

# 饱藏

# Treasure Paradise

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菜单

FOOD MENU

## 开胃小食 APPETIZERS

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

## 精品前奏

### SIGNATURE STARTERS

1 金猪报喜  
CRISPY SUCKLING PIG  
(1天预定 1 DAY ADVANCE ORDER)

\$338/只  
WHOLE

2 泰皇酱生捞鲍鱼  
CHILLED SLICED ABALONE WITH  
HOMEMADE THAI CHILI SAUCE

\$48/小  
PER PORTION

3 龙皇双味  
LOBSTER PLATTER

\$98/小S  
\$188/大L  
PER PORTION

# 汤&羹

## SOUPS & BROTHS

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

## 海味类

### DRIED SEAFOOD DELICACIES

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

# 活海鲜 LIVE SEAFOOD

## 鱼 FISH

1 野生忘不了 FRESH EMPURAU	时价 SEASONAL PRICE
2 老鼠斑 HUMPBAC GROUTER	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 *以上提前预定 ABOVE ITEM ADVANCE ORDER*	时价 SEASONAL PRICE
8 顺壳 MARBLE GOBY	\$11/PER 100G
9 龙虎斑 TIGER GROUTER	\$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

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

# 肉 MEAT

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

## 蔬菜&豆腐

### VEGETABLES & TOFU

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

## 蔬菜&豆腐

### VEGETABLES & TOFU

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

# 主食

## MAIN COURSES

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

# 素食 VEGETARIAN

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

## 甜品 DESSERTS

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