

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

每碟 / Per Plate

- |   |   |         |
|---|---|---------|
| 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               | \$20.00 |
| 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 | 椒盐茄子<br>Deep-fried Eggplant with Pepper & Salt        | \$20.00 |
| 7 | 椒盐白饭鱼<br>Deep-fried Silver Fish with Pepper & Salt    | \$18.00 |

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	每碟 / Per Plate
8 椒盐鱿鱼须 Deep-fried Squid with Pepper & Salt	\$18.00
9 金银蒜玉豆 Long Bean with Minced Dried Garlic	\$20.00
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

- |   |   |                           |
|---|---|---------------------------|
| 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

- 1 红莲炖雪蛤  
Double-boiled Hashima with Lotus Seed

\$22.00  
每位 / per person
- 2 姜茶黑芝麻汤圆 (热)  
Black Sesame Glutinous Rice Ball in Ginger Soup (Hot)

\$10.00  
每位 / per person
- 3 擂沙黑芝麻汤圆 (4粒起)  
Black Sesame Glutinous Rice Ball with Grated Peanuts  
(Min. order 4 pcs)

\$3.00  
每粒 / each
- 4 紫薯芋泥炸煎堆  
Deep-fried Purple Sweet Potato Ball with Yam

\$9.00  
三件 / 3 pcs
- 5 杨枝甘露  
Mango Sago with Pomelo

\$10.00  
每位 / per person

套餐 | A  
SET MENU

\$128<sup>++</sup> 每位/Per Person

(两位起 Minimum 2 Persons)

双式拼盘

(卤水鸭, 卤水墨鱼)

Twin Combination Platter  
(Marinated Duck, Marinated Cuttlefish)

浓鸡汤鱼鳔海参

Double-boiled Fish Maw & Sea Cucumber  
in Thick Chicken Broth

蟹肉石榴果

Steamed Crab Meat Wrapped with Egg White Skin

咸菜番茄煮鲳鱼件

Stewed Pomfret Fish Fillet with Salted Vegetables & Tomatoes

潮式猪肝肉碎焖面卜

Stewed 'Mee Pok' with Pork Liver & Minced Pork  
in Teochew Style

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

(黄金石榴果, 猪脚冻)

Twin Combination Platter

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

## 咸菜胡椒炖猪肚汤

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

## 咸菜猪油渣蒸笋壳鱼

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

## 红烧原只5头鲜鲍扣鱼鳔时蔬

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

## 卤水拼盘 (三拼)

Marinated Combination (Three Kinds Combination)

## 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 | C

SET MENU

\$198<sup>++</sup> 每位/Per Person

(六位起 Minimum 6 Persons)

## 双式拼盘

(干炸虾枣, 干炸蟹枣)

Twin Combination Platter

(Deep-fried Minced Prawn Ball, Deep-fried Minced Crab Meat Ball)

## 淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Superior Fish Maw

## 骨香鲳鱼球

Deep-fried Bone & Sautéed Pomfret Fish Fillet

## 方鱼焗生中虾

Baked Live Prawn with Dried Fish in Gravy

## 卤水鸭

Marinated Duck

## 家乡玉兰炒河粉

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

## 金瓜福果芋泥

Mashed Taro with Gingko and Pumpkin

# 套餐 | D

SET MENU

\$238<sup>++</sup> 每位/Per Person

(十位起 Minimum 10 Persons)

## 双式拼盘

(黄金石榴果, 四季豆煎虾饼)

Twin Combination Platter

(Deep-fried Beancurd & Diced Chicken Wrapped with Egg White Skin,  
Pan-fried Prawn Cake with String Bean)

## 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

## 鱼鳔海参扒大芥菜

Braised Fish Maw & Sea Cucumber with Mustard Green

## 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

## 香煎糖醋伊面

Crispy E-Fu Noodles Served with Sugar & Vinegar

## 红莲炖雪蛤

Double-boiled Hashima with Lotus Seeds

# 健康素食套餐

## VEGETARIAN SET MENU

\$**108**<sup>++</sup> 每位/Per Person

### 双式拼盘

(素菜炸春卷, 酥炸茄子)

Twin Combination Platter

(Deep-fried Vegetarian Spring Roll, Deep-fried Eggplant)

### 菜胆竹笙炖北菇汤

Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup

### 云耳西芹炒鲜百合

Sautéed Fresh Lily Buds with Black Fungus & Celery

### 生菜包七彩斋松

Assorted Minced Vegetables Wrapped in Lettuce

### 红烧三菇扒豆腐

Braised Beancurd with Assorted Mushrooms

### 千丝焖米粉

Stewed Vermicelli with Shredded Assorted Vegetables

### 鲜果芦荟冻

Chilled Aloe Vera Jelly with Fresh Fruits