



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18元。柠檬水每位10元。
Tea is chargeable by per pax for main dining hall and VIP room. ¥18/pax for Chinese Tea (standard), ¥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，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 每碟/Per Plate (150g)



脆皮烧肉
Roasted Pork
¥128 每碟/Per Plate (70g)



皮蛋酸姜
Century Egg with Pickled Ginger
¥48 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。
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精美小食

Appetizers

四季豆煎虾饼 (4件)
Pan-fried Shrimp Cake with String Bean (4pcs)
¥148 每碟/Per Plate (150g)

椒盐鳕鱼粒
Deep-fried Diced Cod Fish with Pepper & Salt
¥118 每碟/Per Plate (150g)

椒盐九肚鱼
Deep-fired Bombay Fish with Pepper & Salt
¥98 每碟/Per Plate (150g)

椒盐鱿鱼须
Deep-fried Squid Tentacles with Pepper & Salt
¥78 每碟/Per Plate (150g)

黄金凉瓜条
Deep-fried Bitter Gourd with Salted Egg Yolk
¥78 每碟/Per Plate (150g)

罗汉腐皮卷
Beancurd Skin Roll with Lo Han Chye
¥58 每碟/Per Plate (150g)

拍青瓜
Marinated Cucumber in Vinegar Sauce
¥48 每碟/Per Plate (150g)

炸虾片
Deep-fried Prawn Cracker
¥45 每碟/Per Plate (20g)



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鸿运片皮乳猪（请预订）
Roasted Crispy Suckling Pig (Advance Order Required)



御宝糯米脆皮乳猪（请预订）
Crispy Suckling Pig Stuffed with Glutinous Rice (Advance Order Required)



北京式烤鸭
Peking Duck

Barbecue
Selections

经典烧烤

御宝糯米脆皮乳猪

Crispy Suckling Pig Stuffed with Glutinous Rice

请预订 Advance Order Required

¥749 半只/Half (750g)

¥1,498 每只/Whole (1500g)

鸿运片皮乳猪

Roasted Crispy Suckling Pig

请预订 Advance Order Required

¥649 半只/Half (1000g)

¥1,298 每只/Whole (2000g)

二吃加 ¥50
Second Preparation Method - additional ¥50

烹饪方法 Cooking Methods :	
椒盐	Deep-fried with Pepper & Salt
姜葱炒	Sautéed with Ginger & Scallion

明炉烧鹅

Roasted Goose

¥165 例/Small (200g)

¥325 半只/Half (750g)

¥650 每只/Whole (1500g)

北京式烤鸭

Peking Duck

¥358 每只/Whole (1500g)

二吃加 ¥50
Second Preparation Method - additional ¥50

烹饪方法 Cooking Methods :	
椒盐	Deep-fried with Pepper & Salt
姜葱炒	Sautéed with Ginger & Scallion

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

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

蜜汁叉烧

Barbecue Pork with Honey Sauce

¥138 例/Small (150g)

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脆皮炸子鸡
roasted Crispy Chicken



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



红烧乳鸽
Roasted Pigeon



玫瑰荔枝鸡
Soy Sauce Lychee Chicken

贵妃荔枝鸡
Marinated Salted Lychee Chicken

经典 Barbecue Selections
烧烤

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

请预订 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)

脆皮炸子鸡
Roasted Crispy Chicken

¥149 半只/Half (450g)

¥298 每只/Whole (900g)

红烧乳鸽
Roasted Pigeon

¥118 每只/Whole (300g)

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



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

原只10头鲜鲍螺头炖鸡汤

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

¥298 每位/Per Person (250g)

鲨鱼骨炖花胶汤

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

¥298 每位/Per Person (250g)

花胶菜胆炖北菇汤

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

¥298 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)

西洋菜炖西施骨汤

Double-boiled Watercress Soup with Pork Rib

¥108 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)

菜胆竹笙炖北菇汤

Double-boiled Fresh Cabbage Soup with
Bamboo Pith

¥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)

汤羹
Soup

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)

海鲜豆腐羹

Diced Seafood & Beancurd in Thick Soup

¥98 每位/Per Person (250g)

太极菠菜羹

Minced Chicken & Spinach in Thick Soup

¥98 每位/Per Person (250g)

