

御寶閣潮州酒家





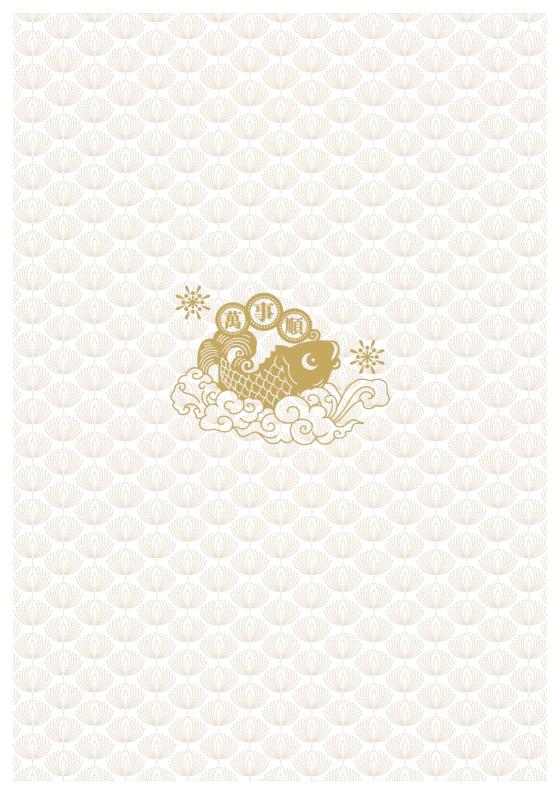




CHINESE NEW YEAR **SELECTIONS**

Marina Bay Sands, Bay Level, L1-26 • Tel: (+65) 6688 7333

www.imperialtreasure.com



《贺岁精选》

Chinese New Year Selections

	价格/Price
风生水起《发财三文鱼捞生》	\$55.00
Fatt Choy Salmon Yu Sheng	小/Small
鱼跃龙门《发财黄尾鱼捞生》	\$128.00
Fatt Choy Hamachi Yu Sheng	小/Small
荣华富贵《发财鲍鱼捞生》	\$168.00
Fatt Choy Abalone Yu Sheng	小/Small
龙马精神《发财澳洲龙虾捞生》 Fatt Choy Australian Lobster Yu Sheng	时价 Seasonal Price 每百克/per 100g
如鱼得水《发财顺德捞生》	\$128.00
Fatt Choy Hamachi Yu Sheng in 'Soon Tak' Style	小/Small
七彩缤纷《发财七彩素捞生》	\$38.80
Fatt Choy Vegetarian Yu Sheng	√√Small

《潮式精选》

Teochew Selections

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价格/Price

潮式冻阿拉斯加蟹 Cold Alaskan Crab in Teochew Style	时价 Seasonal Price 每百克/per 100g
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
鲜給马友鱼	\$110.00
Poached Threadfin	每条/Each
猪脚冻	\$26.00
Chilled Pig's Trotters	每碟/Plate
潮式卤水双拼盘	\$40.00
Two Kinds of Marinated Combination in Teochew Style	小/Small
潮式卤水三拼盘	\$48.00
Three Kinds of Marinated Combination in Teochew Style	小/Small
潮式卤水四拼盘	\$54.00
Four Kinds of Marinated Combination in Teochew Style	小/Small

《潮式卤水》

Teochew Marinated Selections

			价格/Price
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
卤水鸭珍肝 Marinated Duck's Liver & Gizzard			\$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
卤水鸭 Marinated Duck	\$34.00 小/Small	\$60.00 半只/Half	\$118.00 每只/Whole

《汤羹》

Soup

	价格/Price
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 pax
原只5头鲜鲍竹笙菜胆炖汤 Double-boiled Tianjin Cabbage with 5 Head Fresh Whole Abalone Soup & Bamboo Pith	\$70.00 每位/per pax
淮杞花胶炖螺头汤 Double-boiled Sea Whelk Soup with Superior Fish Maw	\$70.00 每位/per pax
咸菜胡椒炖猪肚汤 Double-boiled Pig's Stomach Soup with Salted Vegetables & Peppercorns	\$30.00 每位/per pax
潮式红烧官燕 Braised Bird's Nest in Teochew Style	\$168.00 每三十克/per 30g
浓鸡汤烩官燕 Braised Bird's Nest with Chicken Broth	\$168.00 每三十克/per 30g

《极品海味》

Premium Seafood

价格/Price

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

鲜鲍脯	Fresh Sliced Abalone	每片/per pc	\$50.00
5头鲜鲍	5 Head Fresh Abalone	每只/per pc	\$50.00
花胶	Superior Fish Maw	每件/per pc	\$65.00
辽参	Hokkaido Sea Cucumber	每条/per pc	\$58.00
海参	Sea Cucumber	半条/half pc	\$20.00
鹅掌	Goose Web	每只/per pc	\$18.00
蚝豉	Dried Oyster	每只/per pc	\$11.00
瑶柱	Dried Scallop	每粒/per pc	\$8.00
冬菇	Mushroom	每只/per pc	\$4.00

