套餐

SET MENU



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

九龍尖沙咀, 北京道1號10樓
10/F, One Peking, 1 Peking Road, Tsim Sha Tsui, Kowloon
聯絡號碼 Tel: (852) 2613 9800

www.imperialtreasure.com

午市供應 Only Available During Lunch Hour

午市商務宴 | A
EXECUTIVE SET LUNCH

$488 每位/Per Person

(兩位起 Minimum 2 Persons)

紅燒雞絲翅
Braised Shark's Fin with Shredded Chicken

精緻點心
Dim Sum

雙式拼盤: 五香滷牛腱,佛山燻蹄
Twin Combination Platter:
Marinated Beef Shank with Five Spices, Chilled Pig's Shank

牛崧扒時蔬
Braised Seasonal Vegetable with Minced Beef

蝦米醬茄子燜中粗麵
Braised Thick Noodles with Eggplant in Dried Shrimp Chilli Paste

椰汁紫米糕
Black Glutinous Rice Pudding

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

午市供應 Only Available During Lunch Hour

午市商務宴 | B
EXECUTIVE SET LUNCH

$988 每位/Per Person

(兩位起 Minimum 2 Persons)

紅燒雞絲翅
Braised Shark's Fin with Shredded Chicken

紅燒原條海參扣鵝掌
Braised Sea Cucumber with Goose Web in Oyster Sauce

金銀蒜波士頓龍蝦
Sautéed Boston Lobster with Fried Garlic

欖角碧綠炒桂花蚌
Sautéed Empress Clam with Vegetable & Preserved Black Olives

脆米海鮮粒泡飯
Crispy Rice in Seafood Broth

生磨杏仁茶
Chinese Almond Cream

各式茗茶每位25元。 加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

午市供應 Only Available During Lunch Hour

午市商務宴 | C
EXECUTIVE SET LUNCH

$1,188 4位/Persons

精選點心:
筍尖鮮蝦餃, 潮州蒸粉粿, 蜂巢炸芋角
Dim Sum: Steamed Prawn Dumpling 'Ha Kau',
Steamed 'Teochew' Dumpling, Deep-fried Yam Puff

老火例湯
Soup of The Day

燒味雙拼
Twin Combination of Barbecue Meat

剁椒蒸斑頭腩
Steamed Garoupa Fish Belly with Diced Chillies

[任選兩款Choice of Two]

蝦醬炒豬頸肉
Sautéed Pork Collar with Shrimp Sauce

菠蘿咕嚕肉
Sweet & Sour Pork

宮保雞丁
Sautéed Diced Chicken with Dried Chillies & Cashew Nuts

濃雞湯浸時蔬
Poached Seasonal Vegetable in Chicken Broth

家鄉南乳齋煲
Stewed Assorted Vegetables with Red Fermented Beancurd Sauce

煎釀三寶煲
Assorted Vegetables Stuffed with Minced Shrimp in Claypot

魚香茄子煲
Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot

紅燒北菇滑豆腐
Braised Beancurd with Mushroom in Oyster Sauce

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

午市供應 Only Available During Lunch Hour

午市商務宴 | D
EXECUTIVE SET LUNCH

$2,788 8位/Persons

精選點心:
筍尖鮮蝦餃, 潮州蒸粉粿, 蜂巢炸芋角
Dim Sum: Steamed Prawn Dumpling 'Ha Kau',
Steamed 'Teochew' Dumpling, Deep-fried Yam Puff

杏汁燉白肺湯
Double-boiled Pig's Lung with Almond Soup

燒味雙拼
Twin Combination of Barbecue Meat

紅燒老虎斑頭腩
Braised Tiger Garoupa Belly in Oyster Sauce

欖角西芹炒桂花蚌
Sautéed Empress Clam with Celery & Preserved Black Olives

[任選兩款Choice of Two]

