



IMPERIAL TREASURE



中华美食源远流长
御寶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
御寶为食客奉上最美味丰盛的佳肴
加之御寶以服务至上, 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
御寶饮食集团





汤底
SOUP BASE

❖ 乾隆醉鸡窝	Imperial Drunken Chicken Soup	\$45.00
❖ 鲜人参鸡汤	Ginseng Chicken Soup	\$42.00
❖ 正宗鲳鱼炉 (请预订)	Authentic Pomfret Soup (Advance Order Required)	\$80.00
❖ 四川麻辣汤	Sichuan Spicy Soup	\$35.00
正气鲜鸡汤	Healthy Chicken Soup	\$28.00
正宗猪骨浓汤	Traditional Pork's Bone Soup	\$28.00
惹味沙嗲汤	Satay Flavoured Soup	\$28.00
番茄薯茸猪骨汤	Pork's Bone Soup with Tomato & Potato	\$28.00
海带紫菜汤	Kelp & Seaweed Soup	\$28.00
香茜皮蛋汤	Century Egg & Parsley Soup	\$28.00



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❖ 厨师推介 *Chef's Recommendation*



小食
APPETIZER

每份
Per Portion

 香煎鲜虾饼(4件) Pan-fried Minced Prawn Cake (4pc)	\$16.00
 麻辣牛爽筋 Beef Tendon with Sichuan Spicy Sauce	\$16.00
 芋丝春卷 (4件) Deep-fried Yam Spring Roll (4pc)	\$8.00
湛江海蜇花 Marinated Jelly Fish Head	\$20.00
酥炸鲮鱼球 (5粒) Deep-fried Dace Fish Ball (5pc)	\$15.00
脆炸鲜虾云吞 (6粒) Deep-fried Shrimp Wonton (6pc)	\$15.00
脆炸鲜虾水饺 (6粒) Deep-fried Shrimp Dumpling (6pc)	\$15.00
酥炸盐水豆腐 Deep-fried Crispy Salted Beancurd	\$10.00
皮蛋酸姜 Century Egg with Pickled Ginger	\$9.00



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海鲜
SEAFOOD

	每份 Per Portion		每份 Per Portion
 花胶筒 (一件)		凤尾虾 (4只)	
Fish Maw Tube (1 pc)	\$30.00	King Tiger Prawn (4pc)	\$28.00
北海道带子		鲜鱿鱼	
Hokkaido Scallop	\$38.00	Squid	\$14.00
 桂花蚌			
Empress Clam	\$38.00		

游水海鲜
LIVE SEAFOOD

	每百克 Per 100g		每百克 Per 100g
老虎斑		澳洲龙虾	时价
Tiger Garoupa	\$16.00	Australian Lobster	Seasonal Price
东星斑		波士顿龙虾	
Coral Trout	\$25.00	Boston Lobster	\$18.00
笋壳鱼		珍珠龙虾	
Marble Goby 'Soon Hock' Fish	\$13.00	Baby Lobster	\$20.00
河鳗		游水生虾	
Eel	\$18.00	Live Prawn	\$11.00
 生猛响螺	时价		每只
Sea Whelk	Seasonal Price		Each
 加拿大象拔蚌	时价	苏格兰竹筒蚌	时价
Canadian Geoduck Clam	Seasonal Price	Scottish Bamboo Clam	Seasonal Price
 澳洲鲍鱼		加拿大生蚝	时价
Australian Abalone	\$28.00	Canadian Oyster	Seasonal Price
大肉蟹		田鸡	
Meat Crab (Advance Order Required)	\$15.00	Frog	\$12.00