西湖牛肉羹

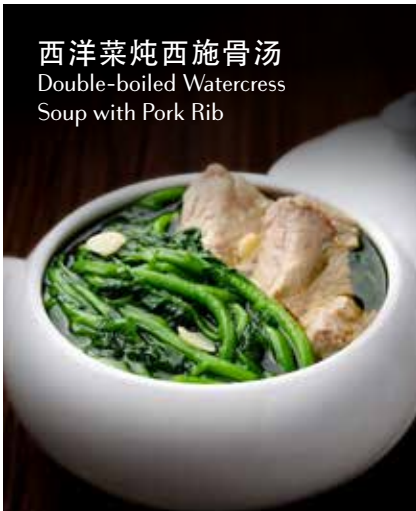
Minced Beef & Egg White in Thick Soup

¥98 每位/Per Person (250g)

四川酸辣汤

Hot & Sour Soup in Sichuan Style

¥98 每位/Per Person (250g)





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



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

鱼翅 Shark's Fin

御宝浓鸡汤海虎翅

Braised Supreme Tiger Shark's Fin in Thick Chicken Broth

¥1,188 每位/Per Person (100g)

御宝浓鸡汤大排翅

Braised Superior Shark's Fin in Thick Chicken Broth

¥768 每位/Per Person (150g)

甫鱼蟹肉干捞中鲍翅

Braised Premium Shark's Fin with Dried Fish & Crab Meat

¥628 每位/Per Person (75g)

京式鸡煲牙拣翅

Braised Shark's Fin with Chicken Broth in Claypot

¥598 每位/Per Person (100g)

红烧中鲍翅

Braised Premium Shark's Fin in Brown Sauce

¥568 每位/Per Person (100g)

原盅鸡炖中鲍翅

Double-boiled Premium Shark's Fin Soup with Chicken

¥568 每位/Per Person (75g)

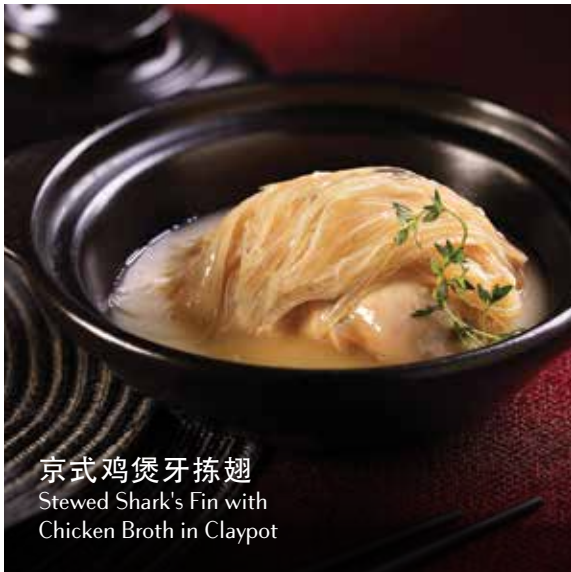
原盅菜胆炖中鲍翅

Double-boiled Premium Shark's Fin Soup with Cabbage

¥568 每位/Per Person (75g)



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
Stewed Shark's Fin with Chicken Broth in Claypot

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 (2位起 Min. Order 2 Persons) (300g)

芙蓉炒桂花翅

Sautéed Shark's Fin with Egg & Crab Meat

¥588 例/Small (120g)



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



游水鲍鱼 (请预订)
Live Abalone (Advance Order Required)
(冰镇 Chilled Sashimi)

鲍鱼
Abalone

Bird's Nest
燕窝

游水鲍鱼 (带壳称)
Live Abalone (Weight with Shell)

请预订 Advance Order Required

¥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	Steamed with Egg White & Scallion
灵芝菇炒	Sautéed with Shimeiji Mushroom
蒜蓉蒸	Steamed with Minced Garlic

大连6头鲍鱼
Dalian 6-Head Abalone

¥128 每只/Each (75g)

烹饪方法 Cooking Methods :

鲍汁小麦煮	Braised with Abalone Sauce & Wheat
金汤小麦煮	Braised with Golden Broth & Wheat

官燕
Bird's Nest

烹饪方法 Cooking Methods :

