御寶

IMPERIAL TREASURE

中華美食源遠流長
御寶尊崇博大精深的美食文化
矢志繼承這寶貴遺產
堅持著最道地的烹飪手法
御寶為食客奉上最美味豐盛的佳餚
加之御寶以服務至上，細緻貼心
宗旨是提供最舒適的用餐體驗。

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.

IMPERIAL TREASURE
RESTAURANT GROUP
御寶飲食集團



脆皮燒肉
Roasted Pork



五香滷牛腱
Marinated Beef Shank with Five Spices



椒鹽白飯魚
Deep-fried Silver Fish with Pepper & Salt

餐前小食
APPETIZERS

	每碟 Per Plate
脆皮燒肉 Roasted Pork	$168
炭燒豬頸肉 Charcoal Grilled Pork Collar	$128
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
佛山燻蹄 Chilled Pig's Shank	$118
五香滷牛腱 Marinated Beef Shank with Five Spices	$118
鮑汁燜鳳爪 Braised Chicken Feet with Abalone Sauce	$98
滷水鴨舌 Marinated Duck's Tongue	$118
酥炸鹽水豆腐 Deep-fried Crispy Salted Beancurd	$98
椒鹽豆腐粒 Crispy Salt & Pepper Diced Beancurd	$98
皮蛋酸薑 Century Egg with Pickled Ginger	$48

各式茗茶每位收費 25 元，雪菊每位收費 30 元。私人包間用餐每位收費 35 元。
A cover charge of $25 per person applies to standard teas, while Snow Chrysanthemum is available at $30 per person. For private room dining, a cover charge of $35 per person applies.
加收10%服務收費。All prices are subject to 10% service charge.
圖片僅供參考。 Pictures are for reference only.



糯米釀脆皮乳豬
Roasted Suckling Pig with Glutinous Rice

燒烤
BARBECUE SELECTIONS

糯米釀脆皮乳豬 (請預訂) Roasted Suckling Pig with Glutinous Rice (Advance Order Required)	每隻/Whole	$1,880
鴻運片皮乳豬 (請預訂) Roasted Suckling Pig (Advance Order Required)	每隻/Whole	$1,680
南乳去骨豬 (請預訂) Roasted Boneless Suckling Pig (Advance Order Required)	每隻/Whole	$1,680
炭燒羊馬鞍 (請預訂) Charcoal Grilled Lamb Shoulder (Advance Order Required)	每隻/Whole	$988
蜜汁叉燒 Barbecue Pork with Honey Sauce	例/Regular	$198
蜜汁腩叉 Barbecue Pork Belly with Honey Sauce	例/Regular	$198
燒味雙拼 Twin Combination of Barbecue Meat	例/Regular	$298
燒味三拼 Triple Combination of Barbecue Meat	例/Regular	$338

	例 Regular	半隻 Half	每隻 Whole
鹽香貴妃雞 Marinated Salted Chicken		$349	$698
豉油皇雞 Soy Sauce Chicken		$349	$698
掛爐燒鴨 (請預訂) Roasted Duck (Advance Order Required)	$198	$269	$538
金牌燒鵝 (請預訂) Roasted Goose (Advance Order Required)	$288	$419	$838
紅燒乳鴿 (請預訂) Roasted Crispy Pigeon (Advance Order Required)			$188
鹵水乳鴿 (請預訂) Marinated Pigeon (Advance Order Required)			$188

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

湯羹
SOUP

	每位 Per Person
淮山杞子螺頭燉雞湯 Double-boiled Chicken Soup with Sea Whelk & Chinese Yam	$188
杏汁燉白肺湯 Double-boiled Pig's Lung with Almond Soup	$128
菜膽竹笙燉北菇湯 Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup	$118
蟹肉粟米羹 Sweet Corn & Crab Meat in Thick Soup	$168
雞茸粟米羹 Sweet Corn & Minced Chicken in Thick Soup	$118
西湖牛肉羹 Minced Beef & Egg White in Thick Soup	$118
海鮮豆腐羹 Diced Seafood & Beancurd in Thick Soup	$118
四川酸辣湯 Hot & Sour Soup in Sichuan Style	$118

