



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

温馨提示

Kind Reminder

- 为了您的健康，请您不要自带食品和饮料。如因阁下所带食品质量问题，食用后而引起您身体出现不适，本店概不负责。
For food safety and the well-being of our guests, please do not bring outside food and drinks into the restaurant. Imperial Treasure holds no responsibility for any food quality and health issues for any outside food and drink.
- 如菜单所示，某些菜肴需要较长时间准备及烹饪。请在下单前咨询值班服务经理以了解所需时间再下决定。
As indicated in the menu, some dishes may require a longer time to prepare. Kindly check with the service manager on duty on the required waiting time prior to ordering.
- 餐厅在营运过程中地面或许会洒上油污及汤汁，请您行走时注意安全，避免摔倒。
During the operation of the restaurant, there may be spillage on the floor. Please be careful when walking to avoid falling.
- 由于餐厅营运过程中客人及工作人员众多，请您照顾好自己的孩子。不要让孩子到处乱跑，或在大厅、员工工作过道嬉戏打闹，以免发生意外。
For the safety of your children, please ensure that they are supervised at all times. Do not run around or play in the dining hall area or common corridor to avoid accidents.

收费标准

Fee Standards

1. 菜单以例份计价，中份为1.5倍，大份为2倍。
Menu prices are based on regular portion size; medium portion at 1.5X and large portion at 2X.
2. 非本店出售之饮料和食品，谢绝带入本店享用。
No outside food & drinks are allowed in the restaurant.
3. 贵宾如自带酒类入店享用，本店将酌情收取收取象征性的开瓶/酒杯费用。
For Bring-Your-Own-Wine, corkage/glassware policy is applicable. Nominal fee will be charged.
4. 贵宾若对任何收费标准存有疑问，请在就餐前友好提出。
In the event of any price disputes, kindly check with our service manager on duty before meal.
5. 贵宾如对菜式上有任何特别要求，请与值班经理沟通，本店将尽量满足阁下所需。
For any special requirements on the dishes, please inform the service manager on duty and we will try our best to meet your needs.

精美小食

Appetizers



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



卤水鸭掌翼
Marinated Duck Web & Wing
\$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



凉拌小木耳

Marinated Black Fungus

\$18.00 每碟/Per Plate



椒盐白饭鱼

Deep-fried Silver Fish with Pepper & Salt

\$18.00 每碟/Per Plate



酥炸盐水豆腐

Deep-fried Crispy Salted Beancurd

\$14.00 每碟/Per Plate



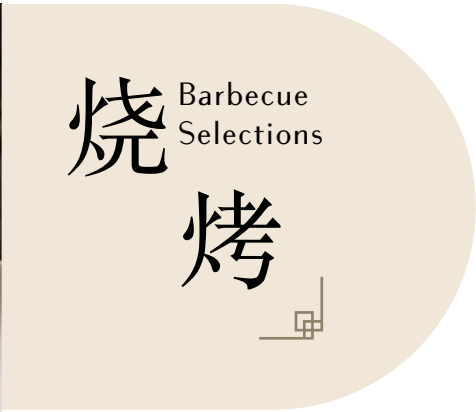
皮蛋酸姜

Century Egg with Pickled Ginger

\$11.00 每碟/Per Plate



北京式烤鸭
Peking Duck



北京式烤鸭

Peking Duck

请预订 Advance Order Required

\$138.00 每只/Whole

二食另加收费。请向服务员咨询。
Additional Charge Required for Second Way.
Please enquire with service staff.

炭烧羊马鞍

Charcoal Grilled Lamb Shoulder

请预订 Advance Order Required

\$180.00 每只/Whole

炭烧羊扒

Charcoal Grilled Lamb Chop

请预订 Advance Order Required

\$24.00 每件/Each (四件起 Min Order 4pcs)

糯米酿脆皮乳猪

Roasted Suckling Pig Stuffed with Glutinous Rice

请预订 Advance Order Required

\$438.00 每只/Whole

南乳去骨乳猪

Roasted Boneless Suckling Pig

请预订 Advance Order Required

\$398.00 每只/Whole

鸿运片皮乳猪

Roasted Crispy Suckling Pig

请预订 Advance Order Required

\$398.00 每只/Whole

挂炉烧鸭

Roasted Duck

\$28.00 小/Small

\$46.00 半只/Half

\$92.00 每只/Whole

盐香贵妃鸡

Marinated Salted Chicken

\$35.00 半只/Half

\$70.00 每只/Whole

豉油皇鸡

Soy Sauce Chicken

\$35.00 半只/Half

\$70.00 每只/Whole

蜜汁叉烧

Barbecue Pork with Honey Sauce

\$26.00 小/Small

蜜汁腩叉

Barbecue Pork Belly with Honey Sauce

\$26.00 小/Small

烧味双拼

Twin Combination of Barbecue Meat

\$32.00 小/Small

烧味三拼

Triple Combination of Barbecue Meat

\$38.00 小/Small

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



原只5头鲜鲍螺头炖鸡汤
Double-boiled Chicken Soup with 5 Head Fresh Whole Abalone & Sea Whelk

