



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.
- 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，请您照顾好自己的孩子。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22元，雪菊28元，柠檬水10元。
Tea is chargeable by per pax for main dining hall and VIP room. ¥22/pax for Chinese Tea (standard), ¥28/pax for Snow Chrysanthemum and ¥10/pax for lemon water.
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，纸质点心餐盒每个10元，环保打包袋每个10元。
Wet Tissue is chargeable at ¥2 each. Takeaway container is chargeable at ¥1 each (plastic), ¥10 each (paper). Takeaway Bag is chargeable at ¥10 each.



凉拌冰草
Ice Grass with Sesame Sauce
¥78 例/Small (150g)



双色萝卜卷
Pickled Carrot & Radish Roll
¥48 例/Small (150g)



酸甜黄瓜皮
Pickled Cucumber Skin Roll
¥48 例/Small (150g)



兰花莴笋
Orchid Stem Lettuce
¥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。
All prices are subject to 10% service charge. All pictures shown are for illustration purpose only.

精美小食

Appetizers

宁波烤菜
Ningbo Grilled Vegetables
¥68 例/Small (150g)

梅干花生
Peanuts with Preserved Vegetables
¥68 例/Small (150g)

核桃莴笋
Chilled Shredded Stem Lettuce & Walnuts
¥68 例/Small (150g)



四喜烤麸
Braised Wheat Gluten with Black Fungus & Mushroom
¥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。
All prices are subject to 10% service charge. All pictures shown are for illustration purpose only.



卤水鸭掌翼
Marinated Duck Web & Wing
¥138 每碟/Per Plate (150g)



脆皮烧肉
Roasted Pork
¥128 每碟/Per Plate (150g)



糖醋小排骨
Sweet & Sour Pork Ribs with Vinegar
¥98 每碟/Per Plate (150g)



美味熏鱼
Smoked Fish
¥68 每碟/Per Plate (150g)



鲍汁焖凤爪
Braised Chicken Feet & Peanuts with Abalone Sauce
¥78 每碟/Per Plate (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.

精美小食

Appetizers

卤水鸭掌

Marinated Duck Web

¥108 每碟/Per Plate (120g)

卤水鸭翼

Marinated Duck Wing

¥108 每碟/Per Plate (120g)

剁椒鹅胗

Goose Gizzard with Diced Chillies

¥78 每碟/Per Plate (150g)

椒盐九肚鱼

Deep-fried Bombay Duck Fish with Pepper & Salt

¥98 每碟/Per Plate (150g)



花雕醉鸡

Marinated Chicken in Chinese Wine Sauce

¥78 每碟/Per Plate (150g)



四川口水鸡

Steamed Chicken with Spicy Sauce

¥78 每碟/Per Plate (150g)



湛江海蜇花 (香葱 / 陈醋)

Marinated Jelly Fish Head (Scallion / Vinegar)

¥98 每碟/Per Plate (150g)



酥炸凤尾鱼

Deep-fried Anchovies

¥78 每碟/Per Plate (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.



北京式烤鸭
Peking Duck



糯米酿脆皮乳猪
Roasted Suckling Pig Stuffed with Glutinous Rice

经典Barbecue
烧烤Selections

糯米酿脆皮乳猪

Roasted Suckling Pig Stuffed with Glutinous Rice

请预订 Advance Order Required

¥849 半只/Half (750g)

¥1,698 每只/Whole (1500g)

鸿运片皮乳猪

Roasted Crispy Suckling Pig

请预订 Advance Order Required

¥749 半只/Half (1000g)

¥1,498 每只/Whole (2000g)

二吃加 ¥50
Second Preparation Method - additional ¥50

明炉烧鹅

Roasted Goose

¥188 例/Small (200g)

¥375 半只/Half (750g)

¥750 每只/Whole (1500g)

北京式烤鸭

Peking Duck

¥498 每只/Whole (1500g)

二吃加
Second Preparation Method - additional



烧味三拼
Triple Combination of Barbecue Meat

蜜汁叉烧

Barbecue Pork with Honey Sauce

¥148 例/Small (200g)

烧味三拼

Triple Combination of Barbecue Meat

¥298 例/Small (300g)

*拼盘改烧鹅 - 每例加¥30
* Roasted Goose Combination - Additional ¥30

烧味双拼

Twin Combination of Barbecue Meat

¥228 例/Small (200g)

*拼盘改烧鹅 - 每例加¥30
* Roasted Goose Combination - Additional ¥30

烹饪方法 Cooking Methods :

椒盐	Deep-fried with Pepper & Salt	¥50
姜葱炒	Sautéed with Ginger & Scallion	¥50
生菜片鸭崧	Minced Duck with Lettuce	¥50
韭黄银芽炒鸭丝	Sautéed Shredded Duck with Bean Sprouts & Chives	¥50
其它烹饪方法	Other Cooking Methods	¥100

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.



