



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

安康

淮扬三小拼

(扬州酱猪头, 茶香银鳕鱼, 风味萝卜皮)

Huaiyang Trio Platter

(Marinated Pig's Head in Yangzhou Style, Deep-fried Cod Fish Fillet in Yangzhou Style, Pickled Radish Skin)

海胆文思豆腐羹

Shredded Beancurd with Uni in Thick Soup

红烧鲍鱼狮子头

Braised Pork Meat Ball with Abalone

梅干菜炒带子

Sautéed Scallop with Preserved 'Mei Cai' Vegetables

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$98⁺⁺ (每位/Per Person)

吉祥

淮扬四小拼

(香葱海蜇花, 花雕醉鸡, 糖醋小排骨, 风味萝卜皮)

Huaiyang Four Treasures Platter

(Marinated Jelly Fish Head with Spring Onion, Drunken Chicken, Sweet & Sour Spare Ribs, Pickled Radish Skin)

黄焖海鲜竹笙翅

Yellow Braised Shark's Fin with Seafood and Bamboo Pith

黑松露菌油甜豆炒虾仁

Sautéed Shrimp with Honey Pea in Black Truffle Oil

江南红烧肉扣原只5头鲜鲍

Braised Pork in Jiangnan Style with 5 Head Fresh Whole Abalone

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$138⁺⁺ (每位/Per Person)
两位起 / Minimum 2 Persons

如意

淮扬四小拼

(茶香银鳕鱼, 花雕醉鸡, 日本熏蛋, 一品菠菜松)

Huaiyang Four Treasures Platter

(Deep-fried Cod Fish Fillet in Yangzhou Style, Drunken Chicken, Smoked Japanese Egg, Minced Spinach Salad)

黄焖海鲜竹笙翅

Yellow Braised Shark's Fin with Seafood and Bamboo Pith

鸡油蒸甲鱼

Steamed Soft Shell Turtle with Chicken Oil

螺丝椒炒安格斯牛肉

Sautéed Sliced Angus Beef with Hot Chillies

江南红烧肉扣辽参

Braised Pork in Jiangnan Style with Hokkaido Sea Cucumber

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$188⁺⁺ (每位/Per Person)
两位起 / Minimum 2 Persons

康泰

淮扬四小拼

(茶香银鳕鱼, 香葱海蜇花, 花雕醉鸡, 江苏千丝百页)

Huaiyang Four Treasures Platter

(Deep-fried Cod Fish Fillet in Yangzhou Style, Marinated Jelly Fish Head with Spring Onion,
Drunken Chicken, Shredded Tofu in Jiangsu Style)

金酸汤中鲍翅

Braised Premium Shark's Fin in Sour Soup

雪菜灵芝菇烩多宝鱼

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

红烧8头澳洲干鲍扣海参

Braised 8 Head Australian Dried Abalone in Brown Sauce with Sea Cucumber

红烧萝卜牛肋骨

Braised Angus Beef Boneless Short Ribs with Radish

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$328⁺⁺ (每位/Per Person)
两位起 / Minimum 2 Persons

幸福

淮扬四小拼

(扬州酱猪头, 茶香银鳕鱼, 花雕醉鸡, 桂花小番茄)

Huaiyang Four Treasures Platter

(Marinated Pig's Head in Yangzhou Style, Deep-fried Cod Fish Fillet in Yangzhou Style, Drunken Chicken, Cherry Tomatoes with Osmanthus Syrup)

黄焖汤中鲍翅

Yellow Braised Premium Shark's Fin

西施鱼子酱

Sautéed Egg White with Caviar

金酸汤安格斯牛肉

Sliced Angus Beef Sour Soup

红烧原只15头南非干鲍扣花胶

Braised 15 Head South African Dried Whole Abalone in Brown Sauce with Superior Fish Maw

扬州八珍炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

时令甜品

Seasonal Dessert

\$398⁺⁺ (每位/Per Person)
两位起 / Minimum 2 Persons

精美小食 | Appetizer

鱼子酱日本熏蛋 	\$60
Smoked Japanese Egg with Caviar	每碟 / Per Plate
茶香银鳕鱼 	\$34
Deep-fried Cod Fish Fillet in Yangzhou Style	每碟 / Per Plate
香葱海蜇花	\$28
Marinated Jelly Fish Head with Spring Onion	每碟 / Per Plate
花雕醉鸡 	\$28
Drunken Chicken	每碟 / Per Plate
上海咸香鸡 	\$28
Steamed Salted Chicken in Shanghai Style	每碟 / Per Plate
扬州酱猪头 	\$24
Marinated Pig's Head in Yangzhou Style	每碟 / Per Plate
糖醋小排骨	\$22
Sweet & Sour Spare Ribs	每碟 / Per Plate
江苏千丝百页	\$22
Shredded Tofu in Jiangsu Style	每碟 / Per Plate
香煎酿素鹅 	\$22
Deep-fried Beancurd Skin Roll Stuffed with Mushroom	每碟 / Per Plate
一品菠菜松	\$22
Minced Spinach Salad	每碟 / Per Plate
桂花小番茄 	\$18
Cherry Tomatoes with Osmanthus Syrup	每碟 / Per Plate
风味萝卜皮 	\$18
Pickled Radish Skin	每碟 / Per Plate

