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大众好评 Popular Choice

## 广东点心 DIM SUM

笋尖鲜虾饺 (4粒) Steamed Prawn Dumpling "Ha Kau" \$8.00 (4pc)	蚝皇鲜竹卷 (3条) Steamed Beancurd Skin Roll with Oyster Sauce \$6.90 (3pc)	香菇烧卖皇 (4粒) Steamed Pork Dumpling with Shrimp "Siew Mai" \$7.80 (4pc)	黑金流沙包 (3个) Steamed Salted-Egg Yolk Black Custard Bun \$7.50 (3pc)
珍珠糯米鸡 (2粒) Steamed Glutinous Rice with Shrimp in Lotus Leaf \$7.00 (2pc)	豉汁蒸排骨 (碟) Steamed Pork Rib with Black Bean Sauce \$7.00 (plate)	豉汁蒸凤爪 (碟) Steamed Chicken Feet with Black Bean Sauce \$7.00 (plate)	时蔬牛肉球 (3粒) Steamed Beef Ball with Vegetable \$7.20 (3pc)
杂菌如意饺 (3粒) Steamed Diced Mushroom Dumpling \$7.20 (3pc)	蚝皇叉烧包 (3个) Steamed BBQ Pork Bun \$6.90 (3pc)	香滑莲蓉包 (3个) Steamed Lotus Paste Bun \$7.20 (3pc)	潮州蒸粉粿 (3粒) Steamed "Teochew" Dumpling \$7.20 (3pc)
雪山焗叉烧包 (3个) Baked Snow Crust BBQ Pork Bun \$7.20 (3pc)	酥皮蛋挞仔 (3个) Baked Egg Tart \$6.90 (3pc)	蘑菇鸡粒酥 (3个) Baked Chicken & Mushroom Pastry \$7.20 (3pc)	箭猪豆沙包 (3个) Deep-fried Porcupine Bun with Red Bean Paste \$7.50 (3pc)
蜂巢炸芋角 (3粒) Deep-fried Yam Puff \$7.20 (3pc)	安虾咸水角 (3粒) Deep-fried Glutinous Dumpling \$7.20 (3pc)	紫薯芋泥炸煎堆 (3粒) Deep-fried Purple Sweet Potato Ball with Yam \$7.20 (3pc)	罗汉斋春卷 (3条) Deep-fried Vegetarian Spring Roll \$7.20 (3pc)
香煎马蹄糕 (3件) Pan-fried Water Chestnut Cake \$6.90 (3pc)	水晶桂花糕 (3件) Osmanthus Jelly \$6.60 (3pc)	香滑椰汁糕 (3件) Coconut Jelly \$6.60 (3pc)	香滑马来糕 (1件) Steamed "Malay" Sponge Cake \$6.60 (1pc)
香芒布丁 (每位) Mango Pudding \$9.00 (person)	杨枝甘露 (每位) Mango Sago with Pomelo \$9.00 (person)	香芒布丁 (每位) Mango Pudding \$9.00 (person)	杨枝甘露 (每位) Mango Sago with Pomelo \$9.00 (person)

## 全蛋幼面 / 河粉 / 面卜

### HONG KONG EGG NOODLE / HOR FUN / MEE POK

鲜虾云吞面 (干捞)  
Shrimp Wonton Noodle (Dry)  
\$10.40

凤城水饺面 (干捞)  
Shrimp Dumpling Noodle (Dry)  
\$10.40

鲜虾云吞面 (汤) Shrimp Wonton Noodle (Soup) \$10.40	鲜虾云吞汤 Shrimp Wonton Soup \$10.40	凤城水饺面 (汤) Shrimp Dumpling Noodle (Soup) \$10.40	凤城水饺汤 Shrimp Dumpling Soup \$10.40
姜葱捞面 (干捞) Noodles with Ginger & Spring Onion (Dry) \$6.00	虾籽捞面 (干捞) Noodles with Shrimp Roe (Dry) \$8.00	及第捞面 (干捞) Noodles with Pig's Giblet (Dry) \$11.30	四宝招牌面 (干捞/汤) Treasures Signature Noodles with Pig's Trotter, Beef Brisket, Wonton & Shrimp Dumpling (Dry/Soup) \$12.00
姜葱安格斯牛肉面 (干捞/汤) Angus Beef Noodle with Ginger & Spring Onion (Dry/Soup) \$14.50	柱侯牛腩面 (干捞/汤) Beef Brisket Noodle (Dry/Soup) \$10.40	南乳猪手面 (干捞/汤) Pig's Trotter Noodle (Dry/Soup) \$10.40	鲜猪润面 (干捞/汤) Pig's Liver Noodle (Dry/Soup) \$10.80
烧味单拼面 (干捞/汤) Single BBQ Meat Noodle (Dry/Soup) \$11.80	烧味双拼面 (干捞/汤) Twin Combination BBQ Meat Noodle (Dry/Soup) \$14.50	烧味单拼面 (干捞/汤) Single BBQ Meat Noodle (Dry/Soup) \$11.80	烧味双拼面 (干捞/汤) Twin Combination BBQ Meat Noodle (Dry/Soup) \$14.50

烧腊选择: 烧鸭 / 贵妃鸡 / 油鸡 / 叉烧

Choice of BBQ Meat: Roasted Duck / Steamed Chicken / Soy Sauce Chicken / BBQ Pork

图片仅供参考。Pictures are for reference only.

