



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，贵宾房间茗茶每位18元、雪菊22元，柠檬水10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. 顾客如自带酒类入店享用，本店将酌情收取杯子使用费。
6. 贵宾若对任何收费标准存有疑问，请在就餐前友好提出。
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。
8. 本店外带餐盒每个1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10元。



兰花莴笋
Orchid Stem Lettuce



酸甜黄瓜皮
Pickled Cucumber Peel



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 Stem Lettuce	¥ 48 (150g)
酸甜黄瓜皮 Pickled Cucumber Skin Roll	¥ 48 (150g)
四喜烤麸 Braised Wheat Gluten with Black Fungus & Mushroom	¥ 48 (150g)
皮蛋酸姜 Century Egg with Pickled Ginger	¥ 48 (150g)
宁波烤菜 Ningbo Grilled Vegetable	¥ 68 (150g)
梅干花生 Peanut with Preserved Vegetable	¥ 68 (150g)
三色玛瑙 Agate Egg Roll	¥ 68 (150g)
核桃莴笋 Chilled Shredded Stem Lettuce & Walnut	¥ 68 (150g)
凉拌冰草 Ice Grass with Sesame Sauce	¥ 78 (150g)



脆皮烧肉
Roasted Pork



鲍汁焖凤爪
Braised Chicken Feet with Abalone Sauce



糖醋小排骨
Sweet & Sour Pork Ribs with Vinegar



湛江海蜇花
Marinated Jelly Fish Head

精美小食

APPETIZERS

	每碟 Per Plate
糖醋小排骨 Sweet & Sour Pork Ribs with Vinegar	¥ 98 (150g)
脆皮烧肉 Roasted Pork	¥ 128 (150g)
花雕醉鸡 Marinated Chicken in Chinese Wine Sauce	¥ 78 (150g)
剁椒鹅胗 Goose Gizzard with Diced Chillies	¥ 78 (150g)
美味熏鱼 Smoked Fish	¥ 68 (150g)
四川口水鸡 Steamed Chicken with Spicy Sauce	¥ 78 (150g)
鲍汁焖凤爪 Braised Chicken Feet with Abalone Sauce	¥ 78 (150g)
湛江海蜇花 (香葱/陈醋) Marinated Jelly Fish Head (Spring Onion / Vinegar)	¥ 98 (150g)
椒盐九肚鱼 Deep-fried Bombay Duck Fish with Pepper & Salt	¥ 98 (150g)
酥炸凤尾鱼 Deep-fried Anchovies	¥ 78 (150g)



糯米酿脆皮乳猪

Roasted 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
糯米酿脆皮乳猪 (请预订) Roasted Sucking Pig Stuffed with Glutinous Rice (Advance Order Required)		¥ 849 (750g)	¥ 1,698 (1500g)
金牌糯米酿炸子鸡 (请预订) Crispy Chicken Stuffed with Glutinous Rice (Advance Order Required)			¥ 480 (1000g)
鸿运片皮乳猪 (请预订) (二吃加 ¥50) Roasted Crispy Suckling Pig (Advance Order Required) (Second Preparation Method - additional ¥50)		¥ 749 (1000g)	¥ 1,498 (2000g)
北京式烤鸭 (二吃加 ¥50) Peking Duck (Second Preparation Method - additional ¥50)			¥ 498 (1500g)
明炉烧鹅 Roasted Goose	¥ 188 (200g)	¥ 375 (600g)	¥ 750 (1200g)
挂炉烧鸭 Roasted Duck	¥ 138 (200g)	¥ 275 (750g)	¥ 550 (1500g)
盐香贵妃鸡 Marinated Salted Chicken		¥ 190 (450g)	¥ 380 (900g)
豉油皇鸡 Soy Sauce Chicken		¥ 190 (450g)	¥ 380 (900g)
蜜汁叉烧 Barbecue Pork with Honey Sauce			例 Small ¥ 148 (200g)
烧味双拼 Twin Combination of Barbecue Meat			¥ 228 (350g)
烧味三拼 Triple Combination of Barbecue Meat			¥ 298 (450g)

