



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
坚持着道地的烹饪手法
御宝为食客奉上美味丰盛的佳肴
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
御宝饮食集团

温馨提示

- 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。
- 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。
- 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、楼梯间、员工工作过道嬉戏打闹，以免发生意外。

收费标准

1. 大厅散座茗茶和贵宾房间茗茶18元。
2. 菜单以例份计价，中份为1.5倍，大份为2倍。
3. 海鲜两吃（煲粥、滚汤）例窝40元，中窝60元，大窝80元。
4. 非本店出售之饮料和食品，谢绝带入本店享用。
5. 顾客如自带酒类入店享用，本店将酌情收取杯子使用费。
6. 贵宾若对任何收费标准存有疑问，请在就餐前友好提出。
7. 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。
8. 本店外带餐盒每个1元，湿巾每张2元。



盐水布仔豆腐
Deep-fried Beancurd with Chives Sauce



鲍汁焖凤爪
Braised Chicken Feet with Abalone Sauce

精美小食
APPETIZER

	每碟 Per Plate
椒酱肉 Sautéed Diced Pork with Dried Shrimp & Preserved Radish in Teochew Style	¥ 48 (150g)
盐水布仔豆腐 Deep-fried Beancurd with Chives Sauce	¥ 68 (150g)
椒盐茄子 Deep-fried Eggplant with Pepper & Salt	¥ 78 (150g)
椒盐鸡软骨 Deep-fried Chicken Cartilage with Pepper & Salt	¥ 78 (120g)
蚝油炒三菇 Sautéed 3 Kinds of Mushrooms with Oyster Sauce	¥ 68 (250g)
鲍汁焖凤爪 Braised Chicken Feet with Abalone Sauce	¥ 78 (180g)
虾酱炸鸡中翼 Deep-fried Chicken Wings with Shrimp Paste	¥ 78 (180g)
黄金凉瓜条 Deep-fried Bitter Gourd with Salted Egg Yolk	¥ 78 (150g)
椒盐鱿鱼须 Deep-fried Diced Squid Tentacles with Pepper & Salt	¥ 78 (150g)
椒盐九肚鱼 Deep-fried Bombay Duck Fish with Pepper & Salt	¥ 98 (150g)



冻红花蟹
Chilled Flower Crab



猪脚冻
Chilled Pig's Trotters

烧烤

BARBECUE SELECTIONS

	半只 Half	每只 Whole
御宝咸香鸡 Steamed Salted Chicken	¥ 149 (450g)	¥ 298 (900g)
潮式脆皮乳猪 (一天前预订) Roasted Crispy Suckling Pig in Teochew Style (1 Day Advance Order Required)		¥ 1298 (1,200g)

潮式凉菜

TEOCHEW COLD DISH

	每两 Per 50g
潮式时令鱼饭 Seasonal Chilled Fish in Teochew Style	时价 Seasonal Price
珍珠龙虾饭 Chilled Baby Lobster	时价 Seasonal Price
冻红花蟹 Chilled Flower Crab	时价 Seasonal Price
	每条 Each
鲜焗黄花鱼 Poached Yellow Croaker Fish Served Chilled	¥ 198 (400g)
鲜焗冻乌鱼 Poached Grey Mullet Fish Served Chilled	¥ 198 (400g)
	每碟 Per Plate
猪脚冻 Chilled Pig's Trotters	¥ 108 (150g)

以上菜品另加10%服务费。所有图片之菜品摆盘及装饰仅供参考。
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卤水拼盘 (四拼)
Marinated Combination (4 Kinds)