 推荐 - Recommended

 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

特选鱼翅 | Shark's Fin

火瞳鸡炖中鲍翅 (请预订) ★
Double-boiled Premium Shark's Fin with Chicken & Ham
(Advance Order Required)

\$780
半份 / Half
500 克 / g

黄焖汤大排翅 ★
Yellow Braised Superior Shark's Fin

\$238
每位 / Per Person

芙蓉蟹肉中鲍翅
Sautéed Premium Shark's Fin with Crab Meat & Egg

\$168
每位 / Per Person
75 克 / g

云腿片鸡炖中鲍翅
Double-boiled Premium Shark's Fin with Ham

\$168
每位 / Per Person
75 克 / g

黄焖汤中鲍翅
Yellow Braised Premium Shark's Fin

\$168
每位 / Per Person
75 克 / g

金酸汤中鲍翅 ★
Braised Premium Shark's Fin in Sour Soup

\$168
每位 / Per Person
75 克 / g

★ 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

汤类 | Soup

燕窝鸡茸羹 

Braised Bird's Nest with Minced Chicken Broth

\$178

每位 / Per Person

花胶云腿炖鸡汤

Double-boiled Chicken Soup with Superior Fish Maw & Sliced Ham

\$65

每位 / Per Person

海胆文思豆腐羹 

Shredded Beancurd with Uni in Thick Soup

\$38

每位 / Per Person

四川酸辣汤 

Hot & Sour Soup in Sichuan Style

\$24

每位 / Per Person

扬州狮子头 

Pork Meat Ball Soup in Yangzhou Style

\$24

每位 / Per Person

朱桥甲鱼羹 

Soft Shell Turtle Soup in Zhuqiao Style

\$38

每位 / Per Person

 推荐 - Recommended

 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

极品海味 | Premium Seafood

红烧原只8头澳洲干鲍  \$360
Braised 8 Head Australian Dried Whole Abalone in Brown Sauce 每只 / Each

红烧原只15头南非干鲍  \$220
Braised 15 Head South African Dried Whole Abalone in Brown Sauce 每只 / Each

淮扬三宝 (辽参, 花胶, 5头鲜鲍) \$166
Huaiyang Trio Treasures 每位 / Per Person
(Hokkaido Sea Cucumber, Superior Fish Maw, 5 Head Fresh Whole Abalone)

红烧鹅掌扣原只5头鲜鲍 \$62
Braised 5 Head Fresh Whole Abalone with Goose Web in Brown Sauce 每位 / Per Person

红烧鹅掌扣海参 \$34
Braised Sea Cucumber with Goose Web in Brown Sauce 每位 / Per Person

御宝海味 Premium Items

选配 Choose :

大乌参	Premium Sea Cucumber	\$250	半条 / Half	\$500	全条 / Whole
花胶	Superior Fish Maw			\$66	每件 / PC
辽参 	Hokkaido Sea Cucumber			\$54	全条 / Whole
5头鲜鲍鱼	5 Head Whole Fresh Abalone			\$46	每只 / Each

烹饪方法 | Cooking Methods

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

 推荐 - Recommended

 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

生猛海鲜 | Live Seafood

鸡油蒸忘不了 (请预订) ★

Steamed Empurau in Chicken Oil (Advance Order Required)

\$178

每百克 / 100g

东星斑

Coral Trout

\$30

每百克 / 100g

笋壳鱼

Marble Goby 'Soon Hock' Fish

\$16

每百克 / 100g

烹饪方法 | Cooking Methods

松子糖醋	Deep-fried with Pine Nuts in Sweet & Sour Sauce
过桥 ★	Quick Poached
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
鸡油蒸	Steamed with Chicken Oil
剁椒蒸 🌶️	Steamed with Diced Chillies
清蒸	Steamed with Superior Soy Sauce
三味 ★	Three Ways

河鳗

Eel

\$26

每百克 / 100g

烹饪方法 | Cooking Methods

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

甲鱼

Soft Shell Turtle

\$16

每百克 / 100g

烹饪方法 | Cooking Methods

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

多宝鱼

Turbot Fish

\$24

每百克 / 100g

烹饪方法 | Cooking Methods

梅干菜炒鱼球	Sautéed with Preserved 'Mei Cai' Vegetables
雪菜炒鱼球	Sautéed with Preserved 'Xue Cai' Vegetables
XO酱炒鱼球 ★	Sautéed with XO Sauce
雪菜鱼球汤 ★	Soup with Preserved 'Xue Cai' Vegetables

★ 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费税。All prices are subject to service charge and prevailing GST.