* 拼盘改烧鹅 - 每例加 ¥30

* Roasted Goose Combination - Additional ¥30

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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卤水拼盘 (四拼)
Marinated Combination (4 Kinds)

潮式卤水

TEOCHEW MARINATED SELECTIONS

	每碟 Per Plate
卤水鹅掌 Marinated Goose Web	¥ 108 (120g)
卤水鹅翼 Marinated Goose Wing	¥ 108 (120g)
	例 Small
	两拼 Two Kinds
	三拼 Three Kinds
	四拼 Four Kinds
卤水拼盘 Marinated Combination	¥ 228 (200g)
	¥ 268 (250g)
	¥ 328 (300g)
卤水鹅胗 Marinated Goose Gizzard	¥ 148 (150g)
卤水墨鱼 Marinated Cuttlefish	¥ 108 (200g)
卤水九转大肠 Marinated Pig's Intestine	¥ 118 (200g)
卤水蹄膀 Marinated Pork Knuckle	¥ 128 (200g)
卤水五花腩 Marinated Pork Belly	¥ 108 (200g)
卤水金钱肚 Marinated Pig's Honeycomb Tripe	¥ 118 (200g)
卤水猪脷 Marinated Pig's Tongue	¥ 108 (200g)
卤水豆腐 Marinated Beancurd	¥ 60 (200g)

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淮山杞子螺头炖鸡汤

Double-boiled Chicken Soup with Dried Sea Whelk & Chinese Yam

汤羹 SOUP

	每煲(4-6位用) For 4-6 Persons	每位 Per Person
每日老火例汤 Soup of The Day	¥ 238 (950g)	¥ 60 (250g)
原只10头汤鲍螺头炖鸡汤 Double-boiled Chicken Soup with 10-Head Abalone & Sea Whelk		每位 Per Person ¥ 338 (250g)
鲨鱼骨炖花胶汤 Double-boiled Fish Maw Soup with Shark's Cartilage		¥ 338 (250g)
花胶菜胆炖北菇汤 Double-boiled Fish Maw Soup with Fresh Cabbage & Mushroom		¥ 338 (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		¥ 138 (250g)
上汤菜胆炖北菇汤 Double-boiled Fresh Cabbage Soup with Mushroom		¥ 98 (250g)
杏汁炖白肺汤 Double-boiled Pig's Lung Soup with Almond		¥ 108 (250g)
海鲜豆腐羹 Diced Seafood & Beancurd in Thick Soup		¥ 108 (250g)
四川酸辣汤 Hot & Sour Soup in Sichuan Style		¥ 108 (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		¥ 108 (250g)
西湖牛肉羹 Minced Beef & Egg White in Thick Soup		¥ 108 (250g)

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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

鱼翅 SHARK'S FIN

	每位 Per Person
御宝浓鸡汤大排翅 Braised Superior Shark's Fin in Thick Chicken Broth	¥ 768 (150g)
京式鸡煲牙拣翅 Stewed 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 (请预订) (两位起) Buddha Jumps Over The Wall (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)

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包罗万有

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



蟹肉烩官燕

Braised Bird's Nest with Crab Meat

鲍鱼、燕窝

ABALONE & BIRD'S NEST

每位
Per Person

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

¥ 1,088
(200g)

例
Small

鲍鱼角咸鱼滑鸡煲
Stewed Chicken with Salted Fish & Diced Abalone in Claypot

¥ 638
(250g)

每两
Per 50g

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

¥ 98

上汤焗
Baked with Superior Broth
红烧
Braised in Oyster Sauce
堂灼
Poached with Superior Broth
清蒸
Steamed with Superior Soy Sauce

每位
Per Person

高汤炖官燕
Double-boiled Bird's Nest in Superior Broth

¥ 528
(100g)

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

¥ 558
(75g)

鸡茸烩官燕
Braised Bird's Nest Soup with Minced Chicken

¥ 528
(75g)

太极烩官燕
Braised Bird's Nest with Crab Meat & Crab Roe

¥ 558
(75g)