汤羹

Soup



京式花胶汤
Chicken Soup with Superior Fish Maw



八宝炖老黄瓜盅
Double-boiled Yellow Melon Soup with Assorted Seafood

京式花胶汤

Chicken Soup with Superior Fish Maw

\$55.00 每位/Per Person

原只5头鲜鲍螺头炖鸡汤

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

\$65.00 每位/Per Person

松茸菇炖鸡汤

Double-boiled Chicken Soup with Matsutake Mushrooms

\$28.00 每位/Per Person

八宝炖老黄瓜盅

Double-boiled Yellow Melon Soup with Assorted Seafood

\$25.00 每位/Per Person

菜胆竹笙炖北菇汤

Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup

\$22.00 每位/Per Person

海鲜豆腐羹

Diced Seafood & Beancurd in Thick Soup

\$20.00 每位/Per Person

蟹肉粟米羹

Sweet Corn & Crab Meat in Thick Soup

\$20.00 每位/Per Person

四川酸辣汤

Hot & Sour Soup in Sichuan Style

\$20.00 每位/Per Person

西湖牛肉羹

Minced Beef & Egg White in Thick Soup

\$20.00 每位/Per Person

老火例汤

Soup of The Day

\$45.00 每煲(4位用)/Serves 4 Person

\$14.00 每位/Per Person



御宝浓汤大排翅
Braised Superior Shark's Fin in Thick Chicken Broth

特选 Shark's Fin 鱼翅

御宝浓汤大排翅

Braised Superior Shark's Fin in Thick Chicken Broth

\$198.00 每只/Each

红烧中鲍翅

Braised Premium Shark's Fin in Brown Sauce

\$138.00 100克/g

甫鱼蟹肉干捞中鲍翅

Braised Premium Shark's Fin with Crab Meat & Dried Fish

\$138.00 75克/g

原盅鸡炖中鲍翅

Double-boiled Premium Shark's Fin Soup with Chicken

\$108.00 75克/g

香煎蟹肉中鲍翅

Pan-fried Premium Shark's Fin with Crab Meat

\$168.00 100克/g

京式鸡煲牙拣翅

Braised Shark's Fin with Chicken Broth in Claypot

\$138.00 100克/g

红烧蟹肉翅

Braised Shark's Fin with Crab Meat

\$48.00 37.5克/g

红烧竹笙海鲜翅

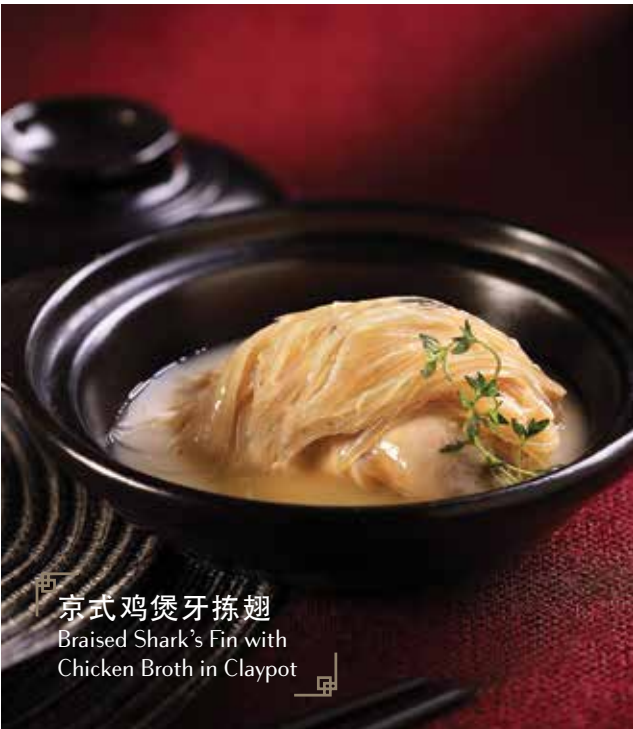
Braised Shark's Fin with Seafood & Bamboo Pith