潮式卤水

TEOCHEW MARINATED SELECTIONS

		每碟 Per Plate		
卤水原条鹅头颈	Marinated Goose Head & Neck	¥ 550 (450g)		
卤水鹅片	Marinated Sliced Goose Meat	¥ 198 (200g)		
卤水鹅件	Marinated Goose Meat	¥ 168 (200g)		
卤水原只鹅掌	Marinated Goose Web	¥ 108 (120g)		
卤水原只鹅翼	Marinated Goose Wing	¥ 108 (120g)		
卤水鹅肠	Marinated Goose Intestine	¥ 198 (200g)		
卤水鹅肝	Marinated Goose Liver	¥ 198 (200g)		
卤水鹅肾	Marinated Goose Gizzard	¥ 98 (150g)		
卤水鹅珍肝	Marinated Goose Liver & Gizzard	¥ 148 (150g)		
卤水墨鱼	Marinated Cuttlefish	¥ 108 (200g)		
卤水九转大肠	Marinated Pig's Intestine	¥ 118 (200g)		
卤水蹄膀	Marinated Pork Knuckle	¥ 128 (200g)		
卤水猪耳	Marinated Pig's Ears	¥ 108 (200g)		
卤水五花腩	Marinated Pork Belly	¥ 108 (200g)		
卤水猪舌	Marinated Pig's Tongue	¥ 98 (200g)		
卤水豆腐拼鸡蛋	Marinated Beancurd & Egg	¥ 78 (200g)		
		例 Small		
		双拼 Two Kinds	三拼 Three Kinds	四拼 Four Kinds
卤水拼盘	Marinated Combination	¥ 228 (200g)	¥ 268 (250g)	¥ 328 (300g)

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咸菜胡椒炖猪肚汤
Double-boiled Pig's Stomach Soup with
Salted Vegetables & Peppercorn



珍珠菜鱼鳔汤
Fish Maw Soup with White Mugwort & Minced Pork

汤羹 SOUP

4位用
For 4 Persons

原只猪肚炖鸡 (一天前预订)

Double-boiled Pig's Stomach stuffed with Whole Chicken
(1 Day Advance Order Required)

¥ 488
(600g)

每位
Per Person

鲨鱼骨炖花胶汤

Double-boiled Shark's Cartilage Soup with Fish Maw

¥ 298
(250g)

咸菜胡椒炖猪肚汤

Double-boiled Pig's Stomach Soup with Salted Vegetables & Peppercorn

¥ 108
(250g)

珍珠菜鱼鳔汤

Fish Maw Soup with White Mugwort & Minced Pork

¥ 138
(250g)

紫菜蚝仔汤

Seaweed & Baby Oyster Soup

¥ 98
(250g)

淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Chinese Yam

¥ 128
(250g)

花胶炖螺头汤

Double-boiled Sea Whelk Soup with Fish Maw

¥ 288
(250g)

太极素菜羹

Vegetarian Thick Soup with Egg White

¥ 98
(250g)

冬茸鱼鳔羹

Fish Maw Thick Soup with Minced White Gourd

¥ 118
(250g)

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甫鱼蟹肉干捞鲍翅
Braised Superior Shark's Fin with Crab Meat & Dried Fish



潮式御宝大排翅
Braised Supreme Shark's Fin in Teochew Style

鱼翅
SHARK'S FIN

	4位用 For 4 Persons
潮式云腿炖大排翅 (一天前预订) Double-boiled Supreme Shark's Fin with Ham (1 Day Advance Order Required)	¥ 3,980 (800g)
	每位 Per Person
云腿片菜胆炖海虎翅 Braised Superior Shark's Fin with Sliced Ham & Cabbage	¥ 1188 (100g)
潮式海虎翅 Braised Superior Shark's Fin in Teochew Style	¥ 1188 (100g)
潮式御宝大排翅 Braised Supreme Shark's Fin in Teochew Style	¥ 748 (150g)
潮式红烧牙拣翅 Braised Shark's Fin in Teochew Style	¥ 598 (75g)
甫鱼蟹肉干捞鲍翅 Braised Superior Shark's Fin with Crab Meat & Dried Fish	¥ 628 (75g)
红烧竹笙海鲜翅 Braised Shark's Fin with Seafood & Bamboo Pith	¥ 418 (37.5g)
	例 Small
芙蓉炒桂花翅 Sautéed Shark's Fin with Egg & Crab Meat	¥ 588 (75g)