	每位 Per Person	每煲(4位用) For 4 Persons
老火例湯 Soup of The Day	$88	$318

各式茗茶每位收費 25 元，雪菊每位收費 30 元。私人包間用餐每位收費 35 元。
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濃雞湯扣大排翅
Braised Supreme Shark's Fin in Thick Chicken Broth



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

特選魚翅
SHARK'S FIN

	每位 Per Person
原盅佛跳牆 (請預訂/4位起) Double-boiled Sea Cucumber, Shark's Fin, Abalone & Fish Maw in Soup (Advance Order Required / Min. Order 4 Persons)	$1,388
火瞳雞燉大鮑翅 (請預訂/6位起) Double-boiled Special Superior Shark's Fin with Ham & Chicken (Advance Order Required / Min. Order 6 Persons)	$1,268
濃雞湯扣大排翅 Braised Supreme Shark's Fin in Thick Chicken Broth	$898 每隻/Each
京式雞煲牙揀翅 Braised Shark's Fin with Chicken Broth in Claypot	$598 3 兩/Tael
紅燒牙揀翅 Braised Shark's Fin in Oyster Sauce	$598 3 兩/Tael
紅燒蟹肉翅 Braised Shark's Fin with Crab Meat	$428 1 兩/Tael
紅燒竹笙海鮮翅 Braised Shark's Fin with Seafood & Bamboo Pith	$428 1 兩/Tael
紅燒雞絲翅 Braised Shark's Fin with Shredded Chicken	$368 1 兩/Tael

	例 Regular
芙蓉炒桂花翅 Sautéed Shark's Fin with Crab Meat & Egg	$598 2 兩/Tael

各式茗茶每位收費 25 元，雪菊每位收費 30 元。私人包間用餐每位收費 35 元。
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包羅萬有
Braised Sliced Abalone, Sea Cucumber, Fish Maw & Premium Seafood



蟹肉燴官燕
Braised Bird's Nest with Crab Meat

官燕、鮑魚
BIRD'S NEST & ABALONE

蟹皇燴官燕 Braised Bird's Nest with Crab Roe	$598 每位/Person
蟹肉燴官燕 Braised Bird's Nest with Crab Meat	$598 每位/Person
高湯燉官燕 Double-boiled Bird's Nest with Superior Broth	$538 每位/Person
雞茸燴官燕 Braised Bird's Nest with Minced Chicken	$538 每位/Person
包羅萬有 (請預訂) Braised Sliced Abalone, Sea Cucumber, Fish Maw with Premium Seafood (Advance Order Required)	$1,088 每位/Person
	例 Regular
鮑魚角鹹魚滑雞煲 Diced Abalone with Stewed Chicken & Salted Fish in Claypot	$638

各式茗茶每位收費 25 元，雪菊每位收費 30 元。私人包間用餐每位收費 35 元。
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紅燒家鄉釀原條遼參
Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork

海參、花膠
SEA CUCUMBER & FISH MAW

紅燒家鄉釀原條遼參 Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork	$428 每位/Person
紅燒家鄉釀原條海參 Braised Sea Cucumber Stuffed with Minced Pork in Oyster Sauce	$278 每位/Person
泰式粉絲鵝掌煲 Stewed Goose Web with Vermicelli & White Peppercorn in Claypot	$328 例/Regular
紅燒原隻花膠 (請預訂) Braised Whole Fish Maw in Oyster Sauce (Advance Order Required)	$2,498 每隻/Each
紅燒原隻花膠皇 (請預訂) Braised Whole Fish Maw King in Oyster Sauce (Advance Order Required)	時價 Seasonal Price 每隻/Each
紅燒極品海味 (選配) Premium Braised Items (Choose)	
5頭湯鮑魚 5 Head Fresh Abalone	$288 每只/Each
7頭湯鮑魚 7 Head Fresh Abalone	$228 每只/Each
花膠 Fish Maw	$378 每件/Each
遼參 Hokkaido Sea Cucumber	$378 每条/Whole
海參 Sea Cucumber	$228 每条/Whole
鵝掌 Goose Web	$40 每只/Each
冬菇 Mushroom	$20 每只/Each

