



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

御寶A
Special Set A

鴻運片皮乳豬
Roasted Suckling Pig

杏汁燉白肺湯
Double-boiled Pig's Lung with Almond Soup

中芹魚露焗海中蝦
Baked Prawn with Celery in Fish Sauce

蠔皇碧綠花菇扣原條海參
Braised Whole Sea Cucumber with Mushroom in Oyster Sauce

油浸筍殼魚
Deep-Fried Soon Hock Fish

鹵水乳鴿
Marinated Pigeon

脆米海鮮粒泡飯
Crispy Rice in Seafood Broth

椰汁紫米糕
Black Glutinous Rice Pudding

奶皇流沙煎堆
Golden Sesame Ball with Custard

\$7,888/10位(Persons)

御寶B
Special Set B

杞子乾螺頭燉雞湯
Double-boiled Chicken Soup with Dried Sea Whelk & Wolfberry

欖角西芹炒桂花蚌
Sautéed Empress Clam with Celery & Preserved Black Olives

清蒸東星斑
Steamed Coral Trout with Superior Soy Sauce

蠔皇碧綠鮑魚扣鵝掌
Braised Abalone with Goose Web in Oyster Sauce

黑胡椒焗大肉蟹
Baked Meat Crab in Black Pepper

糯米釀脆皮乳豬
Roasted Boneless Suckling Pig with Glutinous Rice

乾炒安格斯牛河
Wok-fried 'Hor Fun' with Angus Beef

奶皇流沙煎堆
Golden Sesame Ball with Custard

酥皮蛋撻仔
Baked Egg Tart

\$10,288/10位(Persons)

御寶C
Special Set C

魚子醬蛋白
Caviar on Egg White

濃湯御寶大排翅
Braised Supreme Shark's Fin in Thick Chicken Broth

法式焗釀蟹蓋
Baked Crab Meat & Onions on Crab Shell

大筍殼魚兩味：雪菜冬筍炒球 / 油浸筍殼尾
Sautéed Soon Hock Fish Fillet with Preserved 'Xue Cai' Vegetable
Deep-Fried Soon Hock Fish Tail

紅燒家鄉釀海參
Braised Sea Cucumber Stuffed with Minced Pork in Oyster Sauce

糯米釀脆皮乳豬
Roasted Boneless Suckling Pig with Glutinous Rice

白松露菌油靈芝菇焗中粗麵
Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil

乾清棗皇糕
Steamed Red Dates Pudding

脆皮馬蹄條
Deep-Fried Water Chestnut Roll

\$15,888/10位(Persons)

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