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冰镇澳洲游水鲍鱼
Chilled Australian Live Abalone



红烧原只干鲍
Braised Whole Dried Abalone in
Oyster Sauce



鲍鱼石榴果
Steamed Diced Abalone with Shrimp, Chicken,
Assorted Vegetables wrapped in Egg White Skin

官燕、鲍鱼

BIRD'S NEST & ABALONE

	每位 Per Person
红烧烩官燕 Braised Bird's Nest	¥ 528 (100g)

鸡茸烩官燕 Double-boiled Bird's Nest with Minced Chicken	¥ 528 (100g)
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生拆蟹肉烩官燕 Braised Bird's Nest with Crab Meat	¥ 558 (100g)
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	每只 Whole
红烧原只9头干鲍 Braised 9-Head Dried Abalone in Oyster Sauce	¥ 1588 (80g)

鲍鱼石榴果 (两位起) Steamed Diced Abalone with Shrimp, Chicken, Assorted Vegetables wrapped in Egg White Skin (Min. Order 2 Persons)	¥ 148 (50g)
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	每只 Whole
大连鲍鱼 (6头) (两只起) Dalian Abalone (6-Head) (Min. Order 2 pcs)	¥ 88
煲粥	Cooked with Congee
陈皮姜丝蒸	Steamed with Dried Tangerine Peel & Ginger

	每两 Per 50g
澳洲游水鲍鱼 (带壳称) Australian Live Abalone (Weight with Shell)	¥ 98
红烧	Braised in Oyster Sauce
堂灼	Poached with Superior Broth
过桥	Quick Poached
油泡	Sautéed
潮式炒	Sautéed in Teochew Style
冰镇	Served Chilled



红烧鹅掌扣原条辽参
Braised Whole Hokkaido Sea Cucumber & Goose Web in Oyster Sauce



红烧家乡酿原条辽参
Braised Whole Hokkaido Sea Cucumber
stuffed with Minced Pork in Oyster Sauce

海参、花胶

SEA CUCUMBER & FISH MAW

	每位 Per Person
红烧家乡酿原条海参 Braised Whole Sea Cucumber stuffed with Minced Pork in Oyster Sauce	¥ 268 (120g)
红烧家乡酿原条辽参 Braised Whole Hokkaido Sea Cucumber stuffed with Minced Pork in Oyster Sauce	¥ 428 (120g)
御宝红烧海味 (选配) Premium Braised Items (Choose)	
原只10 头鲜鲍 Whole 10-Head Abalone	¥ 98 每只/Each
花胶 Fish Maw	¥ 328 每件/45g
鱼鳔 Fish Maw	¥ 80 每件/120g
原条辽参 Whole Hokkaido Sea Cucumber	¥ 378 每条/120g
原条海参 Whole Sea Cucumber	¥ 228 每条/120g
原只鹅掌 Whole Goose Web	¥ 98 每只/120g
原只冬菇* Whole Mushroom*	¥ 10 每只/40g
*不可单点 *No ordering of just this item	
	例 Small
凉瓜肉碎焖鱼鳔 Braised Fish Maw with Bitter Gourd & Minced Pork	¥ 298 (250g)
大芥菜肉碎焖鱼鳔 Braised Fish Maw with Mustard Green & Minced Pork	¥ 298 (250g)
潮式海参煲 Stewed Sea Cucumber with Minced Pork Ball in Claypot	¥ 480 (250g)
姜葱粉丝鹅掌煲 Stewed Goose Web with Vermicelli & Ginger & Spring Onion in Claypot	¥ 368 (500g)

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梅子蒸白鳢
Steamed Eel with Plum Sauce

