御寶

IMPERIAL TREASURE

中华美食源远流长
御宝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
御宝为食客奉上最美味丰盛的佳肴
加之御宝以服务至上，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
御寶饮食集团

皇帝鱼尊享套餐
Empurau Set Menu

$7,888 ++
每套/Per Set
(八位用/For 8 Persons)

潮式冻大红花蟹
Chilled Flower Crab in Teochew Style

卤水法国大鸭肝
Marinated Foie Canard Aspic

潮式红烧官燕
Braised Bird's Nest in Teochew Style

清蒸忘不了
Steamed Empurau with Superior Soy Sauce

西施鱼子酱
Sautéed Egg White with Caviar

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

家乡鲍鱼丝咸肉炒面线
Wok-fried 'Mee Sua' with Shredded Abalone and Salted Pork

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

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.

温馨提示
Kind Reminder

- 为了您的健康，请您不要自带食品和饮料。如因阁下所带食品质量问题，食用后而引起您身体出现不适，本店概不负责。
  For food safety and the well-being of our guests, please do not bring outside food and drinks into the restaurant. Imperial Treasure holds no responsibility for any food quality and health issues for any outside food and drink.
- 如菜单所示，某些菜肴需要较长时间准备及烹饪。请在下单前咨询值班服务经理以了解所需时间再下决定。
  As indicated in the menu, some dishes may require a longer time to prepare. Kindly check with the service manager on duty on the required waiting time prior to ordering.
- 餐厅在营运过程中地面或许会洒上油污及汤汁，请您行走时注意安全，避免摔倒。
  During the operation of the restaurant, there may be spillage on the floor. Please be careful when walking to avoid falling.
- 由于餐厅营运过程中客人及工作人员众多，请您照顾好自己的孩子。不要让孩子到处乱跑，或在大厅、员工工作过道嬉戏打闹，以免发生意外。
  For the safety of your children, please ensure that they are supervised at all times. Do not run around or play in the dining hall area or common corridor to avoid accidents.

收费标准
Fee Standards

1. 菜单以例份计价，中份为1.5倍，大份为2倍。
   Menu prices are based on regular portion size; medium portion at 1.5X and large portion at 2X.
2. 非本店出售之饮料和食品，谢绝带入本店享用。
   No outside food & drinks are allowed in the restaurant.
3. 贵宾如自带酒类入店享用，本店将酌情收取收取象征性的开瓶/酒杯费用。
   For Bring-Your-Own-Wine, corkage/glassware policy is applicable. Nominal fee will be charged.
4. 贵宾若对任何收费标准存有疑问，请在就餐前友好提出。
   In the event of any price disputes, kindly check with our service manager on duty before meal.
5. 贵宾如对菜式上有任何特别要求，请与值班经理沟通，本店将尽量满足阁下所需。
   For any special requirements on the dishes, please inform the service manager on duty and we will try our best to meet your needs.



冻大红花蟹
Chilled Flower Crab

烧烤 Barbecue Selections

潮式脆皮乳猪
Roasted Crispy Suckling Pig In Teochew Style

请预订 Advance Order Required

$428.00 每只/Whole

潮式卤水 Teochew Marinated Selections

冻澳洲龙虾
Chilled Australian Lobster

时价 Seasonal Price 每百克/Per 100g

冻大红花蟹
Chilled Flower Crab

时价 Seasonal Price 每百克/Per 100g

鲜焓马友鱼
Poached Threadfin

$110.00 每条/Each

卤水法国大鸭肝
Marinated Duck Foie Gras

$30.00 每位/Per Person

猪脚冻
Chilled Pig's Trotter Aspic

$26.00 每碟/Per Plate



冻澳洲龙虾
Chilled Australian Lobster

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潮式卤水
Teochew Marinated Selections

