# IMPERIAL TREASURE

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.

中华美食源远流长 御寶尊崇博大精深的美食文化 矢志继承这宝贵遗产 坚持着最道地的烹饪手法 御寶为食客奉上最美味丰盛的佳肴 加之御寶以服务至上,细致贴心 宗旨是提供最舒适的用餐体验

> IMPERIAL TREASURE RESTAURANT GROUP 御寶飲食集團

### 头盘 APPETISER

西施鲜蟹肉鱼子酱 Caviar on Egg White and Crab Meat	£ 38.00 每位 / Person
点心拼盆 Steamed Dim Sum Platter	£ 23.80
Steamed Diffi Suffi Flatter	六件 / 6 Pieces
龙虾腐皮卷	
Crispy Lobster Beancurd Roll	£ 22.00
斋北京鸭	
而北京鸭 Vegetarian Peking Duck	£ 20.00
regetarian reking back	1 20.00
韭黄虾春卷	£ 10.00
Crispy Prawn Spring Roll	三件/3 Pieces
豆酥软壳蟹	
Crispy Soft Shell Crab with Soya Crumble	£ 18.00
黄金吉拉多生蚝	£ 38.00
Golden Live Gillardeau Oyster with Salted Egg Yolk	四件 / 4 Pieces
椒盐鲜鱿	
Salt and Pepper Squid	£ 20.00
素菜炸春卷	
Deep – Fried Vegetarian Spring Roll (V)	£ 9.00
咸蛋黄脆鱼皮	
Crispy Fish Skin with Salted Egg Yolk	£ 20.00
鲍汁凤爪	£ 15.00
Stewed Chicken Feet with Abalone Sauce	六只 / 6 Pieces

#### (V) Vegetarian

## 冷菜 COLD DISH

冰镇澳洲鲍鱼	
Chilled Sliced Australian Abalone	£ 50.00
卤水鹅肝豆腐	
Marinated Foie Gras with Beancurd	£ 44.00
卤水牛展	
Marinated Beef Shank with Five Spice	£ 15.00
佛山熏蹄	
Chilled Pig's Shank with Rice Wine	£ 15.00
凉拌鸡丝粉皮	
Shredded Cold Chicken with Glass Noodle Marinated in Spicy Sesame Sauce	£ 20.00
凉拌海蜇白肉	
Marinated Cold Jellyfish with Boiled Pork	£ 22.00

# 烧腊 BARBEQUE

鱼子酱片皮鸭 (提前1天預訂) Signature Peking Duck with Caviar (24 Hours Pre-order)	£ 218.00 每只/ Each
北京片皮鸭 (提前1天預訂) Signature Peking Duck (24 Hours Pre-order)  二食选择 Second Course with Bone Choice of Wabmeth Salt and Pepper	£ 118.00 每只 / Each
名炉烧鸭 Cantonese Roasted Duck	£ 38.00 半只/Half
脆皮黑毛猪烧腩仔 Crispy Ibérico Pork Belly	£ 29.00
蜜汁黑毛猪叉烧 Honey Glazed Ibérico Char Siu Pork	£ 29.00
脆皮烧肉拼蜜汁叉烧 Crispy Pork Belly and Honey Glazed Char Siu Pork	£ 39.00
泛 红烧官燕 Braised Bird's Nest with Superior Broth	每位 Per Person £ <b>98.00</b>
淮杞螺头炖鸡汤 Double-Boiled Chicken and Dried Sea Whelk Soup	£ 28.00
鲜虾酸辣汤 Hot and Sour Soup with Prawn	£ 18.00
斋酸辣汤 Vegetarian Hot and Sour Soup (v)	£ 13.00
鲜蟹肉粟米羹 Sweetcorn Soup with Fresh Crab Meat	£ 16.00

#### (V) Vegetarian

All menu items are subject to change according to seasonality and availability.

