小食 点心 套餐

## APPETIZERS / DIM SUM / SET MENU



#### IMPERIAL TREASURE

SUPER PEKING DUCK 御寶至尊烤鴨店

Paragon, #05-42, 290 Orchard Road Tel: (+65) 6732 7838

www.imperialtreasure.com

## 精美小食 APPETIZERS

1	凉拌小木耳 Marinated Black Fungus	\$18.00
2	金银蒜玉豆 Long Bean with Minced Dried Garlic	\$20.00
3	蚝油炒三菇 Sautéed Assorted Mushrooms with Oyster Sauce	\$20.00
4	百花炸皮蛋 Deep-fried Century Egg Stuffed with Shrimp Paste	\$22.00
5	鲍汁焖凤爪 Braised Chicken Feet with Abalone Sauce	\$20.00
6	金砖脆豆腐 Fried Crispy Stuffed Beancurd	\$18.00
7	椒盐鱿鱼须 Deep-fried Squid with Pepper & Salt	\$18.00
8	柱侯金钱肚 Steamed Beef Tripe Marinated with 'Chu Hou' Sauce	\$20.00
9	XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce	\$16.00
10	虾酱蒸鲜鱿 Steamed Squid with Shrimp Sauce	\$14.80

## 点心 DIM SUM

1	笋尖鲜虾饺 Steamed Prawn Dumpling 'Ha Kau'	\$9.60 四粒 / 4 pcs
2	香菇烧卖皇 Steamed Pork & Shrimp Dumpling 'Siew Mai'	\$8.80 四粒/4 pcs
3	豉汁蒸排骨 Steamed Pork Rib with Black Bean Sauce	<b>\$7.80</b> 每碟/per plate
4	豉汁蒸凤爪 Steamed Chicken Feet with Black Bean Sauce	<b>\$7.80</b> 每碟 / per plate
5	蚝皇叉烧包 Steamed Barbecue Pork Bun	\$7.80 ≘↑/3 pcs
6	金网脆皮虾蒸肠粉 Steamed Crispy Rice Roll with Shrimp	<b>\$14.00</b> 每碟 / per plate
7	上汤鲜竹卷 Beancurd Skin Roll with Superior Broth	<b>\$9.00</b> 三件/3 pcs
8	时蔬牛肉球 Steamed Beef Ball with Vegetable	<b>\$7.80</b> 三粒 / 3 pcs

## 点心 DIM SUM

9	杂菌如意饺 Steamed Diced Mushroom Dumpling	\$7.80 三件/3 pcs
10	鲜虾腐皮卷 Deep-fried Beancurd Skin Roll with Shrimp	<b>\$9.00</b> 三件/3 pcs
11	潮州蒸粉粿 Steamed Dumpling in 'Teochew' Style	<b>\$7.80</b> 三件/3 pcs
12	珍珠糯米鸡 Steamed Glutinous Rice in Lotus Leaf	<b>\$7.80</b> 两件/2 pcs
13	香煎韭菜粿 Pan-fried Chives Dumpling	<b>\$7.80</b> 三件/3 pcs
14	沙律明虾角 Deep-fried Prawn Dumpling with Mayonnaise	<b>\$9.00</b> 三件/3 pcs
15	传统芝麻卷 Traditional Black Sesame Rolls	<b>\$9.00</b> 三件/3 pcs
16	蜜汁叉烧酥 Baked Barbecue Pork Pastry	\$7.80 三件/3 pcs