笋壳鱼

Soon Hock Fish
(油浸 Deep-fried)

生猛海鲜 LIVE SEAFOOD

每两
Per 50g

东星斑

Coral Trout

¥ 118

笋壳鱼

Marble Goby 'Soon Hock' Fish

¥ 45

油浸	Deep-fried
米酒煮	Cooked 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

¥ 38

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
冬菜蒸	Steamed with Preserved 'Dong Cai' Vegetable
清蒸	Steamed with Superior Soy Sauce
果皮蒸	Steamed with Tangerine Peel

河鳗

Fresh Water Eel

¥ 35

豉汁蒸	Steamed with Black Bean Sauce
女儿红蒸	Steamed with Chinese Rice Wine
清蒸	Steamed with Superior Soy Sauce



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



象拔蚌
Geoduck Clam
(堂灼 Poached with Superior Broth)

生猛海鲜 LIVE SEAFOOD

每只
Each

花竹虾

Flower Bamboo Prawn

¥ 138

豉汁蒸
蒜蓉蒸

Steamed with Black Bean Sauce
Steamed with Garlic

每两
Per 50g

新鲜活龙虾

Fresh Live Lobster

¥ 128

姜葱焗
上汤焗
刺身
清蒸

Baked with Ginger & Shallot
Baked with Superior Broth
Sashimi
Steamed with Superior Soy Sauce

波士顿龙虾

Boston Lobster

¥ 55

姜葱焗
上汤焗
清蒸

Baked with Ginger & Shallot
Baked with Superior Broth
Steamed with Superior Soy Sauce

富贵虾 (请预订)

Mantis Prawn (Advance Order Required)

¥ 98

椒盐焗
白灼

Baked with Pepper & Salt
Poached

象拔蚌

Geoduck Clam

¥ 98

堂灼
刺身
XO酱炒

Poached with Superior Broth
Sashimi
Sautéed with XO Sauce



大肉蟹
Live Meat Crab
(星洲辣椒炒 Singapore Style Chilli Sauce)



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

生猛海鲜

LIVE SEAFOOD

每两
Per 50g

大红花蟹 (请预订)

Flower Crab (Advance Order Required)

¥ 108

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

阿拉斯加蟹 (请预订)

Alaskan Crab (Advance Order Required)

¥ 88

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

大肉蟹

Live Meat Crab

¥ 45

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



红烧鹅掌扣原条辽参

Braised Whole Hokkaido Sea Cucumber & Goose Web in Oyster Sauce

海味 SUPREME SEAFOOD

御宝红烧海味 (选配)

Premium Braised Items (Choose)

澳洲鲜鲍脯

Sliced Australian Abalone

¥ 278

每件/20g

原只10头汤鲍

Whole 10-Head Abalone

¥ 98

每只/Each

花胶

Fish Maw

¥ 328

每件/45g

原条辽参

Whole Hokkaido 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*

¥ 30

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 Hokkaido Sea Cucumber Stuffed with Shrimp Paste

¥ 468

(120g)

红烧家乡酿原条辽参

Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork

¥ 428

(120g)

红烧家乡酿原条海参

Braised Whole Sea Cucumber Stuffed with Minced Pork

¥ 268

(120g)

例
Small

京葱爆海参煲 (3条)

Stewed Sea Cucumber with Scallion in Claypot (3pcs)

¥ 498

(120g)

桂花炒瑶柱

Sautéed Egg with Dried Scallop

¥ 328

(200g)

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

(600g)