脆皮炸子鸡
roasted Crispy Chicken



金牌糯米炸子鸡 (请预订)
Crispy Chicken Stuffed with Glutinous Rice (Advance Order Required)



红烧乳鸽
Roasted Pigeon

经典 Barbecue
Selections 烧烤

金牌糯米酿炸子鸡
Crispy Chicken Stuffed with Glutinous Rice
请预订 Advance Order Required

¥528 每只/Whole (1000g)

脆皮炸子鸡
Roasted Crispy Chicken
请预订 Advance Order Required

¥228 半只/Half (450g)

¥456 每只/Whole (900g)

盐香贵妃鸡
Marinated Salted Chicken
¥228 半只/Half (450g)
¥456 每只/Whole (900g)

豉油皇鸡
Soy Sauce Chicken
¥228 半只/Half (450g)
¥456 每只/Whole (900g)

红烧乳鸽
Roasted Pigeon
¥138 每只/Whole (300g)

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.



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



原只10头汤鲍螺头炖鸡汤
Double-boiled Chicken Soup with 10-Head Abalone & Sea Whelk

汤羹

原只10头汤鲍螺头炖鸡汤

Double-boiled Chicken Soup with
10-Head Abalone & Sea Whelk

¥338 每位/Per Person (250g)

鲨鱼骨炖花胶汤

Double-boiled Superior Fish Maw Soup with
Shark's Cartilage

¥338 每位/Per Person (250g)

花胶菜胆炖北菇汤

Double-boiled Superior Fish Maw Soup with
Fresh Cabbage & Mushroom

¥338 每位/Per Person (250g)

淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with
Sea Whelk & Chinese Yam

¥138 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)

西洋菜炖西施骨汤

Double-boiled Watercress Soup with Pork Rib

¥108 每位/Per Person (250g)

上汤菜胆炖北菇汤

Double-boiled Fresh Cabbage Soup with Mushroom

¥98 每位/Per Person (250g)

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

¥108 每位/Per Person (250g)

西湖牛肉羹

Minced Beef & Egg White in Thick Soup

¥108 每位/Per Person (250g)

海鲜豆腐羹

Diced Seafood & Beancurd in Thick Soup

¥108 每位/Per Person (250g)

四川酸辣汤

Hot & Sour Soup in Sichuan Style

¥108 每位/Per Person (250g)

老火例汤

Soup of The Day

¥60 每位/Per Person (250g)

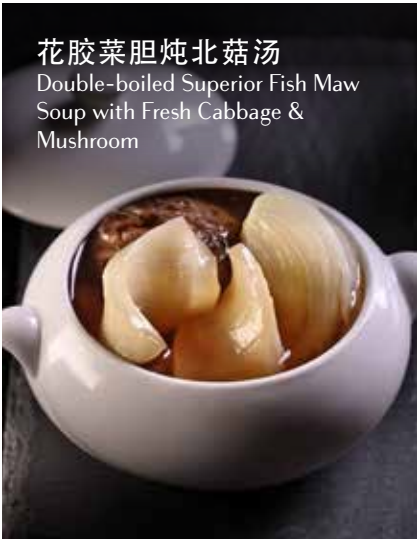
¥238 每煲(4-6位用)/For 4-6 Persons (950g)

周末及公众假期供应

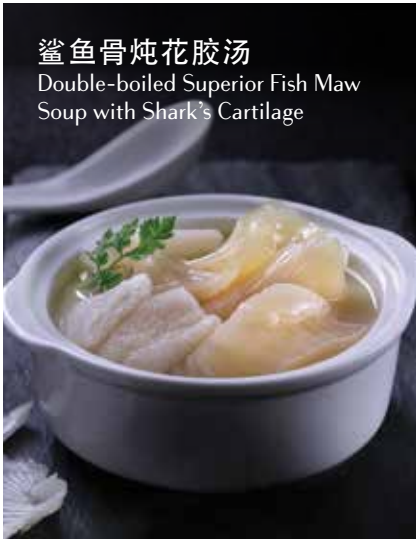
Available on weekends and public holidays



杏汁炖白肺汤
Double-boiled Pig's Lung Soup
with Almond



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



鲨鱼骨炖花胶汤
Double-boiled Superior Fish Maw
Soup with Shark's Cartilage



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



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



御品佛跳墙 (请预订)
Buddha Jumps Over The Wall
(Advance Order Required)