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests will severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

# 海味 SUPREME SEAFOOD

蚝皇原只南非网鲍 Braised Whole South African Abalone	时价 Seasonal Price
海味煲 Fish Maw, Abalone (10 Heads), Fresh Scallop and Japanese Mushroom	£ 220.00 四人份 / Serves 4 People
蚝皇原只南非五头鲍鱼拌辽参	每位 Per Person
Braised Whole South African Abalone (5 Heads) with Hokkaido Sea Cucumber	£ 128.00
蚝皇原只南非五头鲍鱼拌花胶 Braised Whole South African Abalone (5 Heads) with Fish Maw	£ 148.00
红烧花胶辽参 Braised Fish Maw and Hokkaido Sea Cucumber with Superior Oyster Sauce	£ 148.00
红烧辽参 Braised Hokkaido Sea Cucumber with Superior Oyster Sauce	£ 78.00
红烧北菇花胶 Braised Fish Maw and Japanese Mushroom in Superior Oyster Sauce	£ 98.00
蚝皇原只南非五头鲍鱼 Braised Whole South African Abalone (5 Heads)	£ 68.00

#### (V) Vegetarian

## 活海鲜 LIVE SEAFOOD

挪威皇帝蟹 (三天前预定)

时价

Norwegian King Crab (a minimum of 3 days advance notice)

Seasonal Price

西施 Sauteed with Egg White 酥炸爪 Deep – Fried Claws

加拿大螃蟹

时价

Canadian Crab

Seasonal Price

星洲辣汁 Singapore Style 黑胡椒焗 Black Pepper Sauce

潮式冻食 Served Chilled (1天前预定 / a minimum of 1 day advance notice)

生猛龙虾

时价

Live Lobster

Seasonal Price

姜葱焖面 Braised Noodle with Ginger and Spring Onion

黑椒粉丝煲 Stewed Glass Vermicelli with Black Pepper in Claypot

多宝鱼 Turbot

时价

Seasonal Price

剁椒蒸 Steamed with Chilli and Szechuan Pepper

清蒸 Steamed with Soya Sauce

煎封 Pan-Fried with Garlic(1天前预定 / a minimum of 1 day advance notice)

蟠龙鳝 (需时三十分钟)

时价

Eel (requires 30 minutes)

Seasonal Price

鸡油花雕蒸 Steamed wih Chinese Rice Wine 豉汁蒸 Steamed with Black Bean Sauce

法国吉拉多生蚝 Gillardeau Oyster

£ 38.00

四个 / 4 Pieces

酥炸 Deep-Fried

姜茸蒸 Steamed with Ginger Sauce

黄金焗 Deep-Fried with Salted Egg Yolk

蒜茸蒸 Steamed wih Garlic

豉汁蒸 Steamed with Black Bean Sauce (V) Vegetarian

All menu items are subject to change according to seasonality and availability.

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests will severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

## 海鲜 SEAFOOD

星洲辣汁虾球	
Singapore Chilli Prawn with Mantou	£ 32.00
咕噜虾球	
Sweet and Sour Prawn	£ 32.00
Sweet and Sour Flawin	L 32.00
黄金虾球	
Crispy Golden Prawn with Salted Egg Yolk	£ 34.00
宫保虾球	
Kung Po Prawns with Dried Chilli and Cashew Nut	£ 32.00
剁椒炒带子	
Sautéed Scallop with Chilli and Szechuan Pepper	£ 36.00
Sauteeu Scanop with Chini and Szechuan repper	1 30.00
榄角西芹炒带子	
Sautéed Scallop with Preserved Olive and Celery	£ 36.00
Sautoca Scanop with Flosorica onite and colory	1 30.00
黑松露菌炒龙虾球	
Sautéed Lobster with Black Truffle	£ 88.00
酥炸鳕鱼	. == ==
Deep-Fried Silver Cod with Soya Sauce	£ 52.00
豉椒鳝球	
Sautéed Eel with Pepper and Black Bean Sauce	£ 36.00
椒盐鳝球	
Deep-Fried Eel with Salt and Pepper	£ 36.00
Deep Thea Let with Sait and Lepper	1 30.00

#### (V) Vegetarian

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests will severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