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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 with Superior Soy Sauce	¥ 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 Fillet with Celery & Preserved Black Olives	¥ 368 (200g)
椒盐鳕鱼球 Deep-fried Cod Fish with Pepper & Salt	¥ 368 (200g)
九层塔鳕鱼煲 Stewed Cod Fish with Basil Leaves in Claypot	¥ 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)	¥ 138 (80g)
豉汁蒸河鳗 (需时30分钟) Steamed Fresh Water Eel with Black Bean Sauce (30 Minutes to Prepare)	¥ 138 (80g)
椒盐鳝件 Deep-fried Fresh Water Eel with Pepper & Salt	¥ 138 (80g)
	半只 Half
剁椒蒸千岛湖鱼头/鱼尾 Steamed Qiandao Lake Fish Head / Tail with Diced Chillies	¥ 268 (750g)
姜葱千岛湖鱼云煲 Stewed Qiandao Lake Fish Head with Ginger & Spring Onion in Claypot	¥ 268 (750g)
千岛湖鱼云 Qiandao Lake Fish Head	¥ 268 (750g)
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

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干葱榄角爆虾球

Sautéed Fresh Prawn with Shallots & Preserved Black Olives



星洲辣椒虾球

Sautéed Prawn with Singapore Style Chilli Sauce

虾 PRAWN

每两
Per 50g

白灼斑节虾

Poached Striped Prawn

¥ 50

醉斑节虾

Drunken Striped Prawn

¥ 50

黄金焗生中虾

Baked Live Prawn with Salted Egg Yolk

¥ 40

椒盐生中虾

Deep-fried Live Prawn with Pepper & Salt

¥ 40

豉油皇干煎生中虾

Pan-fried Live Prawn with Superior Soy Sauce

¥ 40

例
Small

黑松露酱滑蛋虾球

Sautéed Prawn with Egg Gravy & Black Truffle

¥ 298
(200g)

油泡虾球

Sautéed Fresh Prawn

¥ 268
(200g)

碧绿炒虾球

Sautéed Prawn with Vegetable

¥ 268
(200g)

宫保炒虾球

Sautéed Prawn with Dried Chillies & Cashew Nuts

¥ 268
(200g)

星洲辣椒虾球

Sautéed Prawn with Singapore Style Chilli Sauce

¥ 268
(200g)

西柠脆虾球

Crispy Prawn with Lemon Sauce

¥ 268
(200g)

干葱榄角爆虾球

Sautéed Fresh Prawn with Shallots & Preserved Black Olives

¥ 268
(200g)

四季豆煎虾饼 (6件)

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

¥ 268
(150g)

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



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

蟹、鲜鱿 CRAB & SQUID

	每只 Each
百花炸酿蟹钳 (2只起) (需时45分钟) Deep-fried Crab Claw Stuffed with Shrimp Paste (Min. Order 2pcs) (45 minutes to Prepare)	¥ 188 (75g)
	每位 Per Person
蟹肉杂菌蒸蛋白 Steamed Egg White with Assorted Mushrooms & Crab Meat	¥ 128 (20g)
	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)
	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 Baked Squid with Salted Egg Yolk	¥ 198 (200g)



蒜片牛柳粒
Sautéed Diced Beef with Sliced Garlic



菠萝咕嚕肉
Sweet & Sour Pork

牛、猪 BEEF & PORK

	例 Small
鲜蘑菇炒牛肉 Sautéed Sliced Beef with Mushroom	¥ 268 (200g)
芥兰炒牛肉 Sautéed Sliced Beef with Kailan	¥ 268 (200g)
时蔬灼肥牛肉 Poached Sliced Beef with Seasonal Vegetables	¥ 268 (200g)
鬼马蚝皇牛肉片 Sautéed Sliced Beef with Deep-fried Dough Fritter	¥ 268 (200g)
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper	¥ 348 (200g)
蒜片牛柳粒 Sautéed Diced Beef with Sliced Garlic	¥ 348 (200g)
青花椒爆牛小排 Sautéed Short Ribs with Green Sichuan Pepper	¥ 348 (200g)
虾酱蒸五花腩 Steamed Pork Belly with Shrimp Paste	¥ 178 (200g)
豉汁蒸排骨 Steamed Pork Ribs with Black Bean Sauce	¥ 178 (200g)
菠萝咕嚕肉 Sweet & Sour Pork	¥ 148 (200g)
虾酱猪肝唐生菜煲 Stewed Sliced Pig's Liver & Romaine Lettuce with Shrimp Paste in Claypot	¥ 148 (250g)
咸鱼肉饼 (蒸/煎) Pork Patty with Salted Fish (Steamed / Pan-fried)	¥ 148 (250g)
白灼鲜猪肝 Poached Pig's Liver with Superior Soy Sauce	¥ 148 (250g)
姜葱爆猪肝 Sautéed Pig's Liver with Ginger & Spring Onion	¥ 148 (250g)
香煎莲藕肉饼 (8件) Pan-fried Lotus Root with Minced Pork (8pcs)	¥ 148 (80g)

