

小食
點心
套餐

APPETIZERS /
DIM SUM / SET MENU



IMPERIAL TREASURE

SUPER PEKING DUCK

御寶至尊烤鴨店

Paragon #05-42/45, 290 Orchard Road

Tel : (+65) 6732 7838

www.imperialtreasure.com

精美小食 APPETIZERS

午市供应 Only available during Lunch hour

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|---|--|---------|
| 1 | 凉拌小木耳
Chilled Black Fungus | \$16.00 |
| 2 | 金银蒜玉豆
Long Bean with Minced Dried Garlic | \$16.00 |
| 3 | 蚝油炒三菇
Sautéed Assorted Mushrooms with Oyster Sauce | \$16.00 |
| 4 | 百花炸皮蛋
Deep-fried Century Egg Stuffed with Shrimp Paste | \$16.00 |
| 5 | 鲍汁焖凤爪
Braised Chicken Feet with Abalone Sauce | \$16.00 |
| 6 | 金砖脆豆腐
Fried Crispy Stuffed Beancurd | \$16.00 |
| 7 | 椒盐鱿鱼须
Deep-fried Squid with Pepper & Salt | \$16.00 |
| 8 | 柱侯金钱肚
Steamed Beef Tripe Marinated with 'Chu Hou' Sauce | \$18.00 |
| 9 | XO酱炒萝卜糕
Fried Carrot Cake with XO 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
Steamed Prawn Dumpling 'Ha Kau' | \$ 8.00
四粒 / 4 pcs |
| 2 | 香菇烧卖皇
Steamed Pork & Shrimp Dumpling 'Siew Mai' | \$ 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 | 金网脆皮虾蒸肠粉
Steamed Crispy Rice Roll with Shrimp | \$13.00
每碟 / per plate |
| 7 | 上汤鲜竹卷
Beancurd Skin Roll with Superior Broth | \$ 7.80
三件 / 3 pcs |

点心 DIM SUM

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|----|--|-----------------------|
| 8 | 时蔬牛肉球
Steamed Beef Ball with Vegetable | \$ 7.20
三粒 / 3 pcs |
| 9 | 杂菌如意饺
Steamed Diced Mushroom Dumpling | \$ 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 | 蜜汁叉烧酥
Baked Barbecue Pork Pastry | \$ 7.20
三件 / 3 pcs |
| 12 | 蜂巢炸芋角
Deep-fried Yam Puff | \$ 7.20
三件 / 3 pcs |
| 13 | 素菜炸春卷
Deep-fried Vegetarian Spring Roll | \$ 7.20
三件 / 3 pcs |
| 14 | 酥皮蛋挞仔
Baked Egg Tart | \$ 6.90
三件 / 3 pcs |

点心 DIM SUM

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|----|--|------------------------|
| 15 | 腊味萝卜糕
Pan-fried Carrot Cake | \$ 7.50
三件 / 3 pcs |
| 16 | 安虾咸水角
Deep-fried Glutinous Dumpling | \$ 7.20
三件 / 3 pcs |
| 17 | 水晶杞子桂糕
Chilled Osmanthus Jelly with Wolfberries | \$ 6.60
三件 / 3 pcs |
| 18 | 擂沙汤圆
Black Sesame Glutinous Rice Ball with Grated Peanuts | \$ 6.90
三件 / 3 pcs |
| 19 | 小寿桃
Mini Longevity Bun | \$ 1.80
每粒 / per pc |
| 20 | 蒸馒头
Steamed Bun | \$ 1.80
每粒 / per pc |
| 21 | 炸馒头
Deep-fried Bun | \$ 1.80
每粒 / per pc |

套餐 | A
SET MENU

\$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)

杏汁花胶菜胆炖鸡汤

Double-boiled Chicken Soup with Fish Maw & Chinese Cabbage

煎焗鳕鱼件

Deep-fried Cod Fish Fillet with Superior Soy Sauce

红烧北菇扣5头鲜鲍

Braised 5 Head Fresh Abalone with Mushroom & Vegetables in Oyster Sauce

白松露菌油灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil

莲子红豆沙

Red Bean Paste with Lotus Seed

套餐 | B

SET MENU

\$138⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

三式拼盘

(金银蒜玉豆, 椒盐白饭鱼, 蜜汁腩叉)

Three Treasures Platter

(Long Bean with Garlic, Deep-fried Silver Fish with Pepper & Salt,
Barbecue Pork Belly with Honey Sauce)

杏汁花胶菜胆炖鸡汤

Double-boiled Chicken Soup with Fish Maw & Chinese Cabbage

北京式烤鸭 (一只)

Peking Duck (Whole)

红烧5头鲜鲍

Braised 5 Head Whole Fresh Abalone in Oyster Sauce

雪菜鸭丝焖伊面

Braised E-Fu Noodle with Shredded Duck & Preserved 'Xue Cai' Vegetable

鲜果芦荟冻

Chilled Aloe Vera Jelly with Fresh Fruits

套餐 | C

SET MENU

\$ **158**⁺⁺ 每位/Per Person

(四位起 Minimum 4 Persons)

三式拼盘

(卤水鸭下巴, 凉拌小木耳, 酥炸盐水豆腐)

Three Treasures Platter

(Marinated Duck Chin, Marinated Black Fungus, Deep-fried Crispy Salted Beancurd)

菜胆炖海参汤

Double-boiled Chinese Cabbage Soup with Sea Cucumber

北京式烤鸭 (一只)

Peking Duck (Whole)

笋壳鱼 (清蒸 / 油浸)

Marble Goby 'Soon Hock' Fish

(Steamed with Superior Soy Sauce / Deep-fried)

红烧鹅掌扣5头鲜鲍

Braised 5 Head Head Fresh Abalone with Goose Web in Oyster Sauce

鸭松炒饭

Fried Rice with Shredded Duck

香芒布丁

Mango Pudding

素菜套餐

VEGETARIAN SET MENU

\$98⁺⁺ 每位/Per Person

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

凉拌云耳蜜豆
Chilled Black Fungus & Honey Bean

脆皮茄子
Deep-fried Eggplant

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

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

金针菇竹笙焖豆腐
Braised Enoki Mushrooms with Bamboo Pith & Beancurd

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

红豆沙汤圆
Red Bean Cream with Glutinous Rice Ball