



IMPERIAL TREASURE

FINE TEOCHEW CUISINE

御寶閣潮州酒家

ION Orchard, #03-05 | Tel: (+65) 6736 2118

厨师特别介绍

Chef's

RECOMMENDATION



潮式芋头津白煮笋壳鱼

Poached Marble Goby 'Soon Hock' Fish with
Taro & Chinese Cabbage in Teochew Style

\$ 14

每百克 / Per 100g

梅子蒸开边生中虾

Steamed Live Prawn with Plum Sauce

\$ 15

每百克 / Per 100g

XO酱碧绿炒带子

Sautéed Scallop with Vegetables in XO Sauce

\$ 66

小 / Small

春菜萝卜排骨煲

Stewed Spare Rib with Radish &
Spring Vegetables in Claypot

\$ 40

小 / Small

川椒炒西班牙猪柳粒

Sautéed Diced Iberico Pork with
Sichuan Peppercorn

\$ 48

小 / Small

田鸡两味:

椒盐田鸡腿、榄角干葱炒身

Frog Cooked in Two Ways: Deep-fried Frog Leg with
Pepper & Salt / Sautéed Frog with Shallots &
Preserved Black Olives

\$ 48

小 / Small

京葱白鳝球煲

Sautéed Eel with Scallion in Claypot

\$ 60

小 / Small

所有价格均需另加服务费和消费税。图片仅供参考。

All prices are subject to service charge & prevailing GST. Picture is for reference only.