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脆皮烧乳鸽
Roasted Crispy Pigeon

鸡、乳鸽、鸭

CHICKEN, PIGEON & DUCK

	半只 Half	每只 Whole
葱油富贵鸡 Steamed Chicken with Shallot & Ginger	¥ 190 (450g)	¥ 380 (900g)
脆皮炸子鸡 (请预订) Roasted Crispy Chicken (Advance Order Required)	¥ 190 (450g)	¥ 380 (900g)
鲜柠汁鸡脯 Crispy Chicken Fillet with Lemon Sauce	¥ 190 (300g)	¥ 380 (600g)
脆皮烧乳鸽 Roasted Crispy Pigeon		¥ 138 (300g)
宫保鸡丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts		例 Small ¥ 128 (250g)
腰果炒鸡丁 Sautéed Diced Chicken with Cashew Nuts		¥ 128 (250g)
咕噜鸡球 Sweet & Sour Chicken Fillet		¥ 128 (250g)
荔芋滑鸡煲 Stewed Chicken with Yam & Coconut Milk in Claypot		¥ 128 (250g)
啫啫猪肝滑鸡煲 Stewed Chicken with Pig's Liver in Claypot		¥ 128 (250g)
豉汁凉瓜滑鸡煲 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 (250g)

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海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

豆腐、蛋

BEANCURD & EGG

	例 Small
海鲜扒时蔬豆腐 Braised Beancurd, Seasonal Vegetables with Seafood	¥ 228 (300g)
三菇扒时蔬豆腐 Braised Beancurd, Seasonal Vegetables with Assorted Mushrooms	¥ 128 (300g)
椒盐百花豆腐 Deep-fried Beancurd Stuffed with Shrimp Paste with Pepper & Salt	¥ 148 (300g)
海鲜豆腐煲 Stewed Beancurd with Seafood in Claypot	¥ 228 (300g)
牛松豆腐煲 Stewed Beancurd with Minced Beef in Claypot	¥ 148 (300g)
咸鱼鸡粒豆腐煲 Stewed Beancurd with Diced Chicken & Salted Fish in Claypot	¥ 128 (300g)
麻婆豆腐 Braised Beancurd with Minced Meat in Spicy 'Ma Po' Sauce	¥ 108 (300g)
红烧北菇豆腐 Braised Beancurd with Mushroom & Vegetable in Oyster Sauce	¥ 108 (300g)
煎酿三宝煲 Stewed Vegetables Stuffed with Shrimp Paste in Claypot	¥ 128 (300g)
咕嚕滑豆腐 Deep-fried Beancurd with Sweet & Sour Sauce	¥ 108 (300g)
雀巢琥珀炒素丁 Sautéed Diced Vegetable with Walnut	¥ 128 (300g)
脆皮罗汉腐皮卷 (6件) Crispy 'Luohan' Beancurd Skin Roll (6pcs)	¥ 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 Mushroom & Black Fungus with Bamboo Pith



