

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

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ION Orchard, #03-05

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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

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

# 精美小食 APPETIZERS

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

# 点心 DIM SUM

午市供应 Only Available During Lunch Hour

- |   |   |                           |
|---|---|---------------------------|
| 1 | 笋尖鲜虾饺<br>Steamed Prawn Dumpling 'Ha Kau'            | \$9.60<br>四粒 / 4 pcs      |
| 2 | 潮式蒸烧卖<br>Steamed Pork Dumpling in Teochew Style     | \$8.80<br>四粒 / 4 pcs      |
| 3 | 豉汁蒸排骨<br>Steamed Pork Rib with Black Bean Sauce     | \$7.80<br>每碟 / per plate  |
| 4 | 豉汁蒸凤爪<br>Steamed Chicken Feet with Black Bean Sauce | \$7.80<br>每碟 / per plate  |
| 5 | 蚝皇叉烧包<br>Steamed Barbecue Pork Bun                  | \$7.80<br>三个 / 3 pcs      |
| 6 | 金网脆皮虾肠粉<br>Steamed Crispy Rice Roll with Shrimp     | \$14.00<br>每碟 / per plate |
| 7 | 上汤鲜竹卷<br>Beancurd Skin Roll with Superior Broth     | \$9.00<br>三件 / 3 pcs      |

# 点心 DIM SUM

午市供应 Only Available During Lunch Hour

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

# 点心 DIM SUM

午市供应 Only Available During Lunch Hour

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

# 甜品 DESSERT

午市供应 Only Available During Lunch Hour

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

# 套餐 | A

## SET MENU

\$118<sup>++</sup> 每位/Per Person

(两位起 Minimum 2 Persons)

### 双式拼盘

(卤水鸭, 猪脚冻)

Twin Combination Platter

(Marinated Duck, Chilled Pig's Trotters)

### 珍珠菜鱼鳔肉碎汤

Fish Maw Soup with Chinese Herbs & Minced Pork

### 萝卜半煎煮鲳鱼

Braised Pomfret with Radish & Celery

### 方鱼焗生中虾

Baked Live Prawn with Dried Fish in Gravy

### 灵芝菇蟹肉焖面卜

Braised Thick Noodles with Crab Meat &

Honshimeji Mushroom

### 潮式清甜汤

White Fungus & Red Dates Soup



# 套餐 | B

## SET MENU

\$**168**<sup>++</sup> 每位/Per Person

(四位起 Minimum 4 Persons)

### 双式拼盘

(干炸虾枣, 猪脚冻)

Twin Combination Platter

(Deep-fried Minced Prawn Ball, Chilled Pig's Trotters)

### 每日滋补炖汤

Double-boiled Nourishing Soup

### 潮式蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish in Teochew Style

### 红烧原只5头鲜鲍扣海参时蔬

Braised 5 Head Whole Fresh Abalone with Sea Cucumber &

Seasonal Vegetables in Oyster Sauce

### 卤水拼盘 (三拼)

Marinated Combination (Three Kinds Combination)

### 家乡玉兰菜脯炒河粉

Wok-fried 'Hor Fun' with Diced Kailan & Preserved Radish

### 福果芋泥

Mashed Taro with Gingko

# 套餐 | C

## SET MENU

\$**198**<sup>++</sup> 每位/Per Person

(六位起 Minimum 6 Persons)

### 双式拼盘

(干炸虾枣, 猪脚冻)

Twin Combination Platter

(Deep-fried Minced Prawn Ball, Chilled Pig's Trotters)

### 原只5头鲜鲍螺头炖鸡汤

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

### 红烧家乡酿原条海参

Braised Whole Sea Cucumber Stuffed with Minced Pork

### 骨香笋壳鱼

Deep-fried Marble Goby 'Soon Hock' Fish

### 卤水鸭

Marinated Duck

### 家乡炒面线

Wok-fried 'Mee Sua' with Shredded Pork

### 马蹄油条绿豆爽

'Tao Suan' Soup Green Bean with Water Chestnut &  
Dough Fritter

# 套餐 | D

## SET MENU

\$238<sup>++</sup> 每位/Per Person

(十位起 Minimum 10 Persons)

### 双式拼盘

(卤水鸭, 四季豆煎虾饼)

Twin Combination Platter

(Marinated Duck, Pan-fried Prawn Cake with String Beans)

### 浓鸡汤炖花胶

Braised Superior Fish Maw in Thick Chicken Broth

### 鲍鱼石榴果

Steamed Diced Abalone Wrapped with Egg White Skin

### 潮式蒸东星斑

Steamed Coral Trout Fish in Teochew Style

### 潮式脆皮乳猪

Roasted Crispy Suckling Pig in Teochew Style

### 方鱼生虾焖面卜

Braised Thick Noodles with Live Prawn & Dried Fish

### 红莲炖雪蛤 (冻)

Double-boiled Hashima with Lotus Seeds (Cold)

# 健康素食套餐

## VEGETARIAN SET MENU

\$98<sup>++</sup> 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