

滙豐
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WINNERS' EDITION

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IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒



29 SEP - 31 OCT 2026

ELITE 午市套餐 LUNCH SET

HK\$248 位/Per Person

(兩位起 Minimum 2 Persons)

江南美點

(香菇燒賣皇, 羊肚菌上素餃, 素菜炸春卷)

Dim Sum Combination

(Steamed Pork & Shrimp Dumpling 'Siew Mai',
Steamed Vegetable Dumpling with Morel Mushroom, Deep-fried Vegetarian Spring Roll)

杏汁燉白肺湯

Double Boiled Pig's Lung with Almond Soup

乾蔥欖角爆蝦球

Sautéed Prawn with Shallots & Preserved Black Olives

薑茸蒸魚雲

Steamed Fish Head with Minced Ginger

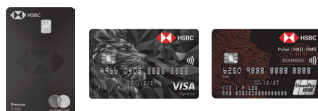
白松露菌油靈芝菇燜中粗麵

Braised Thick Noodles with Honshimeji Mushroom &
Italian Truffle Oil

美點雙輝

Complimentary Pastries

另收10%服務費
Subject to 10% Service Charge



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借定唔借? 還得到先好借! To borrow or not to borrow? Borrow only if you can repay!



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒



29 SEP - 31 OCT 2026

ELITE 晚市套餐 DINNER SET

HK\$498 位/Per Person

(兩位起 Minimum 2 Persons)

三式拼盤

(蜜汁叉燒, 五香滷牛腱, 涼拌小青瓜)

Three Treasures Platter

(Barbecue Pork with Honey Sauce, Marinated Beef Shank with Five Spices,
Chilled Cucumber with Minced Garlic)

淮山杞子螺頭燉雞湯

Double-boiled Chicken Soup with Sea Whelk & Chinese Yam

中芹魚露焗海中蝦

Baked Prawn with Chinese Celery & Fish Sauce

麒麟蒸星斑球

Steamed Garoupa Fish Fillet with Chinese Ham & Mushroom

蒜片牛柳粒

Sautéed Diced Beef with Garlic Chips

上湯蒜子浸菜心

Poached Choi Sum with Garlic in Superior Soup

鮑汁薑蔥焗中粗麵

Braised Thick Noodles with Ginger &
Shallot in Abalone Sauce

美點雙輝

Complimentary Pastries

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