鱼翅 Shark's Fin

御宝浓鸡汤大排翅

Braised Superior Shark's Fin in Thick Chicken Broth

¥768 每位/Per Person (150g)

京式鸡煲牙拣翅

Stewed Shark's Fin with Chicken Broth in Claypot

¥598 每位/Per Person (112g)

红烧蟹肉翅

Braised Shark's Fin with Crab Meat

¥418 每位/Per Person (37.5g)

红烧鸡丝翅

Braised Shark's Fin with Shredded Chicken

¥378 每位/Per Person (37.5g)

御品佛跳墙

Buddha Jumps Over The Wall

请预订 Advance Order Required

¥1,388 每位/Per Person (两位起 Min. Order 2 Persons) (300g)

芙蓉炒桂花翅

Sautéed Shark's Fin with Egg & Crab Meat

¥588 例/Small (75g)



游水鲍鱼
Live Abalone
(冻食 Served Chilled)

鲍鱼

Abalone

Bird's Nest

燕窝

鲍鱼角咸鱼滑鸡煲

Stewed Chicken with Salted Fish & Diced Abalone in Claypot

¥638 例/Small (250g)

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
- 堂灼

Poached with Superior Broth
- 请预订

Advance Order Required
- 冻食

Served Chilled

官燕

Bird's Nest

烹饪方法 Cooking Methods :

蟹肉烩	Braised with Crab Meat	每位/Per Person (30g)	¥558
太极烩	Braised with Crab Meat & Crab Roe	每位/Per Person (30g)	¥558
高汤炖	Double-boiled in Superior Broth	每位/Per Person (30g)	¥528
鸡茸烩	Braised Soup with Minced Chicken	每位/Per Person (30g)	¥528



游水鲍鱼
Live Abalone
(红烧 Braised in Oyster Sauce)



官燕
Bird's Nest
(蟹肉烩 Braised with Crab Meat)

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.



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



生猛 海鲜

— Live Seafood —

东星斑
Coral Trout
¥118 每两/Per 50g

笋壳鱼
Marble Goby ‘Soon Hock’ Fish
请预订 Advance Order Required

¥48 每两/Per 50g

烹饪方法 Cooking Methods :

枝竹蒜子腩焖	Braised with Roasted Pork, Beancurd Stick & Garlic
米酒煮	Cooked with Chinese Rice Wine
油浸	Deep-fried
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

多宝鱼
Turbot Fish
¥40 每两/Per 50g

烹饪方法 Cooking Methods :

炒球	Sautéed Fillet
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
果皮蒸	Steamed with Tangerine Peel

河鳗
Eel
¥38 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
清蒸	Steamed with Superior Soy Sauce

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.



象拔蚌
Geoduck Clam
(堂灼 Poached with Superior Broth)

生猛 海鲜

— Live Seafood —

花竹虾

Flower Bamboo Prawn

¥188 每只/Each

烹饪方法 Cooking Methods:

豉汁蒸	Steamed with Black Bean Sauce
蒜蓉蒸	Steamed with Minced Garlic

新鲜活龙虾

Lobster

¥128 每两/Per 50g

烹饪方法 Cooking Methods:

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

波士顿龙虾

Boston Lobster

¥55 每两/Per 50g

烹饪方法 Cooking Methods:

姜葱焗	Baked with Ginger & Shallot
上汤焗	Baked with Superior Broth
清蒸	Steamed with Superior Soy Sauce



新鲜活龙虾
Lobster
(上汤焗 Baked with Superior Broth)



波士顿龙虾
Boston Lobster
(上汤焗 Baked with Superior Broth)

富贵虾

Mantis Prawn

请预订 Advance Order Required

¥158 每两/Per 50g

烹饪方法 Cooking Methods:

椒盐	Deep-fried with Pepper & Salt
白灼	Poached

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



帝王蟹 (请预订)
King Crab (Advance Order Required)
(两味 Cooked in Two Ways)



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

大红花蟹
Flower Crab

请预订 Advance Order Required

¥108 每两/Per 50g

烹饪方法 Cooking Methods :	
姜葱焗	Baked with Ginger & Shallot
冻食	Served Chilled
鸡油花雕酒蒸	Steamed with Chinese Rice Wine & Egg White
清蒸	Steamed with Superior Soy Sauce

帝王蟹
King Crab

¥88 每两/Per 50g

烹饪方法 Cooking Methods :	
姜葱焗	Baked with Ginger & Shallot
两味 (2种煮法)	Cooked in Two Ways
鸡油花雕酒蒸	Steamed with Chinese Rice Wine & Egg White
葱花蛋白蒸	Steamed with Egg White & Scallion
清蒸	Steamed with Superior Soy Sauce
泰式粉丝焗	Stewed with Vermicelli & White Peppercorn

