



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

- 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。
- 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。
- 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、楼梯间、员工工作过道嬉戏打闹，以免发生意外。

收费标准

1. 大厅散座茗茶，贵宾房间茗茶18元、雪菊22元。
2. 菜单以例份计价，中份为1.5倍，大份为2倍。
3. 海鲜两吃（煲粥、滚汤）例窝40元，中窝60元，大窝80元。
4. 非本店出售之饮料和食品，谢绝带入本店享用。
5. 贵宾若自带酒类入店享用，本店将酌情收取杯子使用费。
6. 贵宾若对任何收费标准有疑问，请在用餐前友好提出。
7. 贵宾如对菜式有任何特别要求，请与值班经理沟通，本店将尽量满足阁下所需。
8. 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。
9. 湿纸巾每包2元，环保打包袋每个15元。



陈醋海蜇花
Marinated Jelly Fish Head in Vinegar Sauce



酸甜黄瓜皮
Pickled Cucumber Skin Roll



凉拌冰草
Ice Grass with Sesame Sauce



双色萝卜卷
Pickled Carrot & Radish Roll

精美小食 APPETIZERS

	例 Small
双色萝卜卷 Pickled Carrot & Radish Roll	¥ 48 (150g)
凉拌小木耳 Marinated Black Fungus	¥ 48 (150g)
兰花莴笋 Orchid Lettuce Stem	¥ 48 (150g)
盐水毛豆 Brined Green Soy Beans	¥ 48 (150g)
酸甜黄瓜皮 Pickled Cucumber Skin Roll	¥ 48 (150g)
皮蛋酸姜 Century Egg with Pickled Ginger	¥ 48 (150g)
蔬菜沙拉 Fresh Green Salad	¥ 48 (150g)
梅干花生 Peanut with Preserved Vegetable	¥ 48 (150g)
核桃莴笋 Chilled Shredded Stem Lettuce & Walnut	¥ 68 (150g)
凉拌冰草 Ice Grass with Sesame Sauce	¥ 78 (150g)
黄金凉瓜条 Deep-fried Bitter Gourd with Salted Egg Yolk	¥ 78 (150g)
湛江海蜇花 (香葱/陈醋) Marinated Jelly Fish Head (Spring Onion / Vinegar Sauce)	¥ 98 (150g)



脆皮烧肉
Roasted Pork



糖醋小排骨
Sweet & Sour Pork Ribs with Vinegar



鲍汁焖凤爪
Braised Chicken Feet with Abalone Sauce



五香卤牛展
Marinated Beef Shank with Five Spices

精美小食 APPETIZERS

	每碟 Per Plate
脆皮烧肉 Roasted Pork	¥ 128 (70g)
糖醋小排骨 Sweet & Sour Pork Ribs with Vinegar	¥ 118 (150g)
五香卤牛展 Marinated Beef Shank with Five Spices	¥ 78 (100g)
鲍汁焖凤爪 Braised Chicken Feet with Abalone Sauce	¥ 78 (150g)
香麻口水鸡 Steamed Chicken in Spicy Sauce	¥ 78 (150g)
剁椒鹅胗 Goose Gizzard with Diced Chillies	¥ 78 (150g)
卤水鹅掌翼 Marinated Goose Web & Wing	¥ 98 (150g)
卤水鸭胗肝 Marinated Duck Gizzard & Liver	¥ 68 (150g)
椒盐鳕鱼粒 Deep-fried Diced Cod Fish with Pepper & Salt	¥ 118 (150g)
椒盐鱿鱼须 Deep-fried Squid Tentacles with Pepper & Salt	¥ 78 (150g)
烟熏青鱼 Smoked Grass Carp Fish	¥ 68 (150g)
椒盐豆腐粒 Deep-fried Tofu with Pepper & Salt	¥ 48 (150g)



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



北京式烤鸭
Peking Duck

经典烧烤

BARBECUE SELECTIONS

	例 Small	半只 Half	每只 Whole
御宝金牌糯米炸子鸡 (两天前预订) Crispy Chicken Stuffed with Glutinous Rice (2 Days Advance Order Required)			¥ 398 (1000g)
北京式烤鸭 (二吃加 ¥50.00) Peking Duck (Two Preparation Method - Additional ¥50.00)			¥ 358 (1500g)
御宝糯米脆皮乳猪 (两天前预订) Crispy Suckling Pig Stuffed with Glutinous Rice (2 Days Advance Order Required)		¥ 749 (750g)	¥ 1,498 (1500g)
鸿运片皮乳猪 (两天前预订) (二吃加 ¥50.00) Roasted Crispy Suckling Pig (2 Days Advance Order Required) (Two Preparation Method - Additional ¥50.00)		¥ 649 (1000g)	¥ 1,298 (2000g)
明炉烧鹅 Roasted Goose	¥ 165 (200g)	¥ 325 (600g)	¥ 650 (1200g)
贵妃荔枝鸡 Marinated Salted Lychee Chicken		¥ 199 (450g)	¥ 398 (900g)
玫瑰豉油鸡 Soy Sauce Chicken		¥ 149 (450g)	¥ 298 (900g)
蜜汁叉烧 Barbecue Pork with Honey Sauce			例 Small ¥ 138 (150g)
烧味双拼 Twin Combination of Barbecue Meat			¥ 178 (200g)
烧味三拼 Triple Combination of Barbecue Meat			¥ 228 (300g)