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

生猛海鮮
LIVE SEAFOOD

	每兩 Per Tael
老鼠斑 Barramundi Cod	時價 Seasonal Price
東星斑 Coral Trout	時價 Seasonal Price
老虎斑 Tiger Garoupa	時價 Seasonal Price
笋殼魚 Marble Goby 'Soon Hock' Fish	時價 Seasonal Price
河鰻 Water Eel	時價 Seasonal Price

烹飪方法：	Cooking Methods :
薑蔥焗	Baked with Ginger & Shallot
豆腐紅燒	Braised with Beancurd
米酒煮	Cooked with Chinese Rice Wine
油浸	Deep-fried
蔥燒	Deep-fried with Sesame Oil, Shallot & Ginger
豉汁蒸	Steamed with Black Bean Sauce
剁椒蒸	Steamed with Diced Chillies
薑茸蒸	Steamed with Minced Ginger
欖角蒸	Steamed with Preserved Black Olives
清蒸	Steamed with Superior Soy Sauce

各式茗茶每位收費 25 元，雪菊每位收費 30 元。私人包間用餐每位收費 35 元。
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加拿大象拔蚌
Canadian Geoduck Clam
(堂灼 Poached with Superior Broth)



澳洲鮑魚
Australian Abalone
(刺身 Sashimi)

生猛海鮮
LIVE SEAFOOD

	每兩 Per Tael
生猛響螺 Sea Whelk	時價 Seasonal Price
加拿大象拔蚌 Canadian Geoduck Clam	時價 Seasonal Price
澳洲鮑魚 Australian Abalone	時價 Seasonal Price

烹飪方法：	Cooking Methods：
堂灼	Poached with Superior Broth
刺身	Sashimi
油泡	Sautéed
蝦籽炒	Sautéed with Shrimp Roe
XO醬炒	Sautéed with XO Sauce

竹筒蚌 Bamboo Clam	時價 Seasonal Price 每隻/Per Pc
鮮帶子 Fresh Scallop	時價 Seasonal Price 每隻/Per Pc

烹飪方法：	Cooking Methods：
時蔬炒	Sautéed with Vegetables
XO醬炒	Sautéed with XO Sauce
豉汁蒸	Steamed with Black Bean Sauce
金銀蒜粉絲蒸	Steamed with Fried Garlic & Vermicelli

各式茗茶每位收費 25 元，雪菊每位收費 30 元。私人包間用餐每位收費 35 元。
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澳洲龍蝦
Australian Lobster
(上湯焗 Baked with Superior Broth)

生猛海鮮
LIVE SEAFOOD

	每兩 Per Tael
澳洲龍蝦 Australian Lobster	時價 Seasonal Price
波士頓龍蝦 Boston Lobster	時價 Seasonal Price
琵琶蝦 Slipper Lobster	時價 Seasonal Price

烹飪方法：	Cooking Methods：
薑蔥焗	Baked with Ginger & Shallot
燜面	Braised with Noodles
刺身	Sashimi
雞油花雕酒蒸	Steamed with Chinese Rice Wine & Egg White

游水生蝦 Live Prawn	時價 Seasonal Price

烹飪方法：	Cooking Methods：
白灼	Poached
黃金焗	Baked with Salted Egg Yolk
金銀蒜	Sautéed with Fried Garlic
乾煎	Pan-fried
椒鹽	Sautéed with Salt & Pepper
泰式粉絲	Stewed with Vermicelli & White Peppercorn

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大肉蟹
Live Meat Crab
(星洲辣椒炒 Singapore Style Chilli Sauce)



大肉蟹
Live Meat Crab
(泰式粉絲 Vermicelli & White Peppercorn)