鱼
FISH

豉汁蒸鲳鱼	每两 Per 50g
Steamed Pomfret with Black Bean Sauce	¥ 68
梅子蒸鲳鱼	
Steamed Pomfret with Plum Sauce	¥ 68
咸菜番茄煮鲳鱼件	例 Small
Stewed Pomfret Fish Fillet with Salted Vegetables & Tomatoes	¥ 288 (250g)
骨香鲳鱼件	
Stewed Pomfret Fish Fillet with Deep-fried Fish Bone	¥ 288 (250g)
干煎鲳鱼件	
Pan-fried Pomfret Fish Fillet	¥ 288 (250g)
煎封鲳鱼件	
Pan-Seared Pomfret Fish Fillet	¥ 288 (250g)
萝卜半煎煮黄花鱼	每条 Each
Stewed Yellow Croaker Fish with Radish	¥ 198 (350g)
梅子明炉乌鱼	
Steamed Grey Mullet Fish with Plum Sauce	¥ 198 (400g)
椒盐鳝件	每位 Per Person
Deep-fried Eel with Pepper & Salt	¥ 118 (80g)
梅子蒸白鳝	
Steamed Eel with Plum Sauce	¥ 118 (80g)



潮式蒸东星斑
Steamed Coral Trout in Teochew Style



油浸笋壳鱼
Deep-fried Marble Goby 'Soon Hock'
Fish with Superior Soy Sauce

生猛海鲜

LIVE SEAFOOD

每两
Per 50g

东星斑

Coral Trout

¥ 118

- | | |
|-----|-------------------------------------|
| 米酒煮 | Cooked with Chinese Rice Wine |
| 过桥 | Quick Poached |
| 潮式蒸 | Steamed in Teochew Style |
| 榄角蒸 | Steamed with Preserved Black Olives |
| 清蒸 | Steamed with Superior Soy Sauce |

花金古

Spotted Scat

¥ 59

苏鼠斑

Coral Grouper

¥ 43

笋壳鱼

Marble Goby ‘Soon Hock’ Fish

¥ 38

- | | |
|--------|------------------------------------|
| 蒜子五花腩焖 | Braised with Pork Belly & Garlic |
| 米酒煮 | Cooked with Chinese Rice Wine |
| 油浸 | Deep-fried with Superior Soy Sauce |
| 潮式蒸 | Steamed in Teochew Style |
| 豉汁蒸 | Steamed with Black Bean Sauce |
| 剁椒蒸 | Steamed with Diced Chillies |
| 姜茸蒸 | Steamed with Minced Ginger |
| 清蒸 | Steamed with Superior Soy Sauce |

多宝鱼

Turbot Fish

¥ 28

- | | |
|-----|---------------------------------------------|
| 炒球 | Sautéed Fillet |
| 豉汁蒸 | Steamed with Black Bean Sauce |
| 梅子蒸 | Steamed with Plum Sauce |
| 榄角蒸 | Steamed with Preserved Black Olives |
| 冬菜蒸 | Steamed with Preserved ‘Dong Cai’ Vegetable |
| 清蒸 | Steamed with Superior Soy Sauce |
| 果皮蒸 | Steamed with Tangerine Peel |

河鳗

Fresh Water Eel

¥ 28

- | | |
|------|---------------------------------|
| 豉汁蒸 | Steamed with Black Bean Sauce |
| 女儿红蒸 | Steamed with Chinese Rice Wine |
| 梅子蒸 | Steamed with Plum Sauce |
| 清蒸 | Steamed with Superior Soy Sauce |

