



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



湛江海蜇花

Marinated Jelly Fish Head

\$24.00 每碟/Per Plate



脆皮烧肉

Roasted Pork

\$24.00 每碟/Per Plate



炭烧猪颈肉

Charcoal Grilled Pork Collar

\$20.00 每碟/Per Plate



佛山熏蹄

Chilled Pig's Shank

\$20.00 每碟/Per Plate



五香卤牛腱

Marinated Beef Shank with Five Spices

\$20.00 每碟/Per Plate



卤水鸭掌翼

Marinated Duck Web & Wing

\$20.00 每碟/Per Plate



卤水鸭胗肝

Marinated Duck's Gizzard & Liver

\$20.00 每碟/Per Plate



鲍汁焖凤爪

Braised Chicken Feet with Abalone Sauce

\$20.00 每碟/Per Plate



椒盐白饭鱼

Deep-fried Silver Fish with Pepper & Salt

\$18.00 每碟/Per Plate



凉拌冰草

Ice Grass with Sesame Sauce

\$16.00 每碟/Per Plate



酥炸盐水豆腐

Deep-fried Crispy Salted Beancurd

\$14.00 每碟/Per Plate



皮蛋酸姜

Century Egg with Pickled Ginger

\$11.00 每碟/Per Plate

精美小食 APPETIZERS

	每碟 Per Plate
百花炸皮蛋 Deep-fried Century Egg Stuffed with Shrimp Paste	\$22.00
蚝油炒三菇 Sautéed Assorted Mushrooms with Oyster Sauce	\$20.00
卤水鸭下巴 Marinated Duck Chin	\$20.00 4只/Pcs
黄金脆鱼皮 Deep-fried Fish Skin with Salted Egg Yolk	\$20.00

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.



北京式烤鸭
Peking Duck

烧烤

BARBECUE SELECTIONS

北京式烤鸭			每只
Peking Duck			Whole
			\$158.00
二食另加收费。请向服务员咨询。Additional Charge Required for Second Way. Please enquire with service staff.			
鸿运片皮乳猪 (请预订)			
Roasted Crispy Suckling Pig (Advance Order Required)			\$388.00
南乳去骨猪 (请预订)			
Roasted Boneless Suckling Pig (Advance Order Required)			\$388.00
糯米酿脆皮乳猪 (请预订)			
Roasted Suckling Pig Stuffed with Glutinous Rice (Advance Order Required)			\$428.00
蒜片香煎羊扒 (请预订) (四件起)			\$28.00
Pan-fried Lamb Chop with Sliced Garlic (Advance Order Required) (Min Order 4pcs)			每件/Each
炭烧羊扒 (请预订 / 四件起)			\$28.00
Charcoal Grilled Lamb Chop (Advance Order Required / Min. Order 4pcs)			每件/Each
	小	半只	每只
	Small	Half	Whole
挂炉烧鸭			
Roasted Duck	\$32.00	\$55.00	\$108.00
盐香贵妃鸡			
Marinated Salted Chicken		\$40.00	\$80.00
豉油皇鸡			
Soy Sauce Chicken		\$40.00	\$80.00
蜜汁叉烧			小
Barbecue Pork with Honey Sauce			Small
			\$30.00
蜜汁腩叉			
Barbecue Pork Belly in Honey Sauce			\$30.00
烧味双拼			
Twin Combination of Barbecue Meat			\$38.00
烧味三拼			
Triple Combination of Barbecue Meat			\$44.00