卤水鸭 Marinated Duck	$34.00 小/Small	$60.00 半只/Half	$118.00 每只/Whole



潮式卤水 Teochew Marinated Selections

卤水拼盘 Marinated Combination	$40.00 两拼/Two Kinds	$48.00 三拼/Three Kinds



卤水墨鱼
Marinated Cuttlefish
$26.00 每碟/Per Plate



卤水鸭舌
Marinated Duck's Tongue
$22.00 每碟/Per Plate



卤水鸭胗肝
Marinated Duck's Gizzard & Liver
$22.00 每碟/Per Plate



卤水九转大肠
Marinated Pig's Intestine
$24.00 每碟/Per Plate



卤水蹄膀
Marinated Pork Knuckle
$26.00 每碟/Per Plate



卤水猪耳
Marinated Pig's Ears
$22.00 每碟/Per Plate



卤水五花腩
Marinated Pork Belly
$22.00 每碟/Per Plate



卤水猪舌
Marinated Pig's Tongue
$22.00 每碟/Per Plate



卤水鹅掌翼
Marinated Goose Web & Wings
$34.00 每碟/Per Plate

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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



原只5头鲜鲍螺头炖鸡汤
Double boiled Chicken Soup with
5 Head Fresh Whole Abalone & Sea Whelk

Soup 汤羹 · 官燕 Bird's Nest

原只5头鲜鲍螺头炖鸡汤
Double-boiled Chicken Soup with
5 Head Fresh Whole Abalone & Sea Whelk
$85.00 每位/Per Person

原只5头鲜鲍竹笙菜胆炖汤
Double-boiled Soup with Chinese Cabbage,
Bamboo Pith & 5 Head Fresh Whole Abalone
$70.00 每位/Per Person

淮杞花胶炖螺头汤
Double-boiled Sea Whelk Soup with Superior Fish Maw
$70.00 每位/Per Person

咸菜胡椒炖猪肚汤
Double-boiled Pig's Stomach Soup with
Salted Vegetables & Peppercorn
$30.00 每位/Per Person

蟹肉烩官燕
Braised Bird's Nest with Crab Meat
$188.00 三十克/30g

潮式红烧官燕
Braised Bird's Nest in Teochew Style
$168.00 三十克/30g

浓鸡汤烩官燕
Braised Bird's Nest in Chicken Broth
$168.00 三十克/30g

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

鲍鱼 Abalone | Sea Cucumber 海参 | 花胶 Fish Maw





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

$22.00 每十克/Per 10g

鲍鱼石榴果
Steamed Diced Abalone Wrapped with Egg White Skin

请预订 Advance Order Required

$42.00 每粒/Each

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

$70.00 每条/Whole

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

鲜鲍脯
Fresh Sliced Abalone

$50.00 每件/Per Pc

5头鲜鲍
5 Head Fresh Abalone

$50.00 每只/Each

花胶
Superior Fish Maw

$65.00 每件/Each

辽参
Hokkaido Sea Cucumber

$58.00 每条/Whole

鹅掌
Goose Web

$18.00 每只/Each

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

生猛海鲜
— Live Seafood —

生猛响螺
Sea Whelk

时价 Seasonal Price 每百克/Per 100g

堂灼	Poached with Superior Broth
潮式炒	Stir-fried in Teochew Style

忘不了
Empurau

请预订 Advance Order Required

$178.00 每百克/Per 100g

东星斑
Coral Trout

$28.00 每百克/Per 100g

多宝鱼
Turbot Fish

$22.00 每百克/Per 100g

笋壳鱼
Marble Goby 'Soon Hock' Fish

$15.00 每百克/Per 100g

河鳗
Eel

$26.00 每百克/Per 100g





烹饪方法:
Cooking Methods :

豆腐红烧	Braised with Beancurd
米酒煮	Cooked with Chinese Rice Wine
油浸	Deep-fried
豉汁蒸	Steamed with Black Bean Sauce
姜丝豆酱蒸	Steamed with Ginger and Soy Bean Sauce
清蒸	Steamed with Superior Soy Sauce
潮式蒸	Steamed with Teochew Style

