

饱藏

Treasure
Paradise

菜单

FOOD MENU

开胃小食

APPETIZERS

明珠虾卷	\$6.80/粒PCS
HOMEMADE SIGNATURE PRAWN ROLL	MIN 2 ORDER
冰镇清新小番茄	\$12.80/份
CHILLED MARINATED CHERRY TOMATO	PER PORTION
马蹄鲜虾枣	\$15/份
HOMEMADE PRAWN & WATER CHESTNUT MEAT BALL	PER PORTION
金甲酥鸭方	\$16.8/份
CRISPY SEAFOOD & MINCED DUCK PANCAKE	PER PORTION
泰式生捞海蜇花	16.8/份
CHILLED JELLYFISH WITH HOMEMADE THAILAND CHILI SAUCE	PER PORTION
黄金茄子	\$13.8/份
CRISPY FRIED EGGPLANT WITH SALTED EGG YOLK	PER PORTION
特味鱿鱼仔	\$18.8/份
CRISPY BABY SQUID	PER PORTION
脆盖沙律虾	\$24/份
CRISPY PRAWN SALAD BALL	PER PORTION

精品前奏

SIGNATURE STARTERS

1 金猪报喜	\$338/只
CRISPY SUCKLING PIG	WHOLE
(1天预定 1 DAY ADVANCE ORDER)	
2 泰皇酱生捞鲍鱼	\$48/小
CHILLED SLICED ABALONE WITH	PER PORTION
HOMEMADE THAI CHILI SAUCE	
3 龙皇双味	\$98/小S
LOBSTER PLATTER	\$188/大L
	PER PORTION

汤&羹

SOUPS & BROTHS

1 瑶柱蟹肉翅	\$22/位
BRAISED SHARK'S FIN WITH CRAB MEAT & DRIED CONPOY	PER PAX
2 红烧中鲍翅	\$58/位
BRAISED SUPERIOR SHARK'S FIN IN TRADITIONAL STYLE	PER PAX
3 黄焖中鲍翅	\$58/位
BRAISED SUPERIOR SHARK'S FIN WITH PREMIUM PUMPKIN BROTH	PER PAX
4 瑶柱津白炖鲍翅	\$58/位
DOUBLE-BOILED SUPERIOR SHARK'S FIN SOUP WITH DRIED CONPOY & CABBAGE (1天预定 1 DAY ADVANCE ORDER)	PER PAX
5 白胡椒原只猪肚鸡	\$108/份
BOILED PIG STOMACH & WHOLE CHICKEN SOUP WITH WHITE PEPPER (1天预定 1 DAY ADVANCE ORDER)	PER PORTION
6 滋补养生汤	\$12/位
DOUBLE-BOILED HEALTHY SOUP	PER PAX
7 红烧海味羹	\$18/位
BRAISED MINCED SEAFOOD & DRIED SEAFOOD SOUP IN TRADITIONAL STYLE	PER PAX
8 海味鸡丝酸辣羹	\$12/位
BRAISED HOT & SOUR SOUP WITH DRIED SEAFOOD & SLICED CHICKEN	PER PAX

海味类

DRIED SEAFOOD DELICACIES

1 红烧澳洲鲍鱼	\$58/PER PAX
BRAISED AUSTRALIAN ABALONE IN TRADITIONAL STYLE	3头/3 HEAD
2 脆皮海参伴花菇	\$28/位
CRISPY SEA CUCUMBER WITH MUSHROOM	PER PAX
3 碧绿双宝烩10头鲍鱼	\$52/小
BRAISED 10 HEAD ABALONE WITH VEGETABLE, BEANCURD SKIN & MUSHROOM	PER PORTION
4 香焖海参鸭煲	\$56/半只
BRAISED SEA CUCUMBER WITH DUCK SERVED IN CLAYPOT	HALF

活海鲜

LIVE SEAFOOD

鱼 FISH

1 野生忘不了

FRESH EMPURAU

时价

SEASONAL PRICE

2 老鼠斑

HUMPBACK GROPER

时价

SEASONAL PRICE

3 多宝鱼

TURBOT

时价

SEASONAL PRICE

4 黑金巴丁皇

BLACK GOLD PATIN

时价

SEASONAL PRICE

6 斗鲳

CHINESE SILVER POMFRET

时价

SEASONAL PRICE

7 东星斑

CORAL TROUT

时价

SEASONAL PRICE

以上提前预定 ABOVE ITEM ADVANCE ORDER

8 顺壳

MARBLE GOBY

\$11/PER 100G

9 龙虎斑

TIGER GROPER

\$10/PER 100G

煮法：清蒸，油浸，潮州蒸，萝卜半煎煮，豉汁蒸，秘制香辣蒸，菜脯蒸，蒜香豆根蒸

COOKING METHOD: STEAMED, DEEP-FRIED, TEOCHEW STYLE, POACHED WITH RADISH, BLACK BEAN SAUCE STEAMED, SPICY SAUCE STEAMED, PRESERVED RADISH STEAMED, GARLIC BEANCURD SKIN STEAMED

