



IMPERIAL TREASURE
FINE CHINESE CUISINE
御寶軒

午市小食

LUNCH APPETIZER

尖沙咀北京道1號10樓 10/F, One Peking, Tsim Sha Tsui | Tel: 2613 9800

特別介紹

Special Recommendation

碟 Plate
蝦籽柚皮 \$ 168 ○
Braised Pomelo Peel with Dried Shrimp Roe

魚 Fish

碟 Plate
薑茸蒸魚雲 \$ 168 ○
Steamed Fish Head with Minced Ginger

蜆芥炸鯪魚球 \$ 128 ○
Deep-fried Dace Fish Ball with Clam Sauce

椒鹽白飯魚 \$ 128 ○
Deep-fried Silver Fish with Pepper & Salt

椒鹽魷魚鬚 \$ 98 ○
Deep-fried Cuttlefish with Pepper & Salt

豬肉 Pork

碟 Plate
炭燒豬頸肉 \$ 128 ○
Charcoal Grilled Pork Collar

南乳小排骨 \$ 128 ○
Deep-fried Pork Ribs with Red Fermented Beancurd Sauce

黑抽豬腳仔

Pig's Knuckles in Soy Sauce \$ 108 ○

佛山燻蹄

Chilled Pig's Shank \$ 98 ○

牛肉 Beef

碟 Plate
芥末一口牛柳 \$ 128 ○
Pan-fried Diced Beef with Wasabi Sauce

五香滷牛腱 \$ 98 ○
Marinated Beef Shank with Five Spices

家禽 Poultry

碟 Plate
四川口水雞 \$ 198 ○
Shredded Chicken with Spicy Sauce in 'Sichuan' Style

滷水鴨舌 \$ 98 ○
Marinated Duck's Tongue

鮑汁燜鳳爪 \$ 98 ○
Braised Chicken Feet with Abalone Sauce

蝦醬炸雞中翼 (4隻) \$ 98 ○
Crispy Chicken Wings with Shrimp Paste (4pcs)

凉拌菜 Cold Dish

碟 Plate
凉拌小青瓜 \$ 48 ○
Chilled Cucumber with Minced Garlic

皮蛋酸薑 \$ 48 ○
Century Egg with Pickled Ginger

碟 Plate
豆腐 Beancurd \$ 98 ○
Deep-fried Beancurd with Pepper & Salt

滷水滑豆腐 \$ 48 ○
Marinated Beancurd

蔬菜 Vegetable

碟 Plate
黃金焗涼瓜 \$ 68 ○
Crispy Bitter Melon with Salted Egg Yolk

椒鹽茄子 \$ 68 ○
Deep-fried Eggplant with Pepper & Salt

腸粉 Rice Roll

碟 Plate
蝦米醬煎腸粉 \$ 60 ○
Pan-fried Rice Roll with Dried Shrimp Sauce

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

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IMPERIAL TREASURE
FINE CHINESE CUISINE

御寶軒

午市精選 LUNCH MENU

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湯羹 Soup

老火例湯 Soup of the Day	每位/Per Pax 每煲/For 4 Pax	\$88 \$318	○
淮山杞子螺頭燉雞湯 Double-boiled Chicken Soup with Sea Whelk & Chinese Yam	每位/Per Pax	\$188	○
杏汁燉白肺湯 Double-boiled Pig's Lung with Almond Soup	每位/Per Pax	\$128	○
菜膽竹笙燉北菇湯 Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup	每位/Per Pax	\$118	○
四川酸辣湯 Hot & Sour Soup in Sichuan Style	每位/Per Pax	\$118	○
海鮮豆腐羹 Diced Seafood & Beancurd in Thick Soup	每位/Per Pax	\$118	○
雞茸粟米羹 Sweet Corn & Minced Chicken in Thick Soup	每位/Per Pax	\$118	○

魚翅 Shark's Fin

御寶濃湯扣大排翅 (隻) Braised Supreme Shark's Fin in Thick Chicken Broth (Each)	每位/Pax	\$898	○
紅燒蟹肉翅 (1兩) Braised Shark's Fin with Crab Meat (1 Tael)	每位/Per Pax	\$428	○

明爐燒臘 Barbecue Selections

鹽香貴妃雞 Marinated Salted Chicken	半只/Half	\$349	○
豉油皇雞 Soy Sauce Chicken	半只/Half	\$349	○
蜜汁叉燒 Barbecue Pork with Honey Sauce	每例/Regular	\$198	○
蜜汁腩叉 Barbecue Pork Belly with Honey Sauce	每例/Regular	\$198	○
脆皮燒肉 Roasted Pork	每例/Regular	\$148	○

海鮮 Seafood

欖角碧綠炒桂花蚌 Sautéed Empress Clam with Vegetable & Preserved Black Olives	每例/Regular	\$368	○
沙律蝦球 Deep-fried Prawn with Mayonnaise	每例/Regular	\$288	○

豬肉 Pork

菠蘿咕嚕肉 Sweet & Sour Pork	每例/Regular	\$198	○
白灼鮮豬潤 Poached Pig's Liver with Superior Soy Sauce	每例/Regular	\$198	○

牛肉 Beef

蒜片牛柳粒 Sautéed Diced Beef with Garlic Chips	每例/Regular	\$328	○
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蔬菜 Vegetable

蟹肉扒西蘭花 Braised Broccoli with Crab Meat	每例/Regular	\$338	○
金銀蛋浸時蔬 Poached Seasonal Vegetables with Assorted Eggs	每例/Regular	\$168	○
濃雞湯浸津白 Poached Chinese Cabbage in Chicken Broth	每例/Regular	\$168	○

