



IMPERIAL TREASURE

中华美食源远流长
御宝尊崇博大精深的美食文化
矢志继承这宝贵遗产
坚持着最道地的烹饪手法
御宝为食客奉上最美味丰盛的佳肴
加之御宝以服务至上，细致贴心
宗旨是提供最舒适的用餐体验

IMPERIAL TREASURE OFFERS
AN EXCEPTIONAL DINING EXPERIENCE
TO INDULGE THE SENSES.
EXPERIENCE THE RICHNESS OF
CHINESE CULINARY HERITAGE PRESENTED
IN SUPERIOR QUALITY DOUBLED WITH
IMPECCABLE SERVICE AT
IMPERIAL TREASURE.

IMPERIAL TREASURE
RESTAURANT GROUP
御寶飲食集團

北京式烤鸭

PEKING DUCK

欢迎预订 · ADVANCE ORDER REQUIRED

\$138⁺⁺
每只 | Whole



所有价格需另加服务费和消费税。图片仅供参考。All prices are subject to service charge and prevailing GST. Pictures are for reference only.

淮扬菜

中国传统四大菜系之一，苏菜的四大代表菜之一，发源于扬州、淮安。菜系充满淮、扬特点。原料多以水产为主，淮扬菜系大多以江湖河鲜为主料，以顶尖烹艺为支撑，以本味本色为上乘，以妙契众口为追求。

淮扬菜十分讲究刀工，刀功比较精细。菜品形态精致，滋味醇和；在烹饪上则善用火候，讲究火候，擅长炖、焖、煨、焐、蒸、烧、炒。

HUAIYANG CUISINE

One of the four major Chinese culinary traditions, Su cuisine is also one of the four representative dishes of the Huaiyang cuisine, originating from Yangzhou and Huai'an. The cuisine is deeply rooted in the characteristics of the Huai and Yang regions. The main ingredients are often aquatic products featuring river and lake fish and other fresh ingredients. Huaiyang cuisine is supported by top-notch culinary techniques, emphasizing the preservation of natural flavours and colours, while striving to cater to a wide range of tastes.

Huaiyang cuisine places great emphasis on knife skills with meticulous cutting techniques. The dishes are delicate in appearance and rich in flavour. When it comes to cooking techniques, Huaiyang cuisine is skilled in controlling heat and focusing on fire control. Typical methods of cooking include stewing, braising, simmering, steaming, roasting, and stir-frying.



精美小食

Appetizers



四喜烤麸 \$18.00
Stewed Wheat Gluten with Black Fungus & Mushroom 每碟/Per Plate



茶香银鳕鱼 \$28.00
Deep-fried Cod Fish Fillet in Yangzhou Style 每碟/Per Plate



鱼子酱熏蛋 \$188.00
Smoked Egg with Caviar 每碟/Per Plate



酒香醉法国乳鸽 \$98.00
Drunken French Pigeon 每只/Each



捞汁海蜇 ★ \$26.00
Marinated Jelly Fish Head 每碟/Per Plate



四川口水鸡 ● \$24.00
Steamed Chicken with Spicy Sauce 每碟/Per Plate



花雕醉鸡 \$24.00
Drunken Chicken 每碟/Per Plate



无锡脆鳝
Deep-fried Eel Fillet

\$22.00
每碟/Per Plate



糖醋小排骨
Sweet & Sour Spare Ribs

\$18.00
每碟/Per Plate



扬州酱猪头 ★
Marinated Pig's Head in Yangzhou Style

\$20.00
每碟/Per Plate



香糟鸭舌
Marinated Duck Tongue

\$18.00
每碟/Per Plate



江苏千丝百页
Shredded Tofu in Jiangsu Style

\$18.00
每碟/Per Plate



香煎酿素鹅
Deep-fried Beancurd Skin Roll
Stuffed with Mushroom

\$18.00
每碟/Per Plate

★ 推荐 - Recommended 🌶️ 辣 - Spicy

所有价格需另加服务费和消费税。图片仅供参考。All prices are subject to service charge and prevailing GST. Pictures are for reference only.