生拆蟹肉烩	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
红烧烩	Braised in Oyster Sauce	每位/Per Person (30g)	¥528
鸡茸烩	Braised with Minced Chicken	每位/Per Person (30g)	¥528
冰花炖	Double-boiled with Rock Sugar	每位/Per Person (30g)	¥528



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

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



东星斑
Coral Trout
(脆米龙虾汤 Poached with Crispy Rice in Lobster Soup)

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
古法蒸	Steamed with Black Fungus
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 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

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

*定期生割深海大鱼

* Availability of Deep Sea Fish to be advised

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象拔蚌
Geoduck Clam
(过桥 Quick Poached)

生猛 海鲜

— Live Seafood —



新鲜活龙虾 (请预订)
Lobster (Advance Order Required)
(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

Fresh Lobster

请预订 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

请预订 Advance Order Required

¥128 每两/Per 50g

烹饪方法 Cooking Methods:

椒盐	Deep-fried 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:

过桥	Quick Poached
刺身	Sashimi
XO酱炒	Sautéed with XO Sauce

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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)

生猛 海鲜

— Live Seafood —

帝王蟹
King Crab

请预订 Advance Order Required

时价 Seasonal Price

大红花蟹
Flower Crab

请预订 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 Baked with Ginger & Scallion

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

清蒸 Steamed with Superior Soy Sauce

葱花蛋白蒸 Steamed with Egg White & Scallion

鸡油花雕酒蒸 Steamed with Superior Rice Wine



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



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

臻选 海味

Premium
Dried Seafood

红烧原只12头干鲍
Braised 12-Head Abalone in Oyster Sauce
¥1,188 每只/Each (100g)

红烧百花酿原条辽参
Braised Whole Premium Sea Cucumber Stuffed
with Minced Shrimp
¥468 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 6位用/For 6 Persons (450g)

御宝红烧海味
Premium Braised Items



选配 Choose :

花胶	Superior Fish Maw	每件/Each (45g)	¥328
原条辽参	Whole Premium Sea Cucumber	每条/Whole (120g)	¥378
原条海参	Whole Sea Cucumber	每条/Whole (120g)	¥228
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 (40g)	¥10

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西施鱼子酱
Sautéed Egg White with Caviar

海 Seafood 鲜

西施鱼子酱

Sautéed Egg White with Caviar

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

西施炒蟹肉

Sautéed Crab Meat with Egg White

¥388 例/Small (150g)

百花炸酿蟹钳

Deep-fried Crab Claw Stuffed with Minced Shrimp

请预订 Advance Order Required

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

鲜鱿

Squid

烹饪方法 Cooking Methods :			
椒盐百花	Deep-fried Stuffed with Minced Shrimp in Pepper & Sal	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



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

鲜 Fresh Fish 鱼



鳕鱼件
Cod Fish Fillet
(香煎 Deep-fried with Superior Soy Sauce)



鳕鱼球
Cod Fish Fillet
(榄角西芹炒
Sautéed with Celery & Preserved Black Olives)



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

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 :

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

鳕鱼煲 Stewed Cod Fish in Claypot

¥368 例/Small (200g)

烹饪方法 Cooking Methods :

九层塔	Stewed with Basil Leaves
红焖	Stewed with Supreme Brown Sauce

姜米蒸曹白 Steamed Chinese Herring with Diced Ginger

¥338 半条/Half (300g)



河鳗

Eel

(女儿红蒸 Steamed with Chinese 'Nv Er Hong' Wine & Ham)

鲜鱼

Fresh Fish

河鳗

Eel

需时30分钟 30 Minutes to Prepare

¥118 每位/Per Person (80g)

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

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





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



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

虾

Prawn

生中虾
Live Prawn
(黄金焗 Baked with Salted Egg Yolk)



生中虾
Live Prawn

¥40 每两/Per 50g

烹饪方法 Cooking Methods :

黄金焗	Baked with Salted Egg Yolk
豉油皇干煎	Pan-fried Live Prawn with Superior Soy Sauce
白灼	Poached
黄酒浸	Steamed with Chinese Yellow Wine
泰式粉丝煲	Stewed with Vermicelli & White Pepper in Claypot

虾球
Prawn

¥238 例/Small (200g)

烹饪方法 Cooking Methods :

