



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 ○

牛肉 Beef

碟 Plate

芥末一口牛柳

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

四川口水雞

Shredded Chicken with Spicy Sauce in
'Sichuan' Style

\$ 198 ○

滷水鴨舌

Marinated Duck's Tongue

\$ 98 ○

鮑汁燜鳳爪

Braised Chicken Feet with Abalone Sauce

\$ 98 ○

蝦醬炸雞中翼 (4隻)

Crispy Chicken Wings with Shrimp Paste (4 pcs)

\$ 98 ○

涼拌菜 Cold Dish

碟 Plate

涼拌小青瓜

Chilled Cucumber with Minced Garlic

\$ 48 ○

皮蛋酸薑

Century Egg with Pickled Ginger

\$ 48 ○

豆腐 Beancurd

碟 Plate

椒鹽豆腐粒

Deep-fried Beancurd with Pepper & Salt

\$ 98 ○

蔬菜 Vegetable

碟 Plate

黃金焗涼瓜

Crispy Bitter Gourd with Salted Egg Yolk

\$ 68 ○

椒鹽茄子

Deep-fried Eggplant with Pepper & Salt

\$ 68 ○

腸粉 Rice Roll

碟 Plate

蝦米醬煎腸粉

Pan-fried Rice Roll with Dried Shrimp Sauce

\$ 60 ○

各式茗茶每位20元。加收10%服務費。Cover charge for tea \$20 per person. All prices are subject to 10% service charge

HK_FC_CP_210923



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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 Dumpling with Dried Scallop in Superior Soup	\$98 位/Pax	○
笋尖鮮蝦餃 Steamed Shrimp Dumpling 'Ha Kau'	\$82 4 件/Pcs	○
香菇燒賣皇 Steamed Pork & Shrimp Dumpling 'Siew Mai'	\$82 4 件/Pcs	○
瑤柱菜苗餃 Steamed Dried Scallop & Vegetable Dumpling	\$82 3 件/Pcs	○
柱侯金錢肚 Stewed Beef Tripe with 'Chu Hou' Sauce	\$82 碟/Plate	○
豉椒蒸鳳爪 Steamed Chicken Feet with Black Bean Sauce	\$63 碟/Plate	○
豉汁蒸排骨 Steamed Pork Rib with Black Bean Sauce	\$63 碟/Plate	○
雜菌如意餃 Steamed Diced Mushroom Dumpling	\$63 3 件/Pcs	○
時菜牛肉球 Steamed Beef Ball with Vegetable	\$63 3 件/Pcs	○
珍珠糯米雞 Steamed Glutinous Rice in Lotus Leaf	\$63 2 件/Pcs	○
蠔皇叉燒包 Steamed Barbecue Pork Bun	\$63 3 件/Pcs	○
蒸饅頭 Steamed Bun	\$30 3 件/Pcs	○

腸粉 Rice Roll

金網脆皮蝦腸 Steamed Crispy Rice Roll wrapped with Shrimp	\$98 碟/Plate	○
鮮蝦蒸腸粉 Steamed Rice Roll with Shrimp	\$88 碟/Plate	○
牛肉蒸腸粉 Steamed Rice Roll with Beef	\$88 碟/Plate	○
叉燒蒸腸粉 Steamed Rice Roll with Barbecue Pork	\$70 碟/Plate	○
布拉腸粉 Steamed Rice Roll	\$70 碟/Plate	○

脆炸 Deep-fried

鮮蝦腐皮卷 Deep-fried Beancurd Skin Roll with Shrimp	\$63 3 件/Pcs	○
安蝦鹹水角 Deep-fried Glutinous Dumpling	\$63 3 件/Pcs	○
蜂巢炸芋角 Deep-fried Yam Puff	\$63 3 件/Pcs	○
脆皮炸雲吞 Deep-fried Crispy Wonton	\$63 3 件/Pcs	○
素菜炸春卷 Deep-fried Vegetarian Spring Roll	\$63 3 件/Pcs	○

煎焗 Pan-fried & Baked

香煎蘿蔔糕 Pan-fried Turnip Cake	\$63 3 件/Pcs	○
菠蘿叉燒包 Baked Pineapple Bun with Barbecue Pork	\$63 3 件/Pcs	○

甜品 Dessert

蛋白杏仁茶 Chinese Almond Cream	\$78 位/Pax	○
川貝燉雪梨 Double-Steamed Snow Pear with Fritillaria Bulb	\$60 位/Pax	○
陳皮紅豆沙 Red Bean Cream with Tangerine Peel	\$60 位/Pax	○
酥皮蛋撻仔 Baked Egg Tart	\$60 3 件/Pcs	○
奶皇流沙煎堆 Deep-fried Sesame Ball with Custard	\$60 3 件/Pcs	○
奶皇流沙包 Steamed Custard Bun with Salted Egg Yolk	\$60 3 件/Pcs	○
蛋黃千層糕 Steamed Salted Egg Yolk Layered Cake	\$60 3 件/Pcs	○
椰汁紫米糕 Black Glutinous Rice Pudding	\$60 3 件/Pcs	○
香滑椰汁糕 Chilled Coconut Milk Cake	\$60 3 件/Pcs	○
香滑馬拉糕 Steamed 'Malay' Soft Cake	\$60 件/Pc	○
牛乳布甸 Milk Pudding	\$60 位/Pax	○



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午市精選 LUNCH MENU

燉湯 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

御廚推介 Chef's Recommendation

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

甫魚蟹肉牙揀翅 \$628 ○
Braised Shark's Fin with Dried Fish & Crab Meat 每位/Per Pax

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

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

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

沙律明蝦球 \$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、牛肉 Pork & Beef

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

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

紅燒和牛面頰肉 \$148 ○
Braised Wagyu Beef Cheek in Oyster Sauce 每位/Per Pax

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

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

濃雞湯浸勝瓜 \$168 ○
Poached Angled Luffa in Chicken Broth 每例/Regular

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

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

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

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

福建炒飯 \$238 ○
Fried Rice with Diced Chicken, 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

粉、麵 Noodles

鴻圖蟹肉伊府湯麵 \$498 ○
E-Fu Noodles with Crab Roe & Crab Meat in Broth 每例/Regular

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

蝦籽蘑菇乾燒伊麵 \$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

星洲炒米粉 \$198 ○
Wok-fried Rice Vermicelli with Barbecue Pork & Prawn in Singapore Style 每例/Regular

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

豉油皇炒面 \$168 ○
Pan-fried Noodles with Vegetable in Soy Sauce 每例/Regular

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