* 拼盘改烧鹅 - 每例加¥30

* Roasted Goose Combination - Additional ¥30



花胶菜胆炖北菇汤

Double-boiled Fish Maw Soup with Fresh Cabbage & Mushroom



淮山杞子螺头炖鸡

Double-boiled Chicken Soup with Sea Whelk & Chinese Yam

汤羹 SOUP

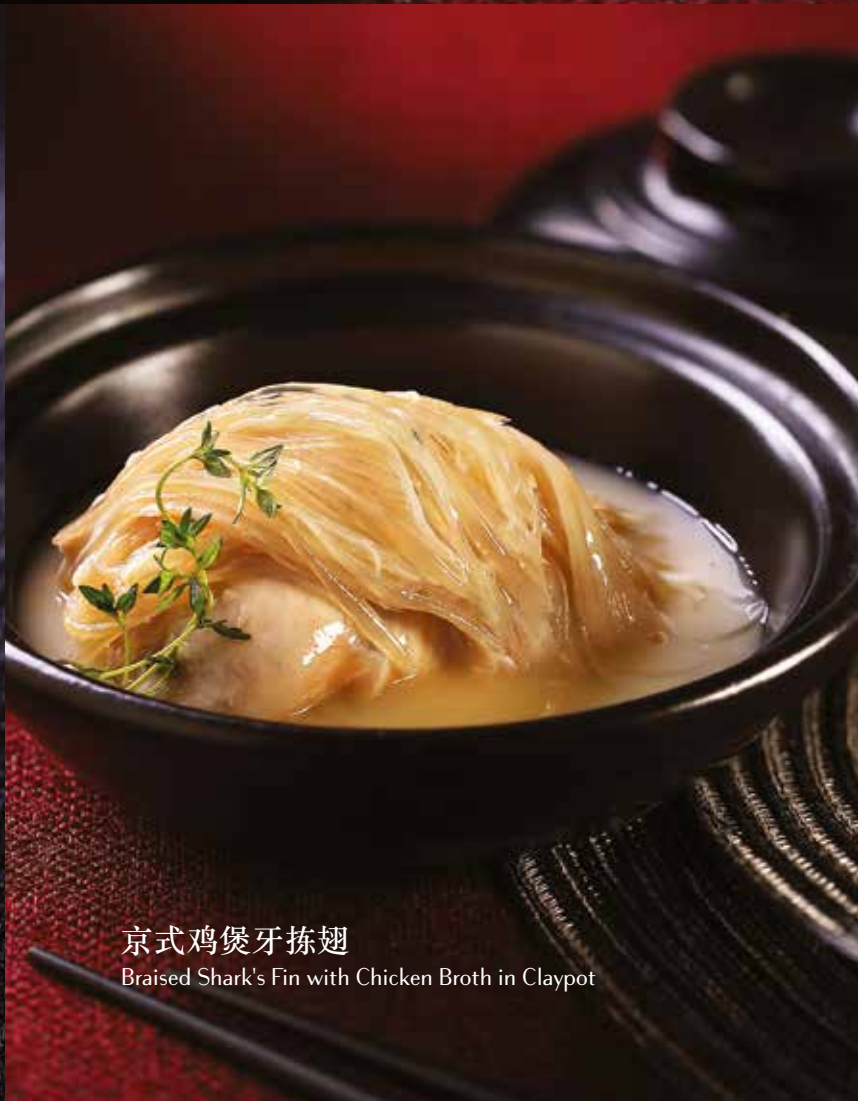
	每位 Per Person
原只鲜鲍螺头炖鸡汤 Double-boiled Chicken Soup with Fresh Abalone & Sea Whelk	¥ 298 (250g)
鲨鱼骨炖花胶汤 Double-boiled Fish Maw Soup with Shark's Cartilage	¥ 298 (250g)
花胶菜胆炖北菇汤 Double-boiled Fish Maw Soup with Fresh Cabbage & Mushroom	¥ 298 (250g)
西洋菜炖西施骨汤 Double-boiled Watercress Soup with Pork Rib	¥ 108 (250g)
淮山杞子螺头炖鸡汤 Double-boiled Chicken Soup with Sea Whelk & Chinese Yam	¥ 128 (250g)
菜胆竹笙炖北菇汤 Double-boiled Fresh Cabbage Soup with Bamboo Pitch	¥ 98 (250g)
杏汁炖白肺汤 Double-boiled Pig's Lung Soup with Almond	¥ 108 (250g)
太极菠菜羹 Minced Chicken & Spinach in Thick Soup	¥ 98 (250g)
海鲜豆腐羹 Diced Seafood & Beancurd in Thick Soup	¥ 98 (250g)
四川酸辣汤 Hot & Sour Soup in Sichuan Style	¥ 98 (250g)
鲜蟹肉粟米羹 Sweet Corn & Crab Meat in Thick Soup	¥ 148 (250g)
鸡茸粟米羹 Sweet Corn & Minced Chicken in Thick Soup	¥ 98 (250g)
西湖牛肉羹 Minced Beef & Egg White in Thick Soup	¥ 98 (250g)
	4位用 For 4 Persons
每日时令滚汤 Soup of The Day	¥ 308 (800g)
每日滋补炖汤 Double-boiled Soup of The Day	¥ 488 (800g)



