



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  
御寶飲食集團

## 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.

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.



冻大红花蟹  
Chilled Flower Crab

# 烧 Barbecue Selections 烤

## 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 Teochew Marinated Selections 式 卤 水

## 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

## 鲜焗马友鱼

Poached Threadfin

\$110.00 每条/Each

## 卤水法国大鸭肝

Marinated Foie Canard Aspic

\$30.00 每位/Per Person

## 猪脚冻

Chilled Pig's Trotters

\$26.00 每碟/Per Plate



冻澳洲龙虾  
Chilled Australian Lobster

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潮 Teochew  
式 Marinated  
卤 Selections  
水

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

# 潮式卤水

## 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





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

# 鲍鱼

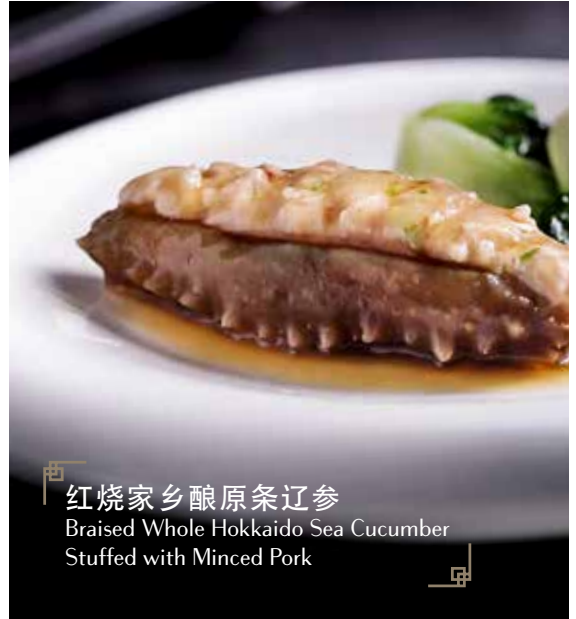
Abalone

Sea  
Cucumber

# 海参

# 花胶

Fish Maw



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



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

## 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



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  
潮式炒

Poached with Superior Broth  
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



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



笋壳鱼  
Marble Goby 'Soon Hock' Fish  
(油浸 Deep-fried)

### 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

姜葱焗面卜

Braised Noodles with Ginger & Scallion

刺身

Sashimi

鸡油花雕酒蒸

Steamed with Chinese Wine & Egg White



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

## 梅子蒸鲷鱼

Steamed Pomfret with Plum Sauce

\$24.00 每百克/Per 100g

## 豉汁蒸鲷鱼

Steamed Pomfret with Black Bean Sauce

\$24.00 每百克/Per 100g

## 骨香鲷鱼球

Deep-fried Bone & Sautéed Pomfret Fish Fillet

\$24.00 每百克/Per 100g

## 咸菜番茄煮鲷鱼件

Stewed Pomfret Fish Fillet with Salted Vegetables & Tomatoes

\$58.00 小/Small

## 干煎鲷鱼件

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



## 豉汁蒸鲷鱼

Steamed Pomfret with Black Bean Sauce



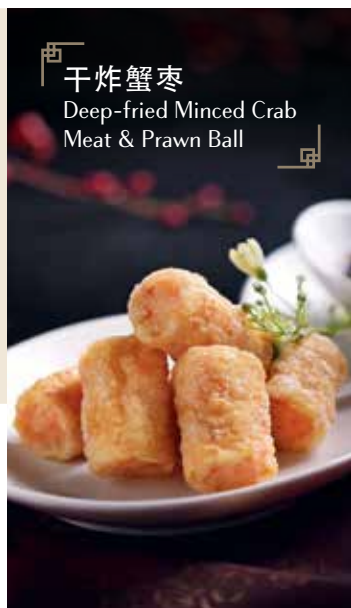




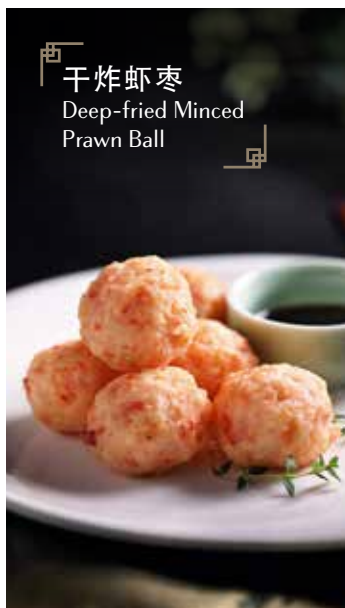
西施鱼子酱  
Sautéed Egg White with Caviar

# 海鲜

Seafood



干炸蟹枣  
Deep-fried Minced Crab  
Meat & Prawn Ball



干炸虾枣  
Deep-fried Minced  
Prawn Ball



潮式油泡鲜鱿  
Sautéed Squid in  
Teochew Style

## 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



川椒炒安格斯牛肉

Sautéed Angus Beef with Sichuan Peppercorn

## 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



蒜片牛柳粒

Sautéed Diced Beef with Garlic Chips

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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



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

# 豆腐

Beancurd

# Egg 蛋

# 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



## 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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鮑魚三絲粥  
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

\$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

Fried Rice with Diced Taro, Shrimp & Salted Pork





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

# 甜品 Desserts



反沙芋条  
Deep-fried Taro with Sugar

**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



金瓜福果芋泥  
Mashed Taro with Gingko and Pumpkin



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