



IMPERIAL TREASURE

中华美食源远流长

御寶尊崇博大精深的美食文化

矢志继承这宝贵遗产

坚持着最道地的烹饪手法

御寶为食客奉上最美味丰盛的佳肴

加之御寶以服务至上，细致贴心

宗旨是提供最舒适的用餐体验

IMPERIAL TREASURE OFFERS  
AN EXCEPTIONAL DINING EXPERIENCE  
TO INDULGE THE SENSES.  
EXPERIENCE THE RICHNESS OF  
CHINESE CULINARY HERITAGE PRESENTED  
IN SUPERIOR QUALITY DOUBLED WITH  
IMPECCABLE SERVICE AT  
IMPERIAL TREASURE.

IMPERIAL TREASURE  
RESTAURANT GROUP  
御寶飲食集團



冻澳洲龙虾  
Chilled Australian Lobster



冻大花蟹  
Chilled Flower Crab

# 烧烤

## BARBECUE SELECTIONS

潮式脆皮乳猪 (请预订) Roasted Crispy Suckling Pig In Teochew Style (Advance Order Required)	每只 Whole \$388.00
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# 潮式卤水

## TEOCHEW MARINATED SELECTIONS

冻澳洲龙虾 Chilled Australian Lobster	时价 Seasonal Price 每百克/Per 100g
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冻大花蟹 Chilled Flower Crab	时价 Seasonal Price 每百克/Per 100g
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鲜焗马友鱼 Poached Threadfin	\$100.00 每条/Each
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卤水法国大鸭肝 Marinated Foie Canard Aspic	\$28.00 每位/Per Person
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猪脚冻 Chilled Pig's Trotters	\$24.00 每碟/Per Plate
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卤水鸭  
Marinated Duck



卤水九转大肠  
Marinated Pig's Intestine



卤水鸭舌  
Marinated Duck's Tongue



卤水鹅掌翼  
Marinated Goose Web & Wings



卤水鸭胗肝  
Marinated Duck's Gizzard & Liver

# 潮式卤水

## TEOCHEW MARINATED SELECTIONS

	每碟 Per Plate
卤水墨鱼 Marinated Cuttlefish	\$24.00
卤水鸭舌 Marinated Duck's Tongue	\$20.00
卤水鸭胗肝 Marinated Duck's Gizzard & Liver	\$20.00
卤水九转大肠 Marinated Pig's Intestine	\$22.00
卤水蹄膀 Marinated Pork Knuckle	\$24.00
卤水猪耳 Marinated Pig's Ears	\$20.00
卤水五花腩 Marinated Pork Belly	\$20.00
卤水猪舌 Marinated Pig's Tongue	\$20.00
卤水鹅掌翼 Marinated Goose Web & Wings	\$32.00
卤水鸭 Marinated Duck	小 Small \$30.00 半只 Half \$55.00 每只 Whole \$108.00
卤水拼盘 Marinated Combination	两拼 Two Kinds \$36.00 三拼 Three Kinds \$44.00

所有价格需另加服务费和消费税。图片仅供参考。  
All prices are subject to service charge and prevailing GST. Pictures are for reference only.



蟹肉烩官燕  
Braised Bird's Nest with Crab Meat



淮杞花胶炖螺头汤  
Double-boiled Sea Whelk Soup with Superior Fish Maw

# 汤羹、官燕

## SOUP, BIRD'S NEST

	每位 Per Person
原只5头鲜鲍螺头炖鸡汤 Double-boiled Chicken Soup with 5 Head Whole Fresh Abalone & Sea Whelk	\$78.00
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	\$65.00
淮杞花胶炖螺头汤 Double-boiled Sea Whelk Soup with Superior Fish Maw	\$65.00
咸菜胡椒炖猪肚汤 Double-boiled Pig's Stomach Soup with Salted Vegetables & Peppercorn	\$28.00
蟹肉烩官燕 Braised Bird's Nest with Crab Meat	\$168.00 30克/g
潮式红烧官燕 Braised Bird's Nest in Teochew Style	\$148.00 30克/g
浓鸡汤烩官燕 Braised Bird's Nest in Chicken Broth	\$148.00 30克/g