薑汁酒炒芥蘭 Sautéed Chinese Kailan with Ginger & Chinese Rice Wine	每例/Regular	\$148	○
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白灼時蔬 Poached Seasonal Vegetables	每例/Regular	\$148	○
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飯 Rice

脆米海鮮粒泡飯 Crispy Rice in Seafood Soup	每例/Regular	\$338	○
鮑汁海鮮荷葉飯 Steamed Diced Seafood Rice Wrapped in Lotus Leaf	每例/Regular	\$268	○
蟹肉瑤柱蛋白炒飯 Fried Rice with Crab Meat, Dried Scallop & Egg White	每例/Regular	\$268	○
鴛鴦燴炒飯 Fried Rice with Chicken in Tomato Sauce & Prawn in Cream Sauce	每例/Regular	\$238	○
福建炒飯 Fried Rice with Diced Chicken, Shrimp & Dried Scallop in Oyster Sauce	每例/Regular	\$238	○
揚州炒飯 Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	每例/Regular	\$198	○
生炒牛肉飯 Fried Rice with Minced Beef	每例/Regular	\$198	○
鹹魚雞絲炒飯 Fried Rice with Shredded Chicken & Salted Fish	每例/Regular	\$198	○
麵 Noodles			
鴻圖蟹肉伊府湯麵 E-Fu Noodles with Crab Roe & Crab Meat in Broth	每例/Regular	\$298	○
洋蔥焗海生蝦炒麵 Fried Crispy Noodles with Live Prawn & Onion	每例/Regular	\$268	○
揚州窩生麵 Egg Noodles in Superior Soup (Yangzhou Style)	每例/Regular	\$268	○
豉椒牛肉煎麵 Fried Crispy Noodles with Beef & Black Bean Sauce	每例/Regular	\$238	○
雪菜肉絲炒麵 Fried Noodles with Shredded Pork and Preserved 'Xue Cai' Vegetable	每例/Regular	\$198	○

上湯肉絲生麵 Egg Noodles with Pork in Superior Soup	每例/Regular	\$198	○
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白松露菌油靈芝菇焗中粗麵 Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil	每例/Bowl	\$198	○
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上湯生麵 Egg Noodles in Superior Broth	每碗/Bowl	\$68	○
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河粉 Hor Fun

滑蛋蝦球炒河粉 Wok-fried 'Hor Fun' with Prawn & Egg Gravy	每例/Regular	\$268	○
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檳城炒河粉 Wok-fried 'Hor Fun' with Prawn in Penang Style	每例/Regular	\$238	○
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乾炒安格斯牛肉河粉 Wok-fried 'Hor Fun' with Angus Beef	每例/Regular	\$238	○
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米粉 Rice Vermicelli

星洲炒米粉 Wok-fried Rice Vermicelli with Barbecue Pork & Prawn in Singapore Style	每例/Regular	\$198	○
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馬友鹹魚涼瓜焗米粉 Braised Rice Vermicelli with Salted Fish & Bitter Gourd	每例/Regular	\$198	○
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生滾粥 Congee

田雞粥 Congee with Frog	每碗/Bowl	\$128	○
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安格斯牛崧粥 Congee with Minced Angus Beef	每碗/Bowl	\$108	○
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鯪魚球粥 Congee with Dace Fish Ball	每碗/Bowl	\$88	○
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魚蓉粥 Congee with Fish Meat	每碗/Bowl	\$88	○
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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/Person
筍尖鮮蝦餃 Steamed Shrimp Dumpling 'Ha Kau'	\$82	○	4 件/Pcs
香菇燒賣皇 Steamed Pork & Shrimp Dumpling 'Siew Mai'	\$82	○	4 件/Pcs
鮮蝦菜苗餃 Steamed Shrimp & Vegetable Dumpling	\$82	○	3 件/Pcs
柱侯金錢肚 Steamed 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
潮州蒸粉粿 Steamed 'Teochew' 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
黑松露磨菇包 Steamed Black Truffle & Mushroom Bun	\$63	○	3 件/Pcs
潮式糯米卷 Steamed Glutinous Rice Roll in Teochew Style	\$63	○	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

臘味蘿蔔糕 Pan-fried Turnip Cake	\$63	○	3 件/Pcs
紫薯南瓜餅 Pan-fried Purple Potato Pumpkin Cake	\$63	○	3 件/Pcs
蜜汁叉燒酥 Baked Barbecue Pork Pastry	\$63	○	3 件/Pcs
蘑菇雞粒酥 Baked Chicken & Mushroom Pastry	\$63	○	3 件/Pcs
菠蘿叉燒包 Baked Pineapple Bun with Barbecue Pork	\$63	○	3 件/Pcs

甜品 Dessert

酥皮蛋撻仔 Baked Egg Tart	\$60	○	3 件/Pcs
奶黃流沙煎堆 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
香芒紫米卷 Black Glutinous Rice Roll with Mango	\$60	○	3 件/Pcs
椰汁紫米糕 Black Glutinous Rice Pudding	\$60	○	3 件/Pcs
香滑馬拉糕 Steamed 'Malay' Soft Cake	\$60	○	1 件/Pc
乾清棗皇糕 Steamed Red Dates Cake	\$60	○	3 件/Pcs
水晶桂花糕 Osmanthus Jelly	\$60	○	3 件/Pcs
擂沙湯圓 Black Sesame Glutinous Rice Ball with Grated Peanuts	\$60	○	3 件/Pcs
牛乳布甸 Milk Pudding	\$60	○	位/Person