生猛海鮮
LIVE SEAFOOD

每兩
Per Tael

阿拉斯加蟹
Alaskan Crab — 時價 Seasonal Price

烹飪方法：	Cooking Methods :
凍食	Served Chilled
雞油花雕酒蒸	Steamed with Chinese Rice Wine & Egg White
蔥段蒜蓉蒸	Steamed with Spring Onion & Minced Garlic
兩味：西施焗身 / 椒鹽	Two Ways: Sauteed with Egg White / Pepper & Salt

大花蟹
Flower Crab — 時價 Seasonal Price

大肉蟹
Live Meat Crab — 時價 Seasonal Price

烹飪方法：	Cooking Methods :
黑椒焗	Baked with Black Pepper
薑蔥焗	Baked with Ginger & Shallot
黃金焗	Baked with Salted Egg Yolk
避風塘	Deep-fried with Minced Garlic & Preserved Black Bean
金銀蒜	Sautéed with Fried Garlic
椒鹽	Sautéed with Salt & Pepper
星洲辣椒炒	Singapore Style Chilli Sauce
泰式粉絲	Stewed with Vermicelli & White Peppercorn
雞油花雕蒸	Steamed with Chinese Rice Wine & Egg White

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田雞兩味：椒鹽田雞腿 / 欖角乾蔥炒身

Frog Cooked in Two Ways : Deep-fried Frog Leg with Pepper & Salt /
Sautéed Frog with Shallots & Preserved Black Olives

田雞、海鮮
FROG & SEAFOOD

	例 Regular
薑片炸田雞 Deep-fried Frog with Sliced Ginger	$228
薑蔥蜆芥田雞煲 Stewed Frog with Ginger, Spring Onion & Clam Sauce in Claypot	$228
梅菜豆根田雞煲 Stewed Frog with Beancurd Skin & Preserved 'Mei Cai' Vegetable in Claypot	$228
一級米酒煮田雞 Poached Frog with Black Fungus & Ginger in Chinese Rice Wine	$228
田雞兩味：椒鹽田雞腿 / 欖角乾蔥炒身 Frog Cooked in Two Ways : Deep-fried Frog Leg with Pepper & Salt / Sautéed Frog with Shallots & Preserved Black Olives	$268
欖角碧綠炒桂花蚌 Sautéed Empress Clam with Vegetable & Preserved Black Olives	$368
一級米酒煮桂花蚌 Poached Empress Clam with Chinese Rice Wine	$368
椒鹽百花鮮魷 Deep-fried Squid Stuffed with Minced Shrimp in Pepper & Salt	$248
黃金焗鮮魷 Deep-fried Squid with Salted Egg Yolk	$198
蝦醬炒鮮魷 Sautéed Squid with Shrimp Sauce	$198

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乾蔥欖角爆蝦球
Sautéed Prawn with Shallots & Preserved Black Olives



星洲辣椒蝦球
Sautéed Prawn with Singapore Style Chilli Sauce

海鮮
SEAFOOD

	例 Regular
油泡蝦球 Sautéed Fresh Prawn	$288
宮保蝦球 Sautéed Prawn with Dried Chillies & Cashew Nuts	$288
星洲辣椒蝦球 Sautéed Prawn with Singapore Style Chilli Sauce	$288
沙律蝦球 Deep-fried Prawn with Mayonnaise Sauce	$288
乾蔥欖角爆蝦球 Sautéed Prawn with Shallots & Preserved Black Olives	$288
法式釀蟹蓋 (請預訂) Baked Crab Meat & Onions on Crab Shell (Advance Order Required)	$268 每位/Person

	例 Regular
蟹肉雜菌蒸蛋白 Steamed Egg White with Assorted Mushrooms & Crab Meat	$338
蟹肉涼瓜煎蛋 Pan-fried Omelette with Crab Meat & Bitter Gourd	$338
蟹肉扒時蔬 Braised Seasonal Vegetables with Crab Meat	$338
蟹肉乾燒茄子 Braised Eggplant with Crab Meat	$338

