

小食
點心
甜品
套餐

APPETIZERS /
DIM SUM / DESSERT /
SET MENU



IMPERIAL TREASURE

FINE TEOCHEW CUISINE

御寶閣潮州酒家

ION Orchard, #03-05

Tel: (+65) 6736 2118

www.imperialtreasure.com

精美小食 APPETIZERS

午市供应 Only Available During Lunch Hour

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|---|---|---------|
| 1 | 黄金凉瓜条
Deep-fried Bitter Gourd with Salted Egg Yolk | \$16.00 |
| 2 | 花生焖猪脚
Stewed Pig's Shank with Peanut | \$18.00 |
| 3 | 虾酱炸鸡中翼
Crispy Chicken Wing with Shrimp Paste | \$18.00 |
| 4 | 酥炸盐水豆腐
Deep-fried Crispy Salted Beancurd | \$14.00 |
| 5 | 皮蛋酸姜
Century Egg with Pickled Ginger | \$11.00 |
| 6 | 椒盐九肚鱼
Deep-fried Bombay Duck Fish with Pepper & Salt | \$18.00 |
| 7 | 椒盐白饭鱼
Deep-fried Silver Fish with Pepper & Salt | \$18.00 |

精美小食 APPETIZERS

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| 8 | 椒盐鱿鱼须
Deep-fried Squid with Pepper & Salt | \$18.00 |
| 9 | 豉汁蒸鳕鱼头腩
Steamed Cod Fish Head with Black Bean Sauce | \$22.00 |
| 10 | 煎酿四宝煲
Braised 4 Varieties of Vegetables Stuffed with Shrimp Paste | \$18.00 |
| 11 | 蚝油炒三菇
Sautéed Assorted Mushrooms with Oyster Sauce | \$20.00 |
| 12 | 椒盐鸡软骨
Deep-fried Chicken Cartilage with Pepper & Salt | \$18.00 |
| 13 | XO 酱炒萝卜糕
Fried Carrot Cake with XO Sauce | \$16.00 |
| 14 | 卤水金钱肚
Marinated Beef Tripe | \$20.00 |
| 15 | 潮式椒酱肉粒
Sautéed Beancurd Diced Pork & Preserved Radish
with Spicy Sauce | \$18.00 |

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' | \$9.60
四粒 / 4 pcs |
| 2 | 潮式蒸烧卖
Steamed Pork Dumpling in Teochew Style | \$8.80
四粒 / 4 pcs |
| 3 | 豉汁蒸排骨
Steamed Pork Rib with Black Bean Sauce | \$7.80
每碟 / per plate |
| 4 | 豉汁蒸凤爪
Steamed Chicken Feet with Black Bean Sauce | \$7.80
每碟 / per plate |
| 5 | 蚝皇叉烧包
Steamed Barbecue Pork Bun | \$7.80
三个 / 3 pcs |
| 6 | 金网脆皮虾肠粉
Steamed Crispy Rice Roll with Shrimp | \$14.00
每碟 / per plate |
| 7 | 上汤鲜竹卷
Beancurd Skin Roll with Superior Broth | \$9.00
三件 / 3 pcs |

点心 DIM SUM

午市供应 Only Available During Lunch Hour

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|----|--|----------------------|
| 8 | 杂菌如意饺
Steamed Diced Mushroom Dumpling | \$7.80
三件 / 3 pcs |
| 9 | 潮州蒸粉粿
Steamed 'Teochew' Dumpling | \$7.80
三件 / 3 pcs |
| 10 | 鲜虾腐皮卷
Deep-fried Beancurd Skin Roll with Shrimp | \$9.00
三件 / 3 pcs |
| 11 | 香煎韭菜粿
Pan-fried Chive Dumpling | \$7.80
三件 / 3 pcs |
| 12 | 蜂巢炸芋角
Deep-fried Yam Puff | \$7.80
三件 / 3 pcs |
| 13 | 蜜汁叉烧酥
Baked Barbecue Pork Pastry | \$7.80
三件 / 3 pcs |

点心 DIM SUM

午市供应 Only Available During Lunch Hour

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| 14 | 潮州糯米卷
Steamed Glutinous Rice Roll | \$7.80
三件 / 3 pcs |
| 15 | 素菜炸春卷
Deep-fried Vegetarian Spring Roll | \$7.80
三件 / 3 pcs |
| 16 | 腊味萝卜糕
Pan-fried Carrot Cake | \$8.40
三件 / 3 pcs |
| 17 | 酥皮蛋挞仔
Baked Egg Tart | \$9.00
三件 / 3 pcs |
| 18 | 香滑马来糕
Steamed 'Malay' Soft Cake | \$7.50
每件 / each |
| 19 | 奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk | \$9.00
三个 / 3 pcs |
| 20 | 潮州水晶包
Steamed Crystal Dumpling in Teochew Style | \$9.00
三个 / 3 pcs |