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

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



白松露油西施虾球
Sautéed Prawn with Egg White in White Truffle Oil



白松露油西施虾球

Sautéed Prawn with Egg White in White Truffle Oil

¥98 每位/Per Person (2位起 Min. Order 2 Persons) (75g)



芥兰炒牛肉
Sautéed Sliced Beef with Kailan



蒜片牛柳粒
Sautéed Diced Beef Tenderloin with Garlic Chips

牛

Beef

蒜片牛柳粒

Sautéed Diced Beef Tenderloin with Garlic Chips

¥298 例/Small (200g)

黑椒牛柳粒

Sautéed Diced Beef Tenderloin with Black Pepper

¥298 例/Small (200g)

青花椒爆牛小排

Sautéed Boneless Short Ribs with
Green Sichuan Pepper

¥298 例/Small (200g)

水煮牛肉

Poached Sliced Beef in Spicy Peppercorn Soup

¥288 例/Small (200g)

鬼马蚝皇牛肉片

Sautéed Sliced Beef with Deep-fried Dough Fritter

¥238 例/Small (200g)

时蔬灼牛肉

Poached Sliced Beef with Seasonal Vegetables

¥238 例/Small (200g)

芥兰炒牛肉

Sautéed Sliced Beef with Kailan

¥238 例/Small (200g)

鲜蘑菇炒牛肉

Sautéed Sliced Beef with Fresh Mushroom

¥238 例/Small (200g)

蒜子牛尾煲

Stewed Oxtail with Garlic in Claypot

¥238 例/Small (200g)

清汤萝卜牛腩煲

Beef Brisket & Radish Soup in Claypot

¥198 例/Small (200g)



蒜子牛尾煲
Stewed Oxtail with Garlic in Claypot



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



清汤萝卜牛腩煲
Beef Brisket & Radish Soup in Claypot



虾酱猪颈肉唐生菜煲
Stewed Pork Collar with Romaine Lettuce & Shrimp Paste in Claypot



菠萝咕嚕肉
Sweet & Sour Pork

猪

Pork

蒜片黑豚肉粒
Sautéed Diced Iberico Tenderloin with
Garlic Chips
¥288 例/Small (250g)

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
¥168 例/Small (200g)

梅菜扣肉煲
Stewed Pork Belly with
Preserved Vegetables in Claypot
¥168 例/Small (250g)

菠萝咕噜肉
Sweet & Sour Pork
¥148 例/Small (200g)

云南脆瓜炒猪颈肉
Sautéed Pork Collar with Cushaw
¥148 例/Small (250g)

虾酱猪颈肉唐生菜煲
Stewed Pork Collar with
Romaine Lettuce & Shrimp Paste in Claypot
¥148 例/Small (250g)

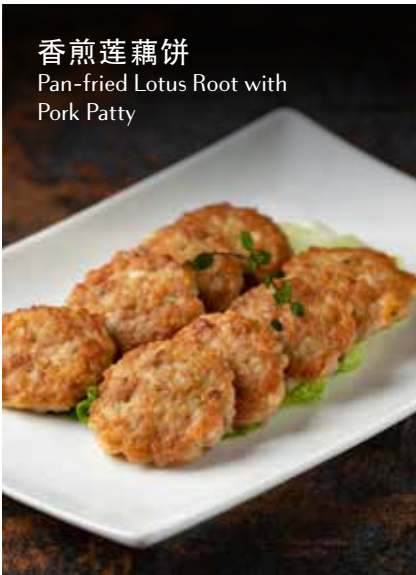
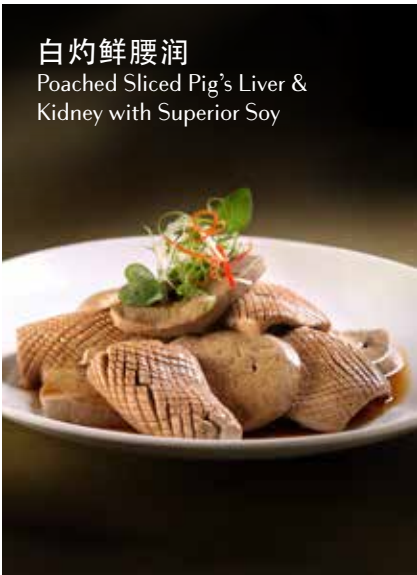
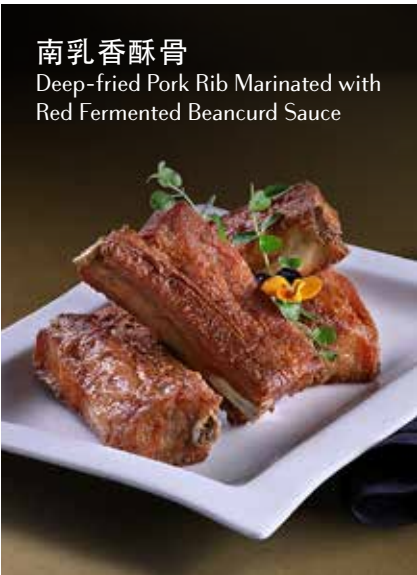
咸鱼肉饼 (蒸/煎)
Minced Pork with Salted Fish
(Steamed / Pan-fried)
¥148 例/Small (250g)