御宝浓鸡汤大排翅
Braised Superior Shark's Fin in Thick Chicken Broth



甫鱼蟹肉干捞中鲍翅
Braised Premium Shark's Fin with Dried Fish & Crab Meat (Served with Soup)



京式鸡煲牙拣翅
Braised Shark's Fin with Chicken Broth in Claypot

鱼翅 SHARK'S FIN

	每位 Per Person
御宝浓鸡汤海虎翅 Braised Supreme Tiger Shark's Fin in Thick Chicken Broth	¥ 1,188 (100g)
御宝浓鸡汤大排翅 Braised Superior Shark's Fin in Thick Chicken Broth	¥ 768 (150g)
红烧中鲍翅 Braised Premium Shark's Fin in Brown Sauce	¥ 568 (100g)
甫鱼蟹肉干捞中鲍翅 Braised Premium Shark's Fin with Dried Fish & Crab Meat	¥ 628 (75g)
原盅鸡炖中鲍翅 Double-boiled Premium Shark's Fin Soup with Chicken	¥ 568 (75g)
原盅菜胆炖中鲍翅 Double-boiled Premium Shark's Fin Soup with Cabbage	¥ 568 (75g)
京式鸡煲牙拣翅 Braised Shark's Fin with Chicken Broth in Claypot	¥ 598 (112g)
红烧蟹肉翅 Braised Shark's Fin with Crab Meat	¥ 418 (37.5g)
红烧鸡丝翅 Braised Shark's Fin with Shredded Chicken	¥ 378 (37.5g)
御品佛跳墙 (一天前预订) (两位起) Buddha Jump Over The Wall (1 Day Advance Order Required) (Min. Order 2 Persons)	¥ 1,388 (300g)
	例 Small
芙蓉炒桂花翅 Sautéed Shark's Fin with Egg & Crab Meat	¥ 588 (75g)



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



红烧原只干鲍
Braised Abalone in Oyster Sauce

燕窝、鲍鱼 BIRD'S NEST & ABALONE

	每位 Per Person
红烧烩官燕 Braised Bird's Nest	¥ 528 (100g)
生拆蟹肉烩官燕 Braised Bird's Nest with Crab Meat	¥ 528 (100g)
鸡茸烩官燕 Braised Bird's Nest with Minced Chicken	¥ 528 (100g)
太极烩官燕 Braised Bird's Nest with Crab Meat & Crab Roe	¥ 558 (100g)
冰花炖官燕 Double-boiled Bird's Nest with Rock Sugar	¥ 528 (100g)
每两 Per 50g	
澳洲游水鲍鱼 (带壳称) Australian Live Abalone (Weight with Shell)	¥ 98 (50g)
红烧 Braised in Oyster Sauce 冰镇 Chilled Sashimi 姜葱炒 Fried with Ginger & Spring Onion 灵芝菇炒 Fried with Shimeiji Mushroom 堂灼 Poached with Superior Broth 过桥 Quick Poached 油泡 Sautéed 蒜蓉蒸 Steamed with Diced Garlic	
每只 Each	
红烧原只12头干鲍 Braised 12-Head Abalone in Oyster Sauce	¥ 1,188 (100g)



油浸笋壳鱼

Deep-fried Marble Goby 'Soon Hock' Fish with Superior Soy Sauce

生猛海鲜

LIVE SEAFOOD

		每两 Per 50g
老鼠斑 Humback Grouper		¥ 138 (50g)
东星斑 Live Coral Trout		¥ 118 (50g)
苏鼠斑 Coral Grouper		¥ 43 (50g)
笋壳鱼 Marble Goby 'Soon Hock' Fish		¥ 38 (50g)
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	
枝竹蒜子火腩焖	Stewed with Roasted Pork, Beancurd Stick & Garlic	
多宝鱼 Turbot Fish		¥ 28 (50g)
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	
河鳗 Fresh Water Eel		¥ 28 (50g)
豉汁蒸	Steamed with Black Bean Sauce	
女儿红蒸	Steamed with Chinese Wine	
梅子蒸	Steamed with Plum Sauce	
甲鱼 Live Soft Shell Turtle		¥ 36 (50g)
女儿红蒸	Steamed with Chinese Wine	
荷叶蒸	Steamed with Lotus Leaf	
红焖	Stewed with Supreme Brown Sauce	