活海鲜

LIVE SEAFOOD

虾 & 蟹 & 蚌 PRAWNS, CRABS & CLAMS

1 活虾	\$9/PER 100G
LIVE PRAWN	
2 斯拉兰卡蟹	\$12/PER 100G
SRI LANKA CRAB	(800G-900G)

以下需提前预定 BELOW ITEM ADVANCE ORDER

3 阿拉斯加皇帝蟹	时价
ALASKA KING CRAB	SEASONAL PRICE
4 黄膏冻蟹 (冻食)	时价
COLD ROE CRAB	SEASONAL PRICE
5 象拔蚌	时价
GEODUCK CLAM	SEASONAL PRICE
6 竹蚌	时价
BAMBOO CLAM	SEASONAL PRICE

煮法：手打肉饼蒸（预定），荷香糯米蒸（预定），药膳醉翁（\$6/小，\$9/中，\$9/大）
狮城辣椒，黑/白胡椒，中式芝士焗，花雕蛋白蒸，蒜蓉粉丝蒸，姜葱，椒盐，黄金焗，
麦片

COOKING METHOD : HANDMADE MINCED PORK STEAMED (ADVANCE ORDER), GLUTINOUS RICE LOTUS LEAF STEAMED (ADVANCE ORDER), POACHED WITH HERBAL & CHINESE WINE (\$6/S \$9/M \$9/L) SINGAPORE CHILI, BLACK/WHITE PEPPER, BAKED WITH CHEESE, STEAMED WITH CHINESE WINE & EGG WHITE, STEAMED WITH GARLIC & VERMICELLI, SPRING ONION & GINGER, CRISPY SALT & PEPPER, SALTED EGG YOLK, OATMEAL

活海鲜

LIVE SEAFOOD

龙虾 LOBSTER

1 澳洲龙虾

AUSTRALIAN LOBSTER

时价

SEASONAL PRICE

2 波斯顿龙虾

BOSTON LOBSTER

\$12/PER 100G

煮法：刺身+汤（只限澳龙），上汤焗，黄金焗，中式芝士，花雕蛋白蒸，蒜蓉粉丝蒸金汤泡鸳鸯脆米饭，意大利香草酱焗，姜葱，狮城辣椒，黑/白胡椒

COOKING METHOD : SASHIMI (WITH SOUP), BRAISED WITH SUPERIOR STOCK, SALTED EGG YOLK, BAKED WITH CHEESE, STEAMED WITH CHINESE WINE & EGG WHITE, SINGAPORE CHILI, BLACK/WHITE PEPPER, POACHED WITH DUO RICE, STEAMED GARLIC WITH VERMICELLI, SPRING ONION & GINGER, CRISPY-FRIED WITH ITALIAN HERB PASTE

海鲜 SEAFOOD

1 原只干烧鲜鱿	\$26/份
GRILLED FRESH SQUID	PER PORTION
2 意大利香草酱焗虾球	\$26/份
CRISPY PRAWN WITH ITALIAN HERB PASTE	PER PORTION
3 松露酱脆虾球	\$26/份
CRISPY PRAWN WITH BLACK TRUFFLE SAUCE	PER PORTION
4 松露酱脆鳕鱼	\$28/位
CRISPY COD FILLET WITH BLACK TRUFFLE SAUCE	PER PAX
5 XO酱玉带西蓝花	\$38/份
SAUTEED SCALLOP WITH BROCCOLI IN SUPERIOR XO SPICY SAUCE	PER PORTION
6 松露酱玉带鲜芦笋	\$38/份
SAUTEED SCALLOP WITH ASPARAGUS IN BLACK TRUFFLE SAUCE	PER PORTION

肉

MEAT

1 杏香百花金龙鸡	\$48/只
ROASTED CHICKEN WITH ALMOND PRAWN PASTE	WHOLE
2 金蒜童子鸡	\$32/只
ROASTED GARLIC SPRING CHICKEN	WHOLE
3 云耳黄酒土鸡煲	\$26/半只 HALF
POACHED CHICKEN WITH CHINESE WINE & BLACK FUNGUS SERVED IN CLAYPOT	\$52/只 WHOLE
4 手撕香酥鸭	\$38/半只 HALF
HAND SHREDDED CRISPY DUCK	\$76/只 WHOLE
5 一支骨 (秘制酱/咖啡酱)	\$12.8/支 PCS
GRILLED WHOLE PORK RIBS (HOMEMADE CHEF RECIPE / COFFEE SAUCE)	MIN 2 ORDER
6 寸腩排 (秘制酱/咖啡酱)	\$22/份
GRILLED PORK RIBS (HOMEMADE CHEF RECIPE / COFFEE SAUCE)	PER PORTION
7 荔枝糖醋肉	\$20/份
SWEET & SOUR PORK WITH LYCHEE	PER PORTION
8 黑胡椒牛柳粒	\$40/份
BLACK PEPPER BEEF CUBES	PER PORTION
9 豉椒炒牛柳粒	\$40/份
BLACK BEAN SAUCE BEEF CUBES	PER PORTION
10 珍菌炒牛柳粒	\$40/份
MIXED MUSHROOM BEEF CUBES	PER PORTION

