



IMPERIAL TREASURE

FINE CHINESE CUISINE

御寶軒

廣東點心 Dim Sum

筍尖鮮蝦餃 (4 件/pcs) Steamed Prawn Dumpling 'Ha Kau'	\$52 ○	蔥花布拉腸粉 (碟) Steamed Rice Roll with Spring Onion (Plate)	\$50 ○	脆皮炸雲吞 (3 件/pcs) Deep-fried Crispy Wonton	\$45 ○
香菇燒賣皇 (4 件/pcs) Steamed Pork & Shrimp Dumpling 'Siew Mai'	\$48 ○	黑松露菜苗餃 (3 件/pcs) Steamed Black Truffle & Vegetable Dumpling	\$52 ○	柱侯金錢肚 (碟) Stewed Beef Tripe with 'Chu Hou' Sauce (Plate)	\$48 ○
豉汁蒸鳳爪 (碟) Steamed Chicken Feet with Black Bean Sauce (Plate)	\$45 ○	珍珠糯米雞 (2 件/pcs) Steamed Glutinous Rice in Lotus Leaf	\$48 ○	素菜炸春卷 (3 件/pcs) Deep-fried Vegetarian Spring Roll	\$48 ○
豉汁蒸排骨 (碟) Steamed Pork Rib with Black Bean Sauce (Plate)	\$48 ○	時菜牛肉球 (3 件/pcs) Steamed Beef Ball with Vegetable	\$48 ○	臘味蘿蔔糕 (3 件/pcs) Pan-fried Turnip Cake	\$45 ○
蠔皇叉燒包 (3 件/pcs) Steamed Barbecue Pork Bun	\$45 ○	雜菌如意餃 (3 件/pcs) Steamed Diced Mushroom Dumpling	\$45 ○	甜品 Dessert	
金網脆皮蝦腸 (碟) Steamed Crispy Rice Roll with Shrimp (Plate)	\$70 ○	瑤柱雞包子 (3 件/pcs) Steamed Mini Chicken Bun in Hong Kong Style	\$45 ○	黑金流沙包 (3 件/pcs) Steamed Charcoal Bun with Custard	\$50 ○
鮮蝦蒸腸粉 (碟) Steamed Rice Roll with Shrimp (Plate)	\$58 ○	鮮蝦腐皮卷 (3 件/pcs) Deep-fried Beancurd Skin Roll with Shrimp	\$52 ○	椰汁紫米糕 (3 件/pcs) Black Glutinous Rice Pudding	\$42 ○
叉燒蒸腸粉 (碟) Steamed Rice Roll with Barbecue Pork (Plate)	\$55 ○	安蝦鹹水角 (3 件/pcs) Deep-fried Glutinous Dumpling	\$45 ○	香滑馬拉糕 (件/pc) Steamed Malay Soft Cake	\$42 ○
牛肉蒸腸粉 (碟) Steamed Rice Roll with Beef (Plate)	\$55 ○	蜂巢炸芋角 (3 件/pcs) Deep-fried Yam Puff	\$48 ○		

