



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。
Tea is chargeable by per pax for main dining hall and VIP room. ¥18/pax for Chinese Tea (standard).
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，本店将酌情收取开瓶/杯子使用费。
For Bring-Your-Own-Wine, corkage/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.



凉拌冰草

Ice Grass with Sesame Sauce

¥78 例/Small (150g)



兰花莴笋

Orchid Stem Lettuce

¥48 例/Small (150g)



双色萝卜卷

Pickled Carrot & Radish Roll

¥48 例/Small (150g)



凉拌小木耳

Marinated Black Fungus

¥48 例/Small (150g)



皮蛋酸姜

Century Egg with Pickled Ginger

¥48 例/Small (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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精美小食

Appetizers

盐水毛豆

Brined Green Soy Beans

¥48 例/Small (150g)

蔬菜沙拉

Fresh Green Salad

¥48 例/Small (150g)

梅干花生

Peanuts with Preserved Vegetables

¥48 例/Small (150g)

核桃莴笋

Chilled Shredded Stem Lettuce & Walnuts

¥68 例/Small (150g)

黄金凉瓜条

Deep-fried Bitter Melon with Salted Egg Yolk

¥78 例/Small (150g)

酸甜黄瓜皮

Pickled Cucumber Skin Roll

¥48 例/Small (150g)

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脆皮烧肉

Roasted Pork

¥128 每碟/Per Plate (70g)



糖醋小排骨

Sweet & Sour Pork Ribs with Vinegar

¥118 每碟/Per Plate (150g)



香麻口水鸡

Steamed Chicken with Spicy Sauce

¥78 每碟/Per Plate (150g)



鲍汁焖凤爪

Braised Chicken Feet & Peanuts with Abalone Sauce

¥78 每碟/Per Plate (150g)



美味熏鱼

Smoked Fish

¥68 每碟/Per Plate (150g)

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精美小食

Appetizers

剁椒鹅胗

Goose Gizzard with Diced Chillies

¥78 每碟/Per Plate (150g)

椒盐鳕鱼粒

Deep-fried Diced Cod Fish with Pepper & Salt

¥118 每碟/Per Plate (150g)

椒盐鱿鱼须

Deep-fried Squid Tentacles with Pepper & Salt

¥78 每碟/Per Plate (150g)

椒盐豆腐粒

Deep-fried Tofu with Pepper & Salt

¥48 每碟/Per Plate (150g)



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御宝糯米脆皮乳猪
Crispy Suckling Pig Stuffed with
Glutinous Rice

经典烧烤

Barbecue Selections

北京式烤鸭

Peking Duck

¥358 每只/Whole (1500g)

二吃加 ¥50

Second Preparation Method - additional ¥50

御宝糯米脆皮乳猪

Crispy Suckling Pig Stuffed with Glutinous Rice

请提前两天预订 2 Days Advance Order Required

¥749 半只/Half (750g)

¥1,498 每只/Whole (1500g)

鸿运片皮乳猪

Roasted Crispy Suckling Pig

请提前两天预订 2 Days Advance Order Required

¥649 半只/Half (1000g)

¥1,298 每只/Whole (2000g)

二吃加 ¥50

Second Preparation Method - additional ¥50

蜜汁叉烧

Barbecue Pork with Honey Sauce

¥138 例/Small (150g)

炭烧猪颈肉

Charcoal Grilled Pork Collar

¥148 例/Small (100g)

烧味双拼

Twin Combination of Barbecue Meat

¥178 例/Small (200g)

*拼盘改烧鹅 - 每例加¥30

* Roasted Goose Combination - Additional ¥30

明炉烧鹅

Roasted Goose

¥165 例/Small (200g)

¥325 半只/Half (750g)

¥650 每只/Whole (1500g)

烧味三拼

Triple Combination of Barbecue Meat

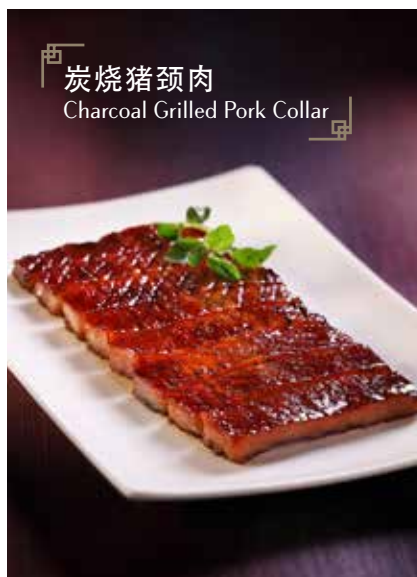
¥228 例/Small (300g)