《鲍鱼、海参、花胶》

Abalone, Sea Cucumber & Fish Maw

	价格/Price
红烧原只6头南非干鲍	\$688.00
Braised 6 Head South African Whole Dried Abalone in Oyster Sauce	每位/per pax
红烧原只8头南非干鲍	\$468.00
Braised 8 Head South African Whole Dried Abalone in Oyster Sauce	每位/per pax
红烧北菇扣原只5头鲜鲍 Braised 5 Head Fresh Whole Abalone with Mushroom & Vegetables in Oyster Sauce	\$54.00 每位/per pax
红烧原只澳洲鲜鲍 Braised Australian Fresh Whole Abalone with Vegetables in Oyster Sauce	\$22.00 每十克/per 10g
红烧家乡酿原条辽参	\$70.00
Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork	每位/per pax
红烧原条海参蚝豉生菜	\$51.00
Braised Sea Cucumber with Dried Oyster & Lettuce in Oyster Sauce	每位/per pax
红烧家乡酿海参大芥菜	\$42.00
Braised Stuffed Sea Cucumber with Mustard Green in Oyster Sauce	每位/per pax
红烧北菇瑶柱扣海参 Braised Sea Cucumber with Whole Dried Scallop & Mushroom in Oyster Sauce	\$32.00 每位/per pax
大芥菜肉碎焖鱼鳔	\$58.00
Braised Fish Maw with Minced Pork & Mustard Green	小/Small
生菜蚝豉焖猪手	\$72.00
Braised Pig's Shank with Dried Oyster & Lettuce	小/Small

《生猛海鲜》

Live Seafood

价格/Price

牛猛响螺(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)

\$178.00 每百克/per 100g

东星斑

\$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

\$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 Black Bean Sauce

梅子蒸 Steamed with Plum Sauce

清蒸 Steamed with Superior Soy Sauce 潮式蒸 Steamed with Teochew Style

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《生猛海鲜》

Live Seafood

价格/Price

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:

烧汁彩椒方鱼焗姜葱焗上汤焗Baked with Assorted Bell PepperBaked with Dried Fish in GravyBaked with Ginger & ScallionBaked with Superior Broth

姜葱焖面卜 Braised Noodles with Ginger & Scallion

刺身 Sashimi

鸡油花雕蒸 Steamed with Chinese Rice Wine & Egg White

《海鲜》

Seafood

西施鱼子酱 Sautéed Egg White with Caviar \$208.00 三至四位用/3-4 pax 干煎鲳鱼件 \$24.00 Pan-fried Pomfret Fish Fillet 每百克/per 100g 萝卜半煎煮鲳鱼 Stewed Pomfret Fish with Radish \$24.00 每百克/per 100a 蟹肉竹笙扒大芥菜 \$52.00 Braised Mustard Green with Bamboo Pith & Crab Meat /I\/Small 白灼生虾 Poached Live Prawn \$16.00 每百克/per 100g 方鱼焗生虾 Baked Live Prawn with Dried Fish \$16.00 每百克/per 100g 黄金焗虾球 \$52.00 Baked Prawn with Salted Egg Yolk 小/Small 干炸虾枣 \$52.00 Deep-fried Minced Prawn Ball 小/Small 干炸蟹枣 \$66.00 Deep-fried Minced Crab Meat & Prawn Ball 小/Small 大地鱼芥兰泡田鸡 Sautéed Frog with Dried Fish & Kailan \$48.00 小/Small 川椒炒田鸡 \$48.00 Sautéed Frog with Sichuan Peppercorn 小/Small

碧绿炒带子

Sautéed Scallop with Vegetables

\$78.00

小/Small

价格/Price

《牛、猪、鸡》

Beef, Pork & Chicken

		价格/Price
沙爹炒安格斯牛肉 Sautéed Angus Beef with Satay Sauce		\$52.00 小/Small
川椒炒安格斯牛肉 Sautéed Diced Angus Beef with Garlic Chips		\$52.00 小/Small
蒜片牛柳粒 Sautéed Diced Beef with Garlic Chips		\$56.00 小/Small
清汤萝卜和牛腩煲 Wagyu Beef Brisket & Radish Soup in Claypot		\$58.00 每位/per pax
潮式炒黑豚猪腩肉 Sautéed lberico Pork Belly in Teochew Style		\$44.00 小/Small
川椒炒鸡球 Sautéed Chicken Fillet with Sichuan Peppercorn		\$36.00 小/Small
茶香烟熏鸡 Smoked Chicken with Tea Leaves	\$50.00 半只/Half	\$98.00 -只/Whole

《蔬菜》

Vegetables

菜脯蟹肉煎蛋	\$56.00
Pan-fried Omelette with Crab Meat & Preserved Radish	小/Small
普宁豆酱白菜苗	\$34.00
Sautéed Baby Chinese Cabbage with Soybean Sauce	小/Small
方鱼炒芥兰 Sautéed Kailan with Dried Fish	\$36.00