鱼香茄子煲

Stewed Eggplant with Minced Pork &
Spicy Sauce in Claypot

蔬菜 VEGETABLE

	例 Small
竹笙鼎湖上素 Braised Assorted Mushroom & Black Fungus with Bamboo Pith	¥ 168 (300g)
姜汁酒炒芥兰 Sautéed Kailan with Ginger & Chinese Rice Wine	¥ 108 (300g)
金银蛋浸时蔬 Poached Seasonal Vegetables with Assorted Eggs	¥ 118 (300g)
虾酱啫啫唐生菜 Sautéed Chinese Lettuce with Shrimp Paste	¥ 108 (300g)
灵芝菇扒时蔬 Braised Seasonal Vegetables with Honshimeji Mushroom	¥ 118 (300g)
蟹肉扒时蔬 Braised Seasonal Vegetables with Crab Meat	¥ 208 (300g)
瑶柱扒时蔬 Braised Seasonal Vegetables with Dried Scallop	¥ 208 (300g)
蒜蓉炒时蔬 Sautéed Seasonal Vegetables with Garlic	¥ 108 (300g)
上汤浸时蔬 Poached Seasonal Vegetables with Superior Broth	¥ 118 (300g)
家乡南乳斋煲 Stewed Assorted Vegetables with Red Fermented Bean Sauce in Claypot	¥ 118 (300g)
瑶柱粉丝杂菜煲 Stewed Assorted Vegetables with Dried Scallop & Vermicelli in Claypot	¥ 168 (300g)
鱼香茄子煲 Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot	¥ 118 (300g)
蟹肉干烧茄子 Braised Eggplant with Crab Meat	¥ 208 (300g)
咸鱼炒银芽 Sautéed Bean Sprout with Salted Fish	¥ 118 (300g)
浓汤浸凉瓜 Poached Bitter Gourd with Superior Broth	¥ 118 (300g)
榄菜肉碎炒四季豆 Sautéed String Bean with Minced Meat & Preserved Black Olives	¥ 118 (300g)

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雪菜灵芝菇焖中粗面

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



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	¥ 228 (350g)
雪菜肉丝炒面 Fried Crispy Noodles with Shredded Pork & Preserved 'Xue Cai' Vegetable	¥ 118 (350g)
虾籽蘑菇干烧伊面 Braised E-Fu Noodles with Fresh Mushroom & Shrimp Roe	¥ 118 (350g)
鸿图蟹肉伊府汤面 Braised E-Fu Noodles with Crab Meat in Soup	¥ 288 (350g)
瑶柱金菇焖伊面 Braised E-Fu Noodles with Dried Scallop & Enoki Mushroom	¥ 208 (350g)
XO酱焖中粗面 Braised Thick Noodles with XO Sauce	¥ 118 (350g)
雪菜灵芝菇焖中粗面 Braised Thick Noodles with Preserved 'Xue Cai' Vegetable & Honshimeji Mushroom	¥ 118 (350g)
白松露菌油灵芝菇焖中粗面 Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil	¥ 138 (350g)
滑蛋虾球炒河粉 Braised 'Hor Fun' with Prawn & Egg Gravy	¥ 198 (350g)
干炒海鲜河粉 Wok-fried 'Hor Fun' with Seafood	¥ 228 (350g)
干炒牛肉河粉 Wok-fried 'Hor Fun' with Sliced Beef	¥ 168 (350g)
檳城炒河粉 Wok-fried 'Hor Fun' with Live Prawn & Chinese Sausage in Penang Style	¥ 168 (350g)
咸鱼银芽炒河粉 Wok-fried 'Hor Fun' with Bean Sprout & Salted Fish	¥ 118 (350g)
	每位 Per Person
海鲜汤面 Seafood Noodles in Superior Broth	¥ 118 (200g)
上汤生面 (米粉/河粉) Egg Noodles in Superior Broth (Vermicelli / 'Hor Fun')	¥ 68 (150g)

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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	¥ 228 (350g)
鸳鸯烩炒饭 Fried Rice with Chicken in Tomato Sauce & Prawn in Cream Sauce	¥ 168 (350g)
福建炒饭 Fried Rice with Diced Duck Meat, Shrimp & Dried Scallop in Oyster Sauce	¥ 168 (350g)
蟹肉瑶柱蛋白炒饭 Fried Rice with Dried Scallop, Crab Meat & Egg White	¥ 228 (350g)
咸鱼鸡丝炒饭 Fried Rice with Shredded Chicken & Salted Fish	¥ 118 (350g)
扬州炒饭 Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	¥ 118 (350g)
生炒牛肉饭 Fried Rice with Minced Beef	¥ 148 (350g)
琥珀素丁炒饭 Fried Rice with Assorted Vegetables	¥ 118 (350g)
脆米海鲜粒泡饭 Crispy Rice in Seafood Soup	¥ 228 (350g)
星洲炒米粉 Wok-fried Vermicelli in Singapore Style	¥ 118 (350g)
家乡炒米粉 Wok-fried Vermicelli with Shredded Pork	¥ 118 (350g)
上汤生虾煎米粉 Pan-fried Vermicelli with Prawn	¥ 198 (350g)



