



IMPERIAL TREASURE

FINE CHINESE CUISINE

御宝轩

特别呈现

SPECIAL INTRODUCTION



米其林二星 2 MICHELIN STARS

by The MICHELIN Guide Shanghai 2017-2024

新加坡  
Singapore

上海  
Shanghai

广州  
Guangzhou

香港  
Hong Kong

仁川  
Incheon

伦敦  
London

巴黎  
Paris

# 春日甄选套餐

## SPRING RECOMMENDATION SET

¥2688<sup>++</sup> 四位用 | For 4 Persons

兰花莴笋  
Orchid Stem Lettuce

陈醋海蜇花  
Marinated Jelly Fish Head with Vinegar

北京式烤鸭  
Peking Duck

北京鸭二食 (椒盐鸭壳)  
Peking Duck Second Preparation Method  
(Deep-fried Duck Bone with Pepper & Salt)

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

清蒸笋壳鱼  
Steamed Marble Goby 'Soon Hock' Fish  
with Superior Soy Sauce

蒜片牛柳粒  
Sautéed Diced Beef with Sliced Garlic

西柠脆虾球  
Crispy Prawn with Lemon Sauce

白灼唐生菜  
Poached Lettuce with Soya Sauce

莲子红豆沙  
Red Bean Cream with Lotus Seed

特价  
Special Price

¥288  
瓶/Bottle  
(750ml)

推荐搭配 Recommended to Pair:

拉迪奈城堡梅多克干红葡萄酒2013  
Château Laignac Medoc Cru Bourgeois 2013



- 以上菜品另加10%服务费 All prices are subject to 10% service charge
- 照片仅供参考 Pictures for reference only

## 生猛海鲜 Live Seafood

潮式冻大红花蟹 (请提前一天预订) ¥108  
Chilled Flower Crab in Teochew Style 两/50g  
(1 Day Advance Order Required)

阿拉斯加蟹两吃 (请提前一天预订) ¥88  
Alaskan Crab Prepared in 2 Preparation Method 两/50g  
(1 Day Advance Order Required)

\* 蛋白炒蟹肉 Sautéed Crab Meat with Egg White  
\* 酥炸蟹爪 Deep-fried Crab Claws

波士顿龙虾麻婆豆腐 ¥55  
Boston Lobster with Stewed Beancurd 两/50g  
in Spicy 'Ma Po' Sauce

黑胡椒炒大肉蟹 ¥45  
Fried Live Meat Crab with Black Pepper 两/50g

枝竹火腩焖东星斑 ¥118  
Stewed Coral Trout with Roasted Pork and Beancurd Stick 两/50g

骨香多宝鱼两吃 ¥38  
Turbot Fish Prepared in 2 Methods 两/50g



## 蔬菜 Vegetable

蟹肉干烧茄子 ¥208  
Braised Eggplant with Crab Meat 例/Small

杞子猪肝浸时蔬 ¥168  
Poached Seasonal Vegetables with Pig's Liver 例/Small

黄金凉瓜条 ¥118  
Deep-fried Bitter Gourd with Salted Egg Yolk 例/Small

• 以上菜品另加10%服务费 All prices are subject to 10% service charge  
• 照片仅供参考 Pictures for reference only

## 虾、鱼、鲍鱼

Prawn, Fish, Abalone

### 红烧原只10头干鲍

Braised Whole 10-Head Dried Abalone in Oyster Sauce

¥1288

每只/Each

### 九层塔鳕鱼煲

Stewed Cod Fish with Basil Leaves in Claypot

¥368

例/Small

### 黑松露酱滑蛋虾球

Sautéed Prawn with Egg Gravy & Black Truffle

¥298

例/Small

### 鱼露中芹焗生中虾

Baked Prawn with Fish Sauce & Celery

¥238

例/Small



## 汤 Soup

### 杞子炖滋补甲鱼汤 (请提前一天预订)

Double-boiled Soft Shell Turtle Soup with Chinese Wolfberry (1 Day Advance Order Required)

¥788

每煲(4-6位用)/  
For 4-6 Persons

### 御宝浓鸡汤大排翅

Braised Supreme Shark's Fin with Chicken Broth

¥768

每位/Per Person

### 鲨鱼骨炖花胶汤

Double-boiled Fish Maw Soup with Shark's Cartilage

¥338

每位/Per Person



# 鸡、牛、鹅、鸭

Chicken, Beef, Goose, Duck

原只汤鲍咸鱼滑鸡煲 (10头汤鲍4只) ¥538  
Stewed Chicken with Salted Fish & Abalone in Claypot 例/Small  
(10-Head Abalone 4pcs)

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

红烧原只10头汤鲍扣鹅掌 ¥196  
Braised Whole 10-Head Abalone with 每位/Per Person  
Goose Web in Oyster Sauce

香芋火鸭煲 ¥138  
Stewed Roasted Duck with Yam in Claypot 例/Small

卤水双拼 (鹅掌和鹅翼) ¥138  
Marinated 2-kinds Combination 每碟/Per Plate  
(Goose Web and Goose Wing)

卤水鹅掌/鹅翼 ¥108  
Marinated Goose Web/ Goose Wing 每碟/Per Plate



## 饭 Rice

龙虾汤泡脆米海鲜粒 ¥288  
Crispy Rice with Steamed Rice in Lobster Broth 例/Small

琥珀素丁炒饭 ¥118  
Fried Rice with Assorted Vegetables 例/Small

榄菜肉碎炒饭 ¥118  
Fried Rice with Minced Meat & Preserved Black Olives 例/Small

腊味煲仔饭 (四位起) ¥88  
Stewed Rice with Preserved Meat in Claypot 每位/Per Person  
(Min. Order 4 Persons)



## 御宝轩

**Imperial Treasure Fine Chinese Cuisine**

---

益丰•外滩源4楼402-403室  
L402-403, 4/F, Yi Feng Galleria

订座热线 HOTLINE:  
(86) 21 5308 1188 & (86) 21 5308 8922

[www.imperialtreasure.com](http://www.imperialtreasure.com)