蝦醬炒豬頸肉
Sautéed Pork Collar with Shrimp Sauce

菠蘿咕嚕肉
Sweet & Sour Pork

宮保雞丁
Sautéed Diced Chicken with Dried Chillies & Cashew Nuts

濃雞湯浸時蔬
Poached Seasonal Vegetable in Chicken Broth

家鄉南乳齋煲
Stewed Assorted Vegetables with Red Fermented Beancurd Sauce

煎釀三寶煲
Assorted Vegetables Stuffed with Minced Shrimp in Claypot

魚香茄子煲
Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot

紅燒北菇滑豆腐
Braised Beancurd with Mushroom in Oyster Sauce

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

套餐 | A
SET MENU

$2,688 4位/Persons

燒味雙拼
Twin Combination of Barbecue Meat

杏汁燉白肺湯
Double-boiled Pig's Lung with Almond Soup

欖角碧綠炒桂花蚌
Sautéed Empress Clam with Vegetable & Preserved Black Olives

花雕蒸河鰻
Steamed Water Eel with Chinese Rice Wine

中芹魚露焗波士頓龍蝦
Baked Boston Lobster with Chinese Celery & Fish Sauce

濃雞湯浸時蔬
Poached Seasonal Vegetable in Chicken Broth

鮑汁薑蔥燜中粗麵
Braised Thick Noodles with Ginger & Shallot in Abalone Sauce

香滑椰汁糕
Chilled Coconut Milk Cake

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

套餐 SET MENU | B

$4,988 4位/Persons

京式雞煲牙揀翅
Braised Shark's Fin with Chicken Broth in Claypot

蝦籽靈芝菇炒蝦
Sautéed Prawn with Shrimp Roe & Lingzhi Mushroom

油浸笋殼魚
Deep-fried Marble Goby 'Soon Hock' Fish

碧綠原只7頭鮮鮑魚扣鵝掌
Braised Whole 7 Head Fresh Abalone & Goose Web with Vegetable

鹽香貴妃雞(半隻)
Marinated Salted Chicken (Half)

蟹肉扒時蔬
Braised Seasonal Vegetable with Crab Meat

脆米海鮮粒泡飯
Crispy Rice in Seafood Broth

蛋黃千層糕
Steamed Egg Yolk Cake

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

套餐 | C
SET MENU

$9,776 12位/Persons
$4,888 6位/Persons

鴻運片皮乳豬(半隻)
Roasted Suckling Pig (Half)

杏汁燉白肺湯
Double-boiled Pig's Lung with Almond Soup

欖角碧綠炒桂花蚌
Sautéed Empress Clam with Vegetable & Preserved Black Olives

油浸笋殼魚
Deep-fried Marble Goby 'Soon Hock' Fish

中芹魚露焗海中蝦
Baked Prawn with Chinese Celery & Fish Sauce

紅燒原條海參扣花菇
Braised Whole Sea Cucumber with Mushroom in Oyster Sauce

鹽香貴妃雞(半隻)
Marinated Salted Chicken (Half)

金銀蛋浸時蔬
Poached Seasonal Vegetable with Assorted Eggs

揚州炒飯
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style

椰汁紫米糕
Black Glutinous Rice Pudding

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

套餐 | D
SET MENU

$13,776 12 位/Persons
$6,888 6 位/Persons

南乳去骨豬(半隻)
Roasted Boneless Suckling Pig (Half)

淮山杞子螺頭燉雞湯
Double-boiled Chicken Soup with Sea Whelk & Chinese Yam

金銀蒜粉絲蒸竹筒蚌
Steamed Bamboo Clam with Fried Garlic & Vermicelli

清蒸東星斑
Steamed Coral Trout with Superior Soy Sauce

紅燒原只7頭鮮鮑魚扣鵝掌
Braised Whole 7 Head Fresh Abalone with Goose Web in Oyster Sauce

黑椒焗波士頓龍蝦
Baked Boston Lobster with Black Pepper

脆皮炸子雞(半隻)
Roasted Crispy Chicken (Half)

濃雞湯浸時蔬
Poached Seasonal Vegetable in Chicken Broth

蟹肉瑤柱蛋白炒飯
Fried Rice with Crab Meat, Dried Scallop & Egg White

奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

套餐 | E
SET MENU

$23,776 12位/Persons
$11,888 6位/Persons

糯米釀脆皮乳豬(半隻)
Roasted Suckling Pig with Glutinous Rice (Half)

甫魚蟹肉乾撈牙揀翅
Sautéed Superior Shark's Fin with Crab Meat & Dried Fish

脆米海鮮湯浸東星斑
Coral Trout with Crispy Rice in Seafood Broth

阿拉斯加蟹兩味:天婦羅鉗/雞油花雕酒蒸
Alaskan Crab in Two Ways:
Deep-fried Crab Claw / Steamed with Chinese Rice Wine & Egg White

紅燒家鄉釀原條海參
Braised Sea Cucumber Stuffed with Minced Pork in Oyster Sauce

西施炒蝦球
Sautéed Prawn with Celery

金牌鹽焗雞(每隻)
Baked Salted Chicken (Whole)

上湯浸時蔬
Poached Seasonal Vegetable in Superior Broth

白松露菌油靈芝菇燜中粗麵
Braised Thick Noodles with Lingzhi Mushroom & Italian Truffle Oil

乾清棗皇糕
Steamed Red Date Cake

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.

御寶豪門宴
INDULGENCE SET

$1,388 每位/Per Person
（兩位起 Minimum 2 Persons）

原盅菜膽燉牙撕翅
Double-boiled Shark's Fin with Tianjin Cabbage

黑椒焗波士頓龍蝦
Baked Boston Lobster with Black Pepper

紅燒花膠扣鵝掌
Braised Fish Maw & Goose Web in Oyster Sauce

欖角碧綠炒老虎斑球
Sautéed Tiger Garoupa Fillet with Vegetable & Preserved Black Olives

蟹肉扒時蔬
Braised Seasonal Vegetable with Crab Meat

脆米海鮮粒泡飯
Crispy Rice in Seafood Broth

生磨杏仁茶
Chinese Almond Cream

乾清棗皇糕
Steamed Red Date Cake

各式茗茶每位25元。加收10%服務收費。
Cover charge for tea is $25 per person. All prices are subject to 10% service charge.