大肉蟹
Meat Crab

¥50 每两/Per 50g

烹饪方法 Cooking Methods :	
姜葱焗	Baked with Ginger & Shallot
黑胡椒炒	Sautéed with Black Pepper
星洲辣椒炒	Sautéed with Singapore Style Chilli Sauce
泰式粉丝焗	Stewed with Vermicelli & White Peppercorn

生猛
海鲜
— Live Seafood —



大红花蟹 (请预订)
Flower Crab (Advance Order Required)
(冻食 Served Chilled)



红烧百花酿原条辽参
Braised Whole Premium Sea Cucumber Stuffed with Minced Shrimp



包罗万有
Braised Sliced Abalone, Sea Cucumber, Fish Maw with Premium Seafood

臻选 海味

Premium
Dried Seafood

包罗万有

Braised Sliced Abalone, Sea Cucumber,
Superior Fish Maw with Premium Seafood

¥1,088 每位/Per Person (200g)

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)

京葱爆海参煲 (3条)

Stewed Sea Cucumber with Leek in Claypot (3pcs)

¥498 例/Small (120g)

桂花炒瑶柱

Sautéed Egg with Dried Scallop

¥328 例/Small (200g)

红烧原只花胶

Braised Whole Superior Fish Maw in Oyster Sauce

¥2,498 例/Small (6位用/For 6 Persons) (600g)

御宝红烧海味

Premium Braised Items



选配 Choose :

原条辽参	Whole Premium Sea Cucumber	每条/Whole (120g)	¥378
花胶	Superior Fish Maw	每件/Each (45g)	¥368
鲜鲍脯	Sliced Abalone	每件/Each (20g)	¥278
原条海参	Whole Sea Cucumber	每条/Whole (120g)	¥228
原只10头汤鲍	Whole 10-Head Abalone	每只/Each (22g)	¥98
原只鹅掌	Whole Goose Web	每只/Each (120g)	¥98
原只冬菇 (不可单点)	Whole Mushroom (No ordering of just this item)	每只/Each (30g)	¥20

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.



鱈鱼件
Cod Fish Fillet
(煎焗 Deep-fried with Gravy)

鳕鱼件
Cod Fish Fillet

¥168 每件/Each (75g)

烹饪方法 Cooking Methods :

- 煎焗 Deep-fried with Gravy
- 香煎 Deep-fried with Superior Soy Sauce
- 剁椒蒸 Steamed with Diced Chillies

鳕鱼球
Cod Fish Fillet

¥368 例/Small (200g)

烹饪方法 Cooking Methods :

- 榄角西芹炒 Sautéed with Celery & Preserved Black Olives
- 椒盐 Deep-fried with Pepper & Salt

九层塔鳕鱼煲
Stewed Cod Fish with Basil Leaves in Claypot

¥368 例/Small (200g)

河鳗
Eel

需时30分钟 30 Minutes to Prepare

¥138 每位/Per Person (80g)

烹饪方法 Cooking Methods :

- 女儿红蒸 Steamed with Chinese ‘Nv Er Hong’ Wine & Ham
- 豉汁蒸 Steamed with Black Bean Sauce

千岛湖鱼头/鱼尾
Qiandao Lake Fish Head / Tail

¥268 半只/Half (750g)

烹饪方法 Cooking Methods :

- 豉汁蒸 Steamed with Black Bean Sauce
- 豆瓣酱蒸 Steamed with Fermented Bean Paste
- 姜茸蒸 Steamed with Minced Ginger
- 清蒸 Steamed with Superior Soy Sauce
- 剁椒蒸 Steamed with Diced Chillies
- 姜葱煲 Stewed with Ginger & Scallion in Claypot

鲜鱼
Fresh Fish





生中虾
Live Prawn
(豉油皇干煎 Pan-fried with Superior Soy Sauce)



虾球
Prawn
(星洲辣椒 Sautéed with Singapore Style Chilli Sauce)

虾

Prawn

生中虾

Live Prawn
(黄金焗 Baked with Salted Egg Yolk)



虾球

Prawn
(宫保炒 Sautéed with Dried Chillies & Cashew Nuts)



虾球

Prawn
(干葱榄角爆 Sautéed with Scallion & Preserved Black Olives)



斑节虾

Striped Prawn

¥55 每两/Per 50g

烹饪方法 Cooking Methods :

白灼	Poached
黄酒浸	Steamed with Chinese Yellow Wine

生中虾

Live Prawn

¥45 每两/Per 50g

烹饪方法 Cooking Methods :