原只5头鲜鲍螺头炖鸡汤

Double-boiled Chicken Soup with 5 Head Whole Fresh Abalone & Sea Whelk



京式花胶汤

Chicken Soup with Superior Fish Maw

汤羹 SOUP

	每煲 Per Pot	每位 Per Person
冬虫草老鸡炖花胶汤 (请预订) Double-boiled Superior Fish Maw Soup with Chicken & Cordyceps (Advance Order Required)		\$498.00
黑鸡花胶炖汤 Double-boiled Black Chicken & Superior Fish Maw Soup	\$248.00 4位用/Person	
虫草花炖原只黑鸡汤 Double-boiled Whole Black Chicken Soup with Cordyceps Flower	\$138.00 5位用/Person	
灵芝海竹炖鸡汤 Double-boiled Chicken Soup with 'Lingzhi' Mushroom	\$128.00 4位用/Person	
原只5头鲜鲍螺头炖鸡汤 Double-boiled Chicken Soup with 5 Head Whole Fresh Abalone & Sea Whelk		\$78.00
京式花胶汤 Chicken Soup with Superior Fish Maw		\$55.00
红烧海味羹 Braised Dried Seafood in Thick Soup		\$38.00
八宝炖老黄瓜盅 (请预订) Double-boiled Yellow Melon Soup with Assorted Seafood (Advance Order Required)		\$30.00
菜胆竹笙炖北菇汤 Double-boiled Chinese Cabbage, Bamboo Pith & Mushroom Soup		\$28.00
咸菜胡椒炖猪肚汤 Double-boiled Pig's Stomach Soup with Salted Vegetable & Peppercorn		\$28.00
蟹肉粟米羹 Sweet Corn & Crab Meat in Thick Soup		\$25.00
四川酸辣汤 Hot & Sour Soup in Sichuan Style		\$25.00
海鲜豆腐羹 Diced Seafood & Beancurd in Thick Soup		\$25.00
鸡茸粟米羹 Sweet Corn & Minced Chicken in Thick Soup		\$25.00
西湖牛肉羹 Minced Beef & Egg White in Thick Soup		\$25.00
老火例汤 Soup of The Day	\$52.00 4位用/Person	\$16.00



包罗万有

Braised Sliced Abalone, Sea Cucumber, Superior Fish Maw with Premium Seafood



红烧原只澳洲鲜鲍鱼

Braised Fresh Australian Whole Abalone in Oyster Sauce



蟹肉烩官燕

Braised Bird's Nest with Crab Meat

官燕、鲍鱼

BIRD'S NEST, ABALONE

	每位 Per Person
蟹肉烩官燕 Braised Bird's Nest with Crab Meat	\$168.00 每三十克/Per 30g
鸡茸烩官燕 Braised Bird's Nest with Minced Chicken	\$148.00 每三十克/Per 30g
冰镇原只澳洲鲜鲍鱼 (带壳称) Chilled Australian Fresh Whole Abalone	\$32.00 每百克/Per 100g
包罗万有 Braised Sliced Abalone, Sea Cucumber, Fish Maw with Premium Seafood	\$138.00
红烧原只澳洲鲜鲍鱼 Braised Fresh Australian Whole Abalone in Oyster Sauce	\$20.00 每十克/Per 10g
红烧极品海味 (选配) Premium Braised Items (Choose)	
鲜鲍脯 Fresh Sliced Abalone	\$45.00 每件/Per Pc
5头鲜鲍鱼 5 Head Fresh Abalone	\$45.00 每只/Each
花胶 Fish Maw	\$55.00 每件/Each
辽参 Hokkaido Sea Cucumber	\$52.00 每条/Whole
海参 Sea Cucumber	\$18.00 半条/Half
鹅掌 Goose Web	\$16.00 每只/Each
瑶柱 Dried Scallop	\$7.00 每粒/Each
冬菇 Mushroom	\$3.00 每只/Each



红烧百花酿原条辽参

Braised Whole Hokkaido Sea Cucumber Stuffed with Shrimp Paste



红烧花胶筒

Braised Superior Fish Maw in Oyster Sauce

海参、花胶

SEA CUCUMBER & FISH MAW

红烧家乡酿原条辽参 \$64.00
Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork 每条/Each

红烧百花酿原条辽参 \$72.00
Braised Whole Hokkaido Sea Cucumber Stuffed with Shrimp Paste 每条/Each

红烧原条海参 \$36.00
Braised Whole Sea Cucumber in Oyster Sauce 每条/Each

红烧家乡酿原条海参 \$56.00
Braised Whole Sea Cucumber Stuffed with Minced Pork 每位/Per Person

红烧原只花胶筒 时价
Braised Whole Superior Fish Maw in Oyster Sauce Seasonal Price
每件/Each

红烧原只花胶皇 (请预订) 时价
Braised Whole Supreme Fish Maw in Oyster Sauce (Advance Order Required) Seasonal Price
每件/Each



笋壳鱼

Marble Goby 'Soon Hock' Fish
(油浸 Deep-fried)