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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
姜葱焖面卜	Braised Noodles with Ginger & Scallion
刺身	Sashimi
鸡油花雕酒蒸	Steamed with Chinese Wine & Egg White

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烟熏河鳗
Smoked Eel

鱼
Fish

烟熏笋壳鱼
Smoked Marble Goby 'Soon Hock' Fish
请预订 Advance Order Required
$18.00 每百克/Per 100g

梅子蒸鲳鱼
Steamed Pomfret with Plum Sauce
$24.00 每百克/Per 100g

豉汁蒸鲳鱼
Steamed Pomfret with Black Bean Sauce
$24.00 每百克/Per 100g

骨香鲳鱼球
Deep-fried Bone & Sautéed Pomfret Fish Fillet
$24.00 每百克/Per 100g

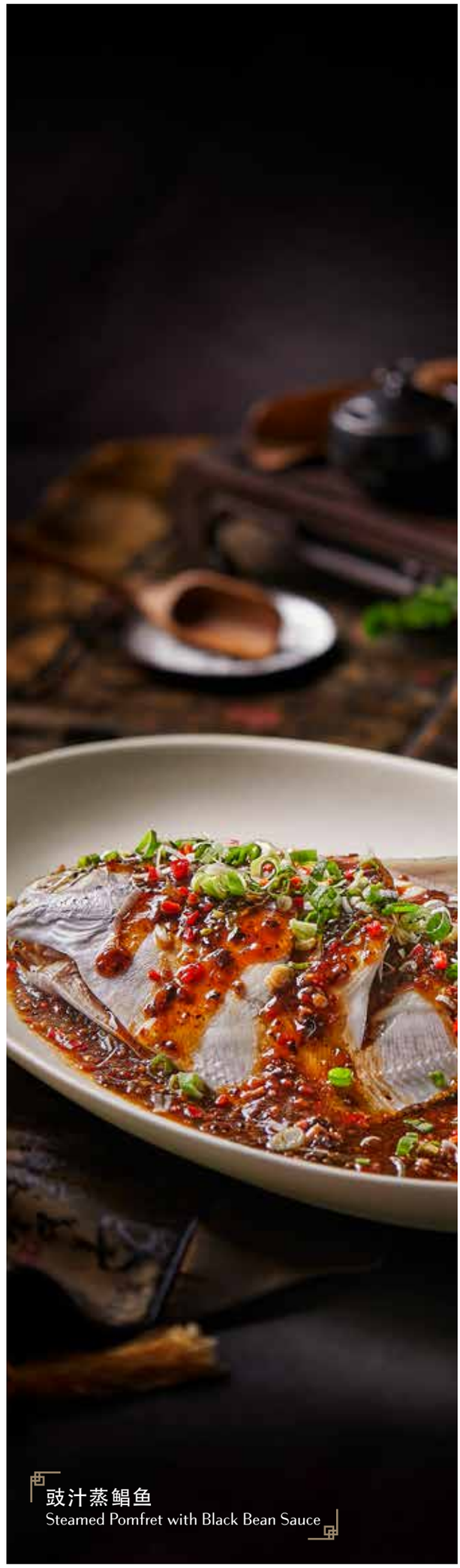
咸菜番茄煮鲳鱼件
Stewed Pomfret Fish Fillet with
Salted Vegetables & Tomatoes
$58.00 小/Small

干煎鲳鱼件
Pan-fried Pomfret Fish Fillet
$58.00 小/Small

萝卜半煎煮黄花鱼
Stewed Yellow Croaker Fish with Radish
$88.00 每条/Each

烟熏河鳗
Smoked Eel
请预订 Advance Order Required
$26.00 每位/Per Person

梅子蒸河鳗
Steamed Eel with Plum Sauce
准备时间 四十五分钟 Preparation Time : 45 Minutes
$26.00 每位/Per Person