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猪肉、鸡肉
PORK, CHICKEN

每份
Per Portion

❖ 日本黑豚猪腩肉片	Japanese Sliced ‘Kurobuta’ Pork Belly	\$20.00
猪马鞍片	Pork Shoulder	\$11.00
鲜猪腰	Fresh Pig’s Kidney	\$18.00
鲜猪肝	Fresh Pig’s Liver	\$11.00
鲜猪粉肠	Fresh Pig’s Small Intestine	\$11.00
❖ 花雕醉鸡 (半只)	Drunken Chicken (Half)	\$30.00
❖ 竹丝鸡 (半只)	Black Chicken (Half)	\$20.00
❖ 鲜鸡肉片	Sliced Fresh Chicken	\$11.00



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❖ 厨师推介 Chef’s Recommendation



牛肉、羊肉
BEEF, LAMB

每份
Per Portion

❖ 日本和牛肉片	Japanese Wagyu Beef	\$75.00
❖ 美国顶级霜降牛肉	USA Choice Beef Short Rib Meat	\$50.00
❖ 美国雪花肥牛粒	USA Marbled Beef Cube	\$50.00
美国金钱牛腱	USA Beef Shank	\$18.00
澳洲和牛腩片	Australian Beef Brisket	\$24.00
❖ 特选澳洲牛舌	Australian Beef Tongue	\$38.00
澳洲牛柏叶	Australian Honeycomb Beef Tripe	\$14.00
羊腿肉	Sliced Lamb Thigh	\$18.00



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❖ 厨师推介 Chef's Recommendation



鲜制
FRESHLY MADE

每份
Per Portion

爽滑牛肉丸 (6粒) Fresh Beef Ball (6pc) \$16.00

鲜虾丸 (6粒) Fresh Prawn Ball (6pc) \$16.00

鲜墨鱼丸 (6粒) Fresh Cuttlefish Ball (6pc) \$18.00

鲜鲛鱼丸 (6粒) Fresh Dace Fish Ball (6pc) \$14.00

鲜猪肉丸 (6粒) Fresh Pork Ball (6pc) \$12.00

鲜鸡肉丸 (6粒) Fresh Chicken Ball (6pc) \$12.00

鲜鱼丸 (8粒) Fresh Fish Ball (8pc) \$16.00

鲜四宝丸 (鲜虾丸, 鲜墨鱼丸, 鲜鲛鱼丸, 鲜猪肉丸) 各2粒
Four Treasure Ball Platter (Fresh Prawn Ball, Fresh Cuttlefish Ball,
Fresh Dace Fish Ball, Fresh Pork Ball) Each 2pc \$18.00

鲜虾滑 Fresh Prawn Paste \$18.00

鲜墨鱼滑 Fresh Cuttlefish Paste \$18.00

鲜鲛鱼滑 Fresh Dace Fish Paste \$16.00

鲛鱼酿豆卜 (6件)
Dried Beancurd Puff Stuffed with Dace Fish Paste (6pc) \$12.00

鲜制三宝 (鲜虾丸、鲜鱼丸、鲛鱼酿豆卜) 各2件
Three Treasure Platter (Fresh Prawn Ball, Fresh Fish Ball,
Dried Beancurd Puff Stuffed with Dace Fish Paste) Each 2pc \$14.00



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饺子

DUMPLING

	每份 Per Portion
蟹籽鲜虾烧卖 (4粒) Fresh Shrimp & Pork Dumpling with Crab Roe (4pc)	\$10.00
鲜虾云吞 (6粒) Fresh Shrimp Wonton (6pc)	\$12.00
菜肉云吞 (6粒) Minced Vegetable & Pork Wonton (6pc)	\$12.00
凤城水饺 (6粒) Fresh Shrimp Dumpling (6pc)	\$12.00
鲜韭菜饺 (6粒) Fresh Chive Dumpling (6pc)	\$12.00
香芋鲜竹卷 (4粒) Beancurd Skin Roll with Yam & Shrimp (4pc)	\$10.00

唧唧面

HANDMADE NOODLE

	每份 Per Portion
 唧唧鲜虾面 Fresh Prawn Noodle	\$18.00
 唧唧墨鱼面 Fresh Cuttlefish Noodle	\$18.00
 唧唧鲛鱼面 Fresh Dace Fish Noodle	\$18.00