生猛海鲜

LIVE SEAFOOD

忘不了 (请预订) Empurau (Advance Order Required)	\$160.00 每百克/Per 100g
东星斑 Coral Trout	\$26.00 每百克/Per 100g
老虎斑 Tiger Garoupa	\$18.00 每百克/Per 100g
多宝鱼 Turbot Fish	\$20.00 每百克/Per 100g
笋壳鱼 Marble Goby 'Soon Hock' Fish	\$14.00 每百克/Per 100g
生果鱼 King Fish	\$12.00 每百克/Per 100g
青衣鱼 Green Wrasse	\$20.00 每百克/Per 100g
河鳗 Eel	\$20.00 每百克/Per 100g

烹饪方法 :	Cooking Methods :
姜葱焗	Baked with Ginger & Shallot
豆腐红烧	Braised with Beancurd
米酒煮	Cooked with Chinese Rice Wine
油浸	Deep-fried
葱烧	Deep-fried with Sesame Oil, Shallot & Ginger
豉汁蒸	Steamed with Black Bean Sauce
剁椒蒸	Steamed with Diced Chillies
姜茸蒸	Steamed with Minced Ginger
榄角蒸	Steamed with Preserved Black Olives
清蒸	Steamed with Superior Soy Sauce



加拿大象拔蚌
Canadian Geoduck Clam
(堂灼 Poached with Superior Broth)



澳洲鲍鱼
Australian Abalone
(刺身 Sashimi)



生猛响螺
Sea Whelk
(堂灼 Poached with Superior Broth)

生猛海鲜 LIVE SEAFOOD

生猛响螺

Sea Whelk

时价
Seasonal Price
每百克/Per 100g

加拿大象拔蚌

Canadian Geoduck Clam

时价
Seasonal Price
每百克/Per 100g

澳洲鲍鱼

Australian Abalone

\$32.00
每百克/Per 100g

烹饪方法：

堂灼

刺身

油泡

虾籽炒

XO酱炒

Cooking Methods :

Poached with Superior Broth

Sashimi

Sautéed

Sautéed with Shrimp Roe

Sautéed with XO Sauce

苏格兰竹筒蚌

Scottish Bamboo Clam

时价
Seasonal Price
每只/Per Pc

苏格兰扇贝

Scottish Fresh Scallop

时价
Seasonal Price
每只/Per Pc

烹饪方法：

时蔬炒

XO酱炒

豉汁蒸

金银蒜粉丝蒸

Cooking Methods :

Sautéed with Vegetables

Sautéed with XO Sauce

Steamed with Black Bean Sauce

Steamed with Fried Garlic & Vermicelli

生蚝

Oyster

时价
Seasonal Price
每只/Per Pc

烹饪方法：

黄金焗

姜葱焗

酥炸

姜茸蒸

Cooking Methods :

Baked with Salted Egg Yolk

Baked with Ginger & Shallot

Deep-fried

Steamed with Minced Ginger



澳洲龙虾

Australian Lobster

(上汤焗 Baked with Superior Broth)

生猛海鲜 LIVE SEAFOOD

澳洲龙虾

Australian Lobster

时价
Seasonal Price
每百克/Per 100g

波士顿龙虾

Boston Lobster

\$23.00
每百克/Per 100g

烹饪方法：

姜葱焗
上汤焗
焖面
刺身
鸡油花雕酒蒸

Cooking Methods :

Baked with Ginger & Shallot
Baked with Superior Broth
Braised with Noodles
Sashimi
Steamed with Chinese Wine & Egg White

游水生虾

Live Prawn

\$15.00
每百克/Per 100g

烹饪方法：

白灼
黄金焗
金银蒜
干煎
椒盐
泰式粉丝

Cooking Methods :

Poached
Baked with Salted Egg Yolk
Sautéed with Fried Garlic
Pan-fried
Sautéed with Salt & Pepper
Stewed with Vermicelli & White Peppercorn



阿拉斯加蟹

Alaskan Crab

(两味：西施焗身 / 椒盐)

Cook in Two Ways : Sautéed with Egg White / Pepper & Salt)



大肉蟹

Live Meat Crab

(泰式粉丝 Vermicelli & White Peppercorn)



大肉蟹

Live Meat Crab

(星洲辣椒炒 Singapore Style Chilli Sauce)