甜品 DESSERT

午市供应 Only Available During Lunch Hour

- 1 红莲炖雪蛤 (冻) \$22.00
Double-boiled Hashima with Lotus Seed (Cold) 每位 / per person
- 2 姜茶黑芝麻汤圆 \$10.00
Hot Black Sesame Glutinous Rice Ball in Ginger Soup 每位 / per person
- 3 擂沙黑芝麻汤圆 (4粒起) \$3.00
Black Sesame Glutinous Rice Ball with Grated Peanuts 每粒 / each
(Min. order 4 pcs)
- 4 紫薯芋泥炸煎堆 \$9.00
Deep-fried Purple Sweet Potato Ball with Yam 三件 / 3 pcs

套餐 | A
SET MENU

\$108⁺⁺ 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)

咸菜胡椒炖猪肚汤

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

梅子蒸鳕鱼件

Steamed Cod Fish Fillet with Plum Sauce

红烧家乡酿海参扒时蔬

Braised Sea Cucumber Stuffed with Minced Pork with Seasonal Vegetables

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 | B
SET MENU

\$158++ 每位/Per Person

(四位起 Minimum 4 Persons)

双式拼盘

(卤水鸭片, 黄金石榴果)

Twin Combination Platter

(Marinated Sliced Duck,

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

每日滋补炖汤

Double-boiled Nourishing Soup

原只5头鲜鲍鱼鳔扒时蔬

Braised 5 Head Whole Fresh Abalone with Fish Maw & Seasonal Vegetables

川椒炒白鳝球

Sautéed Eel with Sichuan Peppercorns

方鱼焗生中虾

Baked Live Prawn with Dried Fish in Gravy

蚝仔肉碎面线汤

'Mee Sua' Soup with Baby Oyster and Minced Pork

马蹄绿豆爽

'Tao Suan' Soup Green Bean & Water Chestnut

套餐 | C

SET MENU

\$158⁺⁺ 每位/Per Person

(六位起 Minimum 6 Persons)

双式拼盘

(黄金石榴果, 猪脚冻)

Twin Combination Platter

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

浓鸡汤炖花胶

Braised Superior Fish Maw in Thick Chicken Broth

卤水拼盘 (三拼)

Marinated Combination (Three Kinds Combination)

咸菜猪油渣蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish with Salted Vegetables & Pork Lard

红烧家乡酿海参扒时蔬

Braised Sea Cucumber Stuffed with Minced Pork with Seasonal Vegetables

家乡炒面线

Wok-fried 'Mee Sua' with Shredded Pork

金瓜芋泥

Mashed Taro with Pumpkin

套餐 | D

SET MENU

\$178⁺⁺ 每位/Per Person

(八位起 Minimum 8 Persons)

双式拼盘

(干炸虾枣, 黄金焗鲜鱿)

Twin Combination Platter

(Deep-fried Minced Prawn Ball, Deep-fried Squid with Salted Egg Yolk)

原只5头鲜鲍竹笙菜胆炖汤

Double-boiled Soup with Chinese Cabbage, Bamboo Pith & 5 Head Whole Fresh Abalone

潮式蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish in Teochew Style

潮州蚝仔烙

Pan-fried Flour Omelette with Baby Oyster

卤水鸭

Marinated Duck

北菇焖鱼鳔时蔬

Braised Fish Maw with Mushroom & Seasonal Vegetables

方鱼生虾焖面卜

Braised Thick Noodles with Live Prawn & Dried Fish in Gravy

潮式清甜汤

White Fungus & Red Dates Soup

套餐 | E

SET MENU

\$228⁺⁺ 每位/Per Person

(十位起 Minimum 10 Persons)

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)

潮式脆皮乳猪

Roasted Crispy Suckling Pig in Teochew Style

原只5头鲜鲍螺头炖鸡汤

Double-boiled Chicken Soup with 5 Head Whole Fresh Abalone & Sea Whelk

方鱼焗澳洲龙虾

Baked Australian Lobster with Dried Fish in Gravy

潮式蒸东星斑

Steamed Coral Trout Fish in Teochew Style

潮式四宝蔬

Assorted Vegetables in Teochew Style

香煎糖醋伊面

Crispy E-Fu Noodles Served with Sugar & Vinegar

金瓜福果芋泥

Mashed Taro with Gingko and Pumpkin

健康素食套餐

VEGETARIAN SET MENU

\$98⁺⁺ 每位/Per Person

双式拼盘

(素菜炸春卷, 酥炸盐水豆腐)

Twin Combination Platter

(Deep-fried Vegetarian Spring Rolls, Deep-fried Crispy Salted Beancurd)

太极菠菜羹

Spinach Soup with Egg White

榄菜马蹄云耳炒四季豆

Sautéed String Bean, Water Chestnut & Black Fungus with Preserved Black Olives

生菜包七彩斋松

Assorted Minced Vegetables Wrapped in Lettuce

竹笙北菇大芥菜

Braised Mustard Green with Mushroom & Bamboo Pith

千丝焖米粉

Stewed Vermicelli with Shredded Assorted Vegetables

潮式清甜汤

White Fungus & Red Dates Soup