

小食  
點心  
套餐

APPETIZERS /  
DIM SUM / SET MENU



**IMPERIAL TREASURE**

SUPER PEKING DUCK

御寶至尊烤鴨店

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Paragon #05-42/45, 290 Orchard Road

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[www.imperialtreasure.com](http://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<br>Chilled Black Fungus                              | \$16.00 |
| 2 | 金银蒜玉豆<br>Long Bean with Minced Dried Garlic                | \$16.00 |
| 3 | 蚝油炒三菇<br>Sautéed Assorted Mushrooms with Oyster Sauce      | \$16.00 |
| 4 | 百花炸皮蛋<br>Deep-fried Century Egg Stuffed with Shrimp Paste  | \$16.00 |
| 5 | 鲍汁焖凤爪<br>Braised Chicken Feet with Abalone Sauce           | \$16.00 |
| 6 | 金砖脆豆腐<br>Fried Crispy Stuffed Beancurd                     | \$16.00 |
| 7 | 椒盐鱿鱼须<br>Deep-fried Squid with Pepper & Salt               | \$16.00 |
| 8 | 柱侯金钱肚<br>Steamed Beef Tripe Marinated with 'Chu Hou' Sauce | \$18.00 |
| 9 | XO酱炒萝卜糕<br>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<br>Steamed Prawn Dumpling 'Ha Kau'            | \$ 8.00<br>四粒 / 4 pcs     |
| 2  | 香菇烧卖皇<br>Steamed Pork & Shrimp Dumpling 'Siew Mai'  | \$ 7.80<br>四粒 / 4 pcs     |
| 3  | 豉汁蒸排骨<br>Steamed Pork Rib with Black Bean Sauce     | \$ 7.00<br>每碟 / per plate |
| 4  | 豉汁蒸凤爪<br>Steamed Chicken Feet with Black Bean Sauce | \$ 7.00<br>每碟 / per plate |
| 5  | 蚝皇叉烧包<br>Steamed Barbecue Pork Bun                  | \$ 6.90<br>三个 / 3 pcs     |
| 6  | 金网脆皮虾蒸肠粉<br>Steamed Crispy Rice Roll with Shrimp    | \$13.00<br>每碟 / per plate |
| 7  | 上汤鲜竹卷<br>Beancurd Skin Roll with Superior Broth     | \$ 7.80<br>三件 / 3 pcs     |
| 8  | 时蔬牛肉球<br>Steamed Beef Ball with Vegetable           | \$ 7.20<br>三粒 / 3 pcs     |
| 9  | 杂菌如意饺<br>Steamed Diced Mushroom Dumpling            | \$ 7.20<br>三件 / 3 pcs     |
| 10 | 鲜虾腐皮卷<br>Deep-fried Beancurd Skin Roll with Shrimp  | \$ 7.80<br>三件 / 3 pcs     |
| 11 | 蜜汁叉烧酥<br>Baked Barbecue Pork Pastry                 | \$ 7.20<br>三件 / 3 pcs     |

# 点心 DIM SUM

午市供应 Only available during Lunch hour

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|----|--|------------------------|
| 12 | 蜂巢炸芋角<br>Deep-fried Yam Puff                                 | \$ 7.20<br>三件 / 3 pcs  |
| 13 | 素菜炸春卷<br>Deep-fried Vegetarian Spring Roll                   | \$ 7.20<br>三件 / 3 pcs  |
| 14 | 酥皮蛋挞仔<br>Baked Egg Tart                                      | \$ 6.90<br>三件 / 3 pcs  |
| 15 | 腊味萝卜糕<br>Pan-fried Carrot Cake                               | \$ 7.50<br>三件 / 3 pcs  |
| 16 | 安虾咸水角<br>Deep-fried Glutinous Dumpling                       | \$ 7.20<br>三件 / 3 pcs  |
| 17 | 水晶杞子桂糕<br>Chilled Osmanthus Jelly with Wolfberries           | \$ 6.60<br>三件 / 3 pcs  |
| 18 | 擂沙汤圆<br>Black Sesame Glutinous Rice Ball with Grated Peanuts | \$ 6.90<br>三件 / 3 pcs  |
| 19 | 小寿桃<br>Mini Longevity Bun                                    | \$ 1.80<br>每粒 / per pc |
| 20 | 蒸馒头<br>Steamed Bun   | \$ 1.80<br>每粒 / per pc |
| 21 | 炸馒头<br>Deep-fried Bun  | \$ 1.80<br>每粒 / per pc |

套餐 | A  
SET MENU

\$138<sup>++</sup> 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 Almond Cream,

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<sup>++</sup> 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 Almond Cream,  
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**<sup>++</sup> 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<sup>++</sup> 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