*拼盘改烧鹅 - 每例加¥30

* Roasted Goose Combination - Additional ¥30



北京式烤鸭
Peking Duck



炭烧猪颈肉
Charcoal Grilled Pork Collar



烧味三拼
Triple Combination of
Barbecue Meat



御宝金牌糯米炸子鸡
Crispy Chicken Stuffed with Glutinous Rice



玫瑰荔枝鸡
Soy Sauce Lychee Chicken

贵妃荔枝鸡
Marinated Salted Lychee Chicken



红烧乳鸽
Roasted Pigeon

经典烧烤

Barbecue Selections

御宝金牌糯米酿炸子鸡

Crispy Chicken Stuffed with Glutinous Rice

请提前一天预订 1 Day Advance Order Required

¥398 每只/Whole (1000g)

贵妃荔枝鸡

Marinated Salted Lychee Chicken

¥199 半只/Half (450g)

¥398 每只/Whole (900g)

玫瑰荔枝鸡

Soy Sauce Lychee Chicken

¥199 半只/Half (450g)

¥398 每只/Whole (900g)

红烧乳鸽

Roasted Pigeon

¥118 每只/Whole (300g)



淮山杞子螺头炖鸡汤
Double-boiled Chicken Soup with Dried Sea Whelk & Chinese Yam

汤羹

Soup



原只鲜鲍螺头炖鸡汤
Double-boiled Chicken Soup
with Fresh Abalone & Sea Whelk



花胶菜胆炖北菇汤
Double-boiled Fish Maw Soup with
Fresh Cabbage & Mushroom

原只鲜鲍螺头炖鸡汤

Double-boiled Chicken Soup with
Fresh Abalone & Sea Whelk

¥298 每位/Per Person (250g)

鲨鱼骨炖花胶汤

Double-boiled Fish Maw Soup with
Shark's Cartilage

¥298 每位/Per Person (250g)

花胶菜胆炖北菇汤

Double-boiled Fish Maw Soup with
Fresh Cabbage & Mushroom

¥298 每位/Per Person (250g)

西洋菜炖西施骨汤

Double-boiled Watercress Soup with Pork Rib

¥108 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)

菜胆竹笙炖北菇汤

Double-boiled Fresh Cabbage Soup with
Bamboo Pith

¥98 每位/Per Person (250g)

杏汁炖白肺汤

Double-boiled Pig's Lung Soup with Almond

¥108 每位/Per Person (250g)

太极菠菜羹

Minced Chicken & Spinach in Thick Soup

¥98 每位/Per Person (250g)

海鲜豆腐羹

Diced Seafood & Beancurd in Thick Soup

¥98 每位/Per Person (250g)

四川酸辣汤

Hot & Sour Soup in Sichuan Style

¥98 每位/Per Person (250g)

鲜蟹肉粟米羹

Sweet Corn & Crab Meat in Thick Soup

¥148 每位/Per Person (250g)

鸡茸粟米羹

Sweet Corn & Minced Chicken in Thick Soup

¥98 每位/Per Person (250g)

西湖牛肉羹

Minced Beef & Egg White in Thick Soup

¥98 每位/Per Person (250g)

每日滋补炖汤

Double-boiled Soup of The Day

¥488 4位用/For 4 Persons (800g)

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游水鲍鱼
Live Abalone
(冰镇 Chilled Sashimi)

Bird's Nest

燕窝

鲍鱼

Abalone

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)

冰花炖官燕

Double-boiled Bird's Nest with Rock Sugar

¥528 每位/Per Person (30g)

生拆蟹肉烩官燕

Braised Bird's Nest with Crab Meat

¥558 每位/Per Person (30g)

太极烩官燕

Braised Bird's Nest with Crab Meat & Crab Roe

¥558 每位/Per Person (30g)

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 |
| 姜葱炒 | Sautéed with Ginger & Scallion |
| 灵芝菇炒 | Sautéed with Shimeiji Mushroom |
| 蒜蓉蒸 | Steamed with Minced Garlic |

红烧原只12头干鲍

Braised 12-Head Abalone in Oyster Sauce

¥1,188 每只/Each (100g)



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



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



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



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

生猛 海鲜

— Live Seafood —

老鼠斑

Humpback Grouper

¥138 每两/Per 50g

东星斑

Coral Trout

¥118 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 |
| 米酒煮 | Poached with Chinese Rice Wine |
| 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 |
| 枝竹蒜子 | Stewed with Roasted Pork, Beancurd Stick & Garlic |
| 火腩焖 | |

多宝鱼

Turbot Fish

¥28 每两/Per 50g

烹饪方法：

Cooking Methods:

| | |
|-----|-------------------------------------|
| 豉汁蒸 | Steamed with Black Bean Sauce |
| 梅子蒸 | Steamed with Plum Sauce |
| 榄角蒸 | Steamed with Preserved Black Olives |
| 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

¥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 |

甲鱼

Soft Shell Turtle

¥36 每两/Per 50g

烹饪方法：

Cooking Methods:

| | |
|------|---|
| 女儿红蒸 | Steamed with Chinese 'Nv Er Hong' Wine & Ham |
| 荷叶蒸 | Steamed with Lotus Leaf |
| 红焖 | Stewed with Supreme Brown Sauce |



象拔蚌
Geoduck Clam
(堂灼 Poached with Superior Broth)

