



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

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 ○

五香滷牛腩

Marinated Beef Shank with Five Spices

\$ 98 ○

家禽 Poultry

碟 Plate

滷水鴨舌

Marinated Duck's Tongue

\$ 98 ○

鮑汁焗鳳爪

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 Melon 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_IP_150126



IMPERIAL TREASURE
FINE CHINESE CUISINE
御寶軒

午市精選 LUNCH MENU

尖沙咀北京道1號10樓 10/F, One Peking, Tsim Sha Tsui | Tel: 2613 9800

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 \$188 ○
Double-boiled Chicken Soup with Sea Whelk & Chinese Yam 每位/Per Pax
- 杏汁燉白肺湯 \$128 ○
Double-boiled Pig's Lung with Almond Soup 每位/Per Pax
- 菜膽竹笙燉北菇湯 \$118 ○
Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup 每位/Per Pax
- 四川酸辣湯 \$118 ○
Hot & Sour Soup in Sichuan Style 每位/Per Pax
- 海鮮豆腐羹 \$118 ○
Diced Seafood & Beancurd in Thick Soup 每位/Per Pax
- 雞茸粟米羹 \$118 ○
Sweet Corn & Minced Chicken in Thick Soup 每位/Per Pax

魚翅 Shark's Fin

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

明爐燒臘 Barbecue Selections

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

海鮮 Seafood

- 欖角碧綠炒桂花蚌 \$368 ○
Sautéed Empress Clam with Vegetable & Preserved Black Olives 每例/Regular
- 沙律蝦球 \$288 ○
Deep-fried Prawn with Mayonnaise 每例/Regular

豬肉 Pork

- 菠蘿咕嚕肉 \$198 ○
Sweet & Sour Pork 每例/Regular
- 白灼鮮豬潤 \$198 ○
Poached Pig's Liver with Superior Soy Sauce 每例/Regular

牛肉 Beef

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

蔬菜 Vegetable

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

飯 Rice

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

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

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

河粉 Hor Fun

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

米粉 Rice Vermicelli

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

生滾粥 Congee

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



IMPERIAL TREASURE
FINE CHINESE CUISINE
御寶軒

精選點心 DIM SUM MENU

尖沙咀北京道1號10樓 10/F, One Peking, Tsim Sha Tsui | Tel: 2613 9800

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		
雜菌如意餃 Steamed Diced Mushroom Dumpling	\$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		
瑤柱雞包仔 Steamed Chicken Bun with Dried Scallop & Ginger	\$63	○
3 件/Pcs		
時令臘腸卷 Steamed Roll with Chinese Sausage	\$63	○
3 件/Pcs		

腸粉 Rice Roll

金網脆皮蝦腸 Steamed Crispy Rice Roll Wrapped with Shrimp	\$98	○
碟/Plate		
鮮蝦蒸腸粉 Steamed Rice Roll with Shrimp	\$88	○
碟/Plate		
牛肉蒸腸粉 Steamed Rice Roll with Beef	\$88	○
碟/Plate		
叉燒蒸腸粉 Steamed Rice Roll with Barbecue Pork	\$70	○
碟/Plate		
布拉腸粉 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		
沙律明蝦角 Deep-fried Shrimp Dumpling with Salad Dressing	\$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		