红烧原只澳洲鲜鲍鱼  
Braised Australian Whole Abalone in Oyster Sauce



红烧家乡酿原条辽参  
Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork



# 鲍鱼、海参、花胶

## ABALONE, SEA CUCUMBER & FISH MAW

红烧原只澳洲鲜鲍鱼 \$20.00  
Braised Australian Whole Abalone in Oyster Sauce 每十克/Per 10g

鲍鱼石榴果 (请预订) \$38.00  
Steamed Diced Abalone Wrapped with Egg White Skin (Advance Order Required) 每粒/Each

红烧家乡酿原条辽参 \$64.00  
Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork 每条/Whole

红烧极品海味 (选配) :  
Premium Braised Items (Choose):

鲜鲍脯 \$45.00  
Fresh Sliced Abalone 每件/Per Pc

5 头鲜鲍 \$45.00  
5 Head Fresh Abalone 每只/Each

花胶 \$55.00  
Superior Fish Maw 每件/Each

辽参 \$52.00  
Hokkaido Sea Cucumber 每条/Whole

鹅掌 \$16.00  
Goose Web 每只/Each



生猛响螺  
Sea Whelk  
(堂灼 Poached with Superior Broth)



东星斑  
Coral Trout  
(潮式蒸 Steamed with Teochew Style)

# 生猛海鲜 LIVE SEAFOOD

生猛响螺 (堂灼/潮式炒) Sea Whelk (Poached with Superior Broth / Stir-fried in Teochew Style)	时价 Seasonal Price 每百克/Per 100g
忘不了 (请预订) Empurau (Advance Order Required)	\$160.00 每百克/Per 100g
东星斑 Coral Trout	\$25.00 每百克/Per 100g
多宝鱼 Turbot Fish	\$20.00 每百克/Per 100g
笋壳鱼 Marble Goby 'Soon Hock' Fish	\$14.00 每百克/Per 100g
河鳗 Eel	\$20.00 每百克/Per 100g

## 烹饪方法 :

豆腐红烧  
米酒煮  
油浸  
豉汁蒸  
姜丝豆酱蒸  
梅子蒸  
清蒸  
潮式蒸

## Cooking Methods :

Braised with Beancurd  
Cooked with Chinese Rice Wine  
Deep-fried  
Steamed with Black Bean Sauce  
Steamed with Ginger and Black Bean Sauce  
Steamed with Plum Sauce  
Steamed with Superior Soy Sauce  
Steamed with Teochew Style



澳洲龙虾  
Australian Lobster  
(上汤焗 Baked with Superior Broth)

# 生猛海鲜 LIVE SEAFOOD

## 阿拉斯加蟹 Alaskan Crab

时价  
Seasonal Price  
每百克/Per 100g

烹饪方法：	Cooking Methods：
黑椒焗	Baked with Black Pepper
冻食	Served Chilled
星洲辣椒炒	Singapore Style Chilli Sauce
鸡油花雕酒蒸	Steamed with Chinese Wine & Egg White
蒜蓉蒸	Steamed with Minced Garlic
两味：西施焗身 / 椒盐	Two Ways: Sautéed with Egg White / Pepper & Salt

## 澳洲龙虾 Australian Lobster

时价  
Seasonal Price  
每百克/Per 100g

烹饪方法：	Cooking Methods：
烧汁彩椒焗	Baked with Assorted Bell Pepper
方鱼焗	Baked with Dried Fish in Gravy
姜葱焗	Baked with Ginger & Scallion
上汤焗	Baked with Superior Broth
姜葱焗面卜	Braised Noodles with Ginger & Scallion
刺身	Sashimi
鸡油花雕酒蒸	Steamed with Chinese Rice Wine & Egg White