生猛 海鲜

— Live Seafood —



新鲜活龙虾

Lobster

(上汤焗 Baked with Superior Broth)



波士顿龙虾

Boston Lobster

(姜葱焗 Baked with Ginger & Scallion)

新鲜活龙虾

Lobster

请提前一天预订 1 Day Advance Order Required

¥148 每两/Per 50g

烹饪方法：

Cooking Methods:

| | |
|-----|---------------------------------|
| 姜葱焗 | Baked with Ginger & Scallion |
| 上汤焗 | Baked with Superior Broth |
| 刺身 | Sashimi |
| 清蒸 | Steamed with Superior Soy Sauce |

富贵虾

Mantis Prawn

请提前一天预订 1 Day Advance Order Required

¥128 每两/Per 50g

烹饪方法：

Cooking Methods:

| | |
|-----|--------------------------|
| 椒盐焗 | Baked with Pepper & Salt |
| 白灼 | Poached |

波士顿龙虾

Boston Lobster

¥68 每两/Per 50g

烹饪方法：

Cooking Methods:

| | |
|-----|---------------------------------|
| 姜葱焗 | Baked with Ginger & Scallion |
| 上汤焗 | Baked with Superior Broth |
| 清蒸 | Steamed with Superior Soy Sauce |

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 |

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

生猛 海鲜

— Live Seafood —

帝王蟹

King Crab

请提前一天预订 1 Day Advance Order Required

时价 Seasonal Price

大红花蟹

Flower Crab

请提前一天预订 1 Day Advance Order Required

¥118 每两/Per 50g

大肉蟹

Meat Crab

¥48 每两/Per 50g



烹饪方法：

Cooking Methods:

姜葱焗
黑胡椒炒
星洲辣椒炒
泰式粉丝焗
清蒸
葱花蛋白蒸
鸡油花雕酒蒸
冻食

Baked with Ginger & Scallion
Sautéed with Black Pepper
Sautéed with Singapore Style Chilli Sauce
Stewed with Vermicelli & White Peppercorn
Steamed with Superior Soy Sauce
Steamed with Egg White & Scallion
Steamed with Superior Rice Wine
Served Chilled



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

红烧百花酿原条辽参

Braised Whole Premium Sea Cucumber Stuffed with Minced Shrimp

¥468 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)

红烧家乡酿原条海参

Braised Whole Sea Cucumber Stuffed with Minced Pork

¥268 每位/Per Person (120g)

京葱烧原条辽参

Sautéed Whole Premium Sea Cucumber with Leek

¥378 每位/Per Person (120g)

京葱爆海参煲

Stewed Sea Cucumber with Leek in Claypot

¥498 例/Small (250g)

红烧原只花胶筒

Braised Whole Superior Fish Maw in Oyster Sauce

¥2,498 例/Small (6位用/For 6 Persons) (450g)

御宝红烧海味 (选配)

Premium Braised Items (Choose)

花胶

Fish Maw

¥328 每件/Each (45g)

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)



商 姜片炸牛蛙
Deep-fried Bullfrog with Sliced Ginger



鲜鱿

Squid

Bullfrog

牛蛙

椒盐百花鲜鱿

Deep-fried Squid Stuffed with Minced Shrimp in Pepper & Salt

¥238 例/Small (200g)

椒盐鲜鱿

Deep-fried Squid with Pepper & Salt

¥198 例/Small (200g)

黄金焗鲜鱿

Deep-fried Squid with Salted Egg Yolk

¥198 例/Small (200g)

水煮牛蛙

Poached Bullfrog in Spicy Peppercorn Soup

¥198 例/Small (200g)

梅菜支竹焖牛蛙

Sautéed Bullfrog with Preserved Vegetables & Beancurd Skin

¥168 例/Small (200g)

牛蛙两味：椒盐腿/榄角干葱炒身

Bullfrog Cooked in Two Methods:
Deep-fried Bullfrog Leg with Pepper & Salt /
Sautéed Bullfrog with Scallion & Preserved Black Olives

¥168 例/Small (200g)

姜片炸牛蛙

Deep-fried Bullfrog with Sliced Ginger

¥128 例/Small (200g)

宫保牛蛙

Sautéed Bullfrog with Dried Chillies & Cashew Nuts

¥128 例/Small (200g)



椒盐百花鲜鱿
Deep-fried Squid Stuffed with Minced Shrimp in Pepper & Salt



黄金焗鲜鱿
Deep-fried Squid with Salted Egg Yolk



牛蛙两味：椒盐腿/榄角干葱炒身
Bullfrog Cooked in Two Methods:
Deep-fried Bullfrog Leg with Pepper & Salt /
Sautéed Bullfrog with Scallion & Preserved Black Olives



西施鱼子酱
Sautéed Egg White with Caviar

Caviar

鱼子酱

蟹

Crab



西施鱼子酱

Sautéed Egg White with Caviar

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

百花炸酿蟹钳

Deep-fried Crab Claw Stuffed with Minced Shrimp

请预订 Advance Order Required

¥188 每只/Each (两只起 Min. Order 2pcs) (75g)