黄金焗	Baked with Salted Egg Yolk
椒盐	Deep-fried with Pepper & Salt
豉油皇干煎	Pan-fried with Superior Soy Sauce

黑松露酱滑蛋虾球

Sautéed Prawn with Egg Gravy & Black Truffle

¥298 例/Small (200g)

虾球

Prawn

¥288 例/Small (200g)

烹饪方法 Cooking Methods :

油泡	Sautéed
碧绿炒	Sautéed with Vegetables
宫保	Sautéed with Dried Chillies & Cashew Nuts
星洲辣椒	Sautéed with Singapore Style Chilli Sauce
西柠	Crispy with Lemon Sauce
干葱榄角爆	Sautéed with Scallion & Preserved Black Olives

四季豆煎虾饼

Pan-fried Shrimp Cake with String Bean

¥268 例/Small (6件/pcs) (200g)



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

百花炸酿蟹钳

Deep-fried Crab Claw Stuffed with Minced Shrimp

需时45分钟 45 minutes to Prepare

¥208 每只/Each (2只起/Min. Order 2pcs) (75g)

蟹肉凉瓜煎蛋

Pan-fried Fresh Crab Meat with Bitter Gourd & Egg

¥318 例/Small (250g)

西施炒蟹肉

Sautéed Fresh Crab Meat with Egg White

¥338 例/Small (150g)

鲜鱿

Squid

烹饪方法 Cooking Methods :

椒盐百花	Deep-fried Stuffed with Minced Shrimp in Pepper & Salt	例/Small (200g)	¥238
椒盐	Deep-fried with Pepper & Salt	例/Small (200g)	¥198
黄金焗	Deep-fried with Salted Egg Yolk	例/Small (200g)	¥198





蒜片牛柳粒
Sautéed Diced Beef Tenderloin with Garlic Chips

牛

Beef



青花椒爆牛小排
Sautéed Boneless Short Ribs with Green Sichuan Pepper



芥兰炒牛肉
Sautéed Sliced Beef with Kailan



黑椒牛柳粒
Sautéed Diced Beef Tenderloin with Black Pepper

鲜蘑菇炒牛肉
Sautéed Sliced Beef with Mushroom
¥288 例/Small (200g)

芥兰炒牛肉
Sautéed Sliced Beef with Kailan
¥288 例/Small (200g)

时蔬灼肥牛肉
Poached Sliced Beef with Seasonal Vegetables
¥288 例/Small (200g)

鬼马蚝皇牛肉片
Sautéed Sliced Beef with Deep-fried Dough
Fritter
¥288 例/Small (200g)

黑椒牛柳粒
Sautéed Diced Beef Tenderloin with Black Pepper
¥348 例/Small (200g)

蒜片牛柳粒
Sautéed Diced Beef Tenderloin with Garlic Chips
¥348 例/Small (200g)

青花椒爆牛小排
Sautéed Boneless Short Ribs with
Green Sichuan Pepper
¥348 例/Small (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.



菠萝咕噜肉
Sweet & Sour Pork

猪

Pork



香煎莲藕肉饼
Pan-fried Lotus Root with Pork Patty

菠萝咕噜肉

Sweet & Sour Pork

¥168 例/Small (200g)

虾酱猪肝唐生菜煲

Stewed Sliced Pig's Liver & Romaine Lettuce
with Shrimp Paste in Claypot

¥168 例/Small (250g)

咸鱼粒肉饼 (蒸/煎)

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

¥168 例/Small (200g)

白灼鲜猪肝

Poached Sliced Pig's Liver with
Superior Soy Sauce

¥168 例/Small (250g)

姜葱爆猪肝

Stewed Sliced Pig's Liver with
Ginger & Scallion in Claypot

¥168 例/Small (250g)

香煎莲藕肉饼

Pan-fried Lotus Root with Pork Patty

¥168 例/Small (8件/pcs) (200g)



葱油富贵鸡
Steamed Chicken with Scallion & Ginger



泰式粉丝鹅掌煲
Stewed Goose Web with Vermicelli &
White Peppercorn in Claypot

鸡

Chicken

鸭

Duck

葱油富贵鸡

Steamed Chicken with Scallion & Ginger

¥228 半只/Half (450g)

¥456 每只/Whole (900g)

鲜柠汁鸡脯

Crispy Chicken Fillet with Lemon Sauce

¥228 半只/Half (300g)

¥456 每只/Whole (600g)

宫保鸡丁

Sautéed Diced Chicken with
Dried Chillies & Cashew Nuts

¥168 例/Small (250g)