凉拌小木耳
Marinated Black Fungus

\$18.00
每碟/Per Plate



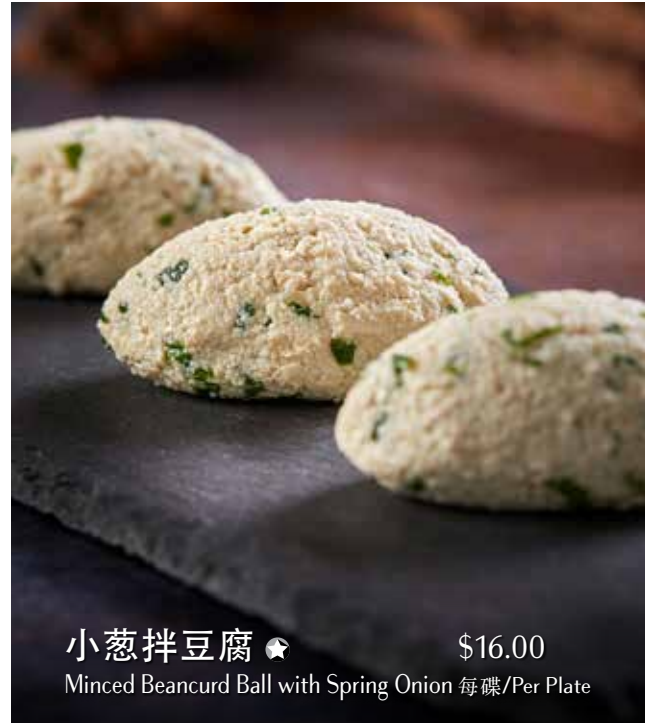
一品菠菜松
Minced Spinach Salad

\$18.00
每碟/Per Plate



凉拌素八仙
Assorted Vegetables Salad

\$16.00
每碟/Per Plate



小葱拌豆腐 ★
Minced Beancurd Ball with Spring Onion

\$16.00
每碟/Per Plate



桂花小番茄 ★
Cherry Tomatoes with Osmanthus Syrup

\$16.00
每碟/Per Plate



风味萝卜皮
Pickled Radish Skin

\$14.00
每碟/Per Plate



燕窝鸡茸羹 ★
Braised Bird's Nest with Minced Chicken Broth



贵州酸汤甲鱼 ★
Diced Turtle Thick Sour Soup in Guizhou Style



上海腌笃鲜
Traditional Shanghai Style Soup with Beancurd Skin Knots & Pork



扬州狮子头
Pork Meat Ball Soup in Yangzhou Style

汤羹

Soup

燕窝鸡茸羹

Braised Bird's Nest with Minced Chicken Broth

\$148.00 每位/Per Person (30克/g)

上海腌笃鲜

Traditional Shanghai Style Soup with
Beancurd Skin Knots & Pork

\$66.00 四位用/Serves 4

花胶炖鸡汤

Double-boiled Chicken Soup with
Superior Fish Maw

\$55.00 每位/Per Person

海胆文思豆腐羹

Shredded Beancurd with Uni in Thick Soup

\$30.00 每位/Per Person

贵州酸汤甲鱼

Diced Turtle Thick Sour Soup in Guizhou Style

\$28.00 每位/Per Person

四川海鲜酸辣汤

Hot & Sour Seafood Soup in Sichuan Style

\$20.00 每位/Per Person

上素菌菇汤

Assorted Mushrooms Vegetarian Soup

\$20.00 每位/Per Person

扬州狮子头

Pork Meat Ball Soup in Yangzhou Style

\$20.00 每位/Per Person



海胆文思豆腐羹 ★
Shredded Beancurd with Uni in Thick Soup



大乌参(红烧)
Premium Sea Cucumber (Braised in Brown Sauce)

极品 海味

—Premium Seafood—



辽参 (黄焖)
Hokkaido Sea Cucumber (Yellow Braised)



红烧原只15头南非干鲍
Braised 15 Head South African Whole Dried Abalone
in Brown Sauce

大乌参

Premium Sea Cucumber

\$208.00 半条/Half

\$416.00 每条/Whole

辽参

Hokkaido Sea Cucumber

\$45.00 每条/Whole

海参

Sea Cucumber

\$15.00 半条/Half

花胶

Superior Fish Maw

\$55.00 每件/Per Piece

鹅掌

Goose Web

\$14.00 每件/Per Piece

红烧	Braised in Brown Sauce
葱烧	Deep-fried with Scallion
黄焖	Yellow Braised

淮扬三宝 (辽参, 花胶, 5头鲜鲍)