蟹肉杂菌蒸蛋白

Steamed Egg White with Assorted Mushrooms & Crab Meat

¥108 每位/Per Person (75g)

蟹肉凉瓜煎蛋

Pan-fried Fresh Crab Meat with Bitter Gourd & Egg

¥318 例/Small (250g)

西施炒鲜蟹肉

Sautéed Fresh Crab Meat with Egg White

¥338 例/Small (150g)



百花炸酿蟹钳
Deep-fried Crab Claw
Stuffed with Minced Shrimp



生拆蟹肉杂菌蒸蛋白
Steamed Egg White with Assorted
Mushrooms & Crab Meat

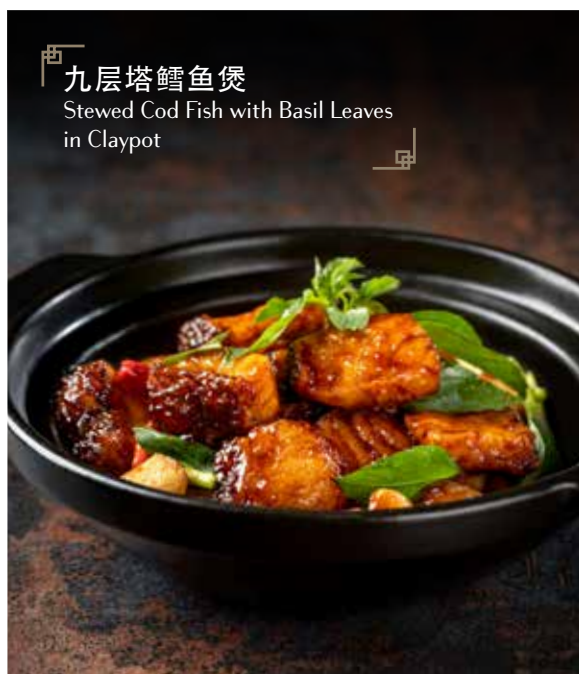


西施炒鲜蟹肉
Sautéed Fresh Crab Meat with
Egg White

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煎焗鱈鱼件
Deep-fried Cod Fish Fillet with Gravy



鲜鱼

Fresh Fish

煎焗鳕鱼件

Deep-fried Cod Fish Fillet with Gravy

¥168 每件/Each (75g)

香煎鳕鱼件

Deep-fried Cod Fish Fillet with Superior Soy Sauce

¥168 每件/Each (75g)

剁椒蒸鳕鱼件

Steamed Cod Fish Fillet with Diced Chillies

¥168 每件/Each (75g)

榄角西芹炒鳕鱼球

Sautéed Cod Fish Fillet with Celery & Preserved Black Olives

¥368 例/Small (200g)

椒盐鳕鱼球

Deep-fried Cod Fish Fillet with Pepper & Salt

¥368 例/Small (200g)

红烧鳕鱼件

Braised Cod Fish in Oyster Sauce

¥368 例/Small (200g)

九层塔鳕鱼煲

Stewed Cod Fish with Basil Leaves in Claypot

¥368 例/Small (200g)



女儿红蒸河鳗
Steamed Eel with Chinese 'Nv Er Hong' Wine & Ham

梅子蒸河鳗
Steamed Eel with Plum Sauce



剁椒蒸鱼头
Steamed Fish Head with Diced Chillies



鲜鱼

Fresh Fish

女儿红蒸河鳗

Steamed Eel with Chinese 'Nv Er Hong' Wine & Ham

需时30分钟 30 Minutes to Prepare

¥118 每位/Per Person (80g)

豉汁蒸河鳗

Steamed Eel with Black Bean Sauce

需时30分钟 30 Minutes to Prepare

¥118 每位/Per Person (80g)

梅子蒸河鳗

Steamed Eel with Plum Sauce

需时30分钟 30 Minutes to Prepare

¥118 每位/Per Person (80g)

椒盐鳝件

Deep-fried Eel with Pepper & Salt

¥118 每位/Per Person (80g)

鱼头

Fish Head

¥238 例/Small (500g)

烹饪方法：

Cooking Methods :

- | | |
|------|-------------------------------|
| 剁椒蒸 | Steamed with Diced Chillies |
| 姜茸蒸 | Steamed with Minced Ginger |
| 豉汁蒸 | Steamed with Black Bean Sauce |
| 梅子蒸 | Steamed with Plum Sauce |
| 姜葱焗 | Stewed with Ginger & Scallion |
| 油盐水浸 | Poached in Soup |