腰果炒鸡丁

Sautéed Diced Chicken with Cashew Nuts

¥168 例/Small (250g)

咕嚕鸡球

Sweet & Sour Chicken Fillet

¥168 例/Small (250g)

荔芋滑鸡煲

Stewed Chicken with Taro &
Coconut Milk in Claypot

¥168 例/Small (250g)

啫啫猪肝滑鸡煲

Stewed Chicken with Pig's Liver in Claypot

¥168 例/Small (250g)

豉汁凉瓜滑鸡煲

Stewed Chicken with Bitter Gourd &
Black Bean Sauce in Claypot

¥168 例/Small (250g)

泰式粉丝鹅掌煲

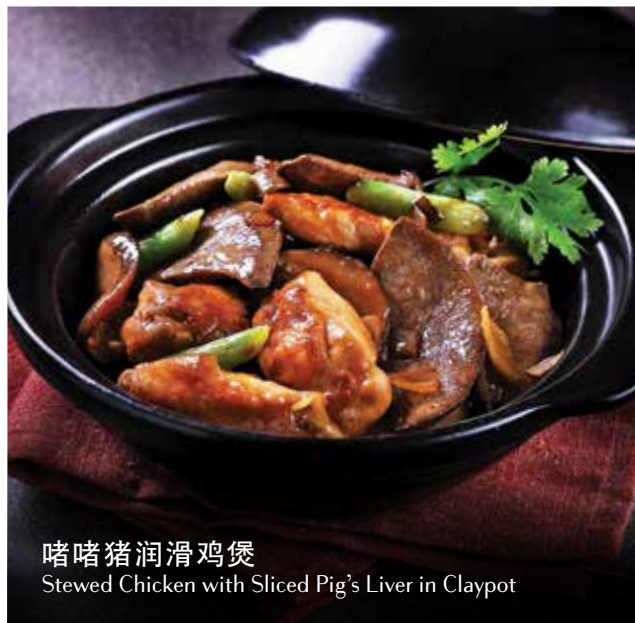
Stewed Goose Web with Vermicelli &
White Peppercorn in Claypot

¥368 例/Small (4只/pcs)(250g)

荔芋香酥鸭

Deep-fried Taro Crispy Duck

¥198 例/Small (250g)



啫啫猪润滑鸡煲

Stewed Chicken with Sliced Pig's Liver in Claypot



荔芋香酥鸭

Deep-fried Taro Crispy Duck



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



海鲜豆腐煲
Stewed Beancurd with Seafood in Claypot

海鲜扒时蔬豆腐

Braised Beancurd, Seasonal Vegetables
with Seafood

¥228 例/Small (300g)

海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

¥228 例/Small (300g)

牛松豆腐煲

Stewed Beancurd with Minced Beef in Claypot

¥148 例/Small (300g)

椒盐百花豆腐

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

¥148 例/Small (300g)

咸鱼鸡粒豆腐煲

Stewed Beancurd with Diced Chicken &
Salted Fish in Claypot

¥128 例/Small (300g)

煎酿三宝煲

Stewed Vegetables Stuffed with
Minced Shrimp in Claypot

¥128 例/Small (300g)

三菇扒时蔬豆腐

Braised Beancurd, Seasonal Vegetables
with Assorted Mushrooms

¥128 例/Small (300g)

麻婆豆腐

Braised Beancurd with Minced Pork in
Spicy ‘Ma Po’ Sauce

¥108 例/Small (300g)

豆腐
Beancurd

Egg
蛋

红烧北菇豆腐

Braised Beancurd with Mushroom &
Vegetables in Oyster Sauce

¥108 例/Small (300g)

咕嚕滑豆腐

Deep-fried Beancurd with Sweet & Sour Sauce

¥108 例/Small (300g)

脆皮罗汉腐皮卷

Crispy ‘Luo Han’ Beancurd Skin Roll

¥108 例/Small (6件/pcs)(300g)

蟹肉杂菌蒸蛋白

Steamed Egg White with
Assorted Mushrooms & Crab Meat

¥138 每位/Per Person (20g)

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)





家乡南乳斋煲
Stewed Assorted Vegetables with
Red Fermented Bean Sauce in Claypot



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

蔬菜

Vegetables

竹笙鼎湖上素

Braised Assorted Mushrooms & Black Fungus with Bamboo Pith

¥168 例/Small (300g)

姜汁酒炒芥兰

Sautéed Kailan with Ginger & Chinese Rice Wine

¥108 例/Small (300g)

虾酱啫啫唐生菜

Sautéed Chinese Lettuce with Shrimp Paste

¥108 例/Small (300g)