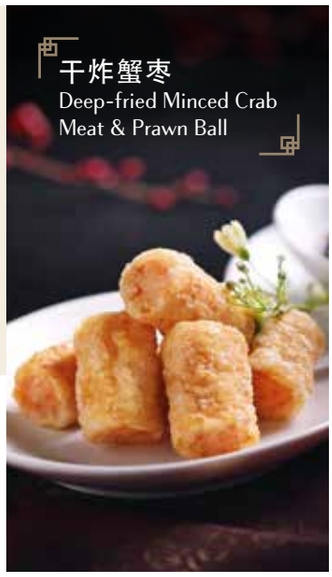

豉汁蒸鲳鱼
Steamed Pomfret with Black Bean Sauce

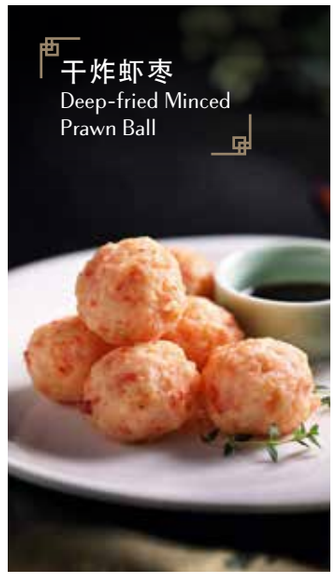
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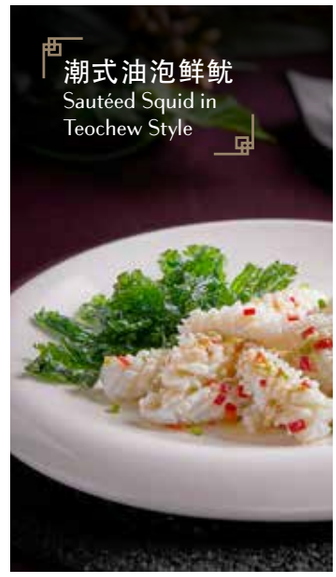


西施鱼子酱
Sautéed Egg White with Caviar

海鲜 Seafood







星洲辣椒大肉蟹
Live Meat Crab with Singapore Style Chilli Sauce
$19.00 每百克/Per 100g

黑胡椒焗大肉蟹
Live Meat Crab with Black Pepper Sauce
$19.00 每百克/Per 100g

白灼游水生虾
Poached Live Prawn
$16.00 每百克/Per 100g

方鱼焗生中虾
Baked Live Prawn with Dried Fish in Gravy
$16.00 每百克/Per 100g

西施鱼子酱
Sautéed Egg White with Caviar
$208.00 小/Small (3-4 位用 For 3-4 Persons)

干炸蟹枣
Deep-fried Minced Crab Meat & Prawn Ball
$66.00 小/Small

干炸虾枣
Deep-fried Minced Prawn Ball
$52.00 小/Small

川椒炒虾球
Sautéed Prawn with Sichuan Peppercorn
$52.00 小/Small

潮式炒虾球
Sautéed Prawn in Teochew Style
$52.00 小/Small

潮式油泡鲜鱿
Sautéed Squid in Teochew Style
$42.00 小/Small

椒盐鲜鱿
Deep-fried Squid with Salt & Pepper
$42.00 小/Small

潮州蚝仔烙
Pan-fried Flour Omelette with Baby Oyster
$44.00 小/Small

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

牛
Beef



清汤萝卜和牛腩煲
Wagyu Beef Brisket & Radish Soup in Claypot
$58.00 每位//Per Person

黑椒牛柳粒
Sautéed Diced Beef with Black Pepper
$56.00 小/Small



蒜片牛柳粒
Sautéed Diced Beef with Garlic Chips
$56.00 小/Small

沙爹炒安格斯牛肉
Sautéed Sliced Angus Beef in Satay Sauce
$52.00 小/Small

川椒炒安格斯牛肉
Sautéed Angus Beef with Sichuan Peppercorn
$52.00 小/Small

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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