Huaiyang Trio Treasures
(Hokkaido Sea Cucumber, Superior Fish Maw,
5 Head Whole Fresh Abalone)

\$138.00 每位/Per Person

红烧原只15头南非干鲍

Braised 15 Head South African Dried
Whole Abalone in Brown Sauce

\$180.00 每位/Per Person

红烧原只5头鲜鲍

Braised 5 Head Whole Fresh Abalone in
Brown Sauce

\$38.00 每位/Per Person

红烧鹅掌扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with
Goose Web in Brown Sauce

\$52.00 每位/Per Person



东星斑 (梅干菜炒)
Coral Trout (Sautéed with Preserved 'Mei Cai' Vegetables)



三味笋壳鱼
Three Ways Marble Goby 'Soon Hock' Fish



松子糖醋笋壳鱼
Deep-fried Soon Hock Fish with Pine Nuts in
Sweet & Sour Sauce

生猛 海鲜

— Live Seafood —

鸡油蒸忘不了

Steamed Empurau in Chicken Oil

请预订 Advance Order Required

\$160.00 每百克/Per 100g

东星斑

Coral Trout

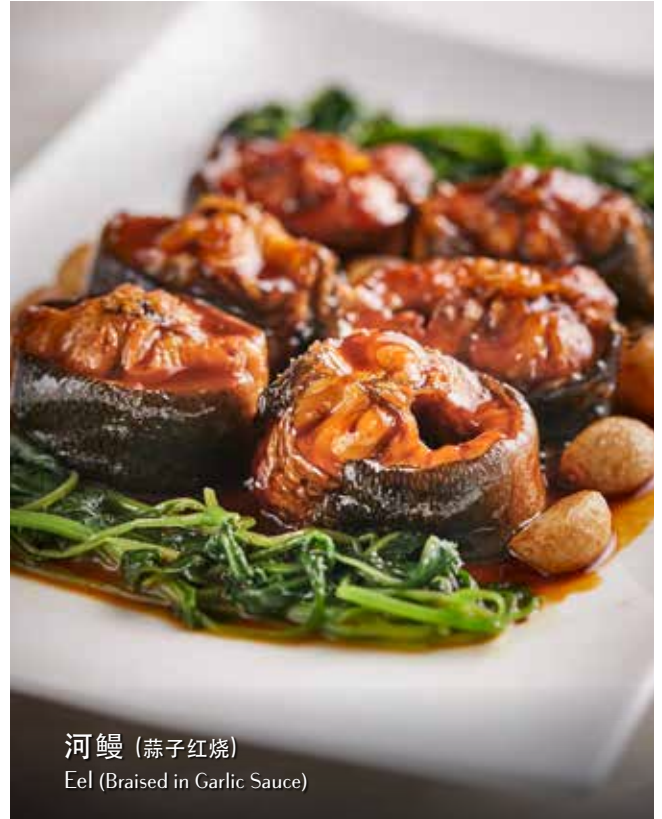
\$25.00 每百克/Per 100g

笋壳鱼

Marble Goby 'Soon Hock' Fish

\$13.00 每百克/Per 100g

松子糖醋	Deep-fried with Pine Nuts in Sweet & Sour Sauce
过桥	Quick Poached
鸡油蒸	Steamed with Chicken Oil
🌶️ 剁椒蒸	Steamed with Diced Chillies
湘味炒	Sautéed with Hunan Style
梅干菜炒	Sautéed with Preserved 'Mei Cai' Vegetables
雪菜龙须炒	Sautéed with Preserved 'Xue Cai' Vegetables
清蒸	Steamed with Superior Soy Sauce
三味	Three Ways



河鳗 (蒜子红烧)
Eel (Braised in Garlic Sauce)

河鳗

Eel

\$22.00 每百克/Per 100g

蒜子红烧	Braised in Garlic Sauce
雪菜炒	Sautéed with Preserved 'Xue Cai' Vegetables
女儿红蒸	Steamed with Chinese Nu Er Hong Wine

请预订 Advance Order Required



甲鱼 (鸡油蒸) 🌟
Soft Shell Turtle (Steamed with Chicken Oil)

甲鱼

Soft Shell Turtle

时价 Seasonal Price

蒜子红烧	Braised in Garlic Sauce
🌟 鸡油蒸	Steamed with Chicken Oil
🌟 清蒸	Steamed with Superior Soy Sauce