\$48.00 37.5克/g

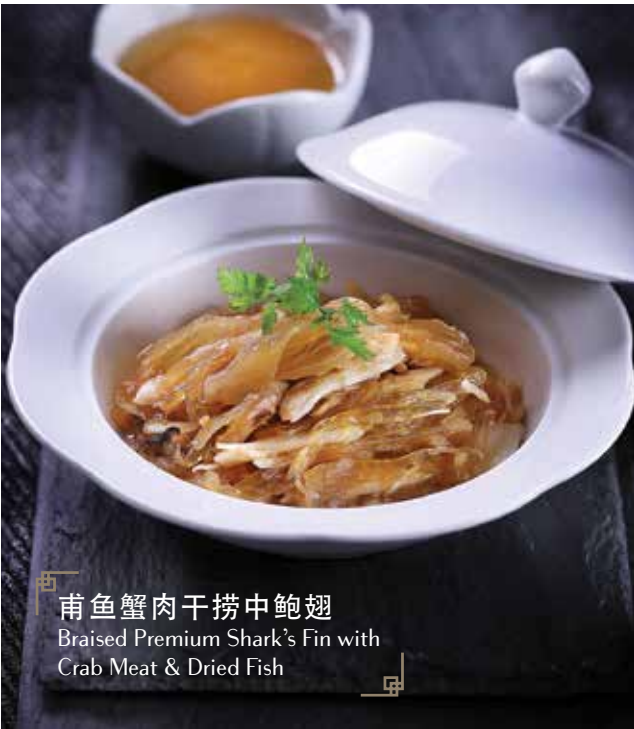
芙蓉炒桂花翅

Sautéed Shark's Fin with Crab Meat & Egg

\$128.00 小/Small



京式鸡煲牙拣翅
Braised Shark's Fin with
Chicken Broth in Claypot



甫鱼蟹肉干捞中鲍翅
Braised Premium Shark's Fin with
Crab Meat & Dried Fish



包罗万有

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

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

包罗万有
Braised Sliced Abalone, Sea Cucumber & Superior Fish Maw with Premium Seafood
\$120.00 每位/Per Person

冰镇原只澳洲鲜鲍鱼 (带壳)
Chilled Australian Fresh Whole Abalone
\$30.00 每百克/Per 100g

红烧原只澳洲鲜鲍鱼
Braised Australian Whole Abalone in Oyster Sauce
\$18.00 每十克/Per 10g

红烧极品海味 (选配):
Premium Braised Items (Choose) :

鲜鲍脯
Fresh Sliced Abalone
\$38.00 每件/Per Pc

5 头鲜鲍
5 Head Fresh Abalone
\$38.00 每只/Each

花胶
Superior Fish Maw
\$55.00 每件/Each

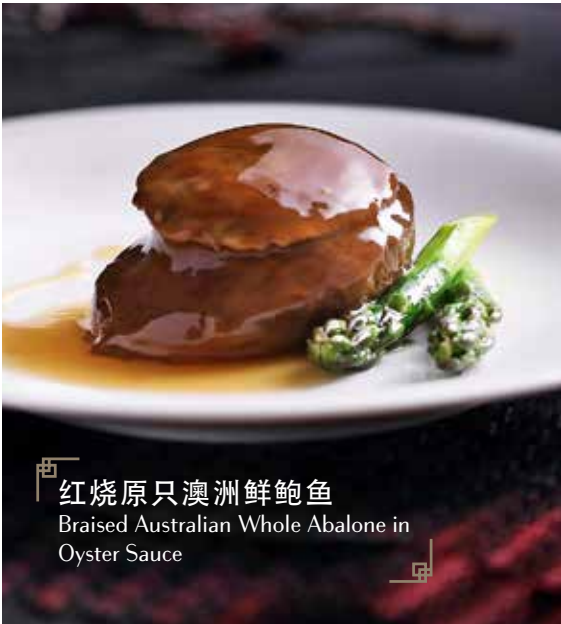
辽参
Hokkaido Sea Cucumber
\$45.00 每条/Whole

海参
Sea Cucumber
\$15.00 半条/Half

鹅掌
Goose Web
\$14.00 每只/Each

瑶柱
Dried Scallop
\$5.00 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



Sea
Cucumber

海
参

花
胶

Fish Maw

红烧花胶
Braised Fish Maw in Oyster Sauce

虾籽海参粒豆腐煲

Braised Diced Sea Cucumber with Shrimp Roe & Beancurd in Claypot

\$60.00 小/Small

红烧家乡酿原条辽参

Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork

\$60.00 每条/Whole

红烧百花酿原条辽参

Braised Whole Hokkaido Sea Cucumber Stuffed with Shrimp Paste

\$68.00 每条/Whole

红烧原条海参

Braised Whole Sea Cucumber in Oyster Sauce

\$30.00 每条/Whole

红烧家乡酿海参

Braised Sea Cucumber Stuff with Minced Pork in Oyster Sauce

\$24.00 每位/Per Person (半条 Half)

红烧原只花胶皇

Braised Whole Supreme Fish Maw in Oyster Sauce

请预订 Advance Order Required

时价 Seasonal Price

红烧原只花胶筒

Braised Whole Superior Fish Maw in Oyster Sauce

请预订 Advance Order Required

时价 Seasonal Price 每件/Each



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

生猛 海鲜

— Live Seafood —

忘不了

Empurau

请预订 Advance Order Required

\$160.00 每百克/Per 100g

老鼠斑

Barramundi Cod

时价 Seasonal Price

东星斑

Coral Trout

\$25.00 每百克/Per 100g

老虎斑

Tiger Garoupa

\$16.00 每百克/Per 100g

多宝鱼

Turbot Fish

\$18.00 每百克/Per 100g

笋壳鱼

Marble Goby 'Soon Hock' Fish

\$13.00 每百克/Per 100g

生果魚

King Fish

\$10.00 每百克/Per 100g

河鳗

Eel

\$22.00 每百克/Per 100g

甲鱼

Soft Shell Turtle

时价 Seasonal Price

烹饪方法：

Cooking Methods :