烟熏河鳗  
Smoked Eel

# 鱼 FISH

烟熏笋壳鱼 (请预订) Smoked Marble Goby 'Soon Hock' Fish (Advance Order Required)	\$16.00 每百克/Per 100g
梅子蒸鲳鱼 Steamed Pomfret with Plum Sauce	\$22.00 每百克/Per 100g
豉汁蒸鲳鱼 Steamed Pomfret with Black Bean Sauce	\$22.00 每百克/Per 100g
骨香鲳鱼球 Deep-fried Bone & Sautéed Pomfret Fish Fillet	\$22.00 每百克/Per 100g
咸菜番茄煮鲳鱼件 Stewed Pomfret Fish Fillet with Salted Vegetables & Tomatoes	\$52.00 小/Small
干煎鲳鱼件 Pan-fried Pomfret Fish Fillet	\$52.00 小/Small
萝卜半煎煮黄花鱼 Stewed Yellow Croaker Fish with Radish	\$80.00 每条/Each
烟熏河鳗 (请预订) Smoked Eel (Advance Order Required)	\$24.00 每位/Per Person



西施鱼子酱  
Sautéed Egg White with Caviar



干炸虾枣  
Deep-fried Minced Prawn Ball



干炸蟹枣  
Deep-fried Minced Crab Meat Ball



# 海鲜

## SEAFOOD

	每百克 Per 100g
星洲辣椒大肉蟹 Live Meat Crab with Singapore Style Chilli Sauce	\$17.00
黑胡椒焗大肉蟹 Live Meat Crab with Black Pepper Sauce	\$17.00
白灼游水生虾 Poached Live Prawn	\$15.00
方鱼焗生中虾 Baked Live Prawn with Dried Fish in Gravy	\$15.00
西施鱼子酱 (3 - 4位) Sautéed Egg White with Caviar (for 3 - 4 pax)	小 Small \$188.00
干炸蟹枣 Deep-fried Minced Crab Meat Ball	\$60.00
干炸虾枣 Deep-fried Minced Prawn Ball	\$48.00
川椒炒虾球 Sautéed Prawn with Sichuan Peppercorn	\$48.00
潮式炒虾球 Sautéed Prawn in Teochew Style	\$48.00
潮式油泡鲜鱿 Sautéed Squid in Teochew Style	\$38.00
椒盐鲜鱿 Sautéed Squid with Salt & Pepper	\$38.00
潮州蚝仔烙 Pan-fried Flour Omelette with Baby Oyster	\$40.00



清汤萝卜和牛腩煲  
Wagyu Beef Brisket & Radish Soup in Claypot



潮式炒黑豚猪腩肉  
Sautéed Iberico Pork Belly in Teochew Style



栗子排骨大芥菜  
Braised Pork Rib with Mustard Green & Chestnut



茶香烟熏鸡  
Smoked Chicken with Tea Leaves

# 肉、家禽

## MEAT & POULTRY

	每位
	Per Person
清汤萝卜和牛腩煲 Wagyu Beef Brisket & Radish Soup in Claypot	\$52.00
	小 Small
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper	\$48.00
蒜片牛柳粒 Sautéed Diced Beef with Garlic Chips	\$48.00
沙爹炒安格斯牛肉 Sautéed Sliced Angus Beef in Satay Sauce	\$46.00
川椒炒安格斯牛肉 Sautéed Angus Beef with Sichuan Peppercorn	\$46.00
潮式炒黑豚猪腩肉 Sautéed Iberico Pork Belly in Teochew Style	\$40.00
栗子排骨大芥菜 Braised Pork Rib with Mustard Green & Chestnut	\$40.00
咸肉焖津白 Stewed Salted Pork with Chinese Cabbage	\$38.00
一级米酒煮田鸡 Poached Frog with Rice Wine, Black Fungus and Ginger	\$44.00
川椒炒鸡球 Sautéed Diced Chicken with Sichuan Peppercorn	\$32.00
	半只 Half
	每只 Whole
茶香烟熏鸡 Smoked Chicken with Tea Leaves	\$45.00
	\$90.00



