



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

椒盐鱿鱼须

Deep-fried Squid Tentacles with Pepper & Salt

\$18.00 每碟/Per Plate

皮蛋酸姜

Century Egg with Pickled Ginger

\$11.00 每碟/Per Plate

凉拌小青瓜

Marinated Cucumber with Minced Garlic

\$12.00 每碟/Per Plate

酥炸盐水豆腐

Deep-fried Crispy Salted Beancurd

\$14.00 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

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鮑汁燜凤爪

Braised Chicken Feet with Abalone Sauce

\$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



脆皮烧肉

Roasted Pork

\$24.00 每碟/Per Plate



湛江海蜇花

Marinated Jelly Fish Head

\$24.00 每碟/Per Plate



北京式烤鸭
Peking Duck

烧烤

Barbecue Selections



烧味三拼
Triple Combination of Barbecue Meat

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.

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



淮杞花胶炖螺头汤
Double-boiled Sea Whelk Soup with Superior Fish Maw

汤 Soup

羹



原只5头鲜鲍竹笙菜胆炖汤

Double-boiled Soup with Chinese Cabbage, Bamboo Pith & 5 Head Fresh Whole Abalone

\$50.00 每位/Per Person

淮杞花胶炖螺头汤

Double-boiled Sea Whelk Soup with Superior Fish Maw

\$60.00 每位/Per Person

红枣姜片炖鸡汤

Double-boiled Chicken Soup with Red Dates & Sliced Ginger

\$24.00 每位/Per Person

四川酸辣汤

Hot & Sour Soup in Sichuan Style

\$20.00 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

西湖牛肉羹

Minced Beef & Egg White in Thick Soup

\$20.00 每位/Per Person



蟹肉烩官燕
Braised Bird's Nest with Crab Meat

官燕

Bird's Nest

海味

Premium
Seafood

蟹肉烩官燕

Braised Bird's Nest with Crab Meat

\$168.00 每三十克/Per 30g

红烧烩官燕

Braised Bird's Nest

\$148.00 每三十克/Per 30g

红烧原只澳洲鲜鲍鱼

Braised Australian Whole Abalone in Oyster Sauce

\$18.00 每十克/Per 10g

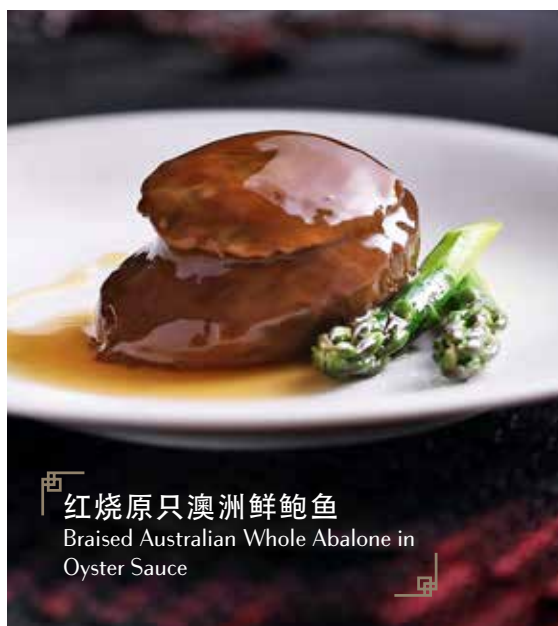
红烧原只南非干鲍鱼

Braised South African Dried Whole Abalone

时价 Seasonal Price 每只/Each

红烧极品海味 (选配):

Premium Braised Items (Choose):



红烧原只澳洲鲜鲍鱼
Braised Australian Whole Abalone in
Oyster Sauce

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



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

生猛 海鲜

— Live Seafood —



东星斑
Coral Trout
(清蒸 Steamed with Superior Soy Sauce)

东星斑

Coral Trout

\$25.00 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

烹饪方法：

Cooking Methods :

姜葱焗

Baked with Ginger & Shallot

红烧

Braised

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

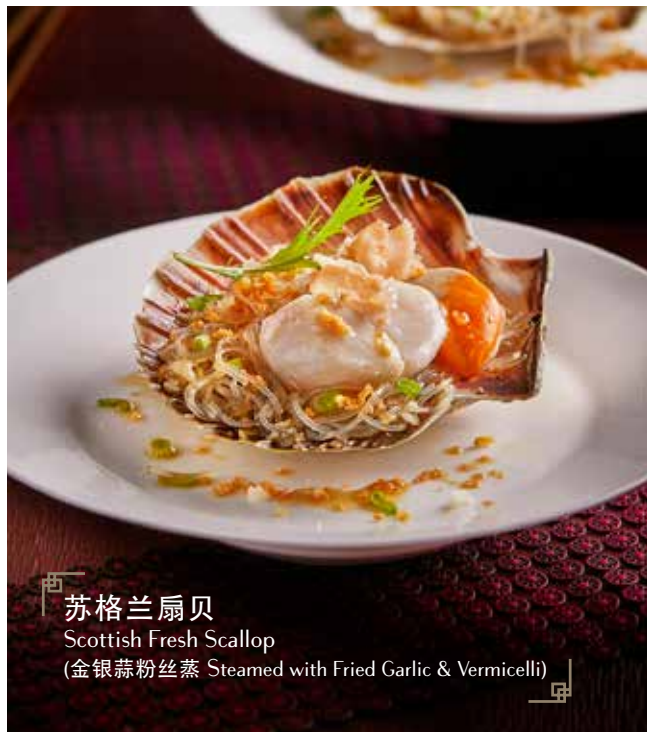
Steamed with Superior Soy Sauce



加拿大象拔蚌
Canadian Geoduck Clam

生猛 海鲜

— Live Seafood —



苏格兰扇贝

Scottish Fresh Scallop

(金银蒜粉丝蒸 Steamed with Fried Garlic & Vermicelli)

加拿大象拔蚌

Canadian Geoduck Clam

时价 Seasonal Price 每百克/Per 100g

烹饪方法：

Cooking Methods:

堂灼

过桥

刺身

XO酱炒

Poached with Superior Broth

Poached with Superior Broth & Bean Sprouts

Sashimi

Sautéed with XO Sauce

苏格兰扇贝

Scottish Fresh Scallop

时价 Seasonal Price 每只/Per Pc

苏格兰竹筒蚌

Scottish Bamboo Clam

时价 Seasonal Price 每只/Per Pc

烹饪方法：

Cooking Methods:

时蔬炒

XO酱炒

豉汁蒸

金银蒜粉丝蒸

Sautéed with Vegetables

Sautéed with XO Sauce

Steamed with Black Bean Sauce

Steamed with Fried Garlic & Vermicelli



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

白灼

Poached

干煎

Pan-fried

金银蒜爆

Deep-fried with Fried Garlic

椒盐

Deep-fried with Pepper & Salt

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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 —

大肉蟹
Meat Crab
(黑椒焗 Baked with Black Pepper)

阿拉斯加蟹

Alaskan Crab

时价 Seasonal Price 每百克/Per 100g

烹饪方法：

Cooking Methods:

冻食

鸡油花雕酒蒸

两味：西施焗身 / 椒盐

Served Chilled

Steamed with Chinese Wine & Egg White

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

粉丝焗

星洲辣椒炒

Baked with Black Pepper

Baked with Ginger & Shallot

Baked with Salted Egg Yolk

Baked with Vermicelli

Sautéed with Singapore Style Chilli Sauce

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西施鱼子酱
Sautéed Egg White with