



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

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.
- 若您有过敏或者忌口的食物，请提前告知值班服务经理。
For those with food allergies and any dietary restrictions, please inform the service manager on duty at 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. 大厅散座茗茶、贵宾房间茗茶每位18元，柠檬水10元，自带茶叶配普通茶具每位10元，配茗茶茶具每位20元。
Tea is chargeable by per person for consumption at both main dining hall and VIP room. For Chinese Tea (standard), it is chargeable at ¥18/pax. For Lemon water, it is chargeable at ¥10/pax. If you bring your own tea leaves, there is a charge of ¥10/pax for pairing with regular tea set, and ¥20/pax for pairing with Kungfu tea set respectively.
2. 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.
3. 海鲜两吃（煲粥、滚汤）例窝40元，中窝60元，大窝80元。
For second way cooking of Seafood (Congee, Soup); regular pot at ¥40, medium pot at ¥60 and large pot at ¥80.
4. 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.
5. 顾客如自带酒类入店享用，本店将酌情收取杯子使用费。
For Bring-Your-Own-Wine, glassware policy is applicable. Nominal fee will be charged.
6. 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.
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。
For any special requirements on the dishes, please inform the service manager on duty and we will try our best to meet your needs.
8. 本店湿纸巾每包2元，外带餐盒每个1元，特大餐盒每个5元，纸质点心餐盒每个10元，环保打包袋每个15元。
Wet Tissue is chargeable at ¥2 each. Takeaway container is chargeable at ¥1 each (plastic), ¥5 each (large), ¥10 each (paper). Takeaway Bag is chargeable at ¥15 each.

精美小食

Appetizers



酥炸盐水豆腐
Deep-fried Crispy Salted Beancurd
¥68 每碟/Per Plate (150g)



鲍汁焖凤爪
Braised Chicken Feet & Peanuts with Abalone Sauce
¥78 每碟/Per Plate (150g)



蚝油炒三菇
Sautéed 3 Kinds of Mushrooms with Oyster Sauce
¥68 每碟/Per Plate (250g)



虾酱炸鸡中翼
Deep-fried Chicken Wings with Shrimp Paste
¥78 每碟/Per Plate (180g)



椒盐九肚鱼
Deep-fried Bombay Duck Fish with Pepper & Salt
¥98 每碟/Per Plate (150g)

潮式椒酱肉粒
Sautéed Beancurd Diced Pork &
Preserved Radish with Spicy Sauce
¥48 每碟/Per Plate (150g)

椒盐茄子
Deep-fried Eggplant with Pepper & Salt
¥78 每碟/Per Plate (150g)

椒盐鸡软骨
Deep-fried Chicken Cartilage with Pepper & Salt
¥78 每碟/Per Plate (120g)

黄金凉瓜条
Deep-fried Bitter Gourd with Salted Egg Yolk
¥78 每碟/Per Plate (150g)

椒盐鱿鱼须
Deep-fried Squid Tentacles with Pepper & Salt
¥78 每碟/Per Plate (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。
All prices are subject to 10% service charge. All pictures shown are for illustration purpose only.

烧
烤

Barbecue
Selections

潮式脆皮乳猪

Roasted Crispy Suckling Pig in Teochew Style

请预订 Advance Order Required

¥1298

每只/Whole (1,200g)





冻大红花蟹
Chilled Flower Crab

潮式凉菜

Teochew Cold Dish



珍珠龙虾饭
Chilled Baby Lobster

潮式时令鱼饭

Seasonal Chilled Fish in Teochew Style

时价 Seasonal Price 每两/Per 50g

珍珠龙虾饭

Chilled Baby Lobster

时价 Seasonal Price 每两/Per 50g

冻大红花蟹

Chilled Flower Crab

时价 Seasonal Price 每两/Per 50g

鲜焗黄花鱼

Poached Yellow Croaker Fish Served Chilled

¥198 每条/Each (400g)



鲜焗黄花鱼
Poached Yellow Croaker Fish Served Chilled

鲜焗冻乌鱼

Poached Grey Mullet Fish Served Chilled

¥198 每条/Each (400g)

猪脚冻

Chilled Pig's Trotters

¥108 每碟/Per Plate (150g)



猪脚冻
Chilled Pig's Trotters

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潮式卤水
Teochew
Marinated
Selections

卤水拼盘

Marinated Combination

¥228 (200g)

双拼/Two Kinds

¥268 (250g)

三拼/Three Kinds

¥328 (300g)

四拼/Four Kinds

Teochew
Marinated
Selections

潮式卤水

卤水原条鹅头颈

Marinated Goose Head & Neck

¥398 每碟/Per Plate (450g)

卤水鹅片

Marinated Sliced Goose Meat

¥198 每碟/Per Plate (200g)

卤水鹅件

Marinated Goose Meat

¥168 每碟/Per Plate (200g)

卤水鹅掌

Marinated Goose Web

¥108 每碟/Per Plate (120g)