《粥、饭、面》

Congee, Rice & Noodles

	价格/Price
鲍鱼三丝粥	\$38.00
Congee with Shredded Abalone, Shredded Cuttlefish & Minced Pork	每位/per pax
蚝仔肉碎粥	\$24.00
Congee with Minced Pork & Baby Oyster	每位/per pax
鲜鲳鱼片粥	\$26.00
Congee with Sliced Pomfret Fish	每位/per pax
生炒腊味糯米饭	\$40.00
Stir-fried Glutinous Rice with Chinese Sausage & Mushroom	小/Small
榄菜肉碎四季豆炒饭	\$42.00
Fried Rice with String Bean, Minced Pork & Preserved Black Olives	小/Small
潮州芋头炒饭	\$42.00
Fried Rice with Diced Taro, Shrimp & Salted Pork	小/Small
家乡玉兰炒河粉 (初四起) Wok-fried 'Hor Fun' with Diced Kailan & Preserved Radish (From 13 Feb 2024)	\$42.00 小/Small
家乡鲍鱼丝咸肉炒面线	\$74.00
Wok-fried 'Mee Sua' with Shredded Abalone and Salted Pork	小/Small

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《甜品》

Dessert

	价格/Price
冰花炖官燕	\$138.00
Double-boiled Bird's Nest with Rock Sugar	每三十克/per 30g
椰汁炖官燕 (请预订) Double-boiled Bird's Nest with Coconut Cream (Advance Order Required)	\$138.00 每三十克/per 30g
红莲炖雪蛤	\$24.00
Double-boiled Hashima with Lotus Seed	每位/per pax
金瓜福果芋泥	\$16.00
Mashed Taro with Gingko and Pumpkin	每位/per pax
马蹄油条绿豆爽	\$13.00
'Tao Suan' Soup Green Bean with Water Chestnut & Dough Fritter	每位/per pax
鲜果芦荟冻	\$11.00
Chilled Aloe Vera Jelly with Fresh Fruits	每位/per pax
潮式清甜汤	\$11.00
White Fungus & Red Dates Soup	每位/per pax
红豆沙汤圆	\$11.00
Red Bean Cream with Glutinous Rice Ball	每位/per pax



财源滚滚宴 CHINESE NEW YEAR SET MENU [4A]

\$218 ** 每位/Per Person

4位起/Minimum 4 Persons

发财三文鱼捞生

Fatt Choy Salmon Yu Sheng

原盅滋补炖汤

Double-boiled Soup of the Day

潮式卤水拼盘 (三拼)

Marinated Combination in Teochew Style (3 Kinds)

方鱼焗澳洲龙虾

Baked Australian Lobster with Dried Fish

红烧北菇扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Mushroom & Vegetables in Oyster Sauce

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushroom

敬送:

笑口枣, 红豆沙汤圆

Complimentary:
Mini Sesame Ball,
Red Bean Cream with
Glutinous Rice Ball

福星高照宴 CHINESE NEW YEAR SET MENU[8A]

\$268 ** 每位/Per Person

8位起/Minimum 8 Persons

发财三文鱼捞生

Fatt Choy Salmon Yu Sheng

原盅滋补炖汤

Double-boiled Soup of the Day

潮式蒸笋壳鱼

Steamed Marble Goby 'Soon Hock' Fish in Teochew Style

红烧辽参扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Hokkaido Sea Cucumber & Vegetables in Oyster Sauce

潮式卤水拼盘 (三拼)

Marinated Combination in Teochew Style (3 Kinds)

潮式肉碎虾球焖面卜

Braised Thick Noodles with Minced Pork & Prawn Ball in Teochew Style

敬送:

笑口枣,红豆沙汤圆

Complimentary:
Mini Sesame Ball,
Red Bean Cream with
Glutinous Rice Ball

家肥屋润宴 CHINESE NEW YEAR SET MENU [10A]

\$368 ** 每位/Per Person

10位起/Minimum 10 Persons

发财顺德捞生

Fatt Choy Hamachi Yu Sheng in 'Soon Tak' Style

京式花胶汤

Double-boiled Chicken Broth with Superior Fish Maw

卤水鸭 (一只)

Marinated Duck (Whole)

清蒸东星斑

Steamed Coral Trout with Superior Soy Sauce

方鱼焗澳洲龙虾

Baked Australian Lobster with Dried Fish

红烧海参扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Sea Cucumber & Vegetables in Oyster Sauce

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushroom

敬送:

笑口枣,福果芋泥

Complimentary:
Mini Sesame Ball,
Mashed Taro with Gingko

如意吉祥

CHINESE NEW YEAR SET MENU [素 Vegetarian]

\$268 ** 每位/Per Person

发财七彩素捞生

Fatt Choy Vegetarian Yu Sheng

蚝油炒三菇

Sautéed Assorted Mushrooms with Oyster Sauce

西施烩官燕

Braised Bird's Nest with Egg White

碧绿炒素带子

Sautéed Vegetarian Scallop with Vegetables

酸甜炸素鱼

Deep-fried Vegetarian Fish with Sweet & Sour Sauce

干丝焖米粉

Stewed Vermicelli with Shredded Assorted Vegetables

敬送: 鲜果芦荟冻

Complimentary: Chilled Aloe Vera Jelly with Fresh Fruits