* 定期生剖深海大鱼

* Availability of Deep Sea Fish to be advised



上汤堂灼加拿大象拔蚌
Poached Canadian Geoduck Clam with Superior Broth



黑胡椒炒大肉蟹
Fried Live Meat Crab with Black Pepper

生猛海鲜

LIVE SEAFOOD

		每两 Per 50g
澳洲龙虾		¥ 148
Australian Lobster		(50g)
姜葱焗	Baked with Ginger & Spring Onion	
上汤焗	Baked with Superior Broth	
刺身	Sashimi	
清蒸	Steamed with Superior Soy Sauce	
富贵虾 (一天前预订)		¥ 128
Live Mantis Prawn (1 Day Advance Order Required)		(50g)
椒盐焗	Baked with Pepper & Salt	
白灼	Poached	
加拿大象拔蚌		¥ 98
Canadian Geoduck Clam		(50g)
上汤堂灼	Poached with Superior Broth	
刺身	Sashimi	
XO 酱炒	Sautéed with XO Sauce	
波士顿龙虾		¥ 68
Boston Lobster		(50g)
姜葱焗	Baked with Ginger & Spring Onion	
上汤焗	Baked with Superior Broth	
清蒸	Steamed with Superior Soy Sauce	
阿拉斯加蟹 (一天前预订)		时价
Alaskan Crab (1 Day Advance Order Required)		Seasonal Price
大红花蟹 (一天前预订)		¥ 118
Flower Crab (1 Day Advance Order Required)		(50g)
大肉蟹		¥ 48
Live Meat Crab		(50g)
姜葱焗	Baked with Ginger & Spring Onion	
黑胡椒炒	Fried with Black Pepper	
星洲辣椒炒	Fried with Singapore Style Chilli Sauce	
泰式粉丝焗	Stewed with Vermicelli & White Peppercorn	
清蒸	Steamed with Superior Soy Sauce	
葱花蛋白蒸	Steamed with Egg White & Spring Onion	
鸡油花雕酒蒸	Steamed with Superior Rice Wine	
冻食	Served Chilled	



红烧鹅掌扣原条辽参

Braised Premium Sea Cucumber & Goose Web in Oyster Sauce



红烧花胶

Braised Fish Maw in Oyster Sauce

海味 SUPREME SEAFOOD

御宝红烧海味 (选配) Premium Braised Items (Choose)

花胶 Fish Maw	¥ 328 每件/45g
原条辽参 Whole Premium Sea Cucumber	¥ 378 每条/120g
原条海参 Whole Sea Cucumber	¥ 228 每条/120g
原只鹅掌 Whole Goose Web	¥ 98 每只/120g
原只冬菇* Whole Mushroom*	¥ 10 每只/40g

*不可单点 *No ordering of just this item

每位
Per Person

红烧百花酿原条辽参 Braised Whole Premium Sea Cucumber Stuffed with Shrimp Paste	¥ 468 (120g)
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红烧家乡酿原条辽参 Braised Whole Premium Sea Cucumber Stuffed with Minced Pork	¥ 428 (120g)
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京葱烧原条辽参 Sautéed Whole Premium Sea Cucumber with Scallion	¥ 378 (120g)
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红烧家乡酿原条海参 Braised Whole Sea Cucumber Stuffed with Minced Pork	¥ 268 (120g)
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例
Small

京葱爆海参煲 Stewed Sea Cucumber with Scallion in Claypot	¥ 498 (250g)
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每只
Whole

红烧原只花胶筒 (6位用) Braised Whole Fish Maw in Oyster Sauce (For 6 Persons)	¥ 2,498 (450g)
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鱼子酱扒蛋白
Sautéed Egg White with Caviar



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



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

鲜鱿、牛蛙、蟹 SQUID, BULLFROG & CRAB

	例 Small
椒盐百花鲜鱿 Deep-fried Squid Stuffed with Shrimp Paste in Pepper & Salt	¥ 238 (200g)
椒盐鲜鱿 Deep-fried Squid with Pepper & Salt	¥ 198 (200g)
黄金焗鲜鱿 Deep-fried Squid with Salted Egg Yolk	¥ 198 (200g)
水煮牛蛙 Sautéed Bullfrog in Spicy Peppercorn Soup	¥ 198 (200g)
梅菜支竹焖牛蛙 Sautéed Bullfrog with Preserved Vegetable & Beancurd Skin	¥ 168 (200g)
牛蛙两味：椒盐腿/榄角干葱炒 Bullfrog Cooked in Two Methods: Deep-fried Bullfrog Leg with Pepper & Salt / Sautéed Bullfrog with Shallots & Preserved Black Olives	¥ 168 (200g)
姜片炸牛蛙 Deep-fried Bullfrog with Sliced Ginger	¥ 128 (200g)
宫保牛蛙 Sautéed Bullfrog with Dried Chillies & Cashew Nuts	¥ 128 (200g)
	每只 Each
百花炸酿蟹钳 (2只起) (一天前预订) Deep-fried Crab Claw Stuffed with Shrimp Paste (Min. Order 2pcs) (1 Day Advance Order Required)	¥ 188 (75g)
	每位 Per Person
生拆蟹肉杂菌蒸蛋白 Steamed Egg White with Assorted Mushrooms & Crab Meat	¥ 108 (75g)
	每盒 Per Box
鱼子酱扒蛋白 (3位用) Sautéed Egg White with Caviar (For 3 Persons)	¥ 888 (30g)
	例 Small
蟹肉凉瓜煎蛋 Pan-fried Fresh Crab Meat with Bitter Gourd & Egg	¥ 318 (250g)
西施炒鲜蟹肉 Sautéed Fresh Crab Meat with Egg White	¥ 338 (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.



