 鲜虾腐皮卷
Deep-fried Beancurd Skin Roll with Shrimp | \$ 7.80
三件 / 3 pcs |
| 11 | 紫薯芋泥炸煎堆
Deep-fried Purple Potato with Yam | \$ 7.20
三件 / 3 pcs |
| 12 | 奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk | \$ 7.50
三个 / 3 pcs |

套餐 | A
SET MENU

\$118⁺⁺ 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)

十头汤鲍螺头炖鸡汤

Double-boiled Chicken Soup with 10 Head Fresh Abalone & Sea Whelk

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⁺⁺ 每位/Per Person

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)

咸菜胡椒炖猪肚汤

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

红烧家乡酿原条海参

Braised Whole Sea Cucumber Stuffed with Minced Pork

潮式煮鲳鱼球

Stewed Promfret Fish Fillet in Teochew Style

方鱼焗生中虾

Baked Live Prawn with Dried Fish in Gravy

白松露菌油灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil

马蹄绿豆爽

'Tao Suan' Soup Green Bean & Chestnut

套餐 | C

SET MENU

\$158⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

双式拼盘

(干炸虾枣, 黄金石榴果)

Twin Combination Platter

(Deep-fried Minced Prawn Ball,

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

浓鸡汤炖花胶

Double-boiled Fish Maw Soup in Thick Chicken Broth

潮式蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish in Teochew Style

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

鲍鱼丝灵芝菇汤面线

Poached 'Mee Sua' with Shredded Abalone & Honshimeji Mushroom

潮式清甜汤

White Fungus with Red Dates soup