干葱榄角爆明虾球
Sautéed Prawn with Scallion & Preserved Black Olives

虾

Prawn

白灼生中虾

Poached Live Prawn

¥40 每两/Per 50g

黄酒浸生中虾

Steamed Live Prawn with Chinese Yellow Wine

¥40 每两/Per 50g

黄金焗生中虾

Baked Live Prawn with Salted Egg Yolk

¥40 每两/Per 50g

泰式粉丝生中虾煲

Stewed Live Prawn with Vermicelli & White Pepper in Claypot

¥40 每两/Per 50g

豉油皇干煎生中虾

Pan-fried Live Prawn with Superior Soy Sauce

¥40 每两/Per 50g

油泡明虾球

Sautéed Prawn

¥238 例/Small (200g)

碧绿明虾球

Sautéed Prawn with Vegetables

¥238 例/Small (200g)

宫保明虾球

Sautéed Prawn with Dried Chillies & Cashew Nuts

¥238 例/Small (200g)

星洲辣椒明虾球

Sautéed Prawn with Singapore Style Chilli Sauce

¥238 例/Small (200g)

西柠脆明虾球

Crispy Prawn with Lemon Sauce

¥238 例/Small (200g)

干葱榄角爆明虾球

Sautéed Prawn with Scallion & Preserved Black Olives

¥238 例/Small (200g)

四季豆煎虾饼 (6件)

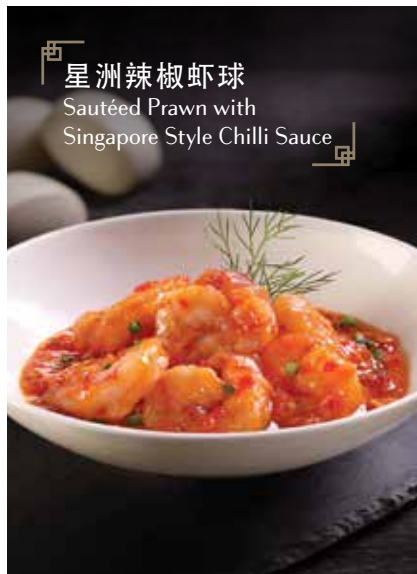
Pan-fried Shrimp Cake with String Bean (6pcs)

¥238 例/Small (150g)

白松露油西施虾球 (两位起)

Sautéed Prawn with Egg White in White Truffle Oil (Min. Order 2 Persons)

¥98 每位/Per Person (75g)





蒜片牛柳粒
Sautéed Diced Beef Tenderloin with Garlic Chips

牛

Beef

蒜子牛尾煲

Stewed Oxtail with Garlic in Claypot

¥238 例/Small (200g)

牛松蒸蛋白

Steamed Egg White with Minced Beef

¥138 例/Small (200g)

鲜蘑菇炒牛肉

Sautéed Sliced Beef with Fresh Mushroom

¥238 例/Small (200g)

芥兰炒牛肉

Sautéed Sliced Beef with Kailan

¥238 例/Small (200g)

时蔬灼肥牛肉

Poached Sliced Beef with Seasonal Vegetables

¥238 例/Small (200g)

鬼马蚝皇牛肉片

Sautéed Sliced Beef with Deep-fried Dough Fritter

¥238 例/Small (200g)

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)

中式牛柳粒

Pan-fried Diced Beef Steak in Chinese Style

¥298 例/Small (200g)

清汤萝卜牛腩煲

Beef Brisket & Radish Soup in Claypot

¥198 例/Small (200g)

水煮牛肉

Poached Sliced Beef in Spicy Peppercorn Soup

¥288 例/Small (200g)

青花椒爆牛小排

Sautéed Short Ribs with Green Sichuan Pepper

¥298 例/Small (200g)





菠萝咕嚕肉
Sweet & Sour Pork

猪

Pork

京烤骨

Grilled Pork Ribs in Peking Style

需时30分钟 30 Minutes to Prepare

¥168 例/Small (300g)

南乳香酥骨

Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce

需时45分钟 45 Minutes to Prepare

¥168 例/Small (200g)

菠萝咕嚕肉

Sweet & Sour Pork

¥148 例/Small (200g)

云南脆瓜炒猪颈肉

Sautéed Pork Collar with Cushaw

¥148 例/Small (250g)

杞子猪肝浸时蔬

Poached Seasonal Vegetables with Sliced Pig's Liver

¥148 例/Small (250g)

虾酱猪颈肉唐生菜煲

Stewed Pork Collar with Romaine Lettuce & Shrimp Paste in Claypot

¥148 例/Small (250g)

咸鱼粒肉饼 (蒸/煎)

Minced Pork with Salted Fish (Steamed / Pan-fried)

¥148 例/Small (250g)

白灼鲜腰润

Poached Sliced Pig's Liver & Kidney with Superior Soy Sauce

¥148 例/Small (250g)

姜葱爆腰润

Sautéed Sliced Pig's Liver & Kidney with Ginger & Scallion

¥148 例/Small (250g)

香煎莲藕饼

Pan-fried Lotus Root with Pork Patty

¥148 例/Small (8件/pcs) (250g)

家乡小炒肉

Sautéed Sliced Pork with Green Chillies

¥148 例/Small (250g)