女儿红蒸河鳗

Steamed Fresh Water Eel with Chinese 'NuErHong' Wine & Ham



煎焗鳕鱼件

Deep-fried Cod Fish Fillet with Gravy

鲜鱼 FRESH FISH

	每件 Each
煎焗鳕鱼件 Deep-fried Cod Fish Fillet with Gravy	¥ 168 (75g)
香煎鳕鱼件 Deep-fried Cod Fish Fillet	¥ 168 (75g)
剁椒蒸鳕鱼件 Steamed Cod Fish Fillet with Diced Chillies	¥ 168 (75g)
例 Small	
榄角西芹炒鳕鱼球 Sautéed Cod Fish with Celery & Preserved Black Olives	¥ 368 (200g)
椒盐鳕鱼球 Deep-fried Cod Fish with Pepper & Salt	¥ 368 (200g)
红烧鳕鱼件 Braised Cod Fish in Oyster Sauce	¥ 368 (200g)
每位 Per Person	
女儿红蒸河鳗 (需时30分钟) Steamed Fresh Water Eel with Chinese 'NuErHong' Wine & Ham (30 Minutes to Prepare)	¥ 118 (80g)
豉汁蒸河鳗 (需时30分钟) Steamed Fresh Water Eel with Black Bean Sauce (30 Minutes to Prepare)	¥ 118 (80g)
梅子蒸河鳗 (需时30分钟) Steamed Fresh Water Eel with Plum Sauce (30 Minutes to Prepare)	¥ 118 (80g)
椒盐鳝件 Deep-fried Fresh Water Eel with Pepper & Salt	¥ 118 (80g)
鱼头 Fish Head	¥ 238 (250g)
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
姜葱煲	Stewed with Ginger & Spring Onion in Claypot
油盐水浸	Poached in Soup



干葱榄角爆明虾球

Sautéed Fresh Prawn with Preserved Black Olives & Shallots



星洲辣椒明虾球

Sautéed Prawn with Singapore Style Chilli Sauce

虾 PRAWN

	每两 Per 50g
白灼生中虾 Poached Live Prawn	¥ 40 (50g)
黄酒浸生中虾 Drunken Live Prawn	¥ 40 (50g)
黄金焗生中虾 Baked Live Prawn with Salted Egg Yolk	¥ 40 (50g)
泰式粉丝生中虾煲 Stewed Live Prawn with Vermicelli & White Pepper in Claypot	¥ 40 (50g)
豉油皇干煎生中虾 Pan-fried Live Prawn with Superior Soy Sauce	¥ 40 (50g)
	例 Small
油泡明虾球 Sautéed Prawn	¥ 238 (200g)
碧绿明虾球 Sautéed Prawn with Vegetable	¥ 238 (200g)
宫保明虾球 Sautéed Prawn with Dried Chillies & Cashew Nuts	¥ 238 (200g)
星洲辣椒明虾球 Sautéed Prawn with Singapore Style Chilli Sauce	¥ 238 (200g)
西柠脆明虾球 Crispy Prawn with Lemon Sauce	¥ 238 (200g)
干葱榄角爆明虾球 Sautéed Prawn with Shallots & Preserved Black Olives	¥ 238 (200g)
四季豆煎虾饼 (6件) Pan-fried Shrimp Cake with String Bean (6pcs)	¥ 238 (150g)
	每位 Per Person
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 (75g)



蒜子牛尾煲
Braised Oxtail with Garlic in Claypot



蒜片牛柳粒
Sautéed Diced Beef with Sliced Garlic

牛肉 BEEF

	例 Small
蒜子牛尾煲 Braised Oxtail with Garlic in Claypot	¥ 238 (200g)
牛松蒸蛋白 Steamed Egg White with Minced Beef	¥ 138 (200g)
鲜蘑菇炒牛肉 Sautéed Sliced Beef with Fresh Mushroom	¥ 238 (200g)
芥兰炒牛肉 Sautéed Sliced Beef with Kailan	¥ 238 (200g)
时蔬灼肥牛肉 Poached Sliced Beef with Seasonal Vegetable	¥ 238 (200g)
鬼马蚝皇牛肉片 Sautéed Sliced Beef with Deep-fried Dough Fritter	¥ 238 (200g)
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper	¥ 298 (200g)
蒜片牛柳粒 Sautéed Diced Beef with Sliced Garlic	¥ 298 (200g)
中式牛柳粒 Pan-fried Diced Beef in Chinese Style	¥ 298 (200g)
清汤萝卜牛腩煲 Beef Brisket & Radish Soup in Claypot	¥ 198 (200g)
水煮牛肉 Sautéed Sliced Beef in Spicy Peppercorn Soup	¥ 288 (200g)