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



奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk



美人腰
Baked Cashew Nut Pastry



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

甜品 DESSERT

	每位 Per Person
冰花炖官燕 Double-boiled Bird's Nest with Rock Sugar	¥ 528 (100g)
莲子红豆沙 Red Bean Cream with Lotus Seed	¥ 39 (150g)
杨枝甘露 Mango Sago with Pomelo	¥ 50 (150g)
杨枝甘露豆腐花 Mango Sago with Pomelo & Beancurd Jelly	¥ 50 (150g)
香芒布丁 Mango Pudding	¥ 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)
酥皮蛋挞仔 (3粒) Baked Egg Tart (3pcs)	¥ 36 (80g)
擂沙黑芝麻汤圆 (3粒) Black Sesame Glutinous Rice Ball with Grated Peanuts (3pcs)	¥ 36 (80g)
奶皇流沙包 (3粒) Steamed Custard Bun with Salted Egg Yolk (3pcs)	¥ 42 (120g)
香滑马来糕 (3件) Steamed 'Malay' Sponge Cake (3pcs)	¥ 36 (80g)
美人腰 (3件) Baked Cashew Nut Pastry (3pcs)	¥ 36 (80g)
脆皮马蹄条 (3件) Deep-fried Water Chestnut Roll (3pcs)	¥ 36 (80g)

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晚市点心

DINNER DIM SUM

例
Small

笋尖鲜虾饺 (4粒)

Steamed Shrimp Dumpling (4pcs)

¥ 48
(80g)

上海小笼包 (4粒)

Steamed Pork Dumpling (4pcs)

¥ 36
(80g)

杂菌如意饺 (3粒)

Steamed Diced Honshimeji Mushroom Dumpling (3pcs)

¥ 36
(120g)

红油抄手 (6粒)

Poached Pork Dumpling with Spicy Sauce (6pcs)

¥ 48
(150g)

素菜炸春卷 (3件)

Deep-fried Vegetarian Spring Roll (3pcs)

¥ 36
(100g)

金腿萝卜丝酥饼 (3件)

Deep-fried Radish Puff with Ham (3pcs)

¥ 39
(120g)

杂项 OTHERS

	每碟 Per Plate		每件 Per Piece
自制XO酱 Homemade XO Sauce	¥ 30 (20g)	蒸咸鱼 Steamed Salted Fish	¥ 88 (100g)
腐乳 Fermented Beancurd	¥ 8 (20g)	煎咸鱼 Pan-fried Salted Fish	¥ 88 (100g)
青红椒圈豉油 Green/Red Chilli with Soy Sauce	¥ 8 (20g)		每碗 Per Bowl
姜蓉 Minced Ginger	¥ 8 (20g)	明火白粥 Plain Congee	¥ 18 (200g)
蒜蓉/蒜片 Minced Garlic / Sliced Garlic	¥ 8 (20g)	丝苗白饭 Plain Rice	¥ 12 (100g)
咸蛋 Salted Egg	¥ 12 (50g)	添加上汤 Superior Broth	¥ 40 (300g)
炸虾片 Deep-fried Prawn Cracker	¥ 45 (20g)		每份 Per Portion
炸花生 Deep-fried Peanut	¥ 32 (100g)	么么皮 Crepes	¥ 32 (150g)
炸腰果 Deep-fried Cashew Nut	¥ 45 (50g)		每支 Per Piece
		日本芥末 Wasabi Sauce	¥ 56 (50g)