



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

點點心意 御寶呈獻

原籠蒸點

瑤柱灌湯餃 (位) Steamed Dumpling with Dried Scallop in Superior Soup (Pax)	\$75 ○
笋尖鮮蝦餃 (4 件/pcs) Steamed Prawn Dumpling 'Ha Kau'	\$52 ○
香菇燒賣皇 (4 件/pcs) Steamed Pork & Shrimp Dumpling 'Siew Mai'	\$48 ○
豉椒蒸鳳爪 (碟) Steamed Chicken Feet with Black Bean Sauce (Plate)	\$45 ○
豉汁蒸排骨 (碟) Steamed Pork Rib with Black Bean Sauce (Plate)	\$48 ○
蠔皇叉燒包 (3 件/pcs) Steamed Barbecue Pork Bun	\$45 ○
黑松露菜苗餃 (3 件/pcs) Steamed Black Truffle & Vegetable Dumpling	\$52 ○
珍珠糯米雞 (2 件/pcs) Steamed Glutinous Rice in Lotus Leaf	\$48 ○
時菜牛肉球 (3 件/pcs) Steamed Beef Ball with Vegetable	\$48 ○
娥姐粉果 (3 件/pcs) Steamed "E Jie" Dumpling	\$45 ○
雜菌如意餃 (3 件/pcs) Steamed Diced Mushroom Dumpling	\$45 ○
柱侯金錢肚 (碟) Stewed Beef Tripe with 'Chu Hou' Sauce (Plate)	\$48 ○

脆炸點品

韭黃雞絲炸春卷 (3 件/pcs) Deep-fried Spring Roll with Shredded Chicken and Chives	\$48 ○
安蝦鹹水角 (3 件/pcs) Deep-fried Glutinous Dumpling	\$45 ○
蜂巢炸芋角 (3 件/pcs) Deep-fried Yam Puff	\$48 ○

煎焗鹹點

香煎蘿蔔糕 (3 件/pcs) Pan-fried Turnip Cake	\$45 ○
菠蘿叉燒包 (3 件/pcs) Baked Pineapple Bun with Barbecue Pork	\$48 ○

腸粉系列

金網脆皮蝦腸 (碟) Steamed Crispy Rice Roll with Shrimp (Plate)	\$70 ○
鮮蝦蒸腸粉 (碟) Steamed Rice Roll with Shrimp (Plate)	\$58 ○
叉燒蒸腸粉 (碟) Steamed Rice Roll with Barbecue Pork (Plate)	\$55 ○
牛肉蒸腸粉 (碟) Steamed Rice Roll with Beef (Plate)	\$55 ○
布拉白腸粉 (碟) Steamed Rice Roll (Plate)	\$50 ○

各式甜品

黑金奶皇包 (3 件/pcs) Steamed Charcoal Bun with Custard	\$50 ○
奶皇流沙煎堆 (3 件/pcs) Golden Sesame Ball with Custard	\$45 ○
香滑椰汁糕 (3 件/pcs) Chilled Coconut Milk Cake	\$42 ○
香滑馬拉糕 (件/pc) Steamed Malay Soft Cake	\$42 ○
水晶桂花糕 (3 件/pcs) Osmanthus Jelly	\$42 ○
生磨杏仁茶 (位) Chinese Almond Cream (Pax)	\$48 ○
羅漢果桂圓茶 (位) Monk Fruit Tea with Longan Tea (Pax)	\$35 ○
擂沙湯圓 (3 件/pcs) Black Sesame Glutinous Rice Ball with Granted Peanuts	\$45 ○
蓮子紅豆沙 (位) Red Bean Soup with Lotus Seeds (Pax)	\$35 ○

各式茗茶每位15元 Cover charge for tea \$15 per person
加收10%服務費 All prices are subject to 10% service charge (銅鑼灣店)



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午市精選介紹

明爐燒味

金牌蜜汁叉燒 \$168 ○
Barbecue Pork with Honey Sauce

金牌蜜汁腩叉 \$188 ○
Barbecue Pork Belly with Honey Sauce

燒味雙拼 (例) \$268 ○
Twin Combination of Barbecue Meat

鹽香貴妃雞 (半隻) \$268 ○
Marinated Salted Chicken (Half)