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)





金华玉树荔枝鸡
Steamed Boneless Lychee Chicken with Ham



啫啫猪润滑鸡煲
Stewed Chicken with Sliced Pig's Liver in Claypot

家禽
Poultry

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)

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)

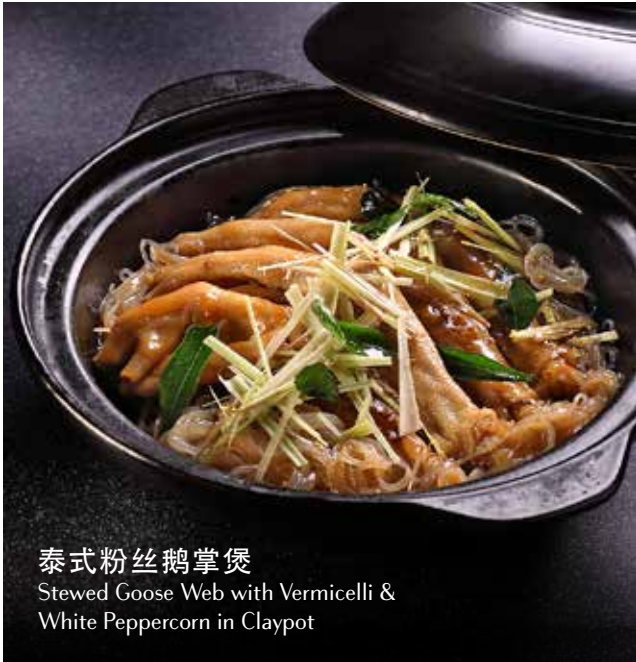
腰果炒鸡丁
Sautéed Diced Chicken with Cashew Nuts
¥128 例/Small (250g)

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)

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)



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

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)

荔芋香酥鸭
Deep-fried Taro Crispy Duck
¥198 例/Small (200g)

姜葱炒鸽脯
Sautéed Pigeon Fillet with Ginger & Scallion
¥138 每只/Whole (300g)



三菇扒时蔬豆腐

Braised Beancurd, Seasonal Vegetables with Assorted Mushrooms



海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

¥188 例/Small (300g)

海鲜扒时蔬豆腐

Braised Beancurd, Seasonal Vegetables with Seafood

¥188 例/Small (300g)

椒盐百花豆腐

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

¥148 例/Small (300g)

牛崧蒸蛋白

Steamed Egg White with Minced Beef

需时45分钟 45 Minutes to Prepare

¥138 例/Small (200g)

牛崧豆腐煲

Stewed Beancurd with Minced Beef in Claypot

¥128 例/Small (300g)

三菇扒时蔬豆腐

Braised Beancurd, Seasonal Vegetables with Assorted Mushrooms

¥128 例/Small (300g)

煎酿三宝煲

Braised 3 Varieties of Vegetable Stuffed with Shrimp Paste 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)

雀巢琥珀炒素丁

Sautéed Diced Vegetables with Walnuts

¥128 例/Small (300g)

豆腐

Beancurd

Egg
蛋

蟹肉杂菌蒸蛋白

Steamed Egg White with Assorted Mushrooms & Crab Meat

¥108 每位/Per Person (75g)

香煎芙蓉蛋

Pan-fried 'Fu-Yong' Omelette

¥108 例/Small (300g)