蔬菜&豆腐

VEGETABLES & TOFU

1 双菇肉沫滑豆腐	\$18/份
BRAISED BEANCURD WITH MINCED PORK & DUO VEGETABLE	PER PORTION
2 秘制菜脯滑豆腐	\$18/份
BRAISED BEANCURD WITH HOMEMADE PRESERVED RADISH	PER PORTION
3 干贝蟹肉扒豆腐	\$28/份
BRAISED BEANCURD WITH CRAB MEAT & CONPOY	PER PORTION
4 木薯飘香	\$32/份
SAUTEED SHRIMP WITH MIXED VEGETABLE & MUSHROOM SERVED WITH HOMEMADE CRISPY CASSAVA	PER PORTION
5 脆藕鲜百合炒莴笋	\$20/份
SAUTEED LOTUS WITH LILI & CHINESE ASPARAGUS LETTUCE	PER PORTION
6 虾米四季豆茄子	\$18/份
SAUTEED GREEN BEAN & EGGPLANT IN SHRIMP SPICY SAUCE	PER PORTION

蔬菜&豆腐

VEGETABLES & TOFU

7 榄菜肉碎四季豆	\$18/份
SAUTEED GREEN BEAN WITH MINCED PORK & PRESERVED OLIVE	PER PORTION
8 蒜子干贝浸苋菜	\$22/份
POACHED AMARANTH WITH DRIED CONPOY SUPERIOR SOUP	PER PORTION
9 金银蛋浸苋菜	\$22/份
POACHED AMARANTH WITH TRIO EGG SUPERIOR SOUP	PER PORTION
10 时蔬 (清炒/蒜蓉/三峇) (STIR-FRIED , GARLIC, SAMBAL CHILI)	\$18/份
芦笋 ASPARAGUS, 西蓝花 BROCCOLI, 四季豆 SEASON GREEN BEAN	PER PORTION
苋菜 AMARANTH, 奶白 BABY CABBAGE, 香港芥兰HONGKONG KAI LAN	\$16/份
	PER PORTION

主食

MAIN COURSES

1 上汤龙虾焖伊面	\$68/份
BRAISED LOBSTER EE FU NOODLES WITH SUPERIOR BROTH	PER PORTION
2 海鲜马来面	\$22/份
SEAFOOD MALAI MEE	PER PORTION
3 海鲜干炒面线	\$24/份
STIR-FRIED SEAFOOD MEE SUA	PER PORTION
4 海鲜太子米粉	\$24/份
PAN-FRIED SEAFOOD RICE VERMICELLI	PER PORTION
5 海鲜鸳鸯河粉	\$26 /份
SEAFOOD DUO HOR FUN	PER PORTION
6 阿嫲炒饭	\$30/份
GRANNY'S WOK SIGNATURE FRIED RICE	PER PORTION
7 沙煲上海炒饭	\$22/份
CLAYPOT PRESERVED MEAT FRIED RICE WITH VEGETABLE & MUSHROOM	PER PORTION
8 玉兰菜脯炒河粉	\$18/份
STIR-FRIED HOR FUN WITH DICED KAI LAN & PRESERVED RADISH	PER PORTION
9 干烧鲜菇焖伊面	\$18/份
BRAISED EE FU NOODLES WITH MUSHROOM	PER PORTION

素食

VEGETARIAN

1 太极鸳鸯羹	\$12/位
BRAISED SPINACH BEANCURD SOUP	PER PAX
2 粟米豆腐羹	\$8/位
BRAISED CORN BEANCURD SOUP	PER PAX
3 银杏滑豆腐	\$18/份
BRAISED BEANCURD WITH GINKGO	PER PORTION
4 荔枝糖醋彩椒素肉	\$20/份
CRISPY VEGETARIAN MEAT WITH LYCHEE SWEET & SOUR SAUCE	PER PORTION
5 脆藕鲜百合炒莴笋	\$20/份
SAUTEED LOTUS WITH LILI & CHINESE ASPARAGUS LETTUCE	PER PORTION

甜品

DESSERTS

1 青柠冰霜鲜果香茅冻	\$7/位
CHILLED LEMONGRASS JELLY & DICED FRUIT SERVED WITH LIME SORBET	PER PAX
2 香芒雪山杨枝甘露	\$8/位
CHILLED MANGO SAGO & POMELO SERVED WITH MANGO ICE CREAM	PER PAX
3 福果金瓜芋泥	\$7/位
MASHED YAM & PUMPKIN WITH GINGKO	PER PAX
4 椰皇布丁伴椰香雪	\$12/位
FRESH COCONUT PUDDING WITH COCONUT ICE CREAM	PER PAX
5 冰花红枣炖官燕	\$38/位
DOUBLE-BOILED SUPERIOR BIRD'S NEST WITH ROCK SUGAR & RED DATES	PER PAX
6 冰花红枣炖桃胶	\$10/位
DOUBLE-BOILED SUPERIOR HASHIMA WITH ROCK SUGAR & RED DATES	PER PAX
7 色彩缤纷	\$28/份
SEASONAL FRESH FRUIT WITH MIXED DESSERT	PER PORTION