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 厨师推介 *Chef's Recommendation*




蔬菜
VEGETABLE

	每份 Per Portion		每份 Per Portion
 茼蒿 Tang-O	\$10.00	西生菜 Lettuce	\$7.00
 杂菜篮 Assorted Vegetable	\$10.00	茄子 Eggplant	\$5.00
西兰花 Broccoli	\$10.00	大豆芽 Soybean Sprout	\$8.00
菜心 Choi Sum	\$10.00	番茄 Tomato	\$8.00
西洋菜 Watercress	\$9.00	粟米 Sweet Corn	\$5.00
白菜苗 Small Cabbage	\$9.00	荔芋片 Sliced Yam	\$9.00
油麦菜 Romaine Lettuce	\$7.00	马铃薯 Potato	\$5.00
菠菜 Spinach	\$7.00	莲藕片 Sliced Lotus Root	\$5.00
苋菜苗 Baby Chinese Spinach	\$7.00	冬瓜甫 Winter Melon	\$5.00
天津白菜 Tianjin Cabbage	\$7.00	白萝卜 Radish	\$5.00

菌菇
MUSHROOM

	每份 Per Portion		每份 Per Portion
 野山竹笙 Bamboo Pith	\$26.00	黑木耳 Black Fungus	\$7.00
鲜蘑菇 Button Mushrooms	\$7.00	金针菇 Enoki Mushrooms	\$7.00
 杂菌篮 Assorted Mushrooms	\$11.00	鸡腿菇 King Brown Mushrooms	\$7.00
日本鲜冬菇 Shitake Mushrooms	\$9.00	灵芝菇 White King Oyster Mushrooms	\$7.00

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配料
SIDE DISH

每份
Per Portion

 秘制牛爽筋	Beef Tendon	\$18.00
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紫菜响铃	Deep-fried Beancurd Skin with Seaweed	\$12.00
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酥炸鱼皮	Deep-fried Fish Skin	\$10.00
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魔芋丝	Shredded Konjac	\$9.00
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炸三秒	Deep-fried Beancurd Skin	\$9.00
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炸午餐肉	Deep-fried Luncheon Meat	\$13.00
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午餐肉	Luncheon Meat	\$10.00
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 冻豆腐	Chilled Beancurd	\$6.00
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山水豆腐	Silky Beancurd	\$6.00
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百页	Tofu Skin	\$6.00
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豆卜	Dried Beancurd Puff ‘Tau Pok’	\$6.00
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猪皮	Pork Rind	\$6.00
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鸡蛋	Egg	\$1.50
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紫菜	Seaweed	\$8.00
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海带	Kelp	\$8.00
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鹌鹑蛋 (8粒)	Quail Egg (8pc)	\$14.00
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每位
Per Pax

自调酱料	Special Sauce	\$4.00
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主食

NOODLE, RICE

每份
Per Portion

 稻庭乌冬	Inaniwa Udon	\$7.00
 全蛋幼面	Hong Kong Egg Noodle	\$5.00
全蛋粗面	Hong Kong Broad Egg Noodle	\$5.00
出前一丁	Instant Noodle	\$5.00
沙河粉	Hor Fun	\$5.00
西施粉	'Xi Shi' Vermicelli	\$5.00
银丝米粉	Rice Vermicelli	\$5.00
龙口粉丝	Glass Vermicelli	\$5.00
丝苗白饭	Steamed Rice	\$1.50


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甜品
DESSERT

每份
Per Portion

 姜茶汤圆	Glutinous Rice Dumpling in Ginger Soup	\$8.00
 鲜果芦荟冻	Aloe Vera with Fresh Fruits	\$8.00
水晶桂花糕	Osmanthus Jelly	\$6.60
椰汁紫米糕	Black Glutinous Rice Pudding	\$6.60
生磨杏仁茶	Almond Cream (Hot)	\$9.00



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