



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

# 午市小食

## LUNCH APPETIZER

香港銅鑼灣禮頓道8號, 皇冠假日酒店2樓 2/F, Crowne Plaza, 8 Leighton Road, Causeway Bay | Tel: 2663 9919

### 魚 Fish

碟 Plate

#### 薑茸蒸魚雲

Steamed Fish Head with Minced Ginger

\$ 168 ○

#### 蜆芥炸鯪魚球

Deep-fried Dace Fish Ball with Clam Sauce

\$ 128 ○

#### 椒鹽白飯魚

Deep-fried Silver Fish with Pepper & Salt

\$ 128 ○

#### 椒鹽魷魚鬚

Deep-fried Cuttlefish with Pepper & Salt

\$ 98 ○

### 豬肉 Pork

碟 Plate

#### 炭燒豬頸肉

Charcoal Grilled Pork Collar

\$ 128 ○

#### 南乳小排骨

Deep-fried Pork Ribs with  
Red Fermented Beancurd Sauce

\$ 128 ○

#### 佛山燻蹄

Chilled Pig's Shank

\$ 98 ○

#### 黑抽豬腳仔

Pig's Knuckles in Soy Sauce

\$ 108 ○

### 牛肉 Beef

碟 Plate

#### 芥末一口牛

Pan-fried Diced Beef with Wasabi Sauce

\$ 128 ○

#### 五香滷牛腱

Marinated Beef Shank with Five Spices

\$ 98 ○

### 家禽 Poultry

碟 Plate

#### 滷水鴨舌

Marinated Duck's Tongue

\$ 98 ○

#### 四川口水雞

Shredded Chicken with Spicy Sauce in  
'Sichuan' Style

\$ 198 ○

#### 鮑汁鳳爪

Braised Chicken Feet with Abalone Sauce

\$ 98 ○

#### 蝦醬炸雞中翼

Crispy Chicken Wings with Shrimp Paste

\$ 98 ○

### 蔬菜 Vegetable

碟 Plate

#### 黃金焗涼瓜

Crispy Bitter Melon with Salted Egg Yolk

\$ 68 ○

#### 椒鹽茄子

Deep-fried Eggplant with Pepper & Salt

\$ 68 ○

### 豆腐 Beancurd

碟 Plate

#### 椒鹽豆腐粒

Deep-fried Beancurd with Pepper & Salt

\$ 98 ○

### 涼拌菜 Cold Dish

碟 Plate

#### 涼拌小青瓜

Cold Cucumber

\$ 48 ○

#### 皮蛋酸薑

Century Egg with Pickled Ginger

\$ 48 ○

### 腸粉 Rice Roll

碟 Plate

#### 蝦米醬煎腸粉

Sautéed Rice Roll with Dried Shrimp Sauce

\$ 60 ○



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# 精選點心 DIM SUM MENU

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## 原籠蒸點 Steamed Dim Sum

瑤柱灌湯餃 Steamed Dumping with Dried Scallop in Superior Soup	\$85	○
位/Pax		
笋尖鮮蝦餃 Steamed Prawn Dumpling 'Ha Kau'	\$68	○
4 件/Pcs		
香菇燒賣皇 Steamed Pork & Shrimp Dumpling 'Siew Mai'	\$68	○
4 件/Pcs		
時菜牛肉球 Steamed Beef Ball with Vegetable	\$54	○
3 件/Pcs		
黑松露菜苗餃 Steamed Black Truffle & Vegetable Dumpling	\$68	○
3 件/Pcs		
雜菌如意餃 Steamed Diced Mushroom Dumpling	\$54	○
3 件/Pcs		
潮州蒸粉粿 Steamed 'Teochew' Dumpling	\$54	○
3 件/Pcs		
豉椒蒸鳳爪 Steamed Chicken Feet with Black Bean Sauce	\$54	○
碟/Plate		
豉汁蒸排骨 Steamed Pork Rib with Black Bean Sauce	\$54	○
碟/Plate		
珍珠糯米雞 Steamed Glutinous Rice in Lotus Leaf	\$54	○
2 件/Pcs		
草菇棉花雞 Steamed Chicken with Fish Maw and Straw Mushroom	\$98	○
碟/Plate		
柱侯金錢肚 Stewed Beef Tripe with 'Chu Hou' Sauce	\$68	○
碟/Plate		
蠔皇叉燒包 Steamed Barbecue Pork Bun	\$54	○
3 件/Pcs		
蒸饅頭 Steamed Bun	\$30	○
3 件/Pcs		