卤水鹅翼

Marinated Goose Wing

¥108 每碟/Per Plate (120g)

卤水鹅肠

Marinated Goose Intestine

¥198 每碟/Per Plate (200g)

卤水鹅肝

Marinated Goose Liver

¥198 每碟/Per Plate (200g)

卤水鹅肾

Marinated Goose Gizzard

¥98 每碟/Per Plate (150g)

卤水鹅珍肝

Marinated Goose Liver & Gizzard

¥148 每碟/Per Plate (150g)

卤水墨鱼

Marinated Cuttlefish

¥108 每碟/Per Plate (200g)

卤水九转大肠

Marinated Pig's Intestine

¥118 每碟/Per Plate (200g)

卤水蹄膀

Marinated Pork Knuckle

¥128 每碟/Per Plate (200g)



卤水鹅掌翼
Marinated Goose Web & Wings



卤水蹄膀
Marinated Pork Knuckle

卤水猪耳

Marinated Pig's Ears

¥108 每碟/Per Plate (200g)

卤水五花腩

Marinated Pork Belly

¥108 每碟/Per Plate (200g)

卤水猪舌

Marinated Pig's Tongue

¥98 每碟/Per Plate (200g)

卤水豆腐拼鸡蛋

Marinated Beancurd & Egg

¥78 每碟/Per Plate (200g)



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

汤 Soup 羹

原只猪肚炖鸡汤

Double-boiled Whole Pig's Stomach Stuffed with Chicken

请预订 Advance Order Required

¥488 4位用/For 4 Persons (600g)

鲨鱼骨炖花胶汤

Double-boiled Shark's Cartilage Soup with Fish Maw

¥298 每位/Per Person (250g)

咸菜胡椒炖猪肚汤

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

¥108 每位/Per Person (250g)

珍珠菜鱼鳔汤

Fish Maw Soup with White Mugwort & Minced Pork

¥138 每位/Per Person (250g)

紫菜蚝仔汤

Seaweed & Baby Oyster Soup

¥98 每位/Per Person (250g)

淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Chinese Yam

¥128 每位/Per Person (250g)

淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Fish Maw & Wolfberries

¥298 每位/Per Person (250g)

太极素菜羹

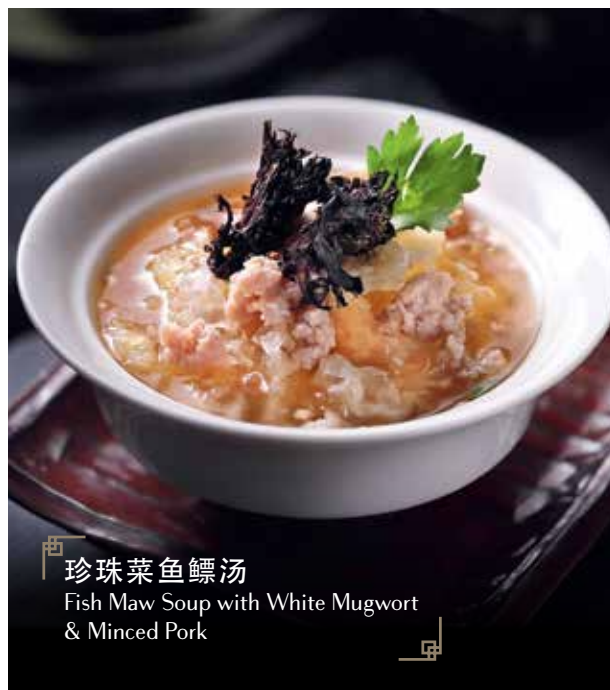
Vegetarian Thick Soup with Egg White

¥98 每位/Per Person (250g)

冬茸鱼鳔羹

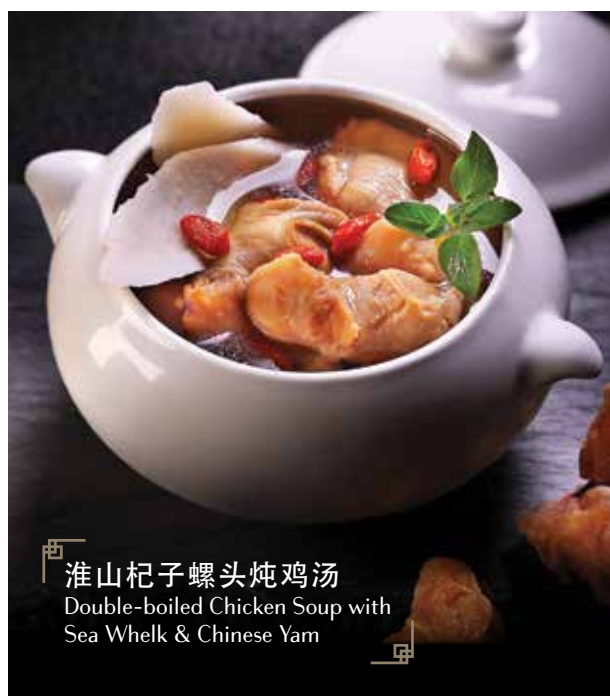
Fish Maw Thick Soup with Minced White Gourd