猪
Pork

田鸡
Frog

鸡
Chicken

潮式炒黑豚猪腩肉
Sautéed Iberico Pork Belly in Teochew Style
$44.00 小/Small

栗子排骨大芥菜
Braised Pork Rib with Mustard Green & Chestnut
$44.00 小/Small

咸肉焖津白
Stewed Salted Pork with Chinese Cabbage
$42.00 小/Small

一级米酒煮田鸡
Poached Frog with Rice Wine, Black Fungus & Ginger
$48.00 小/Small

川椒炒鸡球
Sautéed Diced Chicken with Sichuan Peppercorn
$36.00 小/Small

茶香烟熏鸡
Smoked Chicken with Tea Leaves
$50.00 半只/Half
$98.00 每只/Whole

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菜脯蟹肉煎蛋
Pan-fried Omelette with Crab Meat & Preserved Radish

豆腐 Beancurd · 蛋 Egg · 蔬菜 Vegetables

潮式肉碎焖豆腐
Braised Beancurd with Minced Pork in Teochew Style

$36.00 小/Small

菜脯蟹肉煎蛋
Pan-fried Omelette with Crab Meat & Preserved Radish

$56.00 小/Small

潮州萝卜烙
Pan-fried Flour Omelette with Radish & Diced Chinese Sausage

$42.00 小/Small

榄菜肉碎炒四季豆
Sautéed String Bean with Minced Pork & Preserved Black Olives

$36.00 小/Small

方鱼炒芥兰
Sautéed Kailan with Dried Fish

$36.00 小/Small

普宁豆酱白菜苗
Sautéed Baby Chinese Cabbage with Soybean Sauce

$34.00 小/Small

浓鸡汤浸时蔬
Poached Seasonal Vegetables in Chicken Broth

$36.00 小/Small

大芥菜肉碎焖鱼鳔
Braised Fish Maw with Mustard Green & Minced Pork

$58.00 小/Small





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家乡鲍鱼丝咸肉炒面线
Wok-fried 'Mee Sua' with Shredded Abalone & Salted Pork

面
Noodles



香煎糖醋伊面
Crispy E-Fu Noodles Served with Sugar & Vinegar



家乡玉兰炒河粉
Wok-fried 'Hor Fun' with Diced Kailan & Preserved Radish

潮式鲍鱼丝汤面线
Teochew Style Soup 'Mee Sua' with Shredded Abalone

$46.00 每位/Per Person

家乡鲍鱼丝咸肉炒面线
Wok-fried 'Mee Sua' with Shredded Abalone & Salted Pork

$74.00 小/Small

潮式猪肝肉碎焖面卜
Stewed 'Mee Pok' with Pork Liver & Minced Pork in Teochew Style

$42.00 小/Small

香煎糖醋伊面
Crispy E-Fu Noodles Served with Sugar & Vinegar

$38.00 小/Small

沙爹安格斯牛肉炒河粉
Wok-fried 'Hor Fun' with Sliced Angus Beef in Satay Sauce

$46.00 小/Small

家乡玉兰炒河粉
Wok-fried 'Hor Fun' with Diced Kailan & Preserved Radish

$42.00 小/Small

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鲍鱼三丝粥
Congee with Shredded Abalone, Shredded Cuttlefish & Shredded Pork

粥 Congee
饭 Rice

鲍鱼三丝粥
Congee with Shredded Abalone,
Shredded Cuttlefish & Shredded Pork
$38.00 每位/Per Person