菠萝咕嚕肉
Sweet & Sour Pork



白灼鮮腰潤
Poached Pig's Liver & Kidney with Superior Soy Sauce

猪肉 PORK

	例 Small
京烤骨 (需时30分钟) Grilled Pork Ribs in Peking Style (30 Minutes to Prepare)	¥ 168 (300g)
南乳香酥骨 (需时45分钟) Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce (45 Minutes to Prepare)	¥ 168 (200g)
菠萝咕嚕肉 Sweet & Sour Pork	¥ 148 (200g)
云南脆瓜炒猪颈肉 Sautéed Pork Collar with Cushaw	¥ 148 (250g)
杞子猪肝浸时蔬 Poached Seasonal Vegetable with Pig's Liver	¥ 148 (250g)
虾酱猪颈肉唐生菜煲 Stewed Pork Collar with Romaine Lettuce & Shrimp Sauce in Claypot	¥ 148 (250g)
咸鱼粒肉饼 (蒸/煎) Minced Pork with Salted Fish (Steamed / Pan-fried)	¥ 148 (250g)
白灼鲜腰润 Poached Pig's Liver & Kidney with Superior Soy Sauce	¥ 148 (250g)
姜葱爆腰润 Sautéed Pig's Liver & Kidney with Ginger & Spring Onion	¥ 148 (250g)
香煎莲藕饼 (8件) Pan-fried Lotus Root with Minced Pork (8pcs)	¥ 148 (250g)
家乡小炒肉 Sautéed Slice Pork with Green Chillies	¥ 148 (250g)
梅菜扣肉煲 Stewed Pork Belly with Preserved Vegetable	¥ 168 (250g)



脆皮炸子鸡
Roasted Crispy Chicken



脆皮烧顶鸽
Roasted Crispy Pigeon

鸡、乳鸽、鸭 CHICKEN, PIGEON & DUCK

	半只 Half	每只 Whole
金华玉树荔枝鸡 Steamed Boneless Lychee Chicken with Ham	¥ 199 (450g)	¥ 398 (900g)
菜胆上汤荔枝鸡 Steamed Lychee Chicken with Chinese Long Cabbage in Superior Broth	¥ 199 (300g)	¥ 398 (600g)
脆皮炸子鸡 Roasted Crispy Chicken	¥ 149 (450g)	¥ 298 (900g)
骨香豆豉鸡 Stir-fried Chicken Bones in Black Bean Sauce	¥ 149 (450g)	¥ 298 (900g)
鲜柠汁鸡脯 (需时45分钟) Crispy Chicken Fillet with Lemon Sauce (45 Minutes to Prepare)	¥ 149 (300g)	¥ 298 (600g)
荷叶麒麟蒸鸡 Steamed Chicken with Ham & Mushroom Wrapped with Lotus Leaf	¥ 149 (300g)	¥ 298 (600g)
脆皮烧顶鸽 Roasted Crispy Pigeon		¥ 118 (300g)
姜葱炒鸽脯 Sautéed Pigeon Fillet with Ginger & Spring Onion		¥ 138 (300g)
		例 Small
宫保鸡丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts		¥ 128 (250g)
腰果炒鸡丁 Sautéed Diced Chicken with Cashew Nuts		¥ 128 (250g)
咕嚕鸡球 Sweet & Sour Chicken		¥ 128 (250g)
辣子鸡丁 Sautéed Diced Chicken with Dried Chillies		¥ 128 (250g)
沙姜滑鸡煲 Stewed Chicken with Sand Ginger in Claypot		¥ 128 (250g)
荔芋滑鸡煲 Stewed Chicken with Yam & Coconut Milk in Claypot		¥ 128 (250g)
啫啫猪润滑鸡煲 Stewed Chicken with Pig's Liver in Claypot		¥ 128 (250g)
豉汁凉瓜鸡煲 Stewed Chicken with Bitter Gourd & Black Bean Sauce in Claypot		¥ 128 (250g)
泰式粉丝鹅掌煲 (4只) Stewed Goose Web with Vermicelli & White Peppercorn in Claypot (4pcs)		¥ 368 (250g)
荔芋香酥鸭 Deep-fried Taro Crispy Duck		¥ 198 (200g)

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.