¥118 每位/Per Person (250g)



珍珠菜鱼鳔汤

Fish Maw Soup with White Mugwort & Minced Pork



淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Chinese Yam



淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Fish Maw & Wolfberries



游水鲍鱼
Live Abalone
(冰镇 Chilled Sashimi)

红烧烩官燕

Braised Bird's Nest

¥528 每位/Per Person (30g)

鸡茸烩官燕

Braised Bird's Nest with Minced Chicken

¥528 每位/Per Person (30g)

蟹肉烩官燕

Braised Bird's Nest with Crab Meat

¥558 每位/Per Person (30g)

红烧原只12头干鲍

Braised 12-Head Dried Abalone in Oyster Sauce

¥1,188 每只/Whole (80g)

鲍鱼石榴果

Steamed Diced Abalone Wrapped with Egg White Skin

¥148 每位/Per Person (两位起/Min. Order 2 Persons) (50g)

大连6头鲍鱼

Dalian 6-Head Abalone

¥88 每只/Each (两只起/Min. Order 2 Pcs) (75g)

烹饪方法:

Cooking Methods:

煲粥 Cooked with Congee
陈皮姜丝蒸 Steamed with Dried Tangerine Peel & Ginger

游水鲍鱼 (带壳称)

Live Abalone (Weight with Shell)

¥98 每两/Per 50g

烹饪方法:

Cooking Methods:

红烧 Braised in Oyster Sauce
冰镇 Chilled Sashimi
堂灼 Poached with Superior Broth
过桥 Quick Poached
油泡 Sautéed
潮式炒 Sautéed in Teochew Style

Bird's Nest

官燕

鲍鱼

Abalone



蟹肉烩官燕
Braised Bird's Nest with Crab Meat



红烧原只12头干鲍
Braised 12-Head Dried Abalone in Oyster Sauce



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



御宝红烧海味
Premium Braised Items
(原条辽参，原只鹅掌 Whole Premium Sea Cucumber & Whole Goose Web)

Fish Maw

花
胶

海
参

Sea
Cucumber

凉瓜肉碎焖鱼鳔

Braised Fish Maw with Bitter Gourd & Minced Pork

¥298 例/Small (250g)

大芥菜肉碎焖鱼鳔

Braised Fish Maw with Mustard Green & Minced Pork

¥298 例/Small (250g)

潮式海参煲

Stewed Sea Cucumber with Minced Pork Ball in Claypot

¥480 例/Small (250g)

红烧家乡酿原条海参

Braised Whole Sea Cucumber Stuffed with Minced Pork

¥268 每位/Per Person (120g)

红烧家乡酿原条辽参

Braised Whole Premium Sea Cucumber Stuffed with Minced Pork

¥428 每位/Per Person (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/Each (45g)

鱼鳔

Fish Maw

¥80 每件/Each (120g)

原条辽参

Whole Premium Sea Cucumber

¥378 每条/Whole (120g)

原条海参

Whole Sea Cucumber

¥228 每条/Whole (120g)

原只鹅掌

Whole Goose Web

¥98 每只/Each (120g)

原只冬菇 (不可单点)

Whole Mushroom (No ordering of just this item)

¥10 每只/Each (40g)



梅子蒸河鰻
Steamed Eel with Plum Sauce

鱼

Fish

豉汁蒸鲳鱼

Steamed Pomfret with Black Bean Sauce

¥68 每两/Per 50g

梅子蒸鲳鱼

Steamed Pomfret with Plum Sauce

¥68 每两/Per 50g

咸菜番茄煮鲳鱼件

Braised Pomfret Fish Fillet with
Salted Vegetables & Tomatoes

¥288 例/Small (250g)

骨香鲳鱼件

Sautéed Pomfret Fish Fillet with
Deep-fried Fish Bone

¥288 例/Small (250g)

干煎鲳鱼件

Pan-fried Pomfret Fish Fillet

¥288 例/Small (250g)

煎封鲳鱼件

Pan-Seared Pomfret Fish Fillet

¥288 例/Small (250g)

萝卜半煎煮黄花鱼

Braised Yellow Croaker Fish with Radish

¥198 每条/Each (350g)

梅子明炉乌鱼

Steamed Grey Mullet Fish with Plum Sauce

¥198 每条/Each (400g)

