



IMPERIAL TREASURE

CANTONESE CUISINE

御寶軒

廚師介紹

CHEF'S RECOMMENDATION

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| 串燒桂花蚌 (兩位起)
Grilled Empress Clam (min order 2 person) | \$18
每位 / per pax |
| 蒜香豆根蒸筍壳
Steamed Marble Goby 'Soon Hock' with
Beancurd Skin & Golden Garlic | \$11
100克/g |
| 淮山鮮百合云耳炒勝瓜
Sautéed Angled Luffa with Black Fungus,
Lily Flower & Chinese Yam | \$26
小 / small |
| 京蔥燒花膠
Sautéed Leek with Fish Maw | \$40
每位 / per pax |
| 濃雞湯鮑魚絲面線
'Mee Sua' with Shredded Abalone
in Chicken Broth | \$26
每位 / per pax |
| 蒜子牛尾煲
Stewed Oxtail with Garlic in Claypot | \$48
小 / small |

所有價格需另加服務費和消費稅

All prices are subject to service charge & prevailing government taxes