姜葱焗
红烧
豆腐红烧
米酒煮
油浸
葱烧
豉汁蒸
剁椒蒸
姜茸蒸
榄角蒸
清蒸

Baked with Ginger & Shallot
Braised
Braised with Beancurd
Cooked with Chinese Rice Wine
Deep-fried
Deep-fried with Sesame Oil, Shallot & Ginger
Steamed with Black Bean Sauce
Steamed with Diced Chillies
Steamed with Minced Ginger
Steamed with Preserved Black Olives
Steamed with Superior Soy Sauce

石头鱼

Stone Fish

\$22.00 每百克/Per 100g

烹饪方法：

Cooking Methods :

果皮蒸
两味：炒球/头骨翅滚汤

Steamed with Dried Orange Peel
Two Ways: Stir-fried / Soup



加拿大象拔蚌
Canadian Geoduck Clam



澳洲鲍鱼 (带壳)
Australian Abalone

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 (带壳) Australian Abalone

\$30.00 每百克/Per 100g

烹饪方法： Cooking Methods :

堂灼	Poached with Superior Broth
刺身	Sashimi
油泡	Sautéed
虾籽炒	Sautéed with Shrimp Roe
XO酱炒	Sautéed with XO Sauce



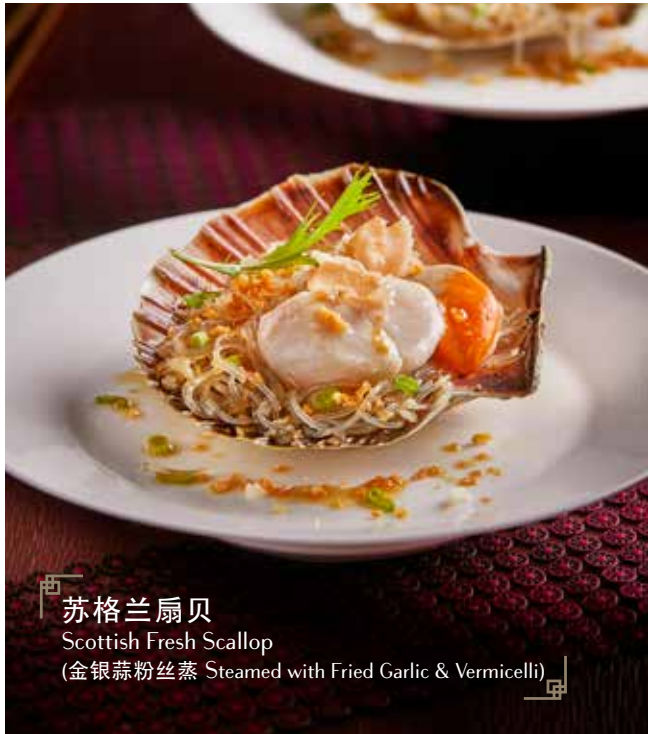
生蚝

Oyster

(酥炸 Deep-fried / 姜茸蒸 Steamed with Minced Ginger)

生猛 海鲜

— Live Seafood —



苏格蘭竹筒蚌

Scottish Bamboo Clam

时价 Seasonal Price 每只/Per Pc

苏格蘭扇贝

Scottish Fresh Scallop

时价 Seasonal Price 每只/Per Pc

烹饪方法：

Cooking Methods :

时蔬炒

Sautéed with Vegetables

XO酱炒

Sautéed with XO Sauce

豉汁蒸

Steamed with Black Bean Sauce

金银蒜粉丝蒸

Steamed with Fried Garlic & Vermicelli

生蚝

Oyster

时价 Seasonal Price 每只/Per Pc

烹饪方法：

Cooking Methods :

黄金焗

Baked with Salted Egg Yolk

姜葱焗

Baked with Ginger & Shallot

酥炸

Deep-fried

姜茸蒸

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

烹饪方法：

Cooking Methods :

姜葱焗

Baked with Ginger & Shallot

上汤焗

Baked with Superior Broth

焖面

Braised with Noodles

刺身

Sashimi

鸡油花雕酒蒸

Steamed with Chinese Wine & Egg White

游水生虾

Prawn

\$13.00 每百克/Per 100g

烹饪方法：

Cooking Methods :

黄金焗

Baked with Salted Egg Yolk

金银蒜

Minced Garlic

干煎

Pan-fried

椒盐

Pepper & Salt

白灼

Poached

泰式粉丝

Vermicelli & White Peppercorn

所有价格需另加服务费和消费税。图片仅供参考。

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阿拉斯加蟹
Alaskan Crab
(两味：西施焗身 / 椒盐 Two Ways: Sautéed with Egg White / Pepper & Salt)

生猛 海鲜

— Live Seafood —

阿拉斯加蟹

Alaskan Crab

时价 Seasonal Price 每百克/Per 100g



大肉蟹
Live Meat Crab
(星洲辣椒炒 Singapore Style Chilli Sauce)

烹饪方法：

Cooking Methods :

冻食
鸡油花雕酒蒸
葱段蒜蓉蒸
两味：西施焗身 / 椒盐

Served Chilled
Steamed with Chinese Wine & Egg White
Steamed with Spring Onion & Minced Garlic
Two Ways: Sautéed with Egg White / Pepper & Salt

大肉蟹

Meat Crab

\$15.00 每百克/Per 100g

烹饪方法：

Cooking Methods :