椒盐河鳗

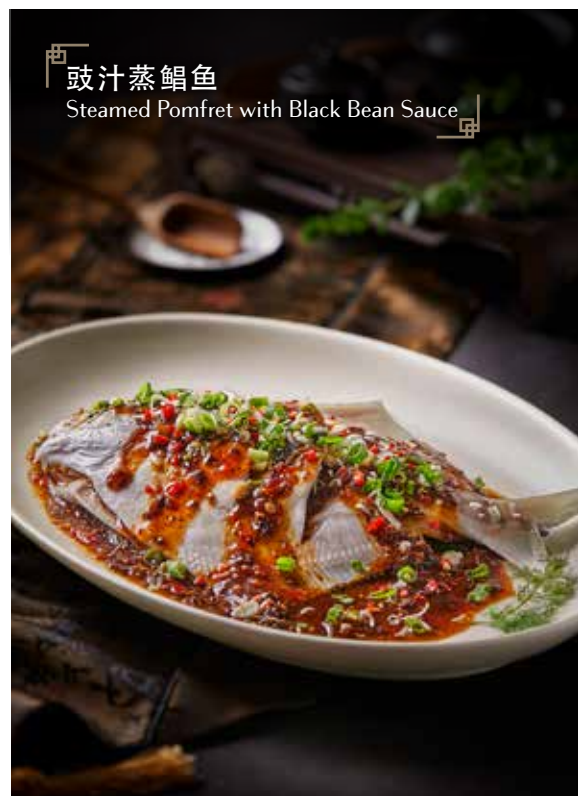
Deep-fried Eel with Pepper & Salt

¥118 每位/Per Person (80g)

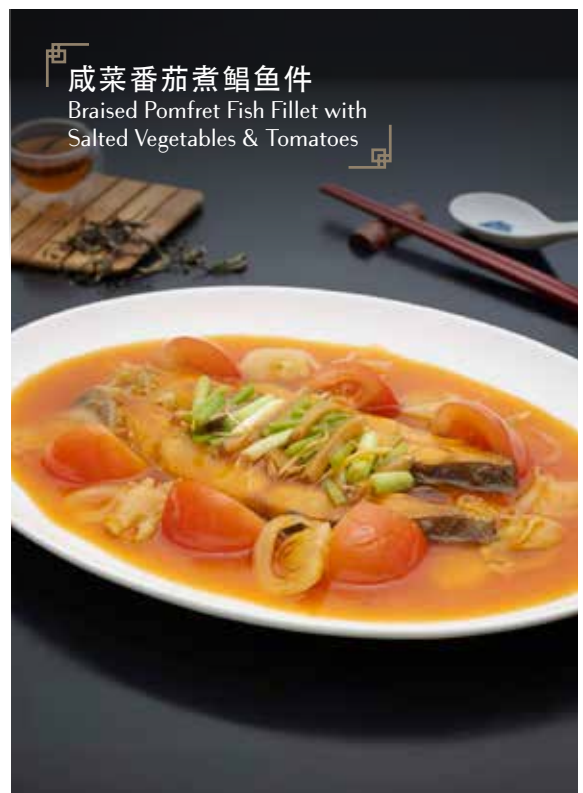
梅子蒸河鳗

Steamed Eel with Plum Sauce

¥118 每位/Per Person (80g)



豉汁蒸鲳鱼
Steamed Pomfret with Black Bean Sauce



咸菜番茄煮鲳鱼件
Braised Pomfret Fish Fillet with
Salted Vegetables & Tomatoes



潮式蒸东星斑
Steamed Coral Trout in Teochew Style

生猛 海鲜

— Live Seafood —

东星斑

Coral Trout

¥118 每两/Per 50g

烹饪方法：

Cooking Methods :

米酒煮	Poached 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 每两/Per 50g

苏鼠斑

Coral Grouper

¥43 每两/Per 50g

笋壳鱼

Marble Goby 'Soon Hock' Fish

¥42 每两/Per 50g

烹饪方法：

Cooking Methods :

油浸	Deep-fried with Superior Soy Sauce
蒜子五花腩焖	Stewed with Pork Belly & Garlic
米酒煮	Poached with Chinese Rice Wine
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

*定期生割深海大鱼

* Availability of Deep Sea Fish to be advised



河鳗

Eel

(女儿红蒸 Steamed with Chinese 'Nv Er Hong' Wine & Ham)



笋壳鱼

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

多宝鱼

Turbot Fish

¥28 每两/Per 50g

烹饪方法：

Cooking Methods :

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' Vegetables
清蒸	Steamed with Superior Soy Sauce
果皮蒸	Steamed with Tangerine Peel

河鳗

Eel

¥28 每两/Per 50g

烹饪方法：

Cooking Methods :

豉汁蒸	Steamed with Black Bean Sauce
女儿红蒸	Steamed with Chinese 'Nv Er Hong' Wine & Ham
梅子蒸	Steamed with Plum Sauce
清蒸	Steamed with Superior Soy Sauce

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象拔蚌
Geoduck Clam
(堂灼 Poached with Superior Broth)

生猛 海鲜

— Live Seafood —



活龙虾

Lobster

请预订 Advance Order Required

¥148 每两/Per 50g

烹饪方法：

Cooking Methods:

方鱼焗	Baked with Dried Fish in Gravy
姜葱焗	Baked with Ginger & Scallion
上汤焗	Baked with Superior Broth
清蒸	Steamed with Superior Soy Sauce

富贵虾

Mantis Prawn

请预订 Advance Order Required

¥128 每两/Per 50g

烹饪方法：

Cooking Methods:

椒盐焗	Baked with Pepper & Salt
白灼	Poached

象拔蚌

Geoduck Clam

¥98 每两/Per 50g

烹饪方法：

Cooking Methods:

堂灼	Poached with Superior Broth
刺身	Sashimi
XO酱炒	Sautéed with XO Sauce

珍珠龙虾

Baby Lobster

时价 Seasonal Price 每两/Per 50g

波士顿龙虾

Boston Lobster

¥68 每两/Per 50g

烹饪方法：

Cooking Methods:

方鱼焗	Baked with Dried Fish in Gravy
姜葱焗	Baked with Ginger & Scallion
上汤焗	Baked with Superior Broth
清蒸	Steamed with Superior Soy Sauce



大肉蟹
Meat Crab
(黑胡椒炒 Sautéed with Black Pepper)

生猛 海鲜

— Live Seafood —

大红花蟹

Flower Crab

请预订 Advance Order Required

时价 Seasonal Price 每两/Per 50g

烹饪方法：

Cooking Methods :

姜葱焗	Baked with Ginger & Scallion
冻食	Served Chilled
鸡油花雕	Steamed with Chinese Rice Wine & Egg White
酒蒸	Steamed with Superior Soy Sauce



帝王蟹

King Crab

请预订 Advance Order Required

时价 Seasonal Price 每两/Per 50g

烹饪方法：

Cooking Methods :

姜葱焗	Baked with Ginger & Scallion
两味	Cooked in Two Ways
鸡油花雕	Steamed with Chinese Rice Wine & Egg White
酒蒸	Steamed with Superior Soy Sauce
葱花蛋白蒸	Steamed with Egg White & Scallion
清蒸	Steamed with Superior Soy Sauce



大肉蟹

Meat Crab

请预订 Advance Order Required

¥48 每两/Per 50g

烹饪方法：

Cooking Methods :

姜葱焗	Baked with Ginger & Scallion
豉椒炒	Sautéed with Black Bean Sauce & Green Chilli
黑胡椒炒	Sautéed with Black Pepper
避风塘炒	Sautéed with Crispy Rice, Garlic & Chili

潮州大响螺

Teochew Sea Whelk

时价 Seasonal Price 每两/Per 50g

竹筒蚌

Bamboo Clam

¥88 每只/Whole (四只起/Min. Order 4 Pcs) (80g)

烹饪方法：

Cooking Methods :

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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生中虾两味：潮式油泡身 / 椒盐头
Live Prawn Cook in Two Methods:
Sautéed Live Prawn in Teochew Style / Baked Live
Prawn Head with Pepper & Salt

虾

Prawn

白灼生中虾

Poached Live Prawn

¥40 每两/Per 50g

方鱼焗生中虾

Baked Live Prawn with Dried Fish in Gravy

¥40 每两/Per 50g

潮式炒生中虾

Sautéed Live Prawn in Teochew Style

¥40 每两/Per 50g

蒜茸粉丝开边蒸生中虾

Steamed Live Prawn with Bean Vermicelli & Minced Garlic

¥40 每两/Per 50g

生中虾两味：潮式油泡身 / 椒盐头

Live Prawn Cooked in Two Methods:

Sautéed Live Prawn in Teochew Style /

Baked Live Prawn Head with Pepper & Salt

¥40 每两/Per 50g

干炸虾枣

Deep-fried Minced Prawn Ball

¥238 例/Small (100g)

四季豆煎虾饼 (6件)

Pan-fried Shrimp Cake with String Bean (6pcs)

¥238 例/Small (150g)

潮式凉瓜煮生中虾

Stewed Live Prawn with Bitter Gourd in Teochew Style in Claypot

¥238 例/Small (200g)

川椒炒虾球

Sautéed Prawn with Sichuan Peppercorn

¥238 例/Small (200g)