阿拉斯加蟹 (芙蓉炒蟹肉)
Alaskan Crab (Sautéed Egg Omelette with Crab Meat)

生猛 海鲜

— Live Seafood —



加拿大象拔蚌 (鸡汁炒) ★
Canadian Geoduck Clam (Sautéed with Chicken Broth)



澳洲龙虾 (麻婆豆腐炒龙虾球) ★ 🌶️
Australian Lobster
(Braised Australian Lobster with 'Ma Po' Tofu)



澳洲龙虾炒糯米饭
Sautéed Australian Lobster with Glutinous Rice

加拿大象拔蚌

Canadian Geoduck Clam

时价 Seasonal Price 每百克/Per 100g

澳洲龙虾

Australian Lobster

时价 Seasonal Price 每百克/Per 100g

- 🌶️ 麻婆豆腐炒 龙虾球 Braised with 'Ma Po' Tofu
- 🌶️ 鲜椒炒 Sautéed with Chilli
- ★ 鸡汁炒 Sautéed with Chicken Broth
- 糯米饭炒 Sautéed with Glutinous Rice
- 刺身 Sashimi

阿拉斯加蟹

Alaskan Crab

时价 Seasonal Price 每百克/Per 100g

- 芙蓉炒蟹肉 Sautéed Egg Omelette with Crab Meat
- 鸡油蒸 Steamed with Chicken Oil

苏格兰竹筒蚌

Scottish Bamboo Clam

时价 Seasonal Price 每百克/Per 100g

苏格兰扇贝

Scottish Scallop

时价 Seasonal Price 每百克/Per 100g

- 梅干菜炒 Sautéed with Preserved 'Mei Cai' Vegetables
- 雪菜蒸 Steamed with Preserved 'Xue Cai' Vegetables
- 蒜蓉粉丝蒸 Steamed with Minced Garlic & Vermicelli



扬州红烧拆烩鱼头 ★
Braised Fish Head in Yangzhou Style

海 Seafood 鲜

鲳鱼

Hilsa Herring Fish

请预订 Advance Order Required

\$218.00 半条/Half

黄花鱼

Yellow Croaker Fish

\$80.00 每条/Whole

- 🌟 鸡油蒸 Steamed with Chicken Oil
- 雪菜冬笋
丝蒸 Steamed with Preserved "Xue Cai"
Vegetables & Bamboo Shoots
- 🌟 古法蒸 Traditional Steamed

扬州红烧拆烩鱼头 🌟

Braised Fish Head in Yangzhou Style

\$138.00 每例/Regular

剁椒蒸松鱼头 🌶️

Steamed Carp Fish with Diced Chilies

\$50.00 半条/Half

雪菜灵芝菇烩多宝鱼

Braised Turbot Fish with Preserved 'Xue Cai'
Vegetables & Honshimeji Mushroom

\$128.00 每例/Regular

酥炸黄金带鱼

Deep-fried Beltfish

\$48.00 每例/Regular



剁椒蒸松鱼头 🌶️
Steamed Carp Fish with Diced Chilies



雪菜灵芝菇烩多宝鱼
Braised Turbot Fish with Preserved 'Xue Cai'
Vegetables & Honshimeji Mushroom



酥炸黄金带鱼
Deep-fried Beltfish

海 Seafood 鲜

芙蓉羔蟹

Sautéed Roe Crab with Egg Omelette

\$180.00 每只/Per Piece (四位起/Min. 4 Persons)





水煮腰花鱈片 🌟🌶️

Poached Sliced Eel and Pig's Kidney in Spicy Peppercorn Soup

\$48.00

每例/Regular



梅干菜炒帶子 🌟

Sautéed Scallop with Preserved 'Mei Cai' Vegetables

\$60.00

每例/Regular



金馒头咖喱虾球 ●
Curry Prawn with Golden Bun


海 Seafood 鲜




黑松露菌油甜豆炒河虾
Sautéed Shrimp with Honey Pea in Black Truffle Oil

黑松露菌油甜豆炒河虾
Sautéed Shrimp with Honey Pea in Black Truffle Oil
\$60.00 小/Small

虾仁爆腰花
Sautéed Shrimp with Pig's Kidney
\$44.00 每例/Regular

樱花虾炒河虾 
Sautéed River Prawn with Sakura Shrimp
\$44.00 每例/Regular

金馒头咖喱虾球 
Curry Prawn with Golden Bun
\$40.00 每例/Regular


鱼香茄子虾球 
Braised Eggplant with Prawn & Spicy Sauce
\$40.00 每例/Regular (四粒 4 Pieces)