生猛海鲜 LIVE SEAFOOD

阿拉斯加蟹

Alaskan Crab

时价
Seasonal Price
每百克/Per 100g

烹饪方法：

冻食

鸡油花雕酒蒸

葱段蒜蓉蒸

两味：西施焗身 / 椒盐

Cooking Methods：

Served Chilled

Steamed with Chinese Wine & Egg White

Steamed with Spring Onion & Minced Garlic

Two Ways: Sautéed with Egg White / Pepper & Salt

小花蟹

Small Flower Crab

\$18.00

每百克/Per 100g

大肉蟹

Live Meat Crab

\$17.00

每百克/Per 100g

黄羔蟹

Yellow Roe Crab

\$17.00

每百克/Per 100g

烹饪方法：

黑椒焗

姜葱焗

黄金焗

避风塘

金银蒜

椒盐

星洲辣椒炒

泰式粉丝

鸡油花雕酒蒸

Cooking Methods：

Baked with Black Pepper

Baked with Ginger & Shallot

Baked with Salted Egg Yolk

Deep-fried with Minced Garlic & Preserved Black Bean

Sautéed with Fried Garlic

Sautéed with Salt & Pepper

Singapore Style Chilli Sauce

Stewed with Vermicelli & White Peppercorn

Steamed with Chinese Rice Wine & Egg White



姜片炸田鸡
Deep-fried Frog with Sliced Ginger



姜葱蚬芥田鸡煲
Stewed Frog with Ginger, Onion & Clam Sauce in Claypot

海鲜 SEAFOOD

小
Small

榄角西芹炒桂花蚌

Sautéed Empress Clam with Celery & Preserved Black Olives

\$58.00

一级米酒煮桂花蚌

Poached Empress Clam with Chinese Rice Wine

\$58.00

椒盐百花鲜鱿

Deep-fried Squid Stuffed with Shrimp Paste in Pepper & Salt

\$44.00

黄金焗鲜鱿

Baked Squid with Salted Egg Yolk

\$38.00

姜片炸田鸡

Deep-fried Frog with Sliced Ginger

\$44.00

姜葱蚬芥田鸡煲

Stewed Frog with Ginger, Onion & Clam Sauce in Claypot

\$44.00

辣子炒田鸡

Sautéed Frog with Chilli Padi

\$44.00



西施鱼子酱

Sautéed Egg White with Caviar



干葱榄角爆虾球

Sautéed Prawn with Shallots & Preserved Black Olives

鱼子酱、蟹、虾

CAVIAR, CRAB & PRAWN

西施鱼子酱 (3-4位用) \$188.00
Sautéed Egg White with Caviar (3-4 pax) 每盒/Per Box

白松露菌油西施炒蟹肉 \$28.00
Sautéed Crab Meat with Egg White & Italian White Truffle Oil 每位/Per Person

蟹肉杂菌蒸蛋白 \$24.00
Steamed Egg White with Assorted Mushrooms & Crab Meat 每位/Per Person

西施炒蟹肉 小
Sautéed Crab Meat with Egg White Small \$50.00

蟹肉凉瓜煎蛋 \$50.00
Pan-fried Omelette with Crab Meat & Bitter Gourd

蟹肉扒时蔬 \$50.00
Braised Seasonal Vegetables with Crab Meat

蟹肉干烧茄子 \$50.00
Stewed Eggplant with Crab Meat in Claypot

宫保炒虾球 \$48.00
Sautéed Prawn with Dried Chillies & Cashew Nuts

星洲辣椒虾球 \$48.00
Sautéed Prawn with Singapore Style Chilli Sauce

西柠脆虾球 \$48.00
Crispy Prawn with Lemon Sauce

干葱榄角爆虾球 \$48.00
Sautéed Prawn with Shallots & Preserved Black Olives



剁椒蒸鳕鱼件
Steamed Cod Fish Fillet with Diced Chillies



煎焗鳕鱼件
Deep-fried Cod Fish Fillet with Gravy

鱼 FISH

	每位 Per Person
清蒸鳕鱼件 Steamed Cod Fish Fillet with Superior Soy Sauce	\$24.00
煎焗鳕鱼件 Deep-fried Cod Fish Fillet with Gravy	\$24.00
香煎鳕鱼件 Deep-fried Cod Fish Fillet with Superior Soy Sauce	\$24.00
椒盐鳝件 Deep-fried Eel with Pepper & Salt	\$24.00
	小 Small
榄角西芹炒鳕鱼球 Sautéed Cod Fish Fillet with Celery & Preserved Black Olives	\$48.00
剁椒蒸鳕鱼件 Steamed Cod Fish Fillet with Diced Chillies	\$48.00