* 定期生割深海大鱼
* Availability of Deep Sea Fish to be advised

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堂灼加拿大象拔蚌

Poached Canada Geoduck Clam with Superior Broth

生猛海鲜

LIVE SEAFOOD

		每两 Per 50g
加拿大象拔蚌		¥ 98
Canada Geoduck Clam		
堂灼	Poached with Superior Broth	
潮式炒	Sautéed in Teochew Style	
XO 酱炒	Sautéed with XO Sauce	
九节虾		¥ 40
Live Prawn		
白灼	Poached	
潮式炒	Sautéed in Teochew Style	
蒜茸粉丝开边蒸	Steamed with Bean Vermicelli & Minced Garlic	
两味：油泡身 / 椒盐头	Two Methods: Sautéed / Baked wiith Pepper & Salt	
澳洲龙虾（一天前预订）		时价
Australian Lobster (1 Day Advance Order Required)		Seasonal Price
方鱼焗	Baked with Dried Fish in Gravy	
姜葱焗	Baked with Ginger & Spring Onion	
上汤焗	Baked with Superior Broth	
清蒸	Steamed with Superior Soy Sauce	
珍珠龙虾		时价
Baby Lobster		Seasonal Price
波士顿龙虾		时价
Boston Lobster		Seasonal Price
方鱼焗	Baked with Dried Fish in Gravy	
姜葱焗	Baked with Ginger & Spring Onion	
上汤焗	Baked with Superior Broth	
清蒸	Steamed with Superior Soy Sauce	
富贵虾（一天前预订）		时价
Live Mantis Prawn (1 Day Advance Order Required)		Seasonal Price
椒盐焗	Baked with Pepper & Salt	
白灼	Poached	

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阿拉斯加蟹
Alaska King Crab
(两味 Cooked in Two Ways)



黑胡椒炒大肉蟹
Fried Live Meat Crab with Black Pepper

生猛海鲜

LIVE SEAFOOD

		每两 Per 50g
红花蟹 (一天前预订)		时价
Flower Crab (1 Day Advance Order Required)		Seasonal Price
姜葱焗	Baked with Ginger & Spring Onion	
冻食	Served Chilled	
鸡油花雕酒蒸	Steamed with Chinese Rice Wine & Egg White	
清蒸	Steamed with Superior Soy Sauce	

阿拉斯加蟹 (一天前预订)		时价
Alaskan Crab (1 Day Advance Order Required)		Seasonal Price
姜葱焗	Baked with Ginger & Spring Onion	
两味	Cooked in Two Ways	
鸡油花雕酒蒸	Steamed with Chinese Rice Wine & Egg White	
葱花蛋白蒸	Steamed with Egg White & Spring Onion	
清蒸	Steamed with Superior Soy Sauce	

大肉蟹		¥ 38
Live Meat Crab		
姜葱焗	Baked with Ginger & Spring Onion	
豉椒炒	Wok-fried with Black Bean Sauce & Green Chilli	
黑胡椒炒	Wok-fried with Black Pepper Sauce	
避风塘炒	Work-fried with Crispy Rice, Garlic & Chili	

潮州大响螺		时价
Teochew Sea Whelk		Seasonal Price

		每只 Whole
竹筒蚌 (四只起)		¥ 88
Bamboo Clam (Min.Order 4pcs)		(200g)
潮式煮	Cooked in Teochew Style	
潮式油泡	Oil-poached	
潮式炒	Sautéed in Teochew Style	
XO 酱炒	Sautéed with XO Sauce	

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鱼子酱扒蛋白
Sautéed Egg White with Caviar



潮州蚝仔烙
Pan-fried Flour Omelette with Baby Oyster



干炸蟹枣
Deep-fried Fresh Crab Meat with Minced Shrimp & Chives
wrapped in Beancurd Skin

海鲜
SEAFOOD

白灼生中虾 Poached Live Prawn	每两 Per 30g ¥ 40
方鱼焗生中虾 Baked Live Prawn with Dried Fish in Gravy	¥ 40
鱼子酱扒蛋白 (3位用) Sautéed Egg White with Caviar (For 3 persons)	每盒 Per Box ¥ 888 (30g)
生拆蟹肉石榴果 (两位起) Steamed Fresh Crab Meat with Shrimp, Chicken & Assorted Vegetables wrapped in Egg White Skin (Min. Order 2 Persons)	每位 Per Person ¥ 128 (50g)
白松露油西施虾球 (两位起) Sautéed Fresh Prawn with Egg White & White Truffle Oil (Min. Order 2 Persons)	¥ 98 (30g)
干炸虾枣 Deep-fried Minced Shrimp Ball with Chives & Water Chestnut	例 Small ¥ 238 (100g)
干炸蟹枣 Deep-fried Fresh Crab Meat with Minced Shrimp & Chives wrapped in Beancurd Skin	¥ 278 (100g)
四季豆煎虾饼 (6件) Pan-fried Shrimp Cake with String Bean (6pcs)	¥ 238 (150g)
潮式凉瓜煮生中虾 Stewed Live Prawn with Bitter Gourd in Teochew Style	¥ 238 (200g)
川椒炒虾球 Sautéed Prawn with Sichuan Peppercorn	¥ 238 (200g)
潮式炒虾球 Sautéed Prawn in Teochew Style	¥ 238 (200g)
潮式油泡鲜鱿 Sautéed Squid in Teochew Style	¥ 158 (200g)
韭黄炒鲜鱿 Sautéed Squid with Yellow Chives	¥ 158 (200g)
潮州蚝仔烙 Pan-fried Flour Omelette with Baby Oyster	¥ 138 (250g)

