

套餐

SET MENU



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

銅鑼灣禮頓道8號, 皇冠假日酒店2樓
2/F, Crowne Plaza, 8 Leighton Road, Causeway Bay
聯絡號碼 Tel: (852) 2663 9919

www.imperialtreasure.com

午市供應 Only Available During Lunch Hour

午市商務宴 | A

EXECUTIVE SET LUNCH

\$488 每位/Per Person

(兩位起 Minimum 2 Persons)

雙式拼盤: 蜜汁叉燒, 五香滷牛腱

Twin Combination Platter:

Barbecue Pork with Honey Sauce, Marinated Beef Shank with Five Spices

淮山杞子螺頭燉雞湯

Double-boiled Chicken Soup with Sea Whelk & Chinese Yam

欖角蒸老虎斑球

Steamed Tiger Garoupa Fillet with Preserved Black Olives

油泡蝦球

Deep-fried Prawn

濃雞湯浸津白

Poached Tianjin Cabbage in Chicken Broth

白松露菌油靈芝菇燜中粗麵

Braised Thick Noodles with Lingzhi Mushroom & Italian Truffle Oil

香滑椰汁糕

Chilled Coconut Milk Cake

各式茗茶每位15元。加收10%服務收費。

Cover charge for tea is \$15 per person. All prices are subject to 10% service charge.

午市供應 Only Available During Lunch Hour

午市商務宴 | B

EXECUTIVE SET LUNCH

\$2,488 6位/Persons

精選點心:

香菇燒賣皇, 黑松露菜苗餃, 安蝦鹹水角

Dim Sum: Steamed Pork & Shrimp Dumpling 'Siew Mai',
Steamed Black Truffle & Vegetable Dumpling, Deep-fried Glutinous Dumpling

淮山杞子螺頭燉雞湯

Double-boiled Chicken Soup with Sea Whelk & Chinese Yam

蜜汁叉燒

Barbecue Pork with Honey Sauce

紅燒老虎斑頭腩

Braised Tiger Garoupa Belly in Oyster Sauce

[任選三款 Choice of Three]

蝦醬炒鮮魷

Sautéed Cuttlefish with
Shrimp Sauce

宮保雞丁

Sautéed Diced Chicken with
Dried Chillies & Cashew Nuts

菠蘿咕嚕肉

Sweet & Sour Pork

豉汁涼瓜排骨煲

Braised Spare Rib with Bitter
Gourd & Black Bean Sauce
in Claypot

紅燒北菇滑豆腐

Braised Beancurd with
Mushroom in Oyster Sauce

魚香茄子煲

Stewed Eggplant with Minced
Pork & Spicy Sauce in Claypot

欖菜肉碎炒四季豆

Sautéed String Bean with
Minced Pork & Preserved
Black Olives

濃雞湯浸津白

Poached Tianjin Cabbage
in Chicken Broth

各式茗茶每位15元。加收10%服務收費。

Cover charge for tea is \$15 per person. All prices are subject to 10% service charge.

午市供應 Only Available During Lunch Hour

午市商務宴 | C

EXECUTIVE SET LUNCH

\$4,488 10 位/Persons

精選點心:

筍尖鮮蝦餃, 雜菌如意餃, 安蝦鹹水角

Dim Sum: Steamed Prawn Dumpling 'Ha Kau',
Steamed Diced Mushroom Dumpling, Deep-fried Glutinous Dumpling

杏汁燉白肺湯

Double-boiled Pig's Lung with Almond Soup

鹽香貴妃雞 (每隻)

Marinated Salted Chicken (Whole)

[任選一款 Choice of One]

豉汁蒸盤龍鱔

Steamed Eel with Black Bean Sauce

油浸筍殼魚

Deep-fried Marble Goby 'Soon Hock' Fish

[任選三款 Choice of Three]

蝦醬炒鮮魷

Sautéed Cuttlefish with
Shrimp Sauce

宮保雞丁

Sautéed Diced Chicken with
Dried Chillies & Cashew Nuts

菠蘿咕嚕肉

Sweet & Sour Pork

豉汁涼瓜排骨煲

Braised Spare Rib with Bitter
Gourd & Black Bean Sauce
in Claypot

紅燒北菇滑豆腐

Braised Beancurd with
Mushroom in Oyster Sauce

魚香茄子煲

Stewed Eggplant with Minced
Pork & Spicy Sauce in Claypot

檳菜肉碎炒四季豆

Sautéed String Bean with
Minced Pork & Preserved
Black Olives

濃雞湯浸津白

Poached Tianjin Cabbage
in Chicken Broth

各式茗茶每位15元。加收10%服務收費。

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套餐 | A
SET MENU

\$13,888

(十位起 Minimum 10 Persons)

鴻運片皮乳豬 (隻)

Roasted Suckling Pig (Whole)

淮山杞子螺頭燉雞湯

Double-boiled Chicken Soup with Sea Whelk & Chinese Herbs

黑胡椒焗大肉蟹

Baked Live Meat Crab with Black Pepper

油浸筍殼魚

Deep-fried Marble Goby 'Soon Hock' Fish

鹽香貴妃雞 (隻)

Marinated Salted Chicken (Whole)

紅燒原條海參扣花膠

Braised Whole Sea Cucumber with Fish Maw in Oyster Sauce

脆米海鮮粒泡飯

Crispy Rice in Seafood Broth

椰汁紫米糕

Black Glutinous Rice Pudding

各式茗茶每位15元。加收10%服務收費。
Cover charge for tea is \$15 per person. All prices are subject to 10% service charge.

套餐 | B
SET MENU

\$19,388

(十位起 Minimum 10 Persons)

糯米釀脆皮乳豬 (隻)

Roasted Suckling Pig with Glutinous Rice (Whole)

京式雞煲牙揀翅

Braised Shark's Fin with Chicken Broth in Claypot

蛋白炒澳洲龍蝦球

Sautéed Australian Lobster with Egg White

清蒸東星斑

Steamed Coral Trout with Superior Soy Sauce

脆皮炸子雞 (隻)

Roasted Crispy Chicken (Whole)

紅燒原只5頭鮮鮑扣原條遼參

Braised 5 Head Whole Fresh Abalone with
Whole Hokkaido Sea Cucumber in Oyster Sauce

龍蝦頭爪燜中粗麵

Braised Thick Noodles with Lobster Meat

奶皇流沙煎堆

Deep-fried Sesame Ball with Custard & Salted Egg Yolk

各式茗茶每位15元。加收10%服務收費。
Cover charge for tea is \$15 per person. All prices are subject to 10% service charge.

御寶豪門宴

INDULGENCE SET

\$1,388 每位/Per Person
(兩位起 Minimum 2 Persons)

京式雞煲牙揀翅

Braised Shark's Fin with Chicken Broth in Claypot

紅燒原條遼參扣鵝掌

Braised Whole Hokkaido Sea Cucumber
with Goose Web in Oyster Sauce

中芹魚露焗波士頓龍蝦

Baked Boston Lobster with Chinese Celery & Fish Sauce

剝椒蒸老虎斑球

Steamed Tiger Garoupa Fillet with Diced Chillies

蟹肉扒時蔬

Braised Seasonal Vegetable with Crab Meat

脆米海鮮粒泡飯

Crispy Rice in Seafood Broth

生磨杏仁茶

Chinese Almond Cream

蛋黃千層糕

Steamed Egg Yolk Cake

各式茗茶每位15元。加收10%服務收費。
Cover charge for tea is \$15 per person. All prices are subject to 10% service charge.