大芥菜肉碎焖鱼鳔

Braised Fish Maw with Mustard Green & Minced Pork



菜脯蟹肉煎蛋

Pan-fried Omelette with Crab Meat & Preserved Radish

# 豆腐、蛋、蔬菜

## BEANCURD, EGG & VEGETABLES

	小 Small
潮式肉碎焖豆腐 Braised Beancurd with Minced Pork in Teochew Style	\$32.00
菜脯蟹肉煎蛋 Pan-fried Omelette with Crab Meat & Preserved Radish	\$50.00
潮州萝卜烙 Pan-fried Flour Omelette with Radish and Diced Chinese Sausage	\$38.00
榄菜肉碎炒四季豆 Sautéed String Bean with Minced Pork & Preserved Black Olives	\$32.00
方鱼炒芥兰 Sautéed Kailan with Dried Fish	\$32.00
普宁豆酱白菜苗 Sautéed Baby Chinese Cabbage with Soybean Sauce	\$30.00
浓鸡汤浸时蔬 Poached Seasonal Vegetables in Chicken Broth	\$32.00
大芥菜肉碎焖鱼鳔 Braised Fish Maw with Mustard Green & Minced Pork	\$52.00



家乡鲍鱼丝咸肉炒面线

Wok-fried 'Mee Sua' with Shredded Abalone and Salted Pork



鲍鱼三丝粥

Congee with Shredded Abalone,  
Shredded Cuttlefish & Shredded Pork



家乡玉兰炒河粉

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



潮州芋头炒饭

Fried Rice with Diced Taro, Shrimp & Salted Pork

# 粥、面、饭

## CONGEE, NOODLES & RICE

	每位 Per Person
<b>鲍鱼三丝粥</b> Congee with Shredded Abalone, Shredded Cuttlefish & Shredded Pork	\$35.00
<b>鲜鲷鱼片粥</b> Congee with Sliced Pomfret Fish	\$24.00
<b>蚝仔肉碎粥</b> Congee with Minced Pork & Baby Oyster	\$22.00
<b>方鱼肉碎粥</b> Congee with Minced Pork & Dried Fish	\$22.00
	每位 Per Person
<b>潮式鲍鱼丝汤面线</b> Teochew Style Soup 'Mee Sua' with Shredded Abalone	\$42.00
	小 Small
<b>家乡鲍鱼丝咸肉炒面线</b> Wok-fried 'Mee Sua' with Shredded Abalone and Salted Pork	\$68.00
<b>潮式猪肝肉碎焖面卜</b> Stewed 'Mee Pok' with Pork Liver & Minced Pork in Teochew Style	\$38.00
<b>香煎糖醋伊面</b> Crispy E-Fu Noodles Served with Sugar & Vinegar	\$34.00
<b>沙爹安格斯牛肉炒河粉</b> Wok-fried 'Hor Fun' with Sliced Angus Beef in Satay Sauce	\$38.00
<b>家乡玉兰炒河粉</b> Wok-fried 'Hor Fun' with Diced Kailan & Preserved Radish	\$38.00
<b>潮州芋头炒饭</b> Fried Rice with Diced Taro, Shrimp & Salted Pork	\$38.00
<b>潮州玉兰炒饭</b> Fried Rice with Diced Kailan, Chicken & Shrimp	\$38.00
<b>榄菜肉碎四季豆炒饭</b> Fried Rice with String Bean, Minced Pork & Preserved Black Olives	\$38.00



冰花炖官燕  
Double-boiled Bird's Nest with Rock Sugar



金瓜福果芋泥  
Mashed Taro with Ginkgo and Pumpkin



反沙芋条  
Deep-fried Taro with Sugar



马蹄油条绿豆爽  
'Tao Suan' Soup Green Bean with Water Chestnut & Dough Fritter



# 甜品 DESSERT

冰花炖官燕 Double-boiled Bird's Nest with Rock Sugar	每位 Per Person \$128.00 每三十克/Per 30g
椰汁炖官燕 (请提前1小时预订) Double-boiled Bird's Nest with Coconut Cream (1 Hour Advance Order Required)	\$128.00 每三十克/Per 30g
反沙芋条 Deep-fried Taro with Sugar	小 Small \$30.00
金瓜福果芋泥 Mashed Taro with Gingko and Pumpkin	每位 Per Person \$15.00
马蹄油条绿豆爽 'Tao Suan' Soup Green Bean with Water Chestnut & Dough Fritter	\$12.00
潮式清甜汤 White Fungus & Red Dates Soup	\$10.00
红莲炖雪蛤 (冻) Double-boiled Hashima with Lotus Seed (Cold)	\$22.00
鲜果芦荟冻 Chilled Aloe Vera Jelly with Fresh Fruits	\$10.00