咕嚕虾球
Sweet & Sour Prawn
\$40.00 每例/Regular



虾仁爆腰花
Sautéed Shrimp with Pig's Kidney



樱花虾炒河虾 
Sautéed River Prawn with Sakura Shrimp



扬州扒烧猪头 ★
Grilled Whole Pig's Head in Yangzhou Style

肉 Meat 类

扬州扒烧猪头 🌟

Grilled Whole Pig's Head in Yangzhou Style

请预订 Advance Order Required

\$140.00 半只/Half

\$240.00 每只/Whole

红烧鲍鱼狮子头

Braised Pork Meat Ball with Abalone

\$28.00 每件/Per Piece (两件起 Min. 2 Pieces)

江南红烧肉

Braised Pork in Jiangnan Style

\$44.00 每例/Regular

螺丝椒炒黑毛猪肉 🌶️

Stir-fried Iberico Pork Belly with Hot Chillies

\$40.00 每例/Regular

葱烧蹄筋炒鸡球

Sautéed Pig's Tendon with Chicken & Scallion

\$40.00 每例/Regular



红烧鲍鱼狮子头
Braised Pork Meat Ball with Abalone



螺丝椒炒黑毛猪肉 🌶️
Stir-fried Iberico Pork Belly with Hot Chillies



江南红烧肉
Braised Pork in Jiangnan Style



葱烧蹄筋炒鸡球
Sautéed Pig's Tendon with Chicken & Scallion



金酸汤安格斯牛肉 🌟🍴
Sliced Angus Beef Sour Soup

牛肉 Beef



螺丝椒炒安格斯牛肉 🌶️
Sautéed Sliced Angus Beef with Hot Chillies



红烧萝卜牛肋骨
Braised Angus Beef Boneless Short Ribs with Radish

水煮安格斯牛肉 🌶️
Poached Angus Beef in Sichuan Style Spicy Soup
\$60.00 每例/Regular

红烧萝卜牛肋骨
Braised Angus Beef Boneless Short Ribs with Radish
\$60.00 每例/Regular

金酸汤安格斯牛肉 🌶️🌶️
Sliced Angus Beef Sour Soup
\$60.00 每例/Regular

螺丝椒炒安格斯牛肉 🌶️
Sautéed Sliced Angus Beef with Hot Chillies
\$46.00 每例/Regular

芦笋炒安格斯牛肉
Sautéed Sliced Angus Beef with Asparagus
\$46.00 每例/Regular



梅干菜烟熏鸡

Smoked Chicken with Preserved 'Mei Cai' Vegetables

鸡

Chicken

Frog

田

鸡

梅干菜烟熏鸡

Smoked Chicken with Preserved 'Mei Cai' Vegetables

\$40.00 半只/Half

\$80.00 每只/Whole

上海油淋鸡

Deep-fried Chicken Topped with Homemade Sauce

\$35.00 半只/Half

\$70.00 每只/Whole

干煸辣子鸡 🌶️

Deep-fried Spicy Chicken

\$30.00 每例/Regular

鱼香茄子田鸡 🌶️

Braised Eggplant with Frog & Spicy Sauce

\$38.00 每例/Regular

鲜花椒炒田鸡 🌶️

Sautéed Frog with Pepper in Sichuan Style

\$38.00 每例/Regular

酱爆田鸡 🌶️

Sautéed Frog with Spicy Sauce

\$38.00 每例/Regular



上海油淋鸡

Deep-fried Chicken Topped with Homemade Sauce