凉瓜煎蛋

Pan-fried Egg with Bitter Gourd

¥108 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

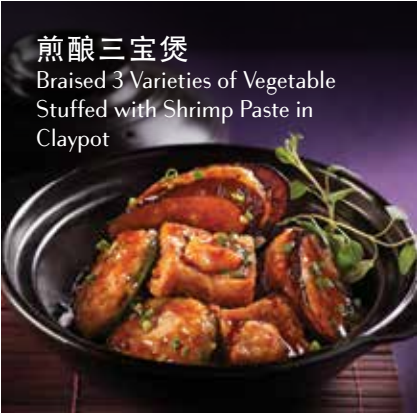
Braised Beancurd with Mushroom & Vegetables

¥98 例/Small (300g)

咕嚕滑豆腐

Deep-fried Beancurd with Sweet & Sour Sauce

¥98 例/Small (300g)





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



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

蔬菜Vegetables

瑶柱粉丝杂菜煲
Stewed Assorted Vegetables with
Dried Scallop & Vermicelli
¥168 例/Small (250g)

竹笙鼎湖上素
Braised Assorted Mushrooms &
Black Fungus with Bamboo Pith
¥148 例/Small (250g)

家乡南乳斋煲
Stewed Assorted Vegetables with
Red Fermented Bean Sauce in Claypot
¥118 例/Small (250g)

雪菜炒香莴笋
Sautéed Stem Lettuce with
Preserved 'Xue Cai' Vegetables
¥98 例/Small (250g)

虾酱啫啫唐生菜
Sautéed Chinese Lettuce with Shrimp Paste
¥98 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 Thick 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)

姜汁酒炒芥兰
Sautéed Kailan with Ginger & Chinese Rice Wine
¥88 例/Small (250g)



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



榄菜肉碎炒四季豆
Sautéed String Bean with
Minced Pork & Preserved Black Olives

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时蔬
Seasonal Vegetables
(上汤浸 Poached with Superior Broth)



时蔬
Seasonal Vegetables
(蒜蓉炒 Sautéed with Garlic)

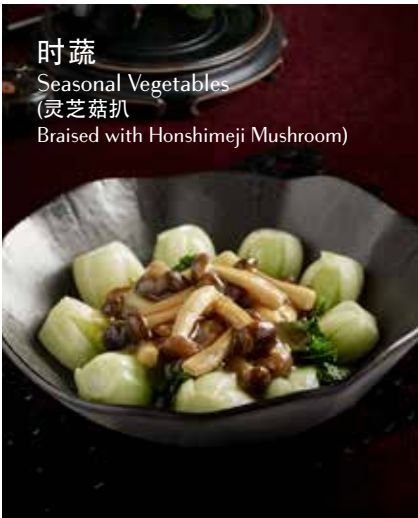
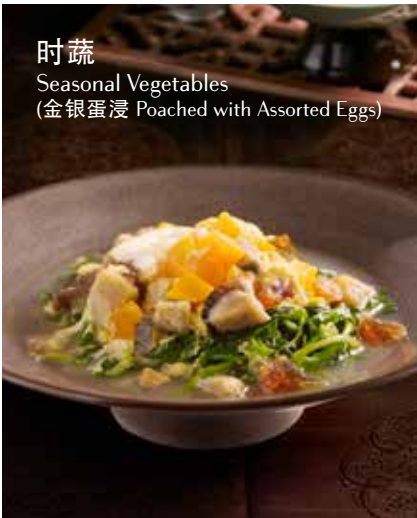
蔬菜Vegetables

时蔬
Seasonal Vegetables

时蔬
Seasonal Vegetables

烹饪方法 Cooking Methods :

灵芝菇扒	Braised with Honshimeji Mushroom	例/Small (250g)	¥118
北菇扒	Braised with Mushroom	例/Small (250g)	¥118
金银蛋浸	Poached with Assorted Eggs	例/Small (250g)	¥98
上汤浸	Poached with Superior Broth	例/Small (250g)	¥98
浓汤浸	Poached with Thick Broth	例/Small (250g)	¥98
蒜蓉炒	Sautéed with Garlic	例/Small (250g)	¥88



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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

海鲜炒生面

Fried Crispy Noodles with Seafood

¥188 例/Small (300g)

干炒海鲜河粉

Wok-fried 'Hor Fun' with Seafood

¥188 例/Small (300g)