潮式炒虾球

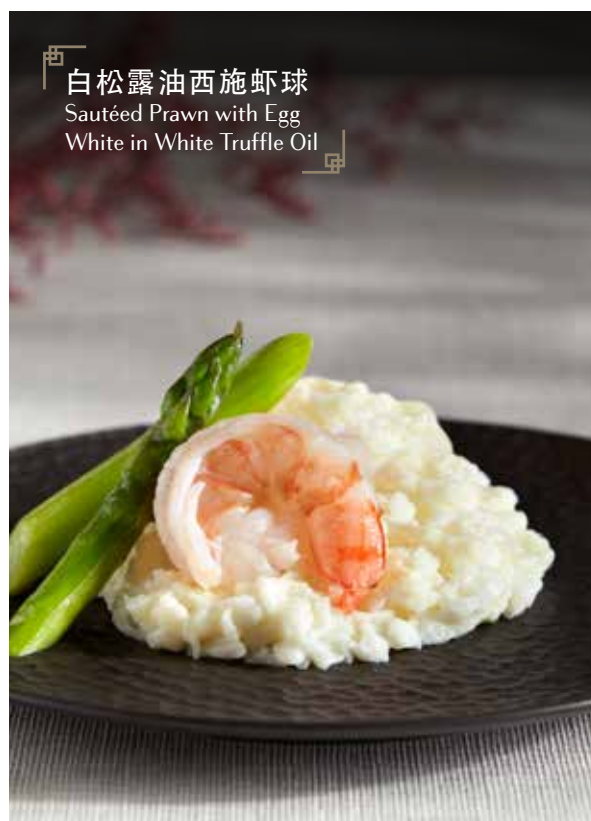
Sautéed Prawn in Teochew Style

¥238 例/Small (200g)

白松露油西施虾球

Sautéed Prawn with Egg White in White Truffle Oil

¥98 每位/Per Person (两位起/Min. Order 2 Persons) (75g)





西施鱼子酱
Sautéed Egg White with Caviar

Caviar

鱼子酱

海鲜

Seafood



干炸蟹枣

Deep-fried Minced Crab Meat & Prawn Ball



西施鱼子酱

Sautéed Egg White with Caviar

¥888 每盒/Per Box (三位用 For 3 persons) (30g)

蟹肉石榴果

Steamed Crab Meat and Prawn Wrapped with Egg White Skin

¥128 每只/Each (两只起 Min. Order 2pcs) (50g)

干炸蟹枣

Deep-fried Minced Crab Meat & Prawn Ball

¥278 例/Small (100g)

潮式油泡鲜鱿

Sautéed Squid in Teochew Style

¥158 例/Small (200g)

韭黄炒鲜鱿

Sautéed Squid with Yellow Chives

¥158 例/Small (200g)

潮州蚝仔烙

Pan-fried Flour Omelette with Baby Oyster

¥138 例/Small (250g)



潮式油泡鲜鱿

Sautéed Squid in Teochew Style



潮州蚝仔烙

Pan-fried Flour Omelette with Baby Oyster



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蒜片牛柳粒
Sautéed Diced Beef Tenderloin with Garlic Chips

Pork
猪

牛

Beef

支竹福果煮猪肚

Braised Pig's Stomach with Beancurd & Ginkgo

¥168 例/Small (300g)

炒大肠 (咸菜/大豆芽)

Sautéed Pig's Intestine
(with Salted Vegetables / Bean Sprouts)

¥138 例/Small (200g)

潮式炒猪颈肉

Sautéed Pork Collar in Teochew Style

¥148 例/Small (200g)

栗子排骨大芥菜

Braised Pork Rib with Mustard Green & Chestnut

¥168 例/Small (250g)

黄豆凉瓜排骨煲

Stewed Pork Rib with Bitter Gourd &
Soy Bean in Claypot

¥168 例/Small (300g)

咸肉 (焖津白/炒韭菜/豆干煎)

Salted Pork (Braised with Chinese Cabbage /
Sautéed with Chives / Pan-fried with Beancurd)

¥118 例/Small (250g)

酸甜糯米

Deep-fried Minced Pork with Sweet &
Sour Sauce in Teochew Style

¥118 例/Small (250g)

沙爹炒牛肉

Sautéed Sliced Beef in Satay Sauce

¥228 例/Small (200g)

沙爹粉丝牛肉煲

Stewed Sliced Beef with Vermicelli &
Satay Sauce in Claypot

¥228 例/Small (200g)



栗子排骨大芥菜
Braised Pork Rib with Mustard Green
& Chestnut



沙爹炒牛肉
Sautéed Sliced Beef in Satay Sauce



清汤萝卜牛腩煲
Beef Brisket & Radish Soup in Claypot

川椒炒牛肉

Sautéed Sliced Beef with Sichuan Peppercorn

¥228 例/Small (150g)

黑椒牛柳粒

Sautéed Diced Beef Tenderloin with Black Pepper

¥298 例/Small (200g)

蒜片牛柳粒

Sautéed Diced Beef Tenderloin with Garlic Chips

¥298 例/Small (200g)

清汤萝卜牛腩煲

Beef Brisket & Radish Soup in Claypot

¥198 例/Small (200g)



茶香烟熏鸡
Smoked Chicken with Tea Leaves

鸡

Chicken

Pigeon

乳鸽

鹅

Goose

茶香烟熏鸡

Smoked Chicken with Tea Leaves

¥149 半只/Half (450g)

¥298 每只/Whole (900g)

御宝咸香鸡

Steamed Salted Chicken

¥149 半只/Half (450g)

¥298 每只/Whole (900g)