干煸辣子鸡 🌶️

Deep-fried Spicy Chicken



鲜花椒炒田鸡 🌶️

Sautéed Frog with Pepper in Sichuan Style



上汤竹笙浸芦笋
Bamboo Pith & Asparagus in Superior Broth



荠菜炒鲜笋
Sautéed Shepherd's Purse with Bamboo Shoot



鸡汁娃娃菜
Baby Cabbage in Chicken Sauce



酱爆地三鲜 ★ 🌶️
Sautéed Eggplant, Potato & String Bean with Spicy Sauce

豆腐

Beancurd

Vegetables

蔬菜

扬州大煮干丝 🌟

Poached Shredded Beancurd, Shredded Ham & Diced Prawn in Yangzhou Style

\$32.00 每例/Regular

麻婆豆腐 🌶️

Braised Beancurd with Minced Pork in Spicy 'Ma Po' Sauce

\$28.00 每例/Regular

上汤竹笙浸芦笋

Bamboo Pith & Asparagus in Superior Broth

\$36.00 每例/Regular

荠菜炒鲜笋

Sautéed Shepherd's Purse with Bamboo Shoot

\$30.00 每例/Regular

鸡汁娃娃菜

Baby Cabbage in Chicken Sauce

\$28.00 每例/Regular

酱爆地三鲜 🌶️ 🌶️

Sautéed Eggplant, Potato & String Bean with Spicy Sauce

\$28.00 每例/Regular

豆瓣炒时蔬

Sautéed Seasonal Vegetables Broad Bean Paste

\$26.00 每例/Regular



石锅八宝海参饭 🌟

Eight Treasures with Sea Cucumber Rice in Stone Pot

Rice
饭



上海菜饭

Stewed Rice with Vegetables in Claypot

请预订 Advance Order Required

\$22.00 每位/Per Person (4位起 Minimum Order 4 Persons)

石锅八宝海参饭

Eight Treasures with Sea Cucumber Rice in Stone Pot

\$24.00 每位/Per Person

沪式扬州炒饭

Fried Rice in Yangzhou Style
(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

\$28.00 每例/Regular

茼蒿炒饭

Fried Rice with 'Tang-O' Vegetables

\$28.00 每例/Regular

雪菜咸肉炒年糕

Sautéed Rice Cake with Salted Pork & Preserved 'Xue Cai' Vegetables

\$32.00 每例/Regular



上海菜饭
Stewed Rice with Vegetables in Claypot



沪式扬州炒饭
Fried Rice in Yangzhou Style
(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)



茼蒿炒饭
Fried Rice with 'Tang-O' Vegetables



雪菜咸肉炒年糕
Sautéed Rice Cake with Salted Pork & Preserved 'Xue Cai' Vegetables



上海炒粗面
Wok-fried Noodles with Shredded Pork & Vegetables

Noodles

面



雪菜黄鱼面

Yellow Croaker Fish Noodles with Preserved 'Xue Cai' Vegetables



四川担担面 (含有芝麻和花生)

Noodles in Spicy Soup (Contains Sesame & Peanuts)