生猛海鲜 | Live Seafood

加拿大象拔蚌

Canadian Geoduck Clam

时价

Seasonal Price

澳洲龙虾

Australian Lobster

时价

Seasonal Price

烹饪方法 | Cooking Methods

- | | | |
|-------|-----|-----------------------------|
| 麻婆豆腐炒 | 🌟🌶️ | Braised with 'Ma Po' Tofu |
| 过桥 | | Quick Poached |
| 鸡汁炒 | 🌟 | Sautéed with Chicken Broth |
| 鲜椒炒 | 🌟🌶️ | Sautéed with Chilli |
| 糯米饭炒 | | Sautéed with Glutinous Rice |

阿拉斯加蟹



Alaskan Crab

时价

Seasonal Price

烹饪方法 | Cooking Methods

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

🌟 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

海鲜类 | Seafood

鲥鱼 (请预订)

Hilsa Herring Fish (Advance Order Required)

\$260

半条 / Half

西施鱼子酱 ★

Sautéed Egg White with Caviar

\$60

每位 / Per Person

扬州黄焖拆烩鱼头 ★

Yellow Braised Fish Head in Yangzhou Style

\$168

每例 / Regular

烹饪方法 | Cooking Methods

红烧

Braised with Brown Sauce

剁椒蒸 🌶️

Steamed with Diced Chillies

芙蓉羔蟹 ★

Sautéed Roe Crab with Egg Omelette

\$218

每只 / Each
四位用 / For 4 Persons

梅干菜炒带子 ★

Sautéed Scallop with Preserved 'Mei Cai' Vegetables

\$72

每例 / Regular

金馒头咖喱虾球 ★ 🌶️

Curry Prawn with Golden Bun

\$48

每例 / Regular

黑松露菌油甜豆炒虾仁

Sautéed Shrimp with Honey Pea in Black Truffle Oil

\$72

每例 / Regular

樱花虾炒河虾 ★

Sautéed River Prawn with Sakura Shrimp

\$52

每例 / Regular

咕嚕虾球

Sweet & Sour Prawn

\$48

每例 / Regular

★ 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

猪肉类 | Pork

扬州扒烧猪头 (请预订) ★	\$168	\$288
Grilled Whole Pig's Head in Yangzhou Style (Advance Order Required)	半只 / Half	每只 / Each
红烧鲍鱼狮子头 ★		\$34
Braised Pork Meat Ball with Abalone		每件 / PC 两件起 / Min 2 Pieces
红烧肉荷叶饼 ★		\$56
Braised Pork in Jiangnan Style with Steamed Buns		每例 / Regular
四川毛血旺 🌶️		\$58
Pig's Blood Curd in Chilli Sauce		每例 / Regular
螺丝椒炒黑毛猪肉 🌶️		\$48
Stir-fried Iberico Pork Belly with Hot Chillies		每例 / Regular
葱烧蹄筋炒鸡球 ★		\$48
Sautéed Pig's Trotter Tendon with Chicken & Scallion		每例 / Regular