## 点心 DIM SUM

17	蜂巢炸芋角 Deep-fried Yam Puff	<b>\$7.80</b> 三件/3 pcs
18	素菜炸春卷 Deep-fried Vegetarian Spring Roll	\$7.80 三件/3 pcs
19	酥皮蛋挞仔 Baked Egg Tart	\$9.00 三件/3 pcs
20	腊味萝卜糕 Pan-fried Carrot Cake	\$8.40 三件/3 pcs
21	安虾咸水角 Deep-fried Glutinous Dumpling	<b>\$7.80</b> 三件/3 pcs
22	奶皇流沙包 Steamed Custard Bun with Salted Egg Yolk	\$9.00 ≡↑/3 pcs
23	水晶杞子桂糕 Chilled Osmanthus Jelly with Wolfberries	\$9.00 三件/3 pcs
24	蛋黄千层糕 Steamed Salted Egg Yolk Layered Cake	\$9.00 三件/3 pcs

# 套餐 | A

### \$138++每位/Per Person

#### 双式拼盘

(脆皮烧肉,椒盐鱿鱼须)
Twin Combination Platter
(Roasted Pork, Deep-fried Squid with Pepper & Salt)

#### 淮山杞子螺头炖鸡汤 Double-boiled Chicken Soup with Sea Whelk & Chinese Herbs

煎焗鳕鱼件 Deep-fried Cod Fish Fillet with Gravy

红烧海参扣原只5头鲜鲍 Braised Sea Cucumber & 5 Head Fresh Whole Abalone in Oyster Sauce

白松露菌油灵芝菇焖面卜 Braised Thick Noodles with Honshimeji Mushroom in Italian White Truffle Oil

> 莲子红豆沙 (热) Red Bean Cream with Lotus Seed (Hot)

## 套餐 B

## \$158++每位/Per Person

(四位起 Minimum 4 Persons)

#### 三式拼盘

(金银蒜玉豆, 凉拌小木耳, 蜜汁腩叉)
Three Treasures Platter
(Long Bean with Garlic, Marinated Black Fungus, Barbecue Pork Belly with Honey Sauce)

#### 京式花胶汤 Chicken Soup with Superior Fish Maw

北京式烤鸭 Peking Duck

红烧原只5头鲜鲍 Braised 5 Head Fresh Whole Abalone in Oyster Sauce

雪菜火鸭丝焖面卜 Braised Thick Noodles with Shredded Duck & Preserved 'Xue Cai' Vegetables

鲜果芦荟 (冻) Aloe Vera Jelly with Fresh Fruits (Cold)

## 套餐 C

### \$188++每位/Per Person

(四位起 Minimum 4 Persons)

#### 三式拼盘

(蜜汁腩叉,凉拌小木耳,酥炸盐水豆腐)

Three Treasures Platter
(Barbecue Pork Belly with Honey Sauce, Marinated Black Fungus, Deep-fried Crispy
Salted Beancurd)

#### 花胶菜胆炖北菇汤

Double-boiled Chinese Cabbage with Superior Fish Maw & Mushroom Soup

#### 北京式烤鸭 Peking Duck

第克鱼(清蒸/油浸) Marble Goby 'Soon Hock' Fish (Steamed with Superior Soy Sauce / Deep-fried)

红烧鹅掌扣原只5头鲜鲍 Braised 5 Head Fresh Whole Abalone with Goose Web in Oyster Sauce

> 香煎蒜片西班牙猪柳粒 Pan-fried Diced Iberico Pork with Garlic Chips

> > 鸭松炒饭 Fried Rice with Shredded Duck

> > > 香芒布丁 Mango Pudding

### 素菜套餐 VEGETARIAN SET MENU

\$128++每位/Per Person

七彩素粒生菜包 Assorted Minced Vegetables Wrapped in Lettuce

> 涼拌云耳蜜豆 Chilled Black Fungus & Honey Bean

> > 脆皮茄子 Deep-fried Eggplant

菜胆竹笙炖北菇汤 Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup

雪菜莲藕炒香乌笋 Sautéed Stem Lettuce with Lotus Root & Preserved Vegetables

> 咕噜豆腐 Deep-fried Beancurd with Sweet & Sour Sauce

豉油皇银芽炒面 Fried Noodles with Bean Sprout & Superior Soy Sauce

> 莲子红豆沙 (热) Red Bean Cream with Lotus Seed (Hot)