蒜片牛柳粒
Sautéed Diced Beef with Sliced Garlic



菠萝咕嚕肉
Sweet & Sour Pork

猪、牛 PORK & BEEF

	小 Small
香煎蒜片西班牙猪柳粒 Pan-fried Diced Iberico Pork with Garlic Chips	\$48.00
菠萝咕嚕肉 Sweet & Sour Pork	\$36.00
豉汁凉瓜猪颈肉煲 Stewed Pork Collar & Bitter Gourd with Black Bean Sauce in Claypot	\$38.00
虾酱猪颈肉油麦菜煲 Stewed Pork Collar with Romaine Lettuce & Shrimp Sauce in Claypot	\$38.00
鲜蘑菇炒安格斯牛肉 Sautéed Sliced Angus Beef with Fresh Mushroom	\$46.00
芥兰炒安格斯牛肉 Sautéed Sliced Angus Beef with Kailan	\$46.00
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper	\$48.00
蒜片牛柳粒 Sautéed Diced Beef with Sliced Garlic	\$48.00
水煮日本和牛片 Poached Sliced Japanese Wagyu Beef in Spicy Peppercorn Soup	\$188.00
	每位 Per Person
蒜片香煎日本和牛柳粒 (3粒) Pan-fried Japanese Wagyu Beef Cubes with Garlic Chips (3pcs)	\$72.00
蒜片香煎日本和牛件 (每件100克) Pan-fried Japanese Wagyu Beef Steak (100g/pc)	\$98.00



葱油富贵鸡

Steamed Chicken with Shallot & Ginger

鸡 CHICKEN

	半只 Half	每只 Whole
金牌糯米炸子鸡 (请预订) Crispy Chicken Stuffed with Glutinous Rice (Advance Order Required)		\$138.00
金牌盐焗鸡 (请预订) Baked Salted Chicken (Advance Order Required)		\$90.00
脆皮炸子鸡 Roasted Crispy Chicken	\$40.00	\$80.00
鲜柠汁鸡脯 Crispy Chicken Fillet with Lemon Sauce	\$40.00	\$80.00
金针云耳蒸鸡 Steamed Chicken with Black Fungus & Dried Lily Flowers	\$40.00	\$80.00
葱油富贵鸡 (请预订) Steamed Chicken with Shallot & Ginger (Advance Order Required)	\$50.00	\$100.00
香脆辣子鸡件 Deep-fried Diced Chicken with Chilli Padi	\$45.00	\$90.00
宫保鸡丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts		小 Small \$32.00
咕噜鸡球 Sweet & Sour Chicken Fillet		\$32.00
啫啫猪润滑鸡煲 Stewed Chicken with Pig's Liver in Claypot		\$32.00
豉汁凉瓜滑鸡煲 Stewed Chicken with Bitter Gourd & Black Bean Sauce in Claypot		\$32.00



竹笙鼎湖上素

Braised Assorted Mushroom & Black Fungus with Bamboo Pith

蔬菜 VEGETABLES

	小 Small
日本和牛松扒时蔬 Sautéed Seasonal Vegetables with Minced Japanese Wagyu	\$68.00
竹笙鼎湖上素 Braised Assorted Mushroom & Black Fungus with Bamboo Pith	\$42.00
北菇扒时蔬 Braised Mushroom & Seasonal Vegetables in Oyster Sauce	\$32.00
金银蛋浸时蔬 Poached Seasonal Vegetables with Assorted Eggs	\$32.00
浓鸡汤浸时蔬 Poached Seasonal Vegetables with Chicken Broth	\$32.00
雪菜炒香莴笋 Sautéed Stem Lettuce with Preserved 'Xue Cai' Vegetables	\$32.00
家乡南乳斋煲 Stewed Assorted Vegetables with Red Fermented Beancurd Sauce	\$32.00
鱼香茄子煲 Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot	\$32.00
咸鱼炒银芽 Sautéed Bean Sprouts with Salted Fish	\$32.00
榄菜肉碎炒四季豆 Sautéed String Bean with Minced Meat & Preserved Black Olives	\$32.00
姜汁酒炒芥兰 Sautéed Kailan with Ginger & Chinese Rice Wine	\$30.00