黑椒焗
姜葱焗
黄金焗
星洲辣椒
泰式粉丝
黑椒粉丝

Baked with Black Pepper
Baked with Ginger & Shallot
Baked with Salted Egg Yolk
Singapore Style Chilli Sauce
Stewed with Vermicelli & White Peppercorn
Vermicelli & Black Pepper Sauce

黄炆蟹

Yellow Roe Crab

\$16.00 每百克/Per 100g

烹饪方法：

Cooking Methods :

姜葱焗
冻食
鸡油花雕酒蒸

Baked with Ginger & Shallot
Served Chilled
Steamed with Chinese Wine & Egg White

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西施鱼子酱
Sautéed Egg White with Caviar

西施鱼子酱

Sautéed Egg White with Caviar

\$188.00 每盒/Per Box (3-4位用 3-4 pax)

鱼子酱龙虾

Lobster with Caviar

时价 Seasonal Price 每位/Per Person

百花炸酿蟹钳

Deep-fried Crab Claw Stuffed with Shrimp Paste

\$32.00 每只/Each

鸡油花雕蒸蟹钳

Steamed Crab Claw with Chinese Rice Wine & Egg White

\$26.00 每只/Each

干葱榄角焗蟹钳

Sautéed Crab Claw with Shallots & Preserved Black Olives

\$26.00 每只/Each

蟹肉杂菌蒸蛋白

Steamed Egg White with Assorted Mushrooms & Crab Meat

\$22.00 每位/Per Person

白松露菌油西施炒蟹肉

Sautéed Fresh Crab Meat with Egg White in Italian White Truffle Oil

\$24.00 每位/Per Person

西施炒蟹肉

Sautéed Fresh Crab Meat with Egg White

\$20.00 每位/Per Person

蟹肉凉瓜煎蛋

Pan-fried Omelette with Crab Meat & Bitter Gourd

\$40.00 小/Small

蟹肉扒时蔬

Braised Seasonal Vegetables with Crab Meat

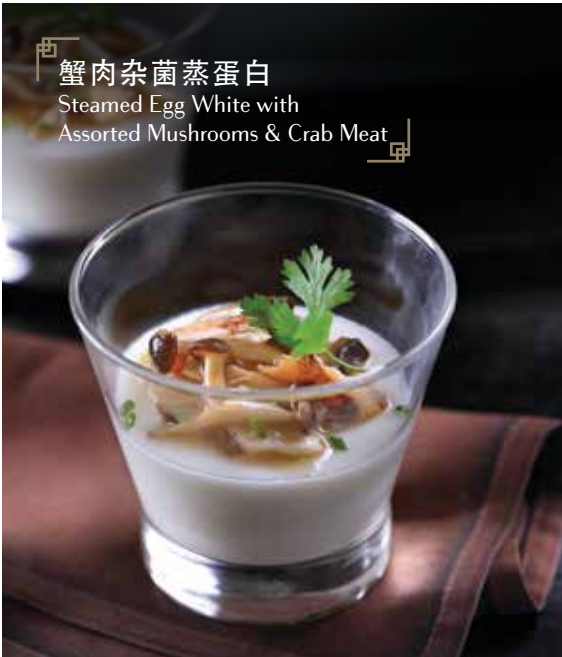
\$40.00 小/Small

Caviar

鱼子酱

蟹

Crab





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

Prawn

虾

花蚌

Clam

白松露菌油西施炒虾球

Sautéed Prawn with Egg White in Italian White Truffle Oil

\$14.00 每位/Per Person

黄金焗虾球

Deep-fried Prawn with Salted Egg Yolk

\$40.00 小/Small

宫保炒虾球

Sautéed Prawn with Dried Chillies & Cashew Nuts

\$40.00 小/Small

星洲辣椒虾球

Sautéed Prawn with Singapore Style Chilli Sauce

\$40.00 小/Small

干葱榄角爆虾球

Sautéed Prawn with Shallots & Preserved Black Olives

\$40.00 小/Small

四季豆煎虾饼

Pan-fried Shrimp Cake with String Bean

\$40.00 6件/6 pcs

一级米酒煮桂花蚌

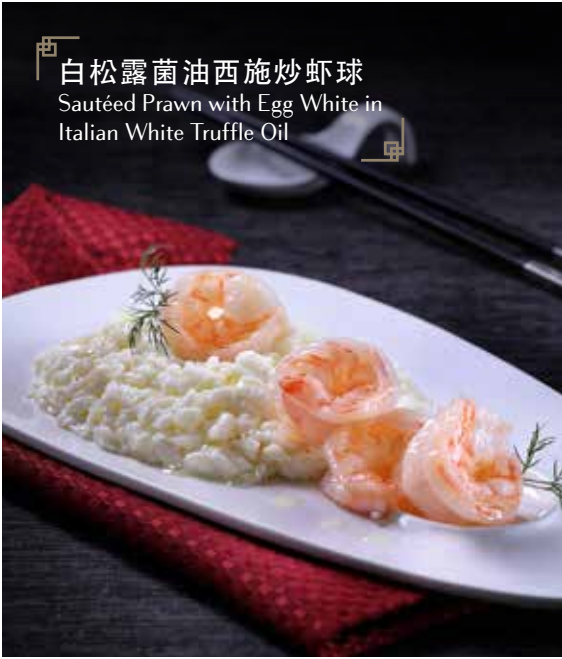
Poached Empress Clam with Chinese Rice Wine