各式茗茶每位收費 25 元，雪菊每位收費 30 元。私人包間用餐每位收費 35 元。
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蒜片牛柳粒
Sautéed Diced Beef with Sliced Garlic



菠蘿咕嚕肉
Sweet & Sour Pork

牛、豬
BEEF & PORK

	每位 Per Person
紅燒和牛面頰肉 Braised Wagyu Beef Cheek in Oyster Sauce	$148

	例 Regular
時蔬炒安格斯牛肉 Sautéed Sliced Angus Beef with Seasonal Vegetables	$298
白灼安格斯牛肉 Poached Sliced Angus Beef	$298
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper	$328
蒜片牛柳粒 Sautéed Diced Beef with Sliced Garlic	$328
中式煎牛柳 Pan-fried Beef Steak in Chinese Sauce	$328
南乳香酥骨 Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce	$198
豉汁涼瓜排骨煲 Braised Spare Rib with Bitter Gourd & Black Bean Sauce in Claypot	$198
菠蘿咕嚕肉 Sweet & Sour Pork	$198
蝦醬炒豬頸肉 Sautéed Pork Collar with Shrimp Sauce	$198
馬蹄吊片蒸肉餅 Steamed Pork Patty with Squid & Water Chestnut	$198
鹹魚肉餅 (蒸/煎) Pork Patty with Salted Fish (Steamed / Pan-fried)	$198
白灼鮮豬腰 Poached Pig's Liver with Superior Soy Sauce	$198

各式茗茶每位收費 25 元，雪菊每位收費 30 元。私人包間用餐每位收費 35 元。
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荷葉麒麟蒸雞
Steamed Chicken with Chinese Ham & Mushroom
Wrapped with Lotus Leaf

雞
CHICKEN

	半隻 Half	每隻 Whole
金牌糯米炸子雞 (請預訂) Crispy Chicken Stuffed with Glutinous Rice (Advance Order Required)		$898
金牌鹽焗雞 (請預訂) Baked Salted Chicken (Advance Order Required)		$698
脆皮炸子雞 Roasted Crispy Chicken	$349	$698
菜膽上湯雞 (請預訂) Steamed Chicken with Chinese Long Cabbage in Superior Broth (Advance Order Required)	$349	$698
荷葉麒麟蒸雞 Steamed Chicken with Chinese Ham & Mushroom Wrapped with Lotus Leaf	$349	$698

	例 Regular
宮保雞丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts	$198
咕嚕雞球 Sweet & Sour Chicken	$198
啫啫豬膶滑雞煲 Stewed Chicken with Pig's Liver in Claypot	$198
豉汁涼瓜滑雞煲 Braised Chicken with Bitter Gourd & Black Bean Sauce in Claypot	$198

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欖菜肉碎炒四季豆
Sautéed String Bean with Minced Pork & Preserved Black Olives



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

蔬菜
VEGETABLE

	例 Regular
京扒四寶蔬 Braised 4 Kinds of Vegetables in Oyster Sauce	$198
粉絲蝦乾雜菜煲 Stewed Assorted Vegetables & Dried Shrimp with Vermicelli in Claypot	$198
蝦籽柚皮 (件) Braised Pomelo Peel with Dried Shrimp Roe (Pc)	$168
雪菜炒香烏笋 Sautéed Lettuce Stem with Preserved 'Xue Cai' Vegetable	$168
家鄉南乳齋煲 Stewed Assorted Vegetables with Red Fermented Beancurd Sauce	$168
魚香茄子煲 Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot	$168
欖菜肉碎炒四季豆 Sautéed String Bean with Minced Pork & Preserved Black Olives	$168
鹹魚炒銀芽 Sautéed Bean Sprout with Salted Fish	$168
金銀蛋浸時蔬 Poached Seasonal Vegetable with Assorted Eggs	$168
濃雞湯浸時蔬 Poached Seasonal Vegetable in Chicken Broth	$168
靈芝菇扒時蔬 Braised Seasonal Vegetable with Honshimeji Mushroom	$168
薑汁酒炒芥蘭 Sautéed Chinese Kailan with Ginger & Chinese Rice Wine	$148
蒜蓉炒時蔬 Sautéed Seasonal Vegetable with Minced Garlic	$148
清炒時蔬 Sautéed Seasonal Vegetable	$148
白灼時蔬 Poached Seasonal Vegetable	$148