家乡南乳斋煲

Stewed Assorted Vegetables with Red Fermented Bean Sauce in Claypot

¥118 例/Small (300g)

瑶柱粉丝杂菜煲

Stewed Assorted Vegetables with Dried Scallop & Vermicelli in Claypot

¥168 例/Small (300g)

鱼香茄子煲

Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot

¥118 例/Small (300g)

蟹肉干烧茄子

Braised Eggplant with Crab Meat

¥208 例/Small (300g)

咸鱼炒银芽

Sautéed Bean Sprouts with Salted Fish

¥118 例/Small (300g)

浓汤浸凉瓜

Poached Bitter Gourd with Superior Broth

¥118 例/Small (300g)

榄菜肉碎炒四季豆

Sautéed String Bean with Minced Pork & Preserved Black Olives

¥118 例/Small (300g)

雀巢琥珀炒素丁

Sautéed Diced Vegetables with Walnuts

¥128 例/Small (300g)



鱼香茄子煲

Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot



榄菜肉碎炒四季豆

Sautéed String Bean with Minced Pork & Preserved Black Olives



时蔬
Seasonal Vegetables
(上汤浸 Poached with Superior Broth)



时蔬
Seasonal Vegetables
(金银蛋浸 Poached with Assorted Eggs)

蔬菜Vegetables



时蔬
Seasonal Vegetables
(蟹肉扒 Braised with Crab Meat)

时蔬
Seasonal Vegetables

烹饪方法 Cooking Methods :

蟹肉扒	Braised with Crab Meat	例/Small (300g)	¥208
瑶柱扒	Braised with Dried Scallop	例/Small (300g)	¥208
灵芝菇扒	Braised with Honshimeji Mushroom	例/Small (300g)	¥118
金银蛋浸	Poached with Assorted Eggs	例/Small (300g)	¥118
上汤浸	Poached with Superior Broth	例/Small (300g)	¥118
蒜蓉炒	Sautéed with Garlic	例/Small (300g)	¥108



时蔬
Seasonal Vegetables
(灵芝菇扒 Braised with Honshimeji Mushroom)



时蔬
Seasonal Vegetables
(蒜蓉炒 Sautéed with Garlic)

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.



干炒牛肉河粉
Wok-fried 'Hor Fun' with Sliced Beef



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

特色 主食

Noodles

鸿图蟹肉伊府汤面

Braised E-Fu Noodles with Crab Meat in Soup

¥288 例/Small (350g)

海鲜炒生面

Fried Crispy Noodles with Seafood

¥228 例/Small (350g)

瑶柱金菇焖伊面

Braised E-Fu Noodles with
Dried Scallop & Enoki Mushroom

¥208 例/Small (350g)

白松露菌油灵芝菇焖中粗面

Braised Thick Noodles with Honshimeji
Mushroom & Truffle Oil

¥138 例/Small (350g)

雪菜肉丝炒面

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

¥118 例/Small (350g)

虾籽蘑菇干烧伊面

Braised E-Fu Noodles with
Fresh Mushroom & Shrimp Roe

¥118 例/Small (350g)

XO酱焖中粗面

Braised Thick Noodles with XO Sauce

¥118 例/Small (350g)

雪菜灵芝菇焖中粗面

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

¥118 例/Small (350g)

海鲜炒生面

Fried Crispy Noodles with Seafood



滑蛋虾球炒河粉

Braised 'Hor Fun' with Prawn & Egg Gravy



干炒海鲜河粉

Wok-fried 'Hor Fun' with Seafood

¥228 例/Small (350g)

滑蛋虾球炒河粉

Braised 'Hor Fun' with Prawn & Egg Gravy

¥198 例/Small (350g)

干炒牛肉河粉

Wok-fried 'Hor Fun' with Sliced Beef

¥168 例/Small (350g)

槟城炒河粉

Wok-fried 'Hor Fun' with Live Prawn &
Chinese Sausage in Penang Style

¥168 例/Small (350g)

咸鱼银芽炒河粉

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

¥118 例/Small (350g)

海鲜汤面

Seafood Noodles in Superior Broth

¥118 每位/Per Person (200g)

上汤生面 (米粉/河粉)

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

¥68 每位/Per Person (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.