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烟熏鸡
Smoked Chicken



蒜片牛柳粒
Sautéed Diced Beef with Sliced Garlic

肉、家禽

MEAT & POULTRY

	例 Small	
支竹福果煮猪肚 Braised Pig's Stomach with Beancurd & Gingko	¥ 168 (300g)	
炒大肠 (咸菜/大豆芽) Sautéed Pig's Intestine (Salted Vegetable / with Bean Sprouts)	¥ 138 (200g)	
潮式炒猪颈肉 Sautéed Pork Collar in Teochew Style	¥ 148 (200g)	
栗子排骨大芥菜 Braised Pork Rib with Mustard Green & Chestnut	¥ 168 (250g)	
黄豆凉瓜排骨煲 Stewed Pork Rib with Bitter Gourd & Soy Bean in Claypot	¥ 168 (300g)	
咸肉 (焖津白/炒韭菜/干煎) Salted Pork (Stewed with Chinese Cabbage / Fried with Chinese Chives / Pan-fried)	¥ 118 (250g)	
酸甜粿肉 Deep-fried Minced Pork with Sweet & Sour Sauce in Teochew Style	¥ 118 (250g)	
沙爹炒牛肉 Sautéed Sliced Beef in Satay Sauce	¥ 228 (200g)	
沙爹粉丝牛肉煲 Stewed Sliced Beef with Bean Vermicelli & Satay Sauce in Claypot	¥ 228 (200g)	
川椒炒牛肉 Sautéed Sliced Beef with Sichuan Peppercorn	¥ 228 (150g)	
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper	¥ 298 (200g)	
蒜片牛柳粒 Sautéed Diced Beef with Sliced Garlic	¥ 298 (200g)	
清汤萝卜牛腩煲 Stewed Beef Brisket & Radish Soup in Claypot	¥ 198 (200g)	
川椒炒鸡球 Sautéed Diced Chicken with Sichuan Peppercorn	¥ 128 (200g)	
宫保鸡丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts	¥ 128 (200g)	
荔芋香酥鹅 Deep-fried Taro Crispy Goose	¥ 198 (200g)	
汕头石榴鸡 (4粒) (一天前预订) Steamed Diced Chicken with Assorted Vegetables & Mushroom wrapped in Egg White Skin (4pcs) (1 Day Advance Order Required)	¥ 108 (120g)	
	半只 Half	每只 Whole
烟熏鸡 Smoked Chicken	¥ 149 (450g)	¥ 298 (900g)