梅菜扣肉煲

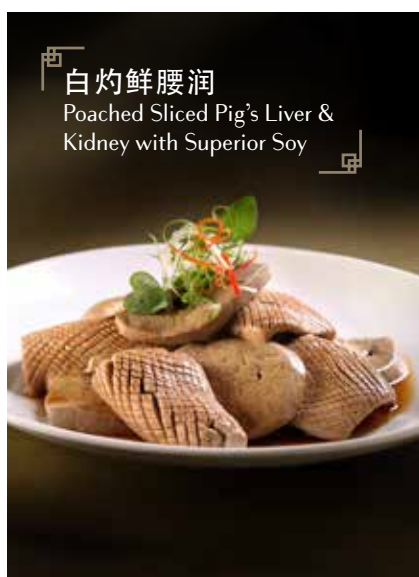
Stewed Pork Belly with Preserved Vegetables in Claypot

¥168 例/Small (250g)



南乳香酥骨

Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce



白灼鲜腰润

Poached Sliced Pig's Liver & Kidney with Superior Soy



香煎莲藕饼

Pan-fried Lotus Root with Pork Patty



脆皮炸子鸡
Roasted Crispy Chicken

金华玉树荔枝鸡

Steamed Boneless Lychee Chicken with Ham

¥199 半只/Half (450g)

¥398 每只/Whole (900g)

菜胆上汤荔枝鸡

Steamed Lychee Chicken with Chinese Long Cabbage in Superior Broth

¥199 半只/Half (300g)

¥398 每只/Whole (600g)

脆皮炸子鸡

Roasted Crispy Chicken

¥149 半只/Half (450g)

¥298 每只/Whole (900g)

骨香豆豉鸡

Stir-fried Chicken Bones in Black Bean Sauce

¥149 半只/Half (450g)

¥298 每只/Whole (900g)

鲜柠汁鸡脯

Crispy Chicken Fillet with Lemon Sauce

需时45分钟 45 Minutes to Prepare

¥149 半只/Half (300g)

¥298 每只/Whole (600g)

荷叶麒麟蒸鸡

Steamed Chicken with Ham & Mushroom Wrapped with Lotus Leaf

¥149 半只/Half (300g)

¥298 每只/Whole (600g)

宫保鸡丁

Sautéed Diced Chicken with Dried Chillies & Cashew Nuts

¥128 例/Small (250g)

腰果炒鸡丁

Sautéed Diced Chicken with Cashew Nuts

¥128 例/Small (250g)

咕嚕鸡球

Sweet & Sour Chicken

¥128 例/Small (250g)

辣子鸡丁

Sautéed Diced Chicken with Dried Chillies

¥128 例/Small (250g)

鸡

Chicken

Pigeon

乳鸽

鸭

Duck

沙姜滑鸡煲

Stewed Chicken with Sand Ginger in Claypot

¥128 例/Small (250g)

荔芋滑鸡煲

Stewed Chicken with Taro & Coconut Milk in Claypot

¥128 例/Small (250g)

啫啫猪润滑鸡煲

Stewed Chicken with Sliced Pig's Liver in Claypot

¥128 例/Small (250g)

豉汁凉瓜滑鸡煲

Stewed Chicken with Bitter Gourd & Black Bean Sauce in Claypot

¥128 例/Small (250g)

泰式粉丝鹅掌煲

Stewed Goose Web with Vermicelli & White Peppercorn in Claypot

¥368 例/Small (4只/4 pcs) (250g)

姜葱炒鸽脯

Sautéed Pigeon Fillet with Ginger & Scallion

¥138 每只/Whole (300g)

荔芋香酥鸭

Deep-fried Taro Crispy Duck

¥198 例/Small (200g)

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海鮮豆腐煲
Stewed Beancurd with Seafood in Claypot

海鲜扒时蔬豆腐

Braised Beancurd, Seasonal Vegetables with Seafood

¥188 例/Small (300g)

三菇扒时蔬豆腐

Braised Beancurd, Seasonal Vegetables with Assorted Mushrooms

¥128 例/Small (300g)

椒盐百花豆腐

Deep-fried Beancurd Stuffed with Minced Shrimp in Pepper & Salt

¥148 例/Small (300g)

海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

¥188 例/Small (300g)

牛松豆腐煲

Stewed Beancurd with Minced Beef in Claypot

¥128 例/Small (300g)

咸鱼鸡粒豆腐煲

Stewed Beancurd with Diced Chicken & Salted Fish in Claypot

¥128 例/Small (300g)

麻婆豆腐

Braised Beancurd with Minced Pork in Spicy 'Ma Po' Sauce

¥98 例/Small (300g)

红烧北菇滑豆腐

Braised Beancurd with Mushroom & Vegetables

¥98 例/Small (300g)

豆腐

Beancurd

Egg 蛋

煎酿三宝煲

Braised 3 Varieties of Vegetable Stuffed with Shrimp Paste in Claypot

¥128 例/Small (300g)

咕嚕滑豆腐

Deep-fried Beancurd with Sweet & Sour Sauce

¥98 例/Small (300g)