# 香滑生滚粥 CONGEE

皮蛋瘦肉粥  
Century Egg &  
Lean Meat Congee  
\$10.80



爽滑肉丸粥  
Meat Ball  
Congee  
\$10.80



猪腰粥  
Pig's Kidney  
Congee  
\$12.50



猪润粥  
Pig's Liver  
Congee  
\$10.40



状元及第粥  
Pig's Giblet  
Congee  
\$11.80



荔湾艇仔粥  
"Li Wan" Style  
Congee  
\$10.40



生滚鲩鱼腩粥  
Grass Carp Fish Belly  
Congee  
\$10.40



新鲜鲩鱼片粥  
Sliced Fish  
Congee  
\$10.40



生滚安格斯牛肉粥  
Sliced Angus Beef  
Congee  
\$14.50



鸡鸭粥  
Chicken & Duck  
Congee  
\$14.30



安格斯牛肉双拼粥  
Sliced Angus Beef Twin  
Combination Congee  
\$16.00



自选双拼粥  
Twin Combination  
Congee  
\$12.50

自选三拼粥  
Triple Combination  
Congee  
\$13.50

選擇 Choice of items:  
• 猪腰 Pig's Kidney  
• 猪润 Pig's Liver  
• 猪肚 Pig's Stomach  
• 粉肠 Pig's Intestine  
• 鱼片 Sliced Fish  
• 鸡蛋 Egg  
• 瘦肉 Lean Meat  
• 肉丸 Meat Ball  
• 皮蛋 Century Egg

# 精美小食 SIDE ORDER

五香卤牛展  
Marinated  
Beef Shank  
\$12.00



佛山熏蹄  
Cold Pig's Shank  
\$11.00



卤水鸭掌翼  
Marinated Duck Feet &  
Wings  
\$11.50



沙姜凤爪  
Marinated Chicken Feet  
with Ginger Sauce  
\$9.00



芝麻陈醋黑木耳  
Marinated Black Fungus  
in Vinegar with Sesame  
\$10.30



柱候牛筋腩  
Stewed  
Beef Brisket  
\$11.00



南乳焖猪手  
Stewed Pig's Trotter with  
Fermented Beancurd Sauce  
\$11.00



四川麻辣鸭舌  
Marinated Duck Tongue  
in Sichuan Style  
\$12.00



灼香港油菜  
Poached Hong Kong  
Seasonal Vegetables  
\$10.80



拍蒜青瓜  
Cucumber with Smashed  
Garlic  
\$8.30



子姜皮蛋  
Century Egg with  
Pickled Ginger  
\$7.00



香脆炸油条 (碟)  
Crispy Dough Fritter  
"You Tiao" (Plate)  
\$11.50



沙律凤城水饺 (5粒)  
Crispy Prawn Dumpling with  
Mayonnaise Dip (5pcs)  
\$11.80

# 港式粽子 HONG KONG RICE DUMPLING

莲蓉碱水粽  
Lotus Paste Glutinous Rice  
Dumpling  
\$4.90

五香咸肉粽  
Traditional Pork Glutinous  
Rice Dumpling  
\$6.50



瑶柱裹蒸粽  
Dried Scallop  
Glutinous Rice Dumpling \$16.80

# 肠粉 VERMICELLI RICE ROLL

烧鸭蒸肠粉  
Steamed Rice Roll  
with Roasted Duck  
\$8.60



牛肉蒸肠粉  
Steamed Rice Roll  
with Beef  
\$8.30



香茜皮蛋鱼片蒸肠粉  
Steamed Rice Roll with  
Sliced Fish & Century Egg  
\$9.30



叉烧蒸肠粉  
Steamed Rice Roll  
with BBQ Pork  
\$8.30



鸡肉蒸肠粉  
Steamed Rice Roll  
with Chicken  
\$8.30



金网脆皮虾蒸肠粉  
Steamed Rice Roll  
with Crispy Shrimp  
\$10.30



港式炸两肠粉  
Steamed Rice Roll  
with Dough Fritter  
\$8.30



鲜虾蒸肠粉  
Steamed Rice Roll  
with Shrimp  
\$9.30



香港街边肠粉  
Hong Kong Style Steamed  
Rice Roll with Sesame &  
Sweet Sauce \$6.30

# 明炉烧烤 ROASTED MEAT



挂炉烧鸭  
Roasted Duck

贵妃鸡  
Steamed Chicken

油鸡  
Soy Sauce Chicken

挂炉烧鸭 Roasted Duck  
\$18.00 例 Portion  
\$35.00 半只 Half  
\$70.00 整只 Whole

油鸡 Soy Sauce Chicken  
贵妃鸡 Steamed Chicken  
\$15.00 例 Portion  
\$25.00 半只 Half  
\$50.00 整只 Whole

烧味双拼  
Twin Combination  
BBQ Meat  
\$24.00

烧味三拼  
Triple Combination  
BBQ Meat  
\$28.00

烧腊选择: 烧鸭 / 贵妃鸡 / 油鸡 / 叉烧  
Choice of BBQ Meat: Roasted Duck /  
Steamed Chicken / Soy Sauce Chicken /  
BBQ Pork



蜜汁叉烧  
BBQ Pork  
\$15.00



炭烧猪颈肉  
Sliced Charcoal Grilled  
Pork Collar  
\$12.00



脆皮烧肉  
Roasted Pork  
\$15.00



烧肉饭  
Crispy Roasted Pork Rice  
\$15.50



烧味单点饭  
Single BBQ Meat Rice  
\$11.80



烧味双拼饭  
Twin Combination  
BBQ Meat Rice  
\$14.50



烧腊选择: 烧鸭 / 贵妃鸡 / 油鸡 / 叉烧  
Choice of BBQ Meat: Roasted Duck /  
Steamed Chicken / Soy Sauce Chicken / BBQ Pork