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榄菜肉碎四季豆

Sautéed String Bean with Minced Pork & Preserved Black Olives



上汤浸时蔬

Poached Seasonal Vegetables with Superior Broth

豆腐、蛋、蔬菜

BEANCURD, EGG & VEGETABLE

	例 Small
潮式肉碎焖豆腐 Braised Beancurd with Minced Pork in Teochew Style	¥ 108 (300g)
四喜豆腐 Braised Beancurd with Cuttlefish, Shrimp, Chicken & Vegetable	¥ 148 (300g)
菜脯肉碎煎蛋 Pan-fried Omelette with Minced Pork & Preserved Radish	¥ 108 (300g)
菜脯蟹肉煎蛋 Pan-fried Omelette with Crab Meat & Preserved Radish	¥ 228 (300g)
榄菜肉碎四季豆 Sautéed String Bean with Minced Pork & Preserved Black Olives	¥ 98 (300g)
家乡小炒皇 Sautéed Yellow Chives with Shredded Squid, Pork, Taro & Assorted Vegetables	¥ 118 (250g)
潮州芋头烙 Pan-fried Flour Omelette with Taro & Shrimp	¥ 128 (300g)
潮州萝卜烙 Pan-fried Flour Omelette with Radish & Chinese Sausage	¥ 128 (300g)
潮州青瓜烙 Pan-fried Flour Omelette with Cucumber & Shrimp	¥ 128 (300g)
金华四宝蔬 Braised 4 Varieties of Vegetables with Ham	¥ 138 (300g)
栗子焖大芥菜 Stewed Mustard Green with Chestnut	¥ 118 (300g)
方鱼炒芥兰 Sautéed Kailan with Dried Fish	¥ 118 (300g)
梅菜扒芥兰 Braised Kailan with Preserved 'Mei Cai' Vegetable	¥ 108 (300g)
普宁豆酱白菜苗 Sautéed Baby Chinese Cabbage with Soybean Sauce	¥ 98 (300g)
上汤/浓汤浸时蔬 Poached Seasonal Vegetables with Superior Broth	¥ 98 (300g)
清炒时蔬 Sauteed Seasonal Vegetable with Garlic	¥ 88 (300g)



潮式红花蟹砂锅粥
Congee with Flower Crab in Claypot



家乡玉兰炒河粉
Wok-fried Rice Noodle with Kailan & Preserved Radish

粥、面、饭

CONGEE, NOODLE & RICE

	每位 Per Person
鲜鲳鱼片粥 Congee with Sliced Pomfret Fish	¥ 118 (350g)
蚝仔肉碎粥 Congee with Baby Oyster, Minced Pork & Dried Fish	¥ 98 (350g)
方鱼肉碎粥 Congee with Minced Pork & Dried Fish	¥ 98 (350g)
	例 Small
潮式红花蟹砂锅粥 Congee with Flower Crab in Claypot	时价 Seasonal Price
潮式海鲜砂锅粥 Congee with Assorted Seafood in Claypot	¥ 428 (800g)
堂煲潮州白粥 Teochew Style Plain Congee	¥ 88 (800g)
香煎糖醋伊面 Crispy E-Fu Noodles Served with Sugar & Vinegar	¥ 188 (300g)
家乡炒面线 Wok-fried Flour Vermicelli with Shredded Pork, Shrimp & Vegetables	¥ 118 (300g)
沙爹牛肉炒河粉 Wok-fried Rice Noodles with Sliced Beef in Satay Sauce	¥ 148 (300g)
家乡玉兰炒河粉 Wok-fried Rice Noodles with Kailan & Preserved Radish	¥ 118 (300g)
滑蛋虾球炒河粉 Braised 'Hor Fun' with Prawn & Egg Gravy	¥ 168 (300g)
咸菜鸡丝焖米粉 Braised Vermicelli with Salted Vegetable & Sliced Chicken	¥ 128 (300g)
豉油皇银芽炒面 Fried Noodles with Soybean Sauce	¥ 118 (300g)
潮式猪肝肉碎焖中粗面 Stewed Thick Noodles with Pig's Liver, Minded Pork & Chilli Sauce in Teochew Style	¥ 128 (350g)
潮州芋头炒饭 Fried Rice with Diced Shrimp, Pork, Taro, Dried Shrimp & Chinese Celery	¥ 148 (350g)
潮州玉兰炒饭 Fried Rice with Diced Shrimp, Chicken, Kailan & Preserved Radish	¥ 118 (300g)
榄菜肉碎炒饭 Fried Rice with Minced Pork & Preserved Black Olives	¥ 118 (300g)