★ 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

牛肉类 | Beef

水煮安格斯牛肉 🌶️🌶️

Poached Angus Beef in Sichuan Style Spicy Soup

\$72

每例 / Regular

金酸汤安格斯牛肉 ⭐️🌶️

Sliced Angus Beef Sour Soup

\$72

每例 / Regular

螺丝椒炒安格斯牛肉 ⭐️🌶️

Sautéed Sliced Angus Beef with Hot Chillies

\$56

每例 / Regular

芦笋炒安格斯牛肉

Sautéed Sliced Angus Beef with Asparagus

\$56

每例 / Regular

红烧萝卜牛肋骨 ⭐️

Braised Angus Beef Boneless Short Ribs with Radish

\$46

每位 / Per Person

⭐️ 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

鸡肉、田鸡类 | Chicken, Frog

梅干菜烟熏鸡 

Smoked Chicken with Preserved 'Mei Cai' Vegetables

\$48

半只 / Half

干煸辣子鸡 

Deep-fried Spicy Chicken

\$36

每例 / Regular

鲜花椒炒田鸡   

Sautéed Frog with Pepper in Sichuan Style

\$46

每例 / Regular

酱爆田鸡 

Sautéed Frog with Spicy Sauce

\$46

每例 / Regular

 推荐 - Recommended

 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

豆腐、蔬菜类 | Beancurd, Vegetable

扬州大煮干丝 

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

\$38

每例 / Regular

鲍鱼丝高邮汪豆腐

Wang Beancurd with Pig's Blood Curd and Shredded Abalone in Gaoyou Style

\$72

每例 / Regular

麻婆豆腐 

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

\$34

每例 / Regular

上汤竹笙浸芦笋 

Bamboo Pith & Asparagus in Superior Broth

\$42

每例 / Regular

荠菜炒鲜笋 

Sautéed Shepherd's Purse with Bamboo Shoot

\$36

每例 / Regular

火腿津白 

Braised Chinese Long Cabbage with Chinese Ham

\$38

每例 / Regular

酱爆地三鲜 

Sautéed Eggplant, Potato & String Bean with Spicy Sauce

\$34

每例 / Regular

清炒时蔬

Sautéed Seasonal Vegetables

\$32

每例 / Regular

上汤浸时蔬

Poached Seasonal Vegetables in Superior Broth

\$32

每例 / Regular

 推荐 - Recommended

 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

饭类 | Rice

上海菜饭 (请预订)

Stewed Rice with Vegetables in Claypot (Advance Order Required)

\$26

每位 / Per Person
四位起 / Min 4 Persons

石锅八宝海参饭 ★

Eight Treasures with Sea Cucumber Rice in Stone Pot

\$28

每位 / Per Person

扬州八珍炒饭 ★

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

\$34

每例 / Regular

茼蒿炒饭

Fried Rice with 'Tang-O' Vegetables

\$34

每例 / Regular

雪菜咸肉炒年糕

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

\$38

每例 / Regular

★ 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

面类 | Noodles

青菜煨面

Noodles with Vegetable in Thick Soup

\$24

每位 / Per Person

雪菜黄鱼面 ★

Yellow Croaker Fish Noodles with Preserved 'Xue Cai' Vegetables

\$24

每位 / Per Person

葱油拌面

Noodles Tossed with Scallion Oil

\$22

每位 / Per Person

四川担担面 (含有芝麻和花生) 🌶️

Noodles in Spicy Soup (Contains Sesame & Peanuts)

\$22

每位 / Per Person

阳春面

Yangchun Noodles in Broth

\$18

每位 / Per Person

上海炒粗面

Wok-fried Noodles with Shredded Pork & Vegetables

\$34

每例 / Regular

雪菜肉丝炒粗面 ★

Stir-fried Thick Noodles with Preserved 'Xue Cai' Vegetables & Shredded Pork

\$34

每例 / Regular

★ 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

精美点心 | Dim Sum

上海小笼包 Steamed Shanghai Pork Dumpling	\$16 每碟 / Per Plate 4 件 / Pcs
生煎鲜肉包 Pan-fried Pork Bun	\$12 每碟 / Per Plate 3 件 / Pcs
猪肉韭菜水饺 Steamed Chive Pork Dumpling	\$24 每碟 / Per Plate 6 件 / Pcs
红油抄手 🌶️ Poached Pork Dumplings with Spicy Sauce	\$24 每碟 / Per Plate 6 件 / Pcs
香煎鲜肉锅贴 Pan-fried Shanghai Pork Dumpling	\$12 每碟 / Per Plate 3 件 / Pcs
黑松露素菜春卷 Deep-fried Vegetarian Spring Roll	\$12 每碟 / Per Plate 3 件 / Pcs
萝卜丝酥饼 Deep Fried Radish Puff with Ham	\$12 每碟 / Per Plate 3 件 / Pcs
咖喱酥 Curry Puff	\$12 每碟 / Per Plate 3 件 / Pcs

★ 推荐 - Recommended

🌶️ 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.

甜品 | Dessert

桂花擂沙煎堆

Deep-fried Black Sesame Glutinous Rice Ball

\$16

每碟 / Per Plate
4 件 / Pcs

香煎南瓜饼

Pan-fried Pumpkin Pancake

\$16

每碟 / Per Plate
4 件 / Pcs

高丽豆沙

Soufflé Egg White Ball with Red Bean Paste & Banana

\$12

每碟 / Per Plate
3 件 / Pcs

水晶杞子桂花糕

Chilled Osmanthus Jelly with Wolfberries

\$16

每碟 / Per Plate
4 件 / Pcs

桂花酒酿丸子

Glutinous Rice Ball with Sweet Fermented Wine Soup

\$10

每位 / Per Person

鲜果芦荟冻

Chilled Aloe Vera Jelly with Fresh Fruits

\$10

每位 / Per Person

姜茶黑芝麻汤圆 (热)

Black Sesame Glutinous Rice Ball in Ginger Soup (Hot)

\$10

每位 / Per Person

元肉银桂糖水

Dried Longan & White Fungus Soup

\$10

每位 / Per Person

 推荐 - Recommended

 辣 - Spicy

所有价格需另加服务费和消费稅。All prices are subject to service charge and prevailing GST.