



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

## 特別介紹

### Special Recommendation

#### 蝦籽柚皮

Braised Pomelo Peel with Dried Shrimp Roe

碟 Plate

\$ 168 ○

#### 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 ○

#### 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

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 ○

#### 鮑汁燻鳳爪

Braised Chicken Feet with Abalone Sauce

\$ 98 ○

#### 蝦醬炸雞中翼 (5隻)

Crispy Chicken Wings with Shrimp Paste (5pcs)

\$ 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 ○

#### 滷水滑豆腐

Marinated Beancurd

\$ 48 ○

#### 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\_290526



IMPERIAL TREASURE  
FINE CHINESE CUISINE

御寶軒

# 午市精選 LUNCH MENU

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

## 燉湯 Soup

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

## 御廚推介 Chef's Recommendation

- 御寶濃湯扣大排翅 (隻)  
Braised Supreme Shark's Fin in Thick Chicken Broth (Each) 每位/Per Pax \$898 ○
- 京式雞煲牙擦翅  
Braised Shark's Fin with Dried Fish & Crab Meat 每位/Per Pax \$598 ○
- 紅燒原條遼參  
Braised Whole Hokkaido Sea Cucumber in Oyster Sauce 每位/Per Pax \$378 ○
- 紅燒花膠  
Braised Fish Maw in Oyster Sauce 每位/Per Pax \$378 ○

## 明爐燒臘 Barbecue Selections

- 金牌鹽焗雞  
Baked Salted Chicken 每只/Whole \$698 ○
- 鹽香貴妃雞  
Marinated Salted 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 ○

## 海鮮 Seafood

- 欖角碧綠炒桂花蚌  
Sautéed Empress Clam with Vegetable & Preserved Black Olives 每例/Regular \$368 ○
- 沙律明蝦球  
Deep-fried Prawn with Mayonnaise 每例/Regular \$288 ○
- 黃金焗鮮魷  
Deep-fried Squid with Salted Egg Yolk 每例/Regular \$198 ○

## 豬肉、牛肉 Pork & Beef

- 白灼安格斯牛肉  
Poached Sliced Angus Beef 每例/Regular \$298 ○
- 南乳香酥骨  
Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce 每例/Regular \$198 ○
- 中式煎牛柳  
Pan-fried Beef Steak in Chinese Sauce 每例/Regular \$328 ○
- 紅燒和牛面頰肉  
Braised Wagyu Beef Cheek in Oyster Sauce 每例/Per Pax \$148 ○

## 家禽 Poultry

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

## 生滾粥 Congee

- 鯪魚球粥  
Congee with Dace Fish Ball 每碗/Bowl \$88 ○
- 魚蓉粥  
Congee with Fish Meat 每碗/Bowl \$88 ○
- 豬潤粥  
Congee with Poached Pig's Liver 每碗/Bowl \$88 ○
- 安格斯牛崧粥  
Congee with Minced Angus Beef 每碗/Bowl \$108 ○
- 田雞粥  
Congee with Frog 每碗/Bowl \$128 ○

## 蔬菜 Vegetable

- 濃雞湯浸津白  
Poached Chinese Cabbage in Chicken Broth 每例/Regular \$168 ○
- 金銀蛋浸時蔬  
Poached Seasonal Vegetables with Assorted Eggs 每例/Regular \$168 ○
- 蒜蓉炒時蔬  
Sautéed Seasonal Vegetable with Minced Garlic 每例/Regular \$148 ○
- 薑汁酒炒芥蘭  
Sautéed Chinese Kailan with Ginger & Chinese Rice Wine 每例/Regular \$148 ○
- 白灼時蔬  
Poached Seasonal Vegetables 每例/Regular \$148 ○

