



東寶

EAST TREASURE
CHINESE RESTAURANT

之卧虎藏龙

鎮店名菜

Chef Special

- SP01 固本培元鱷魚湯** **\$ 32** (3-4 pax)
Crocodile Tonic Soup
- SP02 神仙豬肚土雞湯** **\$ 24** (3-4 pax)
Double Boiled Pork Stomach with
Free Range Chicken Soup
- CS01 味增生煲游水魚** **Market Price**
Braised Live Fish with Miso Shoyu
- CB01 星洲辣椒大肉蟹** **\$ 7.80** /100g
Chili Mud Crab
- CS02 四川脆皮樟茶鴨** **\$ 28** (half)
Homemade Roast Duck Flavored and Smoked **\$ 56** (whole)
- CS03 韓風燒烤醬骨頭** **\$ 10** each
Roasted Spare Ribs with Korea BBQ Sauce
- CS04 辣豉汁千層茄子** **\$ 15**
Stuffed and Braised Aubergine with Minced Pork
- CS05 客家山口洋炖肉** **\$ 15**
Stewed Pork Belly with Preserved Radish
- VG04 鍋氣客家小炒皇** **\$ 10**
Wok-fried Chives Flower Hakka Style

前菜篇 *Appetizer*

- AP01** 老潮州脆口虾枣 **\$ 8**
Crispy "Har Chou"
- AP02** 金沙肉崧脆茄子 **\$ 8**
Stir-fried Aubergine with Salted Egg
and Chicken Floss
- AP03** 七味金衣脆白玉 **\$ 6**
Deep-fried Bean Curd with Shichimi Powder
- AP04** 京帮蓑衣小黄瓜 **\$ 6**
Marinated Japanese Cucumber with Chili Oil
- AP05** 陳醋云耳海蜇頭 **\$ 8**
Marinated Jelly Fish with Fungus Infusion
Chinese Vinegar

湯水篇 *Soup*

- SP01** 固本培元鱷魚湯 **\$ 32 (3-4 pax)**
Crocodile Tonic Soup
- SP02** 神仙猪肚土雞湯 **\$ 24 (3-4 pax)**
Double Boiled Pork Stomach with
Free Range Chicken Soup
- SP03** 滋补養生靚炖湯 **\$ 22 (3-4 pax)**
Nourishing Soup of the Day

螃蟹篇 Crab

CB01 大肉蟹 Mud Crab

\$ 7.80 /100g

做法 Method

辣椒炒 Singapore Chili

黑椒焗 Black Pepper

白胡椒 White Pepper

咸蛋焗 Salted Egg Yolk

花雕蛋白 Steamed with Egg White and Chinese Wine

蝦篇 Prawn

(Minimum Order 300g)

PR01 大头虾

River Prawn

\$ 7.50 /100g

PR02 活草虾

Live Tiger Prawn

\$ 6.50 /100g

做法 Method

豉油皇焗 Wok-fried Soy Glazed

姜葱粉絲 Stewed Prawn with Glass Noodles in Clay Pot

金絲麦片 Sauteed Prawn with Egg Floss and Oatmeal

极味醬煎 Sauteed Prawn with Fragrant Sauce and Curry Leaves

魚篇 *Fish*

- FS01 金凤鱼** \$ 3.80 /100g
Tilapia
- FS02 笋壳鱼** \$ 7.80 /100g
Marble Goby
- FS03 海斑鱼** \$ 7.80 /100g
Sea Grouper
- FS04 龙虎斑** \$ 9.80 /100g
Dragon Grouper

做法 *Method*

- 味噌生煲 Braised with Miso Shoyu
- 醬蒸油渣 Steamed with Bean Paste and Pork Lard
- 亞參咖哩 Braised Asam Curry
- 潮汕風味 Cooked with Sour Salted Vegetable
- 青檸花生 Deep-fried Fish Infusion Lime and Peanuts

家禽篇 Poultry

- PL01** 蜜汁子姜脆雞件 **\$ 13**
Crispy Honey Chicken with
Ginger Shoots
- PL02** 台式三杯燜雞件 **\$ 13**
Braised Chicken Taiwanese Style
- PL03** 泰南生炒山芭雞 **\$ 13**
Stewed Free Range Chickens with
Lemongrass

家畜篇 Pork

- PK01** 古法荔枝咕嚕肉 **\$ 13**
Stir-fried Sweet and Sour Pork
- PK02** 枝竹咸鱼花腩煲 **\$ 13**
Braised Pork Belly with Bean Curd
Curd Stick and Salted Fish
- PK03** 霸王香蒜炸寸骨 **\$ 13**
Deep-fried Pork Spare Ribs Infused
Garlic and Black Pepper

蔬菜篇 *Vegetables*

- VG01 惠州梅菜炒芥蘭** **\$ 10**
Wok-fried Kai Lan with Preserved
Vegetables and Minced Pork
- VG02 豆豉鯪鱼炒莴麦** **\$ 10**
Stir-fried Local Romaine with
Dace Fish in Black Bean Sauce
- VG03 家鄉马尼菜炒蛋** **\$ 10**
Stir-fried Sweet Leaf Bush with Egg
- VG04 鍋气客家小炒皇** **\$ 10**
Wok-fried Chives Flower Hakka Style
- VG05 美人鱼四季飘香** **\$ 10**
Stir-fried Dehydration Fish with
Seasonal Vegetables
- VG06 蒜茸炒时令蔬菜** **\$ 8**
Stir-fried Seasonal Vegetables
with Garlic