## 肉类 MEAT

堂灼日本和牛 Poached Sliced Wagyu Beef	£ 120.00
香煎金菇和牛卷	£ 58.00
Pan-Fried Wagyu Beef Roll with Enoki Mushroom	四个 / 4 Pieces
蒜片香煎牛柳粒	
Sautéed Beef Tenderloin with Crispy Garlic	£ 46.00
黑椒牛柳粒	
Beef Tenderloin with Black Pepper	£ 46.00
安格斯牛肉片炒兰花苗	
Stir-Fried Sliced Angus Beef with Baby Broccoli	£ 39.00
姜葱安格斯牛肉片	
Stir-Fried Angus Beef with Ginger and Spring Onion	£ 39.00

## 家禽 POULTRY

家乡葱油法国鸡(半只)	
Boiled French Chicken with Spring Onion (Half)	£ 40.00
咸鱼鲍鱼鸡煲	
Abalone and Corn Fed Chicken with Salted Fish in Claypot	£ 58.00
川味辣鸡煲	
Corn Fed Chicken with Szechuan Chilli Pepper in Claypot	£ 29.00
宫保鸡球	
Kung Po Chicken with Dried Chilli and Cashew Nut	£ 29.00
脆皮西柠鸡	
Crispy Lemon Chicken	£ 29.00

#### (V) Vegetarian

All menu items are subject to change according to seasonality and availability.

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests will severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

# 蔬菜豆腐 VEGETABLE AND TOFU

麻婆豆腐	
Mapo Tofu with Minced Beef	£ 30.00
黄金秋葵莲藕	
	0.20.00
Golden Okra and Lotus Root with Salted Egg Yolk	£ 30.00
双菇碧绿豆腐	
Braised Spinach Tofu with Mushroom and Dried Scallop	£ 30.00
云耳炒爽菜	
Stir-Fried Lotus Root with Crunchy Vegetables (V)	£ 26.00
金银蛋菠菜	
Spinach with Trio-Egg in Superior Broth	£ 30.00
浓鸡汤津白	
Poached Chinese Cabbage in Chicken Broth	£ 32.00
鱼香茄子煲	
Spicy Aubergine with Miced Pork and Salted Fish in Claypot	£ 28.00

## 时菜 SEASONAL VEGETABLE

26.00
24.00
4.00
,

#### (V) Vegetarian

All menu items are subject to change according to seasonality and availability.

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests will severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

# 粉、面、饭 NOODLE AND RICE

浓虾汤泡鸳鸯米	
Crispy Rice with Seafood in Shrimp Broth	£ 56.00
干炒安格斯牛河	
Wok-Fried Ho Fun with Angus Beef	£ 36.00
黑椒海鲜干炒河	
Seafood Ho Fun in Black Pepper	£ 36.00
香菇牛肉碎捞面	
Braised Noodle with Minced Beef and Mushroom	£ 30.00
虾星洲炒米粉	
Wok-Fried Singapore Vermicelli with Prawn	£ 30.00
扬州炒饭	
Yangzhou Fried Rice	£ 30.00
蛋炒饭	
Egg Fried Rice (V)	£ 20.00

# 甜品 DESSERT

冰花炖官燕 (需时三十分钟)	£ 98.00
Double-Boiled Bird's Nest with Rock Sugarequires 30 minutes)	每位 Per Person
四人: 公小石	
黑金流沙包	£ 9.00
Steamed Charcoal Bun with Custard	£ 9.00
蛋黄千层糕	
Steamed Egg Yolk Layer Cake	£ 8.50
酥皮蛋挞仔 (需时二十分钟)	
Baked Mini Egg Tartrequires 20 minutes)	£ 9.00
Daked Willin Egg Tartiequiles 20 minutes)	1 2.00
奶黄流沙煎堆	
Golden Sesame Ball with Custard	£ 9.00
水晶桂花糕	
Osmanthus Jelly	£ 8.50
古法枣蓉糕	
Steamed Red Date Cake	£ 9.00
精选雪糕	
	£ 8.00
Ice Cream Selection	E 0.00

#### (V) Vegetarian

All menu items are subject to change according to seasonality and availability.

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests will severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.