\$50.00 小/Small

榄角西芹炒桂花蚌

Sautéed Empress Clam with Celery & Preserved Black Olives

\$50.00 小/Small





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



椒盐百花鲜鱿
Deep-fried Squid Stuffed with
Shrimp Paste in Pepper & Salt



姜片炸田鸡
Deep-fried Frog with Sliced Ginger

Squid

鲜鱿



田鸡

Frog

黄金焗鲜鱿

Deep-fried Squid with Salted Egg Yolk

\$32.00 小/Small

椒盐百花鲜鱿

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

\$38.00 小/Small

姜片炸田鸡

Deep-fried Frog with Sliced Ginger

\$38.00 小/Small

姜葱蚬芥田鸡煲

Stewed Frog with Ginger, Spring Onion &
Clam Sauce in Claypot

\$38.00 小/Small

一级米酒煮田鸡

Poached Frog with Black Fungus & Ginger in
Chinese Rice Wine

\$38.00 小/Small

田鸡两味：椒盐田鸡腿 / 榄角干葱炒身

Frog Cooked in Two Ways: Deep-fried Frog Leg with
Pepper & Salt / Sautéed Frog with Shallots &
Preserved Black Olives

\$38.00 小/Small



煎焗鳕鱼件

Deep-fried Cod Fish Fillet with Gravy

鱼

Fish



榄角西芹炒鳕鱼球
Sautéed Cod Fish Fillet with Celery & Preserved Black Olives

煎焗鳕鱼件

Deep-fried Cod Fish Fillet with Gravy

\$20.00 每位/Per Person

香煎鳕鱼件

Deep-fried Cod Fish Fillet with Superior Soy Sauce

\$20.00 每位/Per Person

榄角西芹炒鳕鱼球

Sautéed Cod Fillet with Celery & Preserved Black Olives

\$42.00 小/Small

剁椒蒸鳕鱼件

Steamed Cod Fish Fillet with Diced Chillies

\$42.00 小/Small

椒盐鳕鱼球

Deep-fried Cod Fish Fillet with Pepper & Salt

\$42.00 小/Small

金针木耳蒸鳕鱼件

Steamed Cod Fish Fillet in Black Fungus & Dried Lily Flowers

\$42.00 小/Small



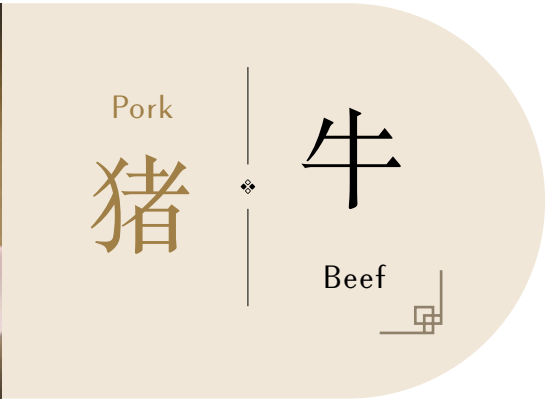
剁椒蒸鳕鱼件
Steamed Cod Fish Fillet with Diced Chillies



蒜片牛柳粒
Sautéed Diced Beef with Garlic Chips



菠萝咕嚕肉
Sweet & Sour Pork



香煎蒜片西班牙猪柳粒

Pan-fried Diced Iberico Pork with Garlic Chips

\$42.00 小/Small

豉汁凉瓜排骨煲

Stewed Spare Rib with Bitter Gourd & Black Bean Sauce in Claypot

\$34.00 小/Small

菠萝咕嚕肉

Sweet & Sour Pork

\$30.00 小/Small

豉汁凉瓜猪颈肉煲

Stewed Pork Collar with Bitter Gourd & Black Bean Sauce in Claypot

\$32.00 小/Small

虾酱猪颈肉油麦菜煲

Stewed Pork Collar with Romaine Lettuce & Shrimp Sauce in Claypot

\$32.00 小/Small

咸鱼粒肉饼 (蒸/煎)

Pork Patty with Diced Salted Fish (Steamed / Pan-fried)

\$30.00 小/Small

马蹄吊片蒸肉饼

Steamed Pork Patty with Squid & Water Chestnut

\$30.00 小/Small

菜脯肉碎煎蛋

Pan-fried Omelette with Minced Pork & Preserved Radish

\$30.00 小/Small

芥兰炒安格斯牛肉

Sautéed Sliced Angus Beef with Kailan

\$44.00 小/Small

白灼安格斯牛肉

Poached Sliced Angus Beef with Seasonal Vegetables

\$44.00 小/Small

姜葱爆安格斯牛肉

Sautéed Sliced Angus Beef with Ginger & Spring Onion

\$44.00 小/Small

鲜蘑菇炒安格斯牛肉

Sautéed Sliced Angus Beef with Fresh Mushroom

\$44.00 小/Small

黑椒牛柳粒

Sautéed Diced Beef with Black Pepper

\$46.00 小/Small

蒜片牛柳粒

Sautéed Diced Beef with Garlic Chips

\$46.00 小/Small

中式煎牛柳

Pan-fried Beef Steak in Chinese Sauce

\$50.00 小/Small

蒜子牛尾煲

Stewed Oxtail with Garlic in Claypot

\$52.00 小/Small

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金牌盐焗鸡
Baked Salted Chicken
(请预订 Advance Order Required)