## 飯 Rice

- 脆米海鮮粒泡飯  
Crispy Rice in Seafood Soup 每例/Regular \$338 ○
- 鮑魚粒雞粒炒飯  
Fried Rice with Diced Abalone & Chicken 每例/Regular \$298 ○
- 蟹肉瑤柱蛋白炒飯  
Fried Rice with Crab Meat, Dried Scallop & Egg White 每例/Regular \$268 ○
- 鮑汁海鮮荷葉飯  
Steamed Diced Seafood Rice Wrapped in Lotus Leaf 每例/Regular \$268 ○
- 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 ○

## 粉、麵 Noodles

- 滑蛋蝦球炒河粉  
Wok-fried 'Hor Fun' with Prawn & Egg Gravy 每例/Regular \$268 ○
- 檳城炒河粉  
Wok-fried 'Hor Fun' with Prawn in Penang Style 每例/Regular \$238 ○
- 乾炒安格斯牛肉河粉  
Wok-fried 'Hor Fun' with Angus Beef 每例/Regular \$238 ○
- 豉椒爽肉炒河粉  
Stir-fried 'Hor Fun' with Sliced Pork Collar in Black Bean Sauce 每例/Regular \$238 ○
- 蝦籽蘑菇乾燒伊麵  
Braised E-Fu Noodles with Fresh Mushroom and Shrimp Roe 每例/Regular \$198 ○
- XO醬茄子燜中粗面  
Braised Thick Noodles with Eggplant in XO Sauce 每例/Regular \$198 ○
- 白松露菌油靈芝菇燜中粗麵  
Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil 每例/Regular \$198 ○
- 星洲炒米粉  
Wok-fried Rice Vermicelli with Barbecue Pork & Prawn in Singapore Style 每例/Regular \$198 ○
- 馬友鹹魚涼瓜燜米粉  
Braised Rice Vermicelli with Salted Fish & Bitter Gourd 每例/Regular \$198 ○
- 豉油皇炒面  
Pan-fried Noodles with Vegetable in Soy Sauce 每例/Regular \$168 ○
- 上湯生麵  
Egg Noodles in Superior Broth 每位/Per Pax \$68 ○



IMPERIAL TREASURE  
FINE CHINESE CUISINE

御寶軒

# 精選點心 DIM SUM MENU

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

## 原籠蒸點 Steamed Dim Sum

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
羊肚菌上素餃 Steamed Vegetable Dumpling with Morel Mushroom	\$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
椰汁蒸饅頭 Steamed Coconut Milk Bun	\$63	○	3 件/Pcs
潮州糯米卷 Steamed Glutinous Rice Roll	\$63	○	3 件/Pcs

## 腸粉 Rice Roll

金網脆皮蝦蒸腸粉 Steamed Crispy Rice Roll Wrapped with Shrimp	\$98	○	碟/Plate
韭黃鮮蝦腸 Steamed Rice Roll with Shrimp & Yellow Chives	\$88	○	碟/Plate
金菇牛肉腸 Steamed Rice Roll with Beef & Enoki Mushroom	\$88	○	碟/Plate
叉燒蒸腸粉 Steamed Rice Roll with Barbecue Pork	\$70	○	碟/Plate
布拉齋腸粉 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
鮮蝦韭菜盒 Pan-fried Chive & Shrimp Pocket	\$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
奶黃流沙煎堆 Deep-fried Sesame Ball with Custard	\$60	○	3 件/Pcs

## 煎焗 Pan-fried & Baked

臘味蘿蔔糕 Pan-fried Turnip Cake	\$63	○	3 件/Pcs
菠蘿叉燒包 Baked Pineapple Bun with Barbecue Pork	\$63	○	3 件/Pcs
蜜汁叉燒酥 Baked Barbecue Pork Pastry	\$63	○	3 件/Pcs
酥皮椰子撻 Baked Coconut Tart	\$63	○	3 件/Pcs
酥皮蛋撻仔 Baked Egg Tart	\$60	○	3 件/Pcs

## 甜品 Dessert

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
香滑椰汁糕 Chilled Coconut Milk Cake	\$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