滑蛋虾球炒河粉

Braised 'Hor Fun' with Prawn & Egg Gravy

¥168 例/Small (300g)

干炒牛肉河粉

Wok-fried 'Hor Fun' with Sliced Beef

¥148 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)

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)

海鲜炒生面

Fried Crispy Noodles with Seafood



滑蛋虾球炒河粉

Braised 'Hor Fun' with Prawn & Egg Gravy



雪菜灵芝菇焖中粗面

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

¥108 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)

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黑松露酱海鲜炒饭
Fried Rice with Black Truffle & Diced Seafood



龙虾汤泡鸳鸯米
Crispy Rice in Lobster Soup

特色 主食

Vermicelli & Rice

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)

龙虾汤泡鸳鸯米

Crispy Rice in Lobster Soup

¥288 例/Small (300g)

黑松露酱海鲜炒饭

Fried Rice with Black Truffle & Diced Seafood

¥228 例/Small (300g)

鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice

Wrapped in Lotus Leaf

¥188 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

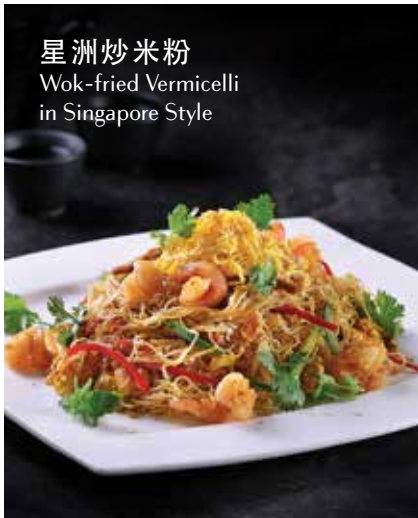
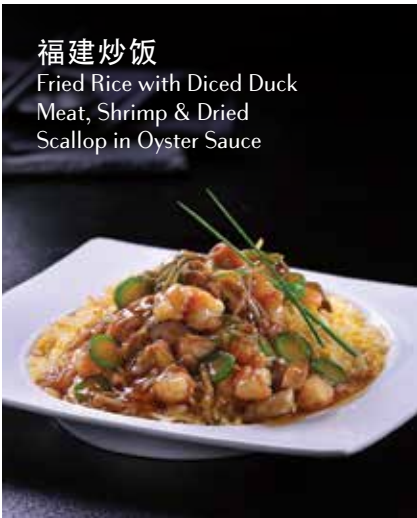
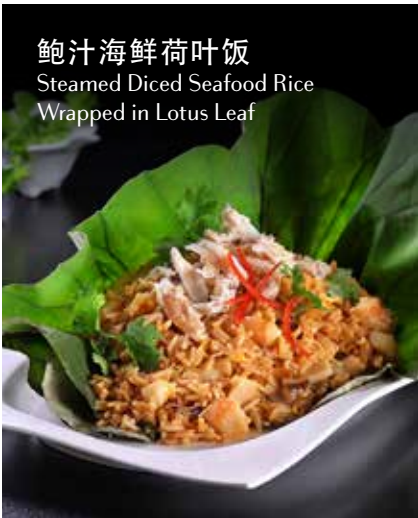
Fried Rice with Minced Beef

¥118 例/Small (300g)

琥珀素丁炒饭

Fried Rice with Assorted Vegetables & Walnuts

¥118 例/Small (300g)



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奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk



蜜汁叉烧酥
Baked Barbecue Pork Pastry



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



笋尖鲜虾饺
Steamed Shrimp Dumpling

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)

笋尖鲜虾饺 (4粒)
Steamed Shrimp Dumpling (4pcs)
¥40 每份/Per Portion (120g)

上海小笼包 (4粒)
Steamed Pork Dumpling (4pcs)
¥36 每份/Per Portion (120g)

蜜汁叉烧酥 (3件)
Baked Barbecue Pork Pastry (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)

小寿桃 (3粒)
Longevity Bun (3pcs)
¥36 每份/Per Portion (120g)

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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

Minced Garlic

¥8 每碟/Per Plate

蒜片

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

Pancake

¥32 每碟/Per Plate

丝苗白饭

Plain Rice

¥10 每碗/Per Bowl

日本芥末

Wasabi Sauce

¥56 每支/Each (50g)