鲜鲳鱼片粥
Congee with Sliced Pomfret Fish
$26.00 每位/Per Person

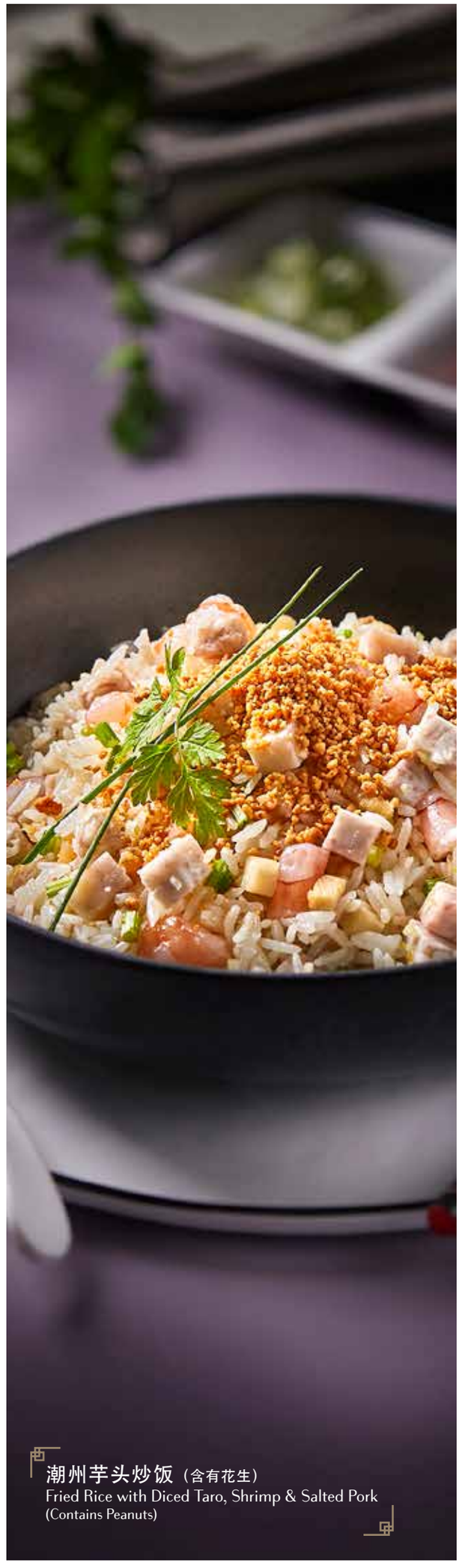
蚝仔肉碎粥
Congee with Minced Pork & Baby Oyster
$24.00 每位/Per Person

方鱼肉碎粥
Congee with Minced Pork & Dried Fish
$24.00 每位/Per Person

潮州芋头炒饭
Fried Rice with Diced Taro, Shrimp &
Salted Pork
含有花生 Contains Peanuts
$42.00 小/Small

潮州玉兰炒饭
Fried Rice with Diced Kailan, Chicken & Shrimp
$42.00 小/Small

榄菜肉碎四季豆炒饭
Fried Rice with String Bean,
Minced Pork & Preserved Black Olives
$42.00 小/Small



潮州芋头炒饭（含有花生）
Fried Rice with Diced Taro, Shrimp & Salted Pork
(Contains Peanuts)

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

甜品 Desserts



冰花炖官燕（冻）
Double-boiled Bird's Nest with Rock Sugar (Cold)

$138.00 每三十克/Per 30g

椰汁炖官燕
Double-boiled Bird's Nest with Coconut Cream

请提前1小时预订 1 Hour Advance Order Required

$138.00 每三十克/Per 30g

红莲炖雪蛤
Double-boiled Hashima with Lotus Seed

$24.00 每位/Per Person

反沙芋条
Deep-fried Taro with Sugar

$34.00 小/Small

金瓜福果芋泥
Mashed Taro with Gingko and Pumpkin

$16.00 每位/Per Person

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

$13.00 每位/Per Person

潮式清甜汤
White Fungus & Red Dates Soup

$11.00 每位/Per Person

鲜果芦荟冻
Chilled Aloe Vera Jelly with Fresh Fruits

$11.00 每位/Per Person





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.