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



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午市精選介紹

明爐燒味 Barbecue Selections

五香滷牛腩 (碟) Marinated Beef Shank with Five Spices (Plate)	\$68 ○	南乳香酥骨 Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce	\$168 ○	紅燒花膠 (每位) Braised Fish Maw in Oyster Sauce (Pax)	\$268 ○	中芹魚露焗波士頓龍蝦 (一隻) Baked Boston Lobster with Chinese Celery and Fish Sauce (1 piece)	\$398 ○
佛山燻蹄 (碟) Chilled Pig's Shank (Plate)	\$88 ○	豉汁涼瓜排骨煲 Braised Spare Rib with Bitter Gourd & Black Bean Sauce in Claypot	\$128 ○	甫魚蟹肉乾撈中鮑翅 (2兩, 每位) Sautéed Superior Shark's Fin with Crab Meat & Dried Fish (2 Tael, Pax)	\$468 ○	蝦籽靈芝菇炒澳洲鮑魚 (兩) (請預訂) Sautéed Australian Abalone with Honshemeji Mushroom & Dried Shrimp Roe (Tael) (Advance Order Required)	\$70 ○
金牌蜜汁叉燒 (例) Barbecue Pork with Honey Sauce (Regular)	\$168 ○	白灼安格斯牛肉 Poached Sliced Angus Beef	\$238 ○	紅燒蟹肉翅 Braised Shark's Fin with Crab Meat	\$238 ○	乾蔥釐角爆蝦球 Sautéed Prawn with Shallots & Preserved Black Olives	\$238 ○
金牌蜜汁腩叉 (例) Barbecue Pork Belly with Honey Sauce (Regular)	\$188 ○	中式煎牛柳 Pan-fried Beef Steak in Chinese Sauce	\$238 ○	京式雞煲粗針翅 (3兩, 每位) Braised Shark's Fin with Chicken Broth in Claypot (3 Tael, Pax)	\$488 ○	星洲辣椒蝦球 (伴饅頭) Sautéed Prawn with Singapore Style Chilli Sauce (with Steamed Buns)	\$268 ○
燒味雙拼 (例) Twin Combination of Barbecue Meat (Regular)	\$268 ○	蒜片牛柳粒 Sautéed Diced Beef with Sliced Garlic	\$238 ○	芙蓉炒桂花翅 Sautéed Shark's Fin with Egg	\$488 ○	<u>炒粉麵飯 Noodles & Rice</u>	
鹽香貴妃雞 (半隻) Marinated Salted Chicken (Half)	\$268 ○	紅燒和牛面頰肉 (位) Braised Wagyu Beef Cheek in Oyster Sauce (Pax)	\$108 ○	濃雞湯扣大排翅 (隻) Braised Supreme Shark's Fin in Thick Chicken Broth (Each)	\$688 ○	蝦籽磨菇乾燒伊麵 Braised E-Fu Noodles with Fresh Mushrooms & Dried Shrimp Roe	\$138 ○
金牌鹽焗雞 (隻) (請預訂) Baked Salted Chicken (Whole) (Advance Order Required)	\$588 ○	菠蘿咕嚕肉 Sweet & Sour Pork	\$128 ○	<u>海鮮呈獻 Seafood</u>		XO醬茄子焗中粗麵 Braised Thick Noodles with Eggplant in XO Sauce	\$128 ○
糯米脆皮釀乳豬 (半隻) (請預訂) Roasted Suckling Pig with Glutinous Rice (Half) (Advance Order Required)	\$690 ○	鮑魚角鹹魚滑雞煲 Diced Abalone with Stewed Chicken & Salted Fish in Claypot	\$488 ○	碧綠炒老虎斑球 Sautéed Tiger Garoupa Fillet with Vegetable	\$368 ○	豉油皇炒麵 Pan-fried Noodles with Vegetable in Soy Sauce	\$118 ○
<u>精美小菜 Special Dishes</u>		欖菜肉碎炒四季豆 Sautéed String Bean with Minced Pork & Preserved Black Olives	\$108 ○	紅焗老虎頭腩 Braised Tiger Garoupa Head & Belly in Oyster Sauce	\$368 ○	星洲炒米粉 Wok-fried Vermicelli in Singapore Style	\$128 ○
黃金焗鮮魷 Deep-fried Squid with Salted Egg Yolk	\$148 ○	上湯蒜子浸莧菜 Poached Amaranth with Garlic in Superior Soup	\$108 ○	一級米酒煮/欖角西芹炒桂花蚌 Poached Empress Clam in Chinese Rice Wine/ Sautéed Empress Clam with Celery & Preserved Black Olives	\$268 ○	蟹肉瑤柱蛋白炒飯 Fried Rice with Crab Meat, Dried Scallop & Egg White	\$138 ○
鹹魚雞粒豆腐煲 Stewed Beancurd with Diced Chicken & Salted Fish in Claypot	\$128 ○	上湯蒜子浸菜遠 Poached Vegetable with Garlic in Superior Soup	\$108 ○	薑蔥粉絲焗海中蝦煲 (八隻) Baked Prawn with Vermicelli, Ginger & Spring Onion in Claypot	\$388 ○	揚州炒飯 Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	\$128 ○
紅燒北菇滑豆腐 Braised Beancurd with Mushroom in Oyster Sauce	\$128 ○	濃雞湯雲耳浸勝瓜 Poached Luffa with Black Fungus in Chicken Broth	\$128 ○	黑胡椒炒大肉蟹 (一隻, 約1斤10兩) Pan-fried Meat Crab with Black Pepper (1 piece, around 26 Tael)	\$1,040 ○	乾炒安格斯牛肉河粉 Wok-fried 'Hor Fun' with Angus Beef	\$168 ○
宮保雞丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts	\$128 ○	<u>珍饈百味 Treasure</u>		上湯焗澳洲龍蝦 (兩) (請預訂) Baked Australian Lobster with Superior Soup (Tael) (Advance Order Required)	\$85 ○	檳城炒河粉 Wok-fried 'Hor Fun' with Prawn in Penang Style	\$168 ○
蟹肉涼瓜煎蛋 Pan-fried Omelette with Crab Meat & Bitter Gour	\$238 ○	紅燒原條海參 (每位) Braised Whole Sea Cucumber in Oyster Sauce (Pax)	\$168 ○	紅燒原條遼參 (每位) Braised Whole Hokkaido Sea Cucumber in Oyster Sauce (Pax)	\$268 ○		