青菜煨面

Noodles with Vegetables in Thick Soup

\$20.00 每位/Per Person

雪菜黄鱼面

Yellow Croaker Fish Noodles with Preserved 'Xue Cai' Vegetables

\$20.00 每位/Per Person

葱油拌面

Noodles Tossed with Scallion Oil

\$18.00 每位/Per Person

四川担担面

Noodles in Spicy Soup

含有芝麻和花生 Contains Sesame & Peanuts

\$18.00 每位/Per Person

阳春面

Yangchun Noodles in Broth

\$16.00 每位/Per Person

上海炒粗面

Wok-fried Noodles with Shredded Pork & Vegetables

\$28.00 小/Small

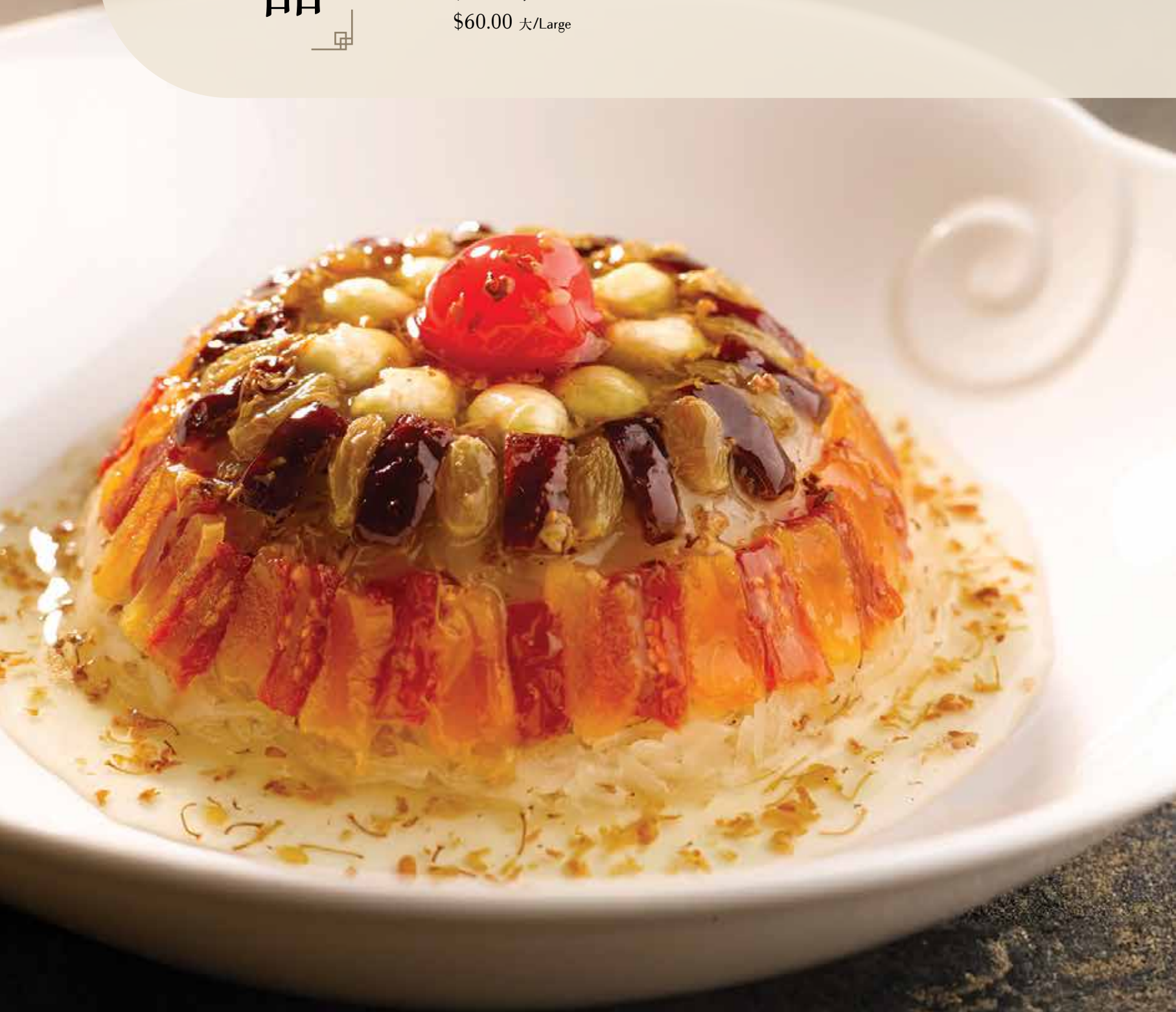
甜品
Desserts

八宝糯米饭 (煎 / 蒸)

Sweetened Glutinous Rice with Assorted Fruits (Pan-fried / Steamed)

\$30.00 小/Small

\$60.00 大/Large





桂花擂沙煎堆

Deep-fried Black Sesame Glutinous Rice Dumpling

\$12.00

四件/4 Pcs



香煎南瓜饼

Pan-fried Pumpkin Pancake

\$12.00

四件/4 Pcs



豆沙锅饼

Pan-fried Red Bean Paste Pancake

\$16.00

每碟/Per Plate



枣泥锅饼

Deep-fried Red Date Paste Pancake 每份/Per Portion

\$16.00



高丽豆沙

Soufflé Egg White Ball with Red Bean Paste & Banana

\$7.50

三件/3 Pcs



水晶杞子桂花糕
Chilled Osmanthus Jelly with Wolfberries

\$12.00
四件/4 Pcs



桂花酒酿丸子
Glutinous Rice Ball in
Sweet Fermented Wine Soup

\$8.00
每位/Per Person



鲜果芦荟冻
Chilled Aloe Vera Jelly with
Fresh Fruits

\$8.00
每位/Per Person



姜茶黑芝麻汤圆 (2粒)
Black Sesame Glutinous Rice Ball
in Ginger Soup (2pcs)

\$8.00
每位/Per Person



元肉银桂糖水
Dried Longan & White Fungus
Soup

\$8.00
每位/Per Person