海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot



三菇扒菠菜豆腐

Braised Spinach Beancurd with Assorted Mushroom

豆腐、蛋 BEANCURD & EGG

小
Small

海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

\$46.00

海鲜粒扒菠菜豆腐

Braised Spinach Beancurd with Diced Seafood

\$46.00

椒盐百花豆腐

Deep-fried Beancurd Stuffed with Shrimp Paste with Pepper & Salt

\$42.00

牛松豆腐煲

Stewed Beancurd with Minced Beef in Claypot

\$32.00

咸鱼鸡粒豆腐煲

Stewed Beancurd with Diced Chicken & Salted Fish in Claypot

\$32.00

麻婆豆腐

Stewed Beancurd with Minced Meat in Spicy 'Ma Po' Sauce

\$32.00

红烧北菇豆腐

Braised Beancurd with Mushroom & Vegetable in Oyster Sauce

\$32.00

咕嚕豆腐

Deep-fried Beancurd with Sweet & Sour Sauce

\$32.00

三菇扒菠菜豆腐

Braised Spinach Beancurd with Assorted Mushroom

\$32.00

竹笙茄子扒豆腐

Braised Beancurd with Bamboo Pith & Eggplant

\$32.00

香煎芙蓉蛋

Pan-fried 'Fu-Yong' Omelette

\$30.00



白松露菌油灵芝菇焖面卜
Braised Thick Noodles with Honshimeji Mushroom in Italian White Truffle Oil



海鲜炒生面
Fried Crispy Noodles with Seafood

面、粉

NOODLES & VERMICELLI

	小 Small
海鲜炒生面 Fried Crispy Noodles with Seafood	\$46.00
白松露菌油灵芝菇焖面卜 Braised Thick Noodles with Honshimeji Mushroom in Italian White Truffle Oil	\$36.00
XO酱茄子焖面卜 Stewed Thick Noodles with Eggplant in XO Sauce	\$34.00
雪菜灵芝菇焖面卜 Braised Thick Noodles with Honshimeji Mushroom & Preserved 'Xue Cai' Vegetable	\$34.00
蘑菇干烧伊面 Braised E-Fu Noodles with Fresh Mushroom	\$34.00
滑蛋虾球炒河粉 Braised 'Hor Fun' with Prawn & Egg Gravy	\$40.00
干炒安格斯牛肉河粉 Wok-fried 'Hor Fun' with Angus Beef	\$40.00
槟城炒河粉 Wok-fried 'Hor Fun' with Live Prawns & Chinese Sausage in Penang Style	\$40.00
星洲炒米粉 Wok-fried Vermicelli in Singapore Style	\$34.00
家乡炒米粉 Wok-fried Vermicelli with Shredded Pork	\$34.00
	每位 Per Person
海鲜汤面 Seafood Noodles in Superior Broth	\$22.00
杂菌鱼片汤面线 'Mee Sua' with Sliced Fish & Mushroom in Fish Soup	\$22.00



鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice Wrapped in Lotus Leaf



扬州炒饭

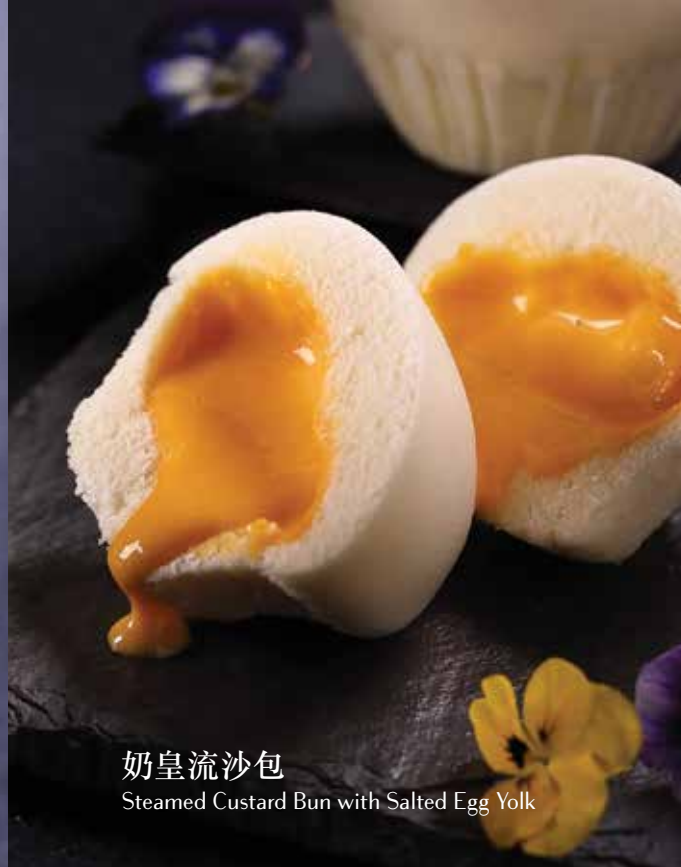
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style