## 腸粉 Vermicelli Rice Roll

金網脆皮蝦腸 Steamed Crispy Rice Roll wrapped with Shrimp	\$78	○
碟/Plate		
鮮蝦蒸腸粉 Steamed Rice Roll with Prawn	\$68	○
碟/Plate		
叉燒蒸腸粉 Steamed Rice Roll with Barbecue Pork	\$60	○
碟/Plate		
牛肉蒸腸粉 Steamed Rice Roll with Beef	\$60	○
碟/Plate		
布拉白腸粉 Steamed Rice Roll	\$60	○
碟/Plate		

## 脆炸 Deep-fried

香煎韭菜粿 Pan-fried Amaranth Dumpling	\$54	○
3 件/Pcs		
安蝦鹹水角 Deep-fried Glutinous Dumpling	\$54	○
3 件/Pcs		
蜂巢炸芋角 Deep-fried Yam Puff	\$54	○
3 件/Pcs		
脆皮炸雲吞 Deep-fried Crispy Wonton	\$54	○
3 件/Pcs		
鮮蝦腐皮卷 Deep-fried Beancurd Skin Roll with Shrimp	\$54	○
3 件/Pcs		
韭黃雞絲炸春卷 Deep-fried Spring Roll with Shredded Chicken and Chives	\$54	○
3 件/Pcs		

## 煎焗 Pan-fried & Baked

香煎蘿蔔糕 Pan-fried Turnip Cake	\$54	○
3 件/Pcs		
菠蘿叉燒包 Baked Pineapple Bun with Barbecue Pork	\$54	○
3 件/Pcs		
蘑菇雞粒酥 Baked Chicken & Mushroom Pastry	\$54	○
3 件/Pcs		

## 甜品 Dessert

酥皮蛋撻仔 Baked Egg Tart	\$54	○
3 件/Pcs		
奶皇流沙煎堆 Golden Sesame Ball with Custard	\$54	○
3 件/Pcs		
奶皇流沙包 Steamed Custard Bun with Salted Egg Yolk	\$54	○
3 件/Pcs		
香滑椰汁糕 Chilled Coconut Milk Cake	\$48	○
3 件/Pcs		
香滑馬拉糕 Steamed Malay Soft Cake	\$48	○
件/Pc		
椰汁紫米糕 Black Glutinous Rice Pudding	\$48	○
3 件/Pcs		
蛋黃千層糕 Steamed Salted Egg Yolk Layered Cake	\$48	○
3 件/Pcs		
蓮子紅豆沙 Red Bean Soup with Lotus Seed	\$45	○
位/Pax		
生磨杏仁茶 Chinese Almond Cream	\$58	○
位/Pax		
蓮蓉細壽桃 Longevity Bun with Lotus Paste	\$30	○
3 件/Pcs		



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# 午市精選 LUNCH MENU

## 湯羹 Soup

淮山杞子螺頭燉雞湯 \$188 ○  
Double-boiled Chicken Soup with Sea Whelk & Chinese Yam 每位/Per Pax

杏汁燉白肺湯 \$128 ○  
Double-boiled Pig's Lung with Almond Soup 每位/Per Pax

竹笙菜膽燉北菇湯 \$118 ○  
Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup 每位/Per Pax

## 魚翅 Shark's Fin

御寶濃湯扣大排翅(隻) \$898 ○  
Braised Supreme Shark's Fin in Thick Chicken Broth (Each) 每位/Per Pax

甫魚蟹肉干撈牙撈翅 \$628 ○  
Braised Shark's Fin with Dried Fish & Crab Meat 每位/Per Pax

京式雞煲牙撈翅 \$598 ○  
Braised Shark's Fin with Dried Fish & Crab Meat 每位/Per Pax

## 海味 Premium Seafood

紅燒原條遼參 \$378 ○  
Braised Whole Hokkaido Sea Cucumber in Oyster Sauce 每位/Per Pax

紅燒花膠 \$378 ○  
Braised Fish Maw in Oyster Sauce 每位/Per Pax

## 明爐燒臘 Barbecue Selections

金牌鹽焗雞 \$698 ○  
Baked Salted Chicken 每只/Whole

鹽香貴妃雞 \$349 ○  
Marinated Salted Chicken 半只/Half

蜜汁叉燒 \$198 ○  
Barbecue Pork with Honey Sauce 每例/Regular

蜜汁腩叉 \$198 ○  
Barbecue Pork Belly with Honey Sauce 每例/Regular

## 海鮮 Seafood

姜葱粉絲焗海中蝦煲(8只) \$398 ○  
Baked Prawn with Rice Vermicelli, Ginger & Shallots in Claypot (8pcs) 每例/Regular

欖角碧綠炒桂花蚌 \$368 ○  
Sautéed Empress Clam with Vegetable & Preserved Black Olives 每例/Regular

