



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

#### 蝦籽柚皮

Braised Pomelo Peel with Dried Shrimp Roe

碟 Plate  
\$ 168 ○

#### 魚 Fish

#### 薑茸蒸魚雲

Steamed Fish Head with Minced Ginger

碟 Plate  
\$ 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

#### 炭燒豬頸肉

Charcoal Grilled Pork Collar

碟 Plate  
\$ 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

#### 芥末一口牛柳

Pan-fried Diced Beef with Wasabi Sauce

碟 Plate  
\$ 128 ○

#### 五香滷牛腱

Marinated Beef Shank with Five Spices

\$ 98 ○

#### 家禽 Poultry

#### 滷水鴨舌

Marinated Duck's Tongue

碟 Plate  
\$ 98 ○

#### 鮑汁燜鳳爪

Braised Chicken Feet with Abalone Sauce

\$ 98 ○

#### 蝦醬炸雞中翼 (5隻)

Crispy Chicken Wings with  
Shrimp Paste (5pcs)

\$ 98 ○

#### 凉拌菜 Cold Dish

碟 Plate

#### 凉拌小青瓜

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

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# 午市精選 LUNCH MENU

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## 湯羹 Soup

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

## 魚翅 Shark's Fin

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

## 明爐燒臘 Barbecue Selections

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

## 海鮮 Seafood

- 欖角碧綠炒桂花蚌 每例/Regular \$368 ○  
Sautéed Empress Clam with Vegetable & Preserved Black Olives
- 沙律蝦球 每例/Regular \$288 ○  
Deep-fried Prawn with Mayonnaise
- 豬肉 Pork
- 菠蘿咕嚕肉 每例/Regular \$198 ○  
Sweet & Sour Pork
- 白灼鮮豬潤 每例/Regular \$198 ○  
Poached Pig's Liver with Superior Soy Sauce

## 牛肉 Beef

- 蒜片牛柳粒 每例/Regular \$328 ○  
Sautéed Diced Beef with Garlic Chips
- 白灼安格斯牛肉 每例/Regular \$298 ○  
Poached Sliced Angus Beef
- 紅燒和牛面頰肉 每例/Per Pax \$148 ○  
Braised Wagyu Beef Cheek in Oyster Sauce

## 蔬菜 Vegetable

- 蟹肉扒時蔬 每例/Regular \$338 ○  
Braised Seasonal Vegetables with Crab Meat
- 金銀蛋浸時蔬 每例/Regular \$168 ○  
Poached Seasonal Vegetables with Assorted Eggs
- 濃雞湯浸津白 每例/Regular \$168 ○  
Poached Chinese Cabbage in Chicken Broth
- 薑汁酒炒芥蘭 每例/Regular \$148 ○  
Sautéed Chinese Kailan with Ginger & Chinese Rice Wine
- 白灼時蔬 每例/Regular \$148 ○  
Poached Seasonal Vegetables

## 飯 Rice

- 脆米海鮮粒泡飯 每例/Regular \$338 ○  
Crispy Rice in Seafood Soup
- 鮑汁海鮮荷葉飯 每例/Regular \$268 ○  
Steamed Diced Seafood Rice Wrapped in Lotus Leaf
- 蟹肉瑤柱蛋白炒飯 每例/Regular \$268 ○  
Fried Rice with Crab Meat, Dried Scallop & Egg White
- 鴛鴦燴炒飯 每例/Regular \$238 ○  
Fried Rice with Chicken in Tomato Sauce & Prawn in Cream Sauce
- 福建炒飯 每例/Regular \$238 ○  
Fried Rice with Diced Chicken, Shrimp & Dried Scallop in Oyster Sauce
- 揚州炒飯 每例/Regular \$198 ○  
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style
- 生炒牛肉飯 每例/Regular \$198 ○  
Fried Rice with Minced Beef
- 鹹魚雞絲炒飯 每例/Regular \$198 ○  
Fried Rice with Shredded Chicken & Salted Fish
- 麵 Noodles
- 洋蔥焗海生蝦炒麵 每例/Regular \$268 ○  
Fried Crispy Noodles with Live Prawn & Onion
- 豉椒牛肉煎麵 每例/Regular \$238 ○  
Fried Crispy Noodles with Beef & Black Bean Sauce
- 蝦籽磨菇乾燒伊麵 每例/Regular \$198 ○  
Braised E-Fu Noodles with Mushroom & Shrimp Roe
- XO醬茄子焗中粗麵 每例/Regular \$198 ○  
Braised Thick Noodles with Eggplant in XO Sauce
- 白松露菌油靈芝菇焗中粗麵 每例/Regular \$198 ○  
Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil

- 豉油皇炒麵 每例/Regular \$168 ○  
Pan-fried Noodles with Vegetable in Soy Sauce

- 上湯生麵 每碗/Bowl \$68 ○  
Egg Noodles in Superior Broth

## 河粉 Hor Fun

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

## 米粉 Rice Vermicelli

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

## 生滾粥 Congee

- 田雞粥 每碗/Bowl \$128 ○  
Congee with Frog
- 安格斯牛崧粥 每碗/Bowl \$108 ○  
Congee with Minced Angus Beef
- 鯪魚球粥 每碗/Bowl \$88 ○  
Congee with Dace Fish Ball
- 魚蓉粥 每碗/Bowl \$88 ○  
Congee with Fish Meat
- 明火白粥 每碗/Bowl \$25 ○  
Plain Congee



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# 精選點心 DIM SUM MENU

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## 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