川椒炒鸡球

Sautéed Diced Chicken with Sichuan Peppercorn

¥128 例/Small (200g)

宫保鸡丁

Sautéed Diced Chicken with Dried Chillies & Cashew Nuts

¥128 例/Small (200g)

汕头石榴鸡

Steamed Diced Chicken Wrapped with Egg White Skin

请预订 Advance Order Required

¥108 例/Small (4粒/4pcs) (120g)

烟熏乳鸽

Smoked Crispy Pigeon

¥138 每只/Whole (300g)

姜葱粉丝鹅掌煲

Stewed Goose Web with Vermicelli & Ginger & Scallion in Claypot

¥368 例/Small (500g)

荔芋香酥鹅

Deep-fried Taro Crispy Goose

¥198 例/Small (200g)



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



潮式肉碎焖豆腐
Braised Beancurd with
Minced Pork in Teochew Style



榄菜肉碎四季豆
Sautéed String Bean with Minced Pork &
Preserved Black Olives

豆腐

Beancurd

Egg

蛋

蔬菜

Vegetables

潮式肉碎焖豆腐

Braised Beancurd with Minced Pork in Teochew Style

¥108 例/Small (300g)

四喜豆腐

Braised Beancurd with Cuttlefish, Shrimp,
Chicken & Vegetables

¥148 例/Small (300g)

菜脯肉碎煎蛋

Pan-fried Omelette with
Minced Pork & Preserved Radish

¥108 例/Small (300g)

菜脯蟹肉煎蛋

Pan-fried Omelette with
Crab Meat & Preserved Radish

¥228 例/Small (300g)

榄菜肉碎四季豆

Sautéed String Bean with
Minced Pork & Preserved Black Olives

¥98 例/Small (300g)

家乡小炒皇

Sautéed Yellow Chives with Shredded Squid,
Pork, Taro & Assorted Vegetables

¥118 例/Small (250g)



上汤或浓汤浸时蔬
Poached Seasonal Vegetables with Superior Broth

蔬 Vegetables 菜

潮州芋头烙

Pan-fried Flour Omelette with Taro & Shrimp

¥128 例/Small (300g)

潮州萝卜烙

Pan-fried Flour Omelette with
Radish & Chinese Sausage

¥128 例/Small (300g)

潮州青瓜烙

Pan-fried Flour Omelette with
Cucumber & Shrimp

¥128 例/Small (300g)

金华四宝蔬

Braised 4 Varieties of Vegetables with Ham

¥138 例/Small (300g)

栗子焖大芥菜

Braised Mustard Green with Chestnut

¥118 例/Small (300g)

方鱼炒芥兰

Sautéed Kailan with Dried Fish

¥118 例/Small (300g)

梅菜扒芥兰

Braised Kailan with
Preserved 'Mei Cai' Vegetables

¥108 例/Small (300g)

普宁豆酱白菜苗

Sautéed Baby Chinese Cabbage with
Soybean Sauce

¥98 例/Small (300g)

上汤/浓汤浸时蔬

Poached Seasonal Vegetables with Superior Broth

¥98 例/Small (300g)

蒜蓉炒时蔬

Sautéed Seasonal Vegetables with Garlic

¥88 例/Small (300g)





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

Congee

粥

饭

Rice

鲜鲳鱼片粥

Congee with Sliced Pomfret Fish

¥118 每位/Per Person (350g)

蚝仔肉碎粥

Congee with Minced Pork & Baby Oyster

¥98 每位/Per Person (350g)

方鱼肉碎粥

Congee with Minced Pork & Dried Fish

¥98 每位/Per Person (350g)

潮式大红花蟹砂锅粥

Congee with Flower Crab in Claypot

时价 Seasonal Price 例/Small

潮式海鲜砂锅粥

Congee with Assorted Seafood in Claypot

¥428 例/Small (800g)

堂煲潮州白粥

Teochew Style Plain Congee

¥88 例/Small (800g)

潮州芋头炒饭

Fried Rice with Diced Taro, Shrimp & Salted Pork

¥148 例/Small (350g)

潮州玉兰炒饭

Fried Rice with Diced Kailan, Chicken & Shrimp

¥118 例/Small (300g)

榄菜肉碎炒饭

Fried Rice with Minced Pork & Preserved Black Olives

¥118 例/Small (300g)

潮州芋头炒饭

Fried Rice with Diced Taro, Shrimp & Salted Pork



榄菜肉碎炒饭

Fried Rice with Minced Pork & Preserved Black Olives



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家乡玉兰炒河粉
Wok-fried 'Hor Fun' with Diced Kailan & Preserved Radish

粉 Noodles | 面



香煎糖醋伊面

Crispy E-Fu Noodles Served with Sugar & Vinegar

¥188 例/Small (300g)

家乡炒面线

Wok-fried Flour Vermicelli with Shredded Pork & Shrimp

¥118 例/Small (300g)