生汁明蝦球 \$288 ○  
Deep-fried Prawn with Mayonnaise 每例/Regular

黃金焗鮮魷 \$198 ○  
Deep-fried Squid with Salted Egg Yolk 每例/Regular

## 豬肉 Pork

白灼鮮豬潤 \$198 ○  
Poached Pig's Liver with Superior Soy Sauce 每例/Regular

南乳香酥骨 \$198 ○  
Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce 每例/Regular

## 牛肉 Beef

中式煎牛柳 \$328 ○  
Pan-fried Beef Steak in Chinese Sauce 每例/Regular

紅燜和牛面頰肉 \$148 ○  
Braised Wagyu Beef Cheek in Oyster Sauce 每例/Regular

## 家禽 Poultry

泰式粉絲鵝掌煲 \$328 ○  
Stewed Goose Web with Vermicelli & White Peppercorn in Claypot 每例/Regular

## 蔬菜 Vegetable

金銀蛋浸時蔬 \$168 ○  
Poached Seasonal Vegetables with Assorted Eggs 每例/Regular

濃雞湯浸津白 \$168 ○  
Poached Chinese Cabbage in Chicken Broth 每例/Regular

雪菜炒香莧笋 \$168 ○  
Sautéed Lettuce Stem with Preserved 'Xue Cai' Vegetable 每例/Regular

蒜蓉炒時蔬 \$148 ○  
Sautéed Seasonal Vegetable with Minced Garlic 每例/Regular

薑汁酒炒芥蘭 \$148 ○  
Sautéed Chinese Kailan with Ginger & Chinese Rice Wine 每例/Regular

白灼時蔬 \$148 ○  
Poached Seasonal Vegetables 每例/Regular

## 飯 Rice

脆米海鮮粒泡飯 \$338 ○  
Crispy Rice in Seafood Soup 每例/Regular

鮑魚粒雞粒炒飯 \$298 ○  
Fried Rice with Diced Abalone & Chicken 每例/Regular

鮑汁海鮮荷葉飯 \$268 ○  
Steamed Diced Seafood Rice Wrapped in Lotus Leaf 每例/Regular

蟹肉瑤柱蛋白炒飯 \$268 ○  
Fried Rice with Crab Meat, Dried Scallop & Egg White 每例/Regular

福建炒飯 \$238 ○  
Fried Rice with Diced Duck Meat, Shrimp & Dried Scallop in Oyster Sauce 每例/Regular

揚州炒飯 \$198 ○  
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style 每例/Regular

生炒牛肉飯 \$198 ○  
Fried Rice with Minced Beef 每例/Regular

鹹魚雞絲炒飯 \$198 ○  
Fried Rice with Shredded Chicken & Salted Fish 每例/Regular

## 麵 Noodles

油鹽焗海中蝦煎面(4只) \$268 ○  
Pan-fried Noodles with Baked Prawns (4pcs) 每例/Regular

鴻圖蟹肉伊府湯麵 \$298 ○  
E-Fu Noodles with Crab Roe & Crab Meat in Broth 每例/Regular

蝦籽蘑菇干燒伊面 \$198 ○  
Braised E-Fu Noodles with Fresh Mushroom and Shrimp Roe 每例/Regular

XO醬茄子焗中粗面 \$198 ○  
Braised Thick Noodles with Eggplant in XO Sauce 每例/Regular

白松露菌油靈芝菇焗中粗麵 \$198 ○  
Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil 每例/Regular

豉油皇銀芽炒面 \$168 ○  
Fried Noodles with Bean Sprout & Superior Soy Sauce 每例/Regular

上湯生麵 \$68 ○  
Egg Noodles in Superior Soup 每位/Per Pax

## 河粉 Hor Fun

滑蛋蝦球炒河粉 \$268 ○  
Wok-fried 'Hor Fun' with Prawn & Egg Gravy 每例/Regular

檳城炒河粉 \$238 ○  
Wok-fried 'Hor Fun' with Prawn in Penang Style 每例/Regular

乾炒安格斯牛肉河粉 \$238 ○  
Wok-fried 'Hor Fun' with Angus Beef 每例/Regular

豉椒爽肉炒河粉 \$238 ○  
Stir-fried 'Hor Fun' with Sliced Pork Collar in Black Bean Sauce 每例/Regular

## 米粉 Rice Vermicelli

星洲炒米粉 \$198 ○  
Wok-fried Vermicelli in Singapore Style 每例/Regular

馬友鹹魚涼瓜燜米粉 \$198 ○  
Braised Vermicelli with Salted Fish & Bitter Gourd 每例/Regular

## 生滾粥 Congee

安格斯牛崧粥 \$108 ○  
Congee with Minced Angus Beef 每碗/Bowl

生菜鯪魚球粥 \$88 ○  
Congee with Dace Fish Ball 每碗/Bowl

魚蓉粥 \$88 ○  
Congee with Fish Meat 每碗/Bowl