豆腐, 蛋 *Bean Curd & Egg*

- BE01** 菜香雞崧脆豆腐 **\$ 10**
Homemade Tofu with Tangy Minced Chicken
- BE02** 大千三絲脆豆腐 **\$ 10**
Homemade Tofu with Sichuan Sauce
- BE03** 胜瓜啦啦爛豆腐 **\$ 10**
Braised Homemade Tofu with Luffa and Clam
- BE04** 凉瓜虾仁炒滑蛋 **\$ 10**
Stir-fried Omelet with Bitter Gourd and Shrimp
- BE05** 三皇啦啦蒸水蛋 **\$ 10**
Steamed Trio Egg Infused Chicken Stock

粉面篇 *Noodles & Rice*

- NR01** 鴛鴦脆皮啦啦河 **\$ 6 (individual)**
Stir-fried Crispy Rice Noodles with Clams **\$ 15 (sharing)**
- NR02** 名厨头抽炒香飯 **\$ 6 (individual)**
First Grade Shoyu Fried Rice **\$ 15 (sharing)**
- NR03** 茄子肉醬爛伊面 **\$ 6 (individual)**
Stewed Yi Fu Noodles with Aubergine and Asia Bolognese **\$ 15 (sharing)**
- NR04** 福建油渣大碌面 **\$ 6 (individual)**
K L Hokkien Mee **\$ 15 (sharing)**
- NR05** 姜葱生虾煎生面 **\$ 16 (individual)**
Pan-fried Crispy Noodles with River Prawns **\$ 32 (sharing)**

精選甜品 *Desserts*

- DS01** 杏汁黑芝麻雪糕 **\$ 4.80** *(individual)*
Homemade Black Sesame Ice Cream
Infusion Almond Syrup
- DS02** 香濃咖啡滑布丁 **\$ 4.80** *(individual)*
Coffee Pudding
- DS03** 香芒椰子滑布丁 **\$ 4.80** *(individual)*
Chilled Coconut Jelly Infusion Mango Puree
- DS04** 桂花蘆薈香茅凍 **\$ 4.80** *(individual)*
Chilled Lemongrass Jelly with Osmanthus Syrup

飲料 *Beverages*

- BV01** 可口可樂 **\$ 2.50** */can*
Coke
- BV02** 低糖可樂 **\$ 2.50** */can*
Coke Light
- BV03** 七喜 **\$ 2.50** */can*
7 Up
- BV04** 檸檬茶 **\$ 2.50** */can*
Ice Lemon Tea
- BV05** 普洱茶 **\$ 1.50** */pax*
Pu'er Tea
- BV06** 香片茶 **\$ 1.50** */pax*
Xiang Pian Tea

啤酒 *Beers*

- BE01** 喜力啤酒 **\$ 12** */bottle*
Heineken (640ml)
- BE02** 黑狗啤酒 **\$ 9** */can*
Guinness Stout (320ml)
- BE03** 青島嶗山啤酒 **\$ 9** */bottle*
Qing Dao Laoshan (600ml)
- BE04** 科慕堡比尔森德国啤酒 **\$ 10** */bottle*
German Krombacher Pils (500ml)

* 价格不包括消费税与服务费。 All prices are subject to 10% service charge and prevailing GST.

威士忌 Whisky

WH01 The Chita	\$ 15 /glass	\$ 190 /bottle
WH02 Hakushu 12 Yrs	\$ 18 /glass	\$ 240 /bottle
WH03 Balvenie 12 Yrs	\$ 14 /glass	\$ 200 /bottle
WH04 Glenfiddich 18 Yrs	\$ 18 /glass	\$ 240 /bottle
WH05 Hennessy XO	\$ 24 /glass	\$ 380 /bottle

紅酒 Wines

Whites

WW01 GER 2016/17 Dr. Hermann H Riesling (Stelvin), Mosel (WS 82 - 2016)	\$ 48 /bottle
WW02 NZL 2016 Oyster Bay Marlborough Chardonnay	\$ 52 /bottle

Reds

WR01 NZL 2016 Oyster Bay Hawke's Bay Merlo (WS 87)	\$ 52 /bottle
WR02 NZL 2016 Oyster Bay Marlborough Pinot Noir (WS 86)	\$ 59 /bottle
WR03 ITL 2015 La Valentina Motepulciano d'Abruzzo DOC (WS 87, RP 88)	\$ 52 /bottle
WR04 FRA 2015 Grand Marrenon Luberon	\$ 78 /bottle
WR05 FRA 2009 Châteauneuf-du-Pape Fine Rochesr (RP 90)	\$ 140 /bottle
WR06 FRA 2012 Chateau Dassault, Grand Cru Classe, Saint-Emilion (RP 91)	\$ 150 /bottle