雀巢琥珀炒素丁

Sautéed Diced Vegetables with Walnuts

¥128 例/Small (300g)

脆皮罗汉腐皮卷

Crispy Beancurd Skin Roll with Lo Han Chye

需时45分钟 45 Minutes to Prepare

¥108 例/Small (6件/pcs) (300g)

香煎芙蓉蛋

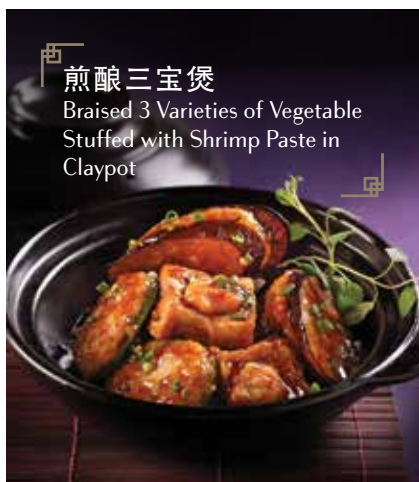
Pan-fried 'Fu-Yong' Omelette

¥108 例/Small (300g)

杂菌烩荷塘

Steamed Egg White with Assorted Mushrooms

¥108 例/Small (300g)





竹筴鼎湖上素
Braised Assorted Mushrooms & Black Fungus with Bamboo Pith

蔬 Vegetables 菜

竹笙鼎湖上素

Braised Assorted Mushrooms &
Black Fungus with Bamboo Pith

¥148 例/Small (250g)

姜汁酒炒芥兰

Sautéed Kailan with Ginger & Chinese Rice Wine

¥88 例/Small (250g)

虾酱啫啫唐生菜

Sautéed Chinese Lettuce with Shrimp Paste

¥98 例/Small (250g)

京扒四宝蔬

Braised Four Kinds of Vegetables in Oyster Sauce

¥138 例/Small (250g)

雪菜炒香莴笋

Sautéed Stem Lettuce with
Preserved 'Xue Cai' Vegetables

¥98 例/Small (250g)

家乡南乳斋煲

Stewed Assorted Vegetables with
Red Fermented Bean Sauce in Claypot

¥118 例/Small (250g)

鱼香茄子煲

Stewed Eggplant with Minced Pork &
Spicy Sauce in Claypot

¥98 例/Small (250g)

咸鱼炒银芽

Sautéed Bean Sprout with Salted Fish

¥98 例/Small (250g)

浓汤浸凉瓜皮

Poached Bitter Gourd with Superior Broth

¥98 例/Small (250g)

榄菜肉碎炒四季豆

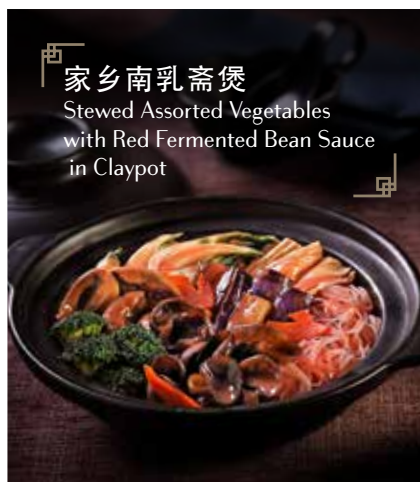
Sautéed String Bean with
Minced Pork & Preserved Black Olives

¥98 例/Small (250g)

虎皮尖椒

Sautéed Green Chillies

¥98 例/Small (200g)





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

时蔬

Seasonal
Vegetables



金银蛋浸时蔬
Poached Seasonal Vegetables with Assorted Eggs

金银蛋浸时蔬

Poached Seasonal Vegetables with Assorted Eggs

¥98 例/Small (250g)

灵芝菇扒时蔬

Braised Seasonal Vegetables with
Honshimeji Mushroom

¥118 例/Small (250g)

北菇扒时蔬

Braised Seasonal Vegetables with Mushroom

¥118 例/Small (250g)

蒜蓉炒时蔬

Sautéed Seasonal Vegetables with Garlic

¥88 例/Small (250g)

上汤或浓汤浸时蔬

Poached Seasonal Vegetables with
Superior Broth

¥98 例/Small (250g)



蒜蓉炒时蔬
Sautéed Seasonal Vegetables with Garlic



白松露菌油灵芝菇焖中粗面
Braised Thick Noodles with Honshimeji Mushroom & Truffle Oil

粉 | Noodles | 面

海鲜炒生面

Fried Crispy Noodles with Seafood

¥188 例/Small (300g)

雪菜肉丝炒面

Fried Crispy Noodles with Shredded Pork & Preserved 'Xue Cai' Vegetables

¥108 例/Small (300g)

蘑菇干烧伊面

Stewed E-Fu Noodles with Fresh Mushroom

¥108 例/Small (300g)

XO酱焖中粗面

Braised Thick Noodles with XO Sauce

¥108 例/Small (300g)