饭 RICE

	小 Small
鲍鱼丝鸡丝炒饭 Fried Rice with Shredded Abalone & Shredded Chicken	\$60.00
日本和牛松炒饭 Fried Rice with Minced Japanese Wagyu	\$52.00
黑松露海鲜炒饭 Fried Rice with Seafood in Black Truffle Oil	\$50.00
鲍汁海鲜荷叶饭 Steamed Diced Seafood Rice Wrapped in Lotus Leaf	\$48.00
蟹肉瑶柱蛋白炒饭 Fried Rice with Dried Scallop, Crab Meat & Egg White	\$46.00
黑松露鸡蛋菜粒炒饭 Fried Rice with Vegetables, Egg & Black Truffle Oil	\$38.00
福建炒饭 Fried Rice with Diced Duck Meat, Shrimp & Dried Scallop in Oyster Sauce	\$38.00
生炒糯米饭 Fried Glutinous Rice with Chinese Sausage & Mushroom	\$36.00
咸鱼鸡丝炒饭 Fried Rice with Shredded Chicken & Salted Fish	\$34.00
扬州炒饭 Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	\$34.00
生炒牛肉饭 Fried Rice with Minced Beef	\$34.00
琥珀素丁炒饭 Fried Rice with Assorted Vegetables	\$34.00
脆米海鲜粒泡饭 (4位起) Crispy Rice in Seafood Soup (Min Order 4 Persons)	每位 Per Person \$24.00



冰花炖官燕
Double-boiled Bird's Nest with Rock Sugar



奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk



杨枝甘露
Mango Sago with Pomelo



擂沙黑芝麻汤圆
Black Sesame Glutinous Rice Ball with Grated Peanuts

甜品 DESSERT

原只椰子炖官燕 (请提前1小时预订) Double-boiled Bird's Nest with Coconut (1 Hour Advance Order Required)	\$138.00 每三十克/Per 30g
冰花炖官燕 Double-boiled Bird's Nest with Rock Sugar	\$128.00 每三十克/Per 30g
红莲炖雪蛤 (冻) Double-boiled Hashima with Lotus Seed (Cold)	\$22.00 每位/Per Person
秘制龟苓膏 Chinese Herbal Jelly	\$12.00 每位/Per Person
杨枝甘露 Mango Sago with Pomelo	\$10.00 每位/Per Person
香芒布丁 Mango Pudding	\$10.00 每位/Per Person
鲜果芦荟冻 Chilled Aloe Vera Jelly with Fresh Fruits	\$10.00 每位/Per Person
生磨杏仁茶 Hot Almond Cream	\$10.00 每位/Per Person
生磨核桃露 Hot Walnut Cream	\$10.00 每位/Per Person
姜茶黑芝麻汤圆 Hot Black Sesame Glutinous Rice Ball in Ginger Soup	\$10.00 每位/Per Person
莲子红豆沙 Hot Red Bean Cream with Lotus Seed	\$10.00 每位/Per Person
擂沙黑芝麻汤圆 (4粒起) Black Sesame Glutinous Rice Ball with Grated Peanuts (Min Order 4pcs)	\$3.00 每粒/Each
奶皇流沙包 (3粒起) Steamed Custard Bun with Salted Egg Yolk (Min Order 3pcs)	\$3.00 每粒/Each
奶油马来盏 (3件起) Steamed Malay Soft Cake (Min Order 3pcs)	\$3.00 每件/Each
水晶杞子桂花糕 (3件起) Chilled Osmanthus Jelly with Wolfberries (Min Order 3pcs)	\$3.00 每件/Each