海鲜豆腐煲

Stewed Beancurd & Seafood in Claypot



三菇扒时蔬豆腐

Braised Beancurd, Seasonal Vegetable with Assorted Mushrooms

豆腐、蛋 BEANCURD & EGG

	例 Small
海鲜扒时蔬豆腐 Braised Beancurd, Seasonal Vegetable with Seafood	¥ 188 (300g)
三菇扒时蔬豆腐 Braised Beancurd, Seasonal Vegetable with Assorted Mushrooms	¥ 128 (300g)
椒盐百花豆腐 Deep-fried Beancurd Stuffed with Shrimp Paste in Pepper & Salt	¥ 148 (300g)
海鲜豆腐煲 Stewed Beancurd & Seafood in Claypot	¥ 188 (300g)
牛松豆腐煲 Stewed Beancurd & Minced Beef in Claypot	¥ 128 (300g)
咸鱼鸡粒豆腐煲 Stewed Beancurd with Diced Chicken & Salted Fish in Claypot	¥ 128 (300g)
麻婆豆腐 Stewed Beancurd & Minced Pork in Spicy 'Ma Po' Sauce	¥ 98 (300g)
红烧北菇滑豆腐 Braised Beancurd with Mushroom & Vegetable	¥ 98 (300g)
煎酿三宝煲 Braised 3 Varieties of Vegetable Stuffed with Shrimp Paste in Claypot	¥ 128 (300g)
咕嚕滑豆腐 Sweet & Sour Beancurd	¥ 98 (300g)
雀巢琥珀炒素丁 Sautéed Diced Vegetable with Walnut	¥ 128 (300g)
脆皮罗汉腐皮卷 (6件) (需时45分钟) Crispy Beancurd Skin Roll with Lo Han Chye (6pcs) (45 Minutes to Prepare)	¥ 108 (300g)
香煎芙蓉蛋 Pan-fried 'Fu Yong' Omelette	¥ 108 (300g)
杂菌烩荷塘 Steamed Egg White with Assorted Mushrooms	¥ 108 (300g)



竹笙鼎湖上素
Braised Assorted Mushrooms with Black Fungus & Bamboo Pith



鱼香茄子煲
Stewed Eggplant & Minced Pork with Spicy Sauce in Claypot

蔬菜 VEGETABLE

	例 Small
竹笙鼎湖上素 Braised Assorted Mushrooms with Black Fungus & Bamboo Pith	¥ 148 (250g)
姜汁酒炒芥兰 Sautéed Kailan with Ginger & Chinese Rice Wine	¥ 88 (250g)
金银蛋浸时蔬 Poached Seasonal Vegetable with Assorted Eggs	¥ 98 (250g)
虾酱啫啫唐生菜 Sautéed Chinese Lettuce with Shrimp Sauce	¥ 98 (250g)
灵芝菇扒时蔬 Braised Seasonal Vegetable with Honshimeji Mushroom	¥ 118 (250g)
北菇扒时蔬 Braised Seasonal Vegetable with Mushroom	¥ 118 (250g)
京扒四宝蔬 Braised Four Kinds of Vegetables in Oyster Sauce	¥ 138 (250g)
雪菜炒香莴笋 Sautéed Lettuce Stem with Preserved 'Xue Cai' Vegetable	¥ 98 (250g)
家乡南乳斋煲 Stewed Assorted Vegetables with Red Fermented Bean Sauce in Claypot	¥ 118 (250g)
鱼香茄子煲 Stewed Eggplant & Minced Pork with Spicy Sauce in Claypot	¥ 98 (250g)
咸鱼炒银芽 Sautéed Bean Sprout with Salted Fish	¥ 98 (250g)
浓汤浸凉瓜皮 Poached Bitter Gourd with Superior Broth	¥ 98 (250g)
榄菜肉碎炒四季豆 Sautéed String Bean with Minced Pork & Preserved Black Olives	¥ 98 (250g)
清炒或蒜蓉炒时蔬 Sautéed Seasonal Vegetable with Garlic	¥ 88 (250g)
上汤或浓汤浸时蔬 Poached Seasonal Vegetable with Superior Broth	¥ 98 (250g)
虎皮尖椒 Sautéed Green Chillies	¥ 98 (200g)



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



海鲜炒生面
Fried Crispy Noodles with Seafood

粉、面 NOODLE

	例 Small
海鲜炒生面 Fried Crispy Noodles with Seafood	¥ 188 (300g)
雪菜肉丝炒面 Fried Crispy Noodles with Shredded Pork & Preserved 'Xue Cai' Vegetable	¥ 108 (300g)
蘑菇干烧伊面 Stewed E-Fu Noodles with Fresh Mushroom	¥ 108 (300g)
XO酱焖中粗面 Stewed Thick Noodles with XO Sauce	¥ 108 (300g)
雪菜灵芝菇焖中粗面 Braised Thick Noodles with Preserved 'Xue Cai' Vegetable & Honshimeji Mushroom	¥ 108 (300g)
白松露菌油灵芝菇焖中粗面 Braised Thick Noodles with Honshimeji Mushroom in White Truffle Oil	¥ 128 (300g)
滑蛋虾球炒河粉 Braised 'Hor Fun' with Prawn & Egg Gravy	¥ 168 (300g)
干炒海鲜河粉 Wok-fried 'Hor Fun' with Seafood	¥ 188 (300g)
干炒牛肉河粉 Wok-fried 'Hor Fun' with Sliced Beef	¥ 148 (300g)
马友咸鱼银芽炒河粉 Wok-fried 'Hor Fun' with Bean Sprout & Salted Fish	¥ 108 (300g)
	每位 Per Person
海鲜汤面 Seafood Noodles in Superior Broth	¥ 108 (150g)
鲨鱼骨汤西施粉 Vermicelli in Shark's Cartilage Soup	¥ 108 (150g)
上汤生面 (米粉/河粉) Egg Noodles in Superior Broth (Vermicelli / 'Hor Fun')	¥ 68 (150g)



鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice Wrapped in Lotus Leaf



福建炒饭

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

饭、米粉 RICE & VERMICELLI

	例 Small
鲍汁海鲜荷叶饭 Steamed Diced Seafood Rice Wrapped in Lotus Leaf	¥ 188 (300g)
鸳鸯烩炒饭 Fried Rice with Chicken in Tomato Sauce & Prawn in Cream Sauce	¥ 168 (300g)
福建炒饭 Fried Rice with Diced Duck Meat, Shrimp & Dried Scallop in Oyster Sauce	¥ 168 (300g)
瑶柱蛋白炒饭 Fried Rice with Diced Scallop & Egg White	¥ 168 (300g)
咸鱼鸡丝炒饭 Fried Rice with Shredded Chicken & Salted Fish	¥ 118 (300g)
扬州炒饭 Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	¥ 118 (300g)
生炒牛肉饭 Fried Rice with Minced Beef	¥ 118 (300g)
琥珀素丁炒饭 Fried Rice with Assorted Vegetables	¥ 118 (300g)
脆米海鲜粒泡饭 Crispy Rice in Seafood Broth	¥ 188 (300g)
龙虾汤泡鸳鸯米 Crispy Rice in Lobster Soup	¥ 288 (300g)
星洲炒米粉 Wok-fried Vermicelli in Singapore Style	¥ 118 (300g)
家乡炒米粉 Wok-fried Vermicelli with Shredded Pork	¥ 118 (300g)



杨枝甘露
Mango Sago with Pomelo



奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk



蜜汁叉烧酥
Baked Barbecue Pork Pastry



擂沙汤圆
Black Sesame Glutinous Rice Ball with Grated Peanuts

甜品、晚市点心 DESSERT & DINNER DIM SUM

	每位 Per Person
莲子红豆沙 Red Bean Paste with Lotus Seed	¥ 39 (150g)
杨枝甘露 Mango Sago with Pomelo	¥ 50 (150g)
生磨杏仁茶 Chinese Almond Cream	¥ 39 (150g)
生磨核桃露 Walnut Cream	¥ 39 (150g)
生磨香滑芝麻糊 Sesame Cream	¥ 39 (150g)
	每份 Per Portion
擂沙汤圆 (3粒) Black Sesame Glutinous Rice Ball with Grated Peanuts (3pcs)	¥ 36 (120g)
奶皇流沙包 (3粒) Steamed Custard Bun with Salted Egg Yolk (3pcs)	¥ 36 (120g)
蜜汁叉烧酥 (3件) Baked Barbecue Pork Pastry (3pcs)	¥ 36 (120g)
寿桃 (3粒) Longevity Bun (3pcs)	¥ 36 (120g)

杂项 OTHERS

	每碟 Per Plate		每碟 Per Plate
自制XO酱 Homemade XO Sauce	¥ 30	和味榨菜 Szechuan Vegetable	¥ 38
自制虾米酱 Homemade Shrimp Paste	¥ 26	蒸咸鱼 Steamed Salted Fish	¥ 88
腐乳 Fermented Beancurd	¥ 8	煎咸鱼 Pan-fried Salted Fish	¥ 88
青/红椒圈豉油 Green / Red Chilli with Soy Sauce	¥ 8	咸蛋 Salted Egg	¥ 12
指天椒豉油 Chilli Padi Soy Sauce	¥ 8	炸虾片 Deep-fried Prawn Cracker	¥ 45
老干妈 'Laoganma' Chilli Sauce	¥ 8	炸花生 Deep-fried Peanut	¥ 32
芥辣酱 Mustard Sauce	¥ 8		
姜蓉 Minced Ginger	¥ 8	添加上汤 Superior Broth	每碗 Per Bowl ¥ 40
蒜蓉/蒜片 Minced Garlic / Sliced Garlic	¥ 8	白粥 Plain Congee	¥ 18
葱段 Spring Onion	¥ 8	么么皮 Crepes	¥ 32
榄菜 Preserved Black Olives	¥ 8	白饭 Plain Rice	¥ 10
青瓜条 Cucumber	¥ 8		
陈醋浸拍蒜 Garlic in Vinegar Sauce	¥ 24		
日本芥末 Wasabi Sauce	每支 Whole ¥ 56		

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