沙爹牛肉炒河粉

Wok-fried 'Hor Fun' with Sliced Beef in Satay Sauce

¥148 例/Small (300g)

家乡玉兰炒河粉

Wok-fried 'Hor Fun' with Diced Kailan & Preserved Radish

¥118 例/Small (300g)

滑蛋虾球炒河粉

Braised 'Hor Fun' with Prawn & Egg Gravy

¥168 例/Small (300g)

咸菜鸡丝焖米粉

Braised Vermicelli with Salted Vegetables & Sliced Chicken

¥128 例/Small (300g)

豉油皇银芽炒面

Fried Noodles with Soybean Sauce

¥118 例/Small (300g)

潮式猪肝肉碎焖中粗面

Braised Thick Noodles with Pig's Liver, Minded Pork & Chilli Sauce in Teochew Style

¥128 例/Small (350g)





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

Double-boiled Bird's Nest with Rock Sugar

¥528 每位/Per Person (100g)

杨枝甘露

Mango Sago with Pomelo

¥50 每位/Per Person (150g)

杏汁福果芋泥

Mashed Taro with Gingko & Almond Cream

¥39 每位/Per Person (100g)

金瓜芋泥

Mashed Taro with Pumpkin

¥39 每位/Per Person (100g)

生磨杏仁茶

Chinese Almond Cream

¥39 每位/Per Person (150g)

潮式清甜汤

White Fungus & Red Dates Soup

¥39 每位/Per Person (150g)

羔烧三宝

Steamed Taro, Sweet Potato & Gingko with Sugar

¥36 每位/Per Person (35g)

马蹄绿豆爽

'Tao Suan' Soup Green Bean & Chestnut

¥36 每位/Per Person (150g)

反沙芋条

Deep-fried Taro with Sugar

¥128 例/Small (180g)



杨枝甘露
Mango Sago with Pomelo



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

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奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk

晚市 点心

Dinner Dim Sum

鲜虾腐皮卷 (3件)

Deep-fried Beancurd Skin Roll with Shrimp

¥42 每碟/Per Plate (150g)

杂菌如意饺 (3粒)

Steamed Assorted Mushrooms Dumpling (3pcs)

¥36 每碟/Per Plate (90g)

潮州蒸粉果 (3粒)

Steamed 'Teochew' Dumpling

¥33 每碟/Per Plate (90g)

香煎韭菜粿 (3件)

Pan-fried Chive Dumpling

¥33 每碟/Per Plate (100g)

芋丝炸春卷 (3件)

Deep-fried Taro Spring Roll (3pcs)

¥36 每碟/Per Plate (100g)

奶皇流沙包 (3粒)

Steamed Custard Bun with Salted Egg Yolk (3pcs)

¥36 每碟/Per Plate (120g)

小寿桃 (3粒)

Longevity Bun (3pcs)

¥36 每碟/Per Plate (120g)

潮州水晶包 (3粒)

Steamed Crystal Dumpling in Teochew Style

¥33 每碟/Per Plate (100g)

潮州炸油角 (3件)

Deep-fried Mixed Nuts & Salted Egg Dumpling in Teochew Style (3pcs)

¥33 每碟/Per Plate (80g)

馒头 (蒸/炸) (3件)

Steamed or Deep-fried Bun (3pcs)

¥24 每碟/Per Plate (90g)



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杂项

Others



自制XO酱

Handmade XO Sauce

¥30 每碟/Per Plate

自制虾米酱

Handmade Shrimp Paste

¥26 每碟/Per Plate

腐乳

Fermented Beancurd

¥8 每碟/Per Plate

青红椒圈豉油

Green / Red Chilli with Soy Sauce

¥8 每碟/Per Plate

指天椒豉油

Chilli Padi Soy Sauce

¥8 每碟/Per Plate

芥辣酱

Mustard Sauce

¥8 每碟/Per Plate

姜茸

Minced Ginger

¥8 每碟/Per Plate

蒜蓉/蒜片

Minced Garlic / Sliced Garlic

¥8 每碟/Per Plate

榄菜

Preserved Black Olives

¥8 每碟/Per Plate

咸菜

Pickled Mustard Green

¥8 每碟/Per Plate

蒸咸鱼

Steamed Salted Fish

¥88 每碟/Per Plate

煎咸鱼

Pan-fried Salted Fish

¥88 每碟/Per Plate

咸蛋

Salted Egg

¥12 每碟/Per Plate

炸花生

Deep-fried Peanut

¥32 每碟/Per Plate

陈醋浸拍蒜

Garlic in Vinegar Sauce

¥24 每碟/Per Plate

添加上汤

Superior Broth

¥40 每碗/Per Bowl

白粥

Plain Congee

¥18 每碗/Per Bowl

白饭

Plain Rice

¥10 每碗/Per Bowl

日本芥末

Wasabi Sauce

¥56 每支/Whole

日本豉油

Japanese Soy Sauce

¥56 每支/Whole