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杏汁福果芋泥 / 马蹄绿豆爽
Mashed Taro with Ginkgo and Almond Cream /
'Tao Suan' Soup Green Bean & Chestnut



反沙芋条
Deep-fried Taro with Sugar



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

甜品
DESSERT

	每位 Per Person
冰花炖官燕 Double-boiled Bird's Nest with Rock Sugar	¥ 528 (100g)
杨枝甘露 Mango Sago with Pomelo	¥ 50 (150g)
杏汁福果芋泥 Mashed Taro with Gingko & Almond Cream	¥ 39 (100g)
金瓜芋泥 Mashed Taro with Pumpkin	¥ 39 (100g)
生磨杏仁茶 Chinese Almond Cream	¥ 39 (150g)
潮式清甜汤 White Fungus & Red Dates Soup	¥ 39 (150g)
羔烧三宝 Steamed Taro, Sweet Potato & Gingko with Sugar	¥ 36 (35g)
马蹄绿豆爽 'Tao Suan' Soup Green Bean & Chestnut	¥ 36 (150g)
	例 Small
反沙芋条 Deep-fried Taro with Sugar	¥ 128 (180g)

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潮式蒸粉果
Steamed Dumpling in Teochew Style



奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk

晚市点心、甜品
DINNER DIM SUM & DESSERT

	每碟 Per Plate
鲜虾腐皮卷 (3件) Deep-fried Minced Shrimp wrapped in Beancurd Skin (3pcs)	¥ 42 (150g)
杂菌如意饺 (3粒) Steamed Assorted Mushrooms Dumpling (3pcs)	¥ 36 (90g)
潮州蒸粉果 (3粒) Steamed Dumpling in Teochew Style (3pcs)	¥ 33 (90g)
香煎韭菜粿 (3件) Pan-fried Dumpling stuffed with Chives, B.B.Q Pork & Mushroom in Teochew Style (3pcs)	¥ 33 (100g)
芋丝炸春卷 (3件) Deep-fried Taro Spring Roll (3pcs)	¥ 36 (100g)
奶皇流沙包 (3粒) Steamed Custard Bun with Salted Egg Yolk (3pcs)	¥ 36 (120g)
寿桃 (3粒) Longevity Bun (3pcs)	¥ 36 (120g)
潮州水晶包 (3粒) Steamed 3 Kinds Sweet Dumpling in Teochew Style (3pcs)	¥ 33 (100g)
潮州炸油角 (3件) Deep-fried Dumpling stuffed with Coconut, Salted Egg Yolk, Peanut & Cashew in Teochew Style (3pcs)	¥ 33 (80g)
馒头 (蒸/炸) (3件) Steamed or Deep-fried Bun (3pcs)	¥ 24 (90g)

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杂项
OTHERS

	每碟 Per Plate
自制XO酱 XO Sauce	¥ 30
自制虾米酱 Homemade Shrimp Paste	¥ 26
腐乳 Fermented Beancurd	¥ 8
青/红椒圈豉油 Green / Red Chilli with Soy Sauce	¥ 8
指天椒豉油 Chilli Padi Soy Sauce	¥ 8
芥辣酱 Mustard Sauce	¥ 8
姜蓉 Minced Ginger	¥ 8
蒜蓉/蒜片 Minced Garlic / Sliced Garlic	¥ 8
	每碗 Per Bowl
陈醋浸拍蒜 Garlic in Vinegar Sauce	¥ 24
	每支 Whole
日本芥末 Wasabi Sauce	¥ 56
日本豉油 Japanese Soy Sauce	¥ 56

	每碟 Per Plate
榄菜 Preserved Olives	¥ 8
咸菜 Pickled Mustard Green	¥ 8
咸鱼 (蒸/煎) Salted Fish (Steamed / Pan-fried)	¥ 88
咸蛋 Salted Egg	¥ 12
炸花生 Deep-fried Peanut	¥ 32
	每碗 Per Bowl
添加上汤 Superior Broth	¥ 40
白粥 Plain Congee	¥ 18
白饭 Plain Rice	¥ 10