金牌鹽焗雞 (隻) \$588 ○
Baked Salted Chicken

午市老火湯組合

揚州炒飯 \$268 ○
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style

老火例湯煲 (4位用) + 白松露菌油靈芝菇燜中粗麵 \$288 ○
Soup of the Day (Pax serving) Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil

燒味雙拼 \$328 ○
Twin Combination of Barbecue Meat

御廚推介

老火例湯煲 (4位用) \$168 ○
Soup of the Day (Pax Serving)

杏汁燉豬肺湯 (位) \$98 ○
Double-boiled Almond Soup with Pig's Lung (Pax)

淮山杞子螺頭燉雞湯 (位) \$128 ○
Double-boiled Chicken Soup with Sea Whelk & Chinese Yam (Pax)

京式雞煲粗針翅 (3兩, 位) \$488 ○
Braised Shark's Fin with Chicken Broth in Claypot (Pax)

御寶濃湯扣大排翅 (隻) \$688 ○
Braised Supreme Shark's Fin in Thick Chicken Broth (Each)

精美小菜

宮保炒蝦球 \$238 ○
Sautéed Prawn with Dried Chillies & Cashew Nuts

薑蔥粉絲焗海中蝦煲 \$388 ○
Stewed Shrimps with Ginger, Spring Onion & Vermicelli in Claypot

黃金焗鮮魷 \$148 ○
Deep-fried Squid with Salted Egg Yolk

欖角碧綠炒桂花蚌 \$268 ○
Sautéed Empress Clam with Vegetable & Preserved Black Olives

碧綠炒斑球 \$368 ○
Sautéed Garoupa Fillet with Vegetable

紅燜斑頭腩 \$368 ○
Braised Garoupa Head & Belly in Oyster Sauce

南乳香酥骨 \$168 ○
Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce

白灼鮮豬膶 \$168 ○
Pached Sliced Pig's Liver

中式煎牛柳 \$238 ○
Pan-fried Beef Steak with Onion in Chinese Sauce

濃雞湯浸津白 \$108 ○
Poached Chinese Cabbage in Chicken Broth

上湯蒜子浸莧菜 \$108 ○
Poached Amaranth with Garlic in Superior Soup

薑汁酒炒芥蘭 \$108 ○
Sautéed Chinese Kailan with Ginger & Chinese Rice Wine

白灼菜心 \$68 ○
Poached 'Choi Sum'

濃雞湯雲耳浸勝瓜 \$128 ○
Poached Luffa with Black Fungus in Chicken Broth

特式飯麵

蝦籽蘑菇乾燒伊麵 \$138 ○
Braised E-Fu Noodles with Fresh Mushrooms & Dried Shrimp Roe

XO醬茄子燜中粗麵 \$128 ○
Braised Thick Noodles with Eggplant in XO Sauce

豉油皇炒麵 \$118 ○
Pan-fried Noodles with Vegetable in Soy Sauce

星洲炒米粉 \$128 ○
Wok-fried Vermicelli in Singapore Style

滑蛋蝦球炒河粉 \$188 ○
Wok-fried 'Hor Fun' with Prawn & Egg Gravy

福建炒飯 \$168 ○
Fried Rice with Diced Duck Meat, Shrimp & Dried Scallop in Oyster Sauce

蟹肉瑤柱蛋白炒飯 \$138 ○
Fried Rice with Crab Meat, Dried Scallop & Egg White

揚州炒飯 \$128 ○
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style

鹹魚雞絲炒飯 \$128 ○
Fried Rice with Shredded Chicken & Salted Fish

鹹魚茸涼瓜燜米粉 \$128 ○
Braised Vermicelli with Salted Fish & Bitter Gourd

白松露菌油靈芝菇燜中粗麵 \$138 ○
Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil

脆米海鮮粒泡飯 \$268 ○
Crispy Rice in Seafood Broth

乾炒安格斯牛肉河粉 \$168 ○
Wok-fried 'Hor Fun' with Angus Beef

檳城炒河粉 \$168 ○
Wok-fried 'Hor Fun' with Prawn in Penang Style

鮑魚粒雞粒炒飯 \$188 ○
Fried Rice with Diced Abalone & Chicken

油鹽焗海中蝦煎麵 \$188 ○
Fried Noodles with Salted Prawn