Chicken

鸡

禽

Poultry



葱油富贵鸡
Steamed Chicken with Shallot & Ginger
(请预订 Advance Order Required)

葱油富贵鸡

Steamed Chicken with Shallot & Ginger

请预订 Advance Order Required

\$88.00 每只/Whole

金牌盐焗鸡

Baked Salted Chicken

请预订 Advance Order Required

\$85.00 每只/Whole

脆皮炸子鸡

Roasted Crispy Chicken

\$35.00 半只/Half

\$70.00 每只/Whole

鲜柠汁鸡脯

Crispy Chicken Fillet with Lemon Sauce

\$35.00 半只/Half

\$70.00 每只/Whole

金针云耳蒸鸡

Steamed Chicken with Black Fungus & Dried Lily Flowers

\$35.00 半只/Half

\$70.00 每只/Whole

宫保鸡丁

Sautéed Diced Chicken with Dried Chillies & Cashew Nuts

\$30.00 小/Small

咕嚕鸡球

Sweet & Sour Chicken Fillet

\$30.00 小/Small

啫啫猪润滑鸡煲

Stewed Chicken with Pig's Liver in Claypot

\$30.00 小/Small

豉汁凉瓜滑鸡煲

Stewed Chicken with Bitter Gourd & Black Bean Sauce in Claypot

\$30.00 小/Small

泰式粉丝鹅掌煲

Stewed Goose Web with Vermicelli & White Peppercorn in Claypot

\$72.00 小/Small



竹笙鼎湖上素
Braised Assorted Mushrooms with
Black Fungus & Bamboo Pith

蔬菜

— Vegetables —



鱼香茄子煲
Stewed Eggplant with Minced
Pork & Spicy Sauce in Claypot



榄菜肉碎炒四季豆
Sautéed String Bean with Minced Pork &
Preserved Black Olives

竹笙鼎湖上素

Braised Assorted Mushrooms with
Black Fungus & Bamboo Pith

\$38.00 小/Small

虾米酱炒鲜芦笋

Sautéed Asparagus in Shrimp Paste

\$28.00 小/Small

雪菜炒香莴笋

Sautéed Stem Lettuce with
Preserved 'Xue Cai' Vegetables

\$28.00 小/Small

家乡南乳斋煲

Stewed Assorted Vegetables with
Red Fermented Beancurd Sauce

\$28.00 小/Small

鱼香茄子煲

Stewed Eggplant with Minced Pork &
Spicy Sauce in Claypot

\$28.00 小/Small

咸鱼炒银芽

Sautéed Bean Sprout with Salted Fish

\$28.00 小/Small

榄菜肉碎炒四季豆

Sautéed String Bean with Minced Pork &
Preserved Black Olives

\$28.00 小/Small

杂菌烩荷塘

Steamed Egg White with Assorted Mushrooms

\$28.00 小/Small

浓鸡汤浸时蔬

Poached Seasonal Vegetables in Chicken Broth

\$28.00 小/Small

金银蛋浸时蔬

Poached Seasonal Vegetables with Assorted Eggs

\$28.00 小/Small

北菇扒时蔬

Sautéed Seasonal Vegetables with
Mushroom in Oyster Sauce

\$28.00 小/Small

蒜蓉炒时蔬

Sautéed Seasonal Vegetables with Minced Garlic

\$24.00 小/Small

梅菜扒芥兰

Sautéed Kailan with
Preserved 'Mei Cai' Vegetables

\$24.00 小/Small

姜汁酒炒芥兰

Sautéed Kailan with Ginger & Chinese Rice Wine

\$24.00 小/Small



海鲜豆腐煲
Stewed Beancurd with Seafood in Claypot

Beancurd

豆腐

蛋

Egg



三菇扒菠菜豆腐
Braised Spinach Beancurd with
Assorted Mushrooms

海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

\$38.00 小/Small

海鲜粒扒菠菜豆腐

Braised Spinach Beancurd with Diced Seafood

\$38.00 小/Small

三菇扒菠菜豆腐

Braised Spinach Beancurd with
Assorted Mushrooms

\$28.00 小/Small

牛松豆腐煲

Stewed Beancurd with Minced Beef in Claypot

\$28.00 小/Small

咸鱼鸡粒豆腐煲

Stewed Beancurd with Diced Chicken &
Salted Fish in Claypot

\$28.00 小/Small

麻婆豆腐

Braised Beancurd with Minced Pork in
Spicy Ma Po Sauce

\$28.00 小/Small

红烧北菇滑豆腐

Braised Beancurd with Mushroom & Vegetable
in Oyster Sauce

\$28.00 小/Small

咕嚕滑豆腐

Deep-fried Beancurd with Sweet & Sour Sauce

\$28.00 小/Small

香煎芙蓉蛋

Pan-fried 'Fu Yong' Omelette

\$28.00 小/Small

白饭鱼煎蛋

Pan-fried Omelette with Silver Fish

\$28.00 小/Small



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

Noodles

面

粉

Vermicelli

海鲜炒生面

Fried Crispy Noodles with Seafood

\$38.00 小/Small

白松露菌油灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom in Italian White Truffle Oil