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麻婆豆腐
Stewed Beancurd with Minced Pork in Spicy 'Ma Po' Sauce

豆腐
BEANCURD

	例 Regular
牛崧豆腐煲 Stewed Beancurd with Minced Beef in Claypot	$168
鹹魚雞粒豆腐煲 Stewed Beancurd with Diced Chicken & Salted Fish in Claypot	$168
煎釀三寶煲 Assorted Vegetables Stuffed with Minced Shrimp in Claypot	$168
雜菌燴河塘 Steamed Egg White with Assorted Mushrooms	$168
麻婆豆腐 Stewed Beancurd with Minced Pork in Spicy 'Ma Po' Sauce	$168
紅燒北菇滑豆腐 Braised Beancurd with Mushroom in Oyster Sauce	$168
白飯魚煎蛋 Pan-fried Omelette with Silver Fish	$168
菜脯肉碎煎蛋 Pan-fried Omelette with Minced Pork & Preserved Radish	$148
香煎芙蓉蛋 Pan-fried 'Fu Yong' Omelette	$148

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滑蛋蝦球炒河粉
Wok-fried 'Hor Fun' with Prawn & Egg Gravy

麵、粉
NOODLES & RICE VERMICELLI

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

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鮑汁海鮮荷葉飯
Steamed Fried Rice with Diced Seafood Wrapped in Lotus Leaf



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

飯
RICE

	每位 Per Person	例 Regular
脆米海鮮粒泡飯 (四位起) Crispy Rice in Seafood Broth (Min. Order 4 Persons)	$108	$338
海鮮上湯燴飯 Rice with Seafood in Superior Broth	$98	$298
鮑汁海鮮荷葉飯 Steamed Fried Rice with Diced Seafood Wrapped in Lotus Leaf		$268
蟹肉瑤柱蛋白炒飯 Fried Rice with Crab Meat, Dried Scallop & Egg White		$268
福建炒飯 Fried Rice with Diced Chicken, Shrimp & Dried Scallop in Oyster Sauce		$238
鴛鴦燴炒飯 Fried Rice with Chicken in Tomato Sauce & Prawn in Cream Sauce		$238
鹹魚雞絲炒飯 Fried Rice with Shredded Chicken & Salted Fish		$198
揚州炒飯 Fried Rice with Barbecue Pork & Prawn in Yangzhou Style		$198
生炒牛肉飯 Fried Rice with Minced Beef		$198

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冰花燉官燕
Double-boiled Bird's Nest with Rock Sugar



奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk



酥皮蛋撻仔
Baked Egg Tart



擂沙湯圓
Black Sesame Glutinous Rice Ball with Grated Peanuts

甜品
DESSERT

冰花燉官燕 Double-boiled Bird's Nest with Rock Sugar	$498 每位/Person
蛋白杏仁茶 Chinese Almond Cream	$78 每位/Person
生磨核桃露 Walnut Cream	$78 每位/Person
擂沙湯圓 (4個起) Black Sesame Glutinous Rice Ball with Grated Peanuts (Min. Order 4 pcs)	$20 每個/Each
奶皇流沙包 (3個起) Steamed Custard Bun with Salted Egg Yolk (Min. Order 3 pcs)	$20 每個/Each
酥皮蛋撻仔 (3個起) Baked Egg Tart (Min. Order 3 pcs)	$20 每個/Each
水晶桂花糕 (3件起) Osmanthus Jelly (Min. Order 3 pcs)	$20 每件/Piece
凍椰汁糕 (3件起) Chilled Coconut Milk Cake (Min. Order 3 pcs)	$20 每件/Piece

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