雪菜灵芝菇焖中粗面

Braised Thick Noodles with Preserved 'Xue Cai' Vegetables & Honshimeji Mushroom

¥108 例/Small (300g)

白松露菌油灵芝菇焖中粗面

Braised Thick Noodles with Honshimeji Mushroom & Truffle Oil

¥128 例/Small (300g)

滑蛋虾球炒河粉

Braised 'Hor Fun' with Prawn & Egg Gravy

¥168 例/Small (300g)

干炒海鲜河粉

Wok-fried 'Hor Fun' with Seafood

¥188 例/Small (300g)



干炒牛肉河粉

Wok-fried 'Hor Fun' with Sliced Beef

¥148 例/Small (300g)

咸鱼银芽炒河粉

Wok-fried 'Hor Fun' with Bean Sprout & Salted Fish

¥108 例/Small (300g)

海鲜汤面

Seafood Noodles in Superior Broth

¥108 每位/Per Person (150g)

鲨鱼骨汤西施粉

Vermicelli in Shark's Cartilage Soup

¥108 每位/Per Person (150g)

上汤生面 (米粉/河粉)

Egg Noodles in Superior Broth (Vermicelli / 'Hor Fun')

¥68 每位/Per Person (150g)



龙虾汤泡鸳鸯米
Crispy Rice in Lobster Soup

Rice

饭

米粉

Vermicelli

鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice
Wrapped in Lotus Leaf

¥188 例/Small (300g)

鸳鸯烩炒饭

Fried Rice with Chicken in
Tomato Sauce & Prawn in Cream Sauce

¥168 例/Small (300g)

福建炒饭

Fried Rice with Diced Duck Meat,
Shrimp & Dried Scallop in Oyster Sauce

¥168 例/Small (300g)

瑶柱蛋白炒饭

Fried Rice with Diced Scallop & Egg White

¥168 例/Small (300g)

咸鱼鸡丝炒饭

Fried Rice with Shredded Chicken & Salted Fish

¥118 例/Small (300g)

扬州炒饭

Fried Rice with Barbecue Pork &
Prawn in Yangzhou Style

¥118 例/Small (300g)

生炒牛肉饭

Fried Rice with Minced Beef

¥118 例/Small (300g)

琥珀素丁炒饭

Fried Rice with Assorted Vegetables & Walnuts

¥118 例/Small (300g)

脆米海鲜粒泡饭

Crispy Rice in Seafood Soup

¥188 例/Small (300g)

龙虾汤泡鸳鸯米

Crispy Rice in Lobster Soup

¥288 例/Small (300g)

星洲炒米粉

Wok-fried Vermicelli in Singapore Style

¥118 例/Small (300g)

家乡炒米粉

Wok-fried Vermicelli with Shredded Pork

¥118 例/Small (300g)



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奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk



杨枝甘露
Mango Sago with Pomelo

Dinner Dim Sum

甜品 — Desserts

晚市点心



擂沙黑芝麻汤圆
Black Sesame Glutinous Rice Ball
with Grated Peanuts



蜜汁叉烧酥
Baked Barbecue Pork Pastry

莲子红豆沙

Red Bean Cream with Lotus Seed

¥39 每位/Per Person (150g)

杨枝甘露

Mango Sago with Pomelo

¥50 每位/Per Person (150g)

生磨杏仁茶

Chinese Almond Cream

¥39 每位/Per Person (150g)

生磨核桃露

Walnut Cream

¥39 每位/Per Person (150g)

生磨芝麻糊

Sesame Cream

¥39 每位/Per Person (150g)

擂沙黑芝麻汤圆 (3粒)

Black Sesame Glutinous Rice Ball with
Grated Peanuts (3pcs)

¥36 每份/Per Portion (120g)

奶皇流沙包 (3粒)

Steamed Custard Bun with Salted Egg Yolk (3pcs)

¥36 每份/Per Portion (120g)

蜜汁叉烧酥 (3件)

Baked Barbecue Pork Pastry (3pcs)

¥36 每份/Per Portion (120g)

小寿桃 (3粒)

Longevity Bun (3pcs)

¥36 每份/Per Portion (120g)

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

老干妈

'Laoganma' Chilli 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

葱段

Scallion

¥8 每碟/Per Plate

榄菜

Preserved Black Olives

¥8 每碟/Per Plate

青瓜条

Cucumber

¥8 每碟/Per Plate

陈醋浸拍蒜

Garlic in Vinegar Sauce

¥24 每碟/Per Plate

和味榨菜

Sichuan Vegetables

¥38 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

炸虾片

Deep-fried Prawn Cracker

¥45 每碟/Per Plate

炸花生

Deep-fried Peanut

¥32 每碟/Per Plate

添加上汤

Superior Broth

¥40 每碗/Per Bowl

白粥

Plain Congee

¥18 每碗/Per Bowl

么么皮

Crepes

¥32 每碗/Per Bowl

白饭

Plain Rice

¥10 每碗/Per Bowl

日本芥末

Wasabi Sauce

¥56 每支/Each (50g)

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