\$30.00 小/Small

XO酱茄子焖面卜

Braised Thick Noodles with Eggplant in XO Sauce

\$28.00 小/Small

虾籽蘑菇干烧伊面

Braised E-Fu Noodles with Fresh Mushroom and Shrimp Roe

\$28.00 小/Small

星洲炒米粉

Wok-fried Vermicelli in Singapore Style

\$28.00 小/Small

干炒安格斯牛肉河粉

Wok-fried ‘Hor Fun’ with Angus Beef

\$38.00 小/Small

槟城炒河粉

Wok-fried ‘Hor Fun’ with Live Prawn & Chinese Sausage in Penang Style

\$34.00 小/Small

滑蛋虾球炒河粉

Braised ‘Hor Fun’ with Prawn & Egg Gravy

\$34.00 小/Small

海鲜汤面

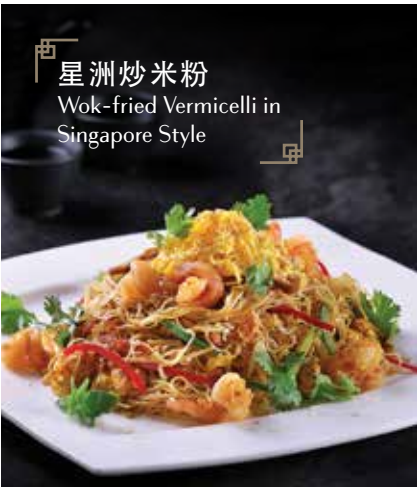
Seafood Noodles in Superior Broth

\$20.00 每位/Per Person

上汤生面

Egg Noodles in Superior Broth

\$12.00 每位/Per Person



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鮑汁海鮮荷葉飯
Steamed Diced Seafood Rice Wrapped in Lotus Leaf

饭

Rice



扬州炒饭
Fried Rice with Barbecue Pork & Prawn
in Yangzhou Style

鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice Wrapped in Lotus Leaf

\$42.00 小/Small

蟹肉瑶柱蛋白炒饭

Fried Rice with Dried Scallop, Crab Meat & Egg White

\$38.00 小/Small

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushroom

\$30.00 小/Small

扬州炒饭

Fried Rice with Barbecue Pork & Prawn in Yangzhou Style

\$28.00 小/Small

生炒牛肉饭

Fried Rice with Minced Beef

\$28.00 小/Small

咸鱼鸡丝炒饭

Fried Rice with Shredded Chicken & Salted Fish

\$28.00 小/Small

琥珀素丁炒饭

Fried Rice with Assorted Vegetables

\$28.00 小/Small

脆米海鲜粒泡饭

Crispy Rice in Seafood Broth

\$22.00 小/Small (四位起 Min. Order 4 Persons)

海鲜上汤泡饭

Rice with Seafood in Superior Broth

\$20.00 小/Small



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

甜品

Desserts

冰花炖官燕 (冻)
Double-boiled Bird's Nest with Rock Sugar (Cold)
\$128.00 每位/Per Person (每三十克/Per 30g)

红莲炖雪蛤
Double-boiled Hashima with Lotus Seed
\$18.00 每位/Per Person

秘制龟苓膏
Chinese Herbal Jelly
\$10.00 每位/Per Person

生磨杏仁茶 (热)
Almond Cream (Hot)
\$9.00 每位/Per Person

生磨核桃露 (热)
Walnut Cream (Hot)
\$9.00 每位/Per Person

莲子红豆沙 (热)
Red Bean Paste with Lotus Seed (Hot)
\$8.00 每位/Per Person

姜茶黑芝麻汤圆 (热)
Black Sesame Glutinous Rice Ball in
Ginger Soup (Hot)
\$8.00 每位/Per Person

擂沙黑芝麻汤圆
Black Sesame Glutinous Rice Ball with
Grated Peanuts
\$3.00 每粒/Each (四粒起 Min. Order 4pcs)



红莲炖雪蛤
Double-boiled Hashima with Lotus Seed



杨枝甘露
Mango Sago with Pomelo



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

杨枝甘露
Mango Sago with Pomelo
\$9.00 每位/Per Person

香芒布丁
Mango Pudding
\$9.00 每位/Per Person

鲜果芦荟冻
Chilled Aloe Vera Jelly with Fresh Fruits
\$8.00 每位/Per Person

香滑莲蓉包
Steamed Lotus Bun
\$3.00 每粒/Each (三粒起 Min. Order 3pcs)

小寿桃
Mini Longevity Bun
请预订 Advance Order Required
\$2.00 每粒/Each (三粒起 Min. Order 3pcs)