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

特色 主食

Vermicelli & Rice

鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice
Wrapped in Lotus Leaf

¥228 例/Small (350g)

蟹肉瑶柱蛋白炒饭

Fried Rice with Dried Scallop,
Crab Meat & Egg White

¥228 例/Small (350g)

鸳鸯烩炒饭

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

¥168 例/Small (350g)

福建炒饭

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

¥168 例/Small (350g)

咸鱼鸡丝炒饭

Fried Rice with Shredded Chicken & Salted Fish

¥118 例/Small (350g)

扬州炒饭

Fried Rice with Barbecue Pork &
Prawn in Yangzhou Style

¥118 例/Small (350g)

脆米海鲜粒泡饭

Crispy Rice in Seafood Soup

¥228 例/Small (350g)

生炒牛肉饭

Fried Rice with Minced Beef

¥148 例/Small (350g)

琥珀素丁炒饭

Fried Rice with Diced Vegetables & Walnuts

¥118 例/Small (350g)

星洲炒米粉

Wok-fried Vermicelli in Singapore Style

¥118 例/Small (350g)

家乡炒米粉

Wok-fried Vermicelli with Shredded Pork

¥118 例/Small (350g)

上汤生虾煎米粉

Pan-fried Vermicelli with Prawn

¥198 例/Small (350g)



扬州炒饭

Fried Rice with Barbecue Pork & Prawn
in Yangzhou Style



星洲炒米粉

Wok-fried Vermicelli in Singapore Style



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



杨枝甘露
Mango Sago with Pomelo



酥皮蛋挞仔
Baked Egg Tart

甜品
— Desserts



奶皇流沙包
Steamed Custard Bun with
Salted Egg Yolk



美人腰
Baked Cashew Nuts Pastry

冰花炖官燕
Double-boiled Bird's Nest with Rock Sugar
¥528 每位/Per Person (30g)

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)

杨枝甘露豆腐花
Mango Sago with Pomelo & Beancurd Jelly
¥50 每位/Per Person (150g)

香芒布丁
Mango Pudding
¥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)

酥皮蛋挞仔 (3粒)
Baked Egg Tart (3pcs)
¥36 每份/Per Portion (80g)

奶皇流沙包 (3粒)
Steamed Custard Bun with Salted Egg Yolk (3pcs)
¥42 每份/Per Portion (120g)

香滑马来糕 (3件)
Steamed 'Malay' Sponge Cake (3pcs)
¥36 每份/Per Portion (80g)

美人腰 (3件)
Baked Cashew Nuts Pastry (3pcs)
¥36 每份/Per Portion (80g)

脆皮马蹄条 (3件)
Deep-fried Water Chestnut Roll (3pcs)
¥36 每份/Per Portion (80g)

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.

晚市 点心

Dinner Dim Sum



上海小笼包
Steamed Pork Dumpling

笋尖鲜虾饺 (4粒)
Steamed Shrimp Dumpling (4pcs)
¥48 每份/Per Portion (80g)

上海小笼包 (4粒)
Steamed Pork Dumpling (4pcs)
¥36 每份/Per Portion (80g)

杂菌如意饺 (3粒)
Steamed Diced Honshimeji
Mushroom Dumpling (3pcs)
¥36 每份/Per Portion (120g)

素菜炸春卷 (3件)
Deep-fried Vegetarian Spring Roll (3pcs)
¥36 每份/Per Portion (100g)

金腿萝卜丝酥饼 (3件)
Deep-fried Radish Puff with Ham (3pcs)
¥39 每份/Per Portion (120g)



笋尖鲜虾饺
Steamed Shrimp Dumpling

杂项

Others

自制XO酱

Handmade XO Sauce

¥38 每碟/Per Plate (20g)

腐乳

Fermented Beancurd

¥10 每碟/Per Plate (20g)

青红椒圈豉油

Green/Red Chilli with Soy Sauce

¥10 每碟/Per Plate (20g)

姜蓉

Minced Ginger

¥10 每碟/Per Plate (20g)

蒜蓉/蒜片

Minced Garlic / Sliced Garlic

¥10 每碟/Per Plate (20g)

咸蛋

Salted Egg

¥15 每碟/Per Plate (50g)

炸虾片

Deep-fried Prawn Cracker

¥45 每碟/Per Plate (20g)

椒盐炸花生

Deep-fried Peanuts with Pepper & Salt

¥38 每碟/Per Plate (100g)

炸腰果

Deep-fried Cashew Nuts

¥45 每碟/Per Plate (50g)

蒸咸鱼

Steamed Salted Fish

¥88 每件/Each (100g)

煎咸鱼

Pan-fried Salted Fish

¥88 每件/Each (100g)

明火白粥

Plain Congee

¥18 每碗/Per Bowl (200g)

丝苗白饭

Plain Rice

¥12 每碗/Per Bowl (100g)

添加上汤

Superior Broth

¥40 每碗/Per Bowl (300g)

么么皮

Crepes

¥32 每份/Per Portion (150g)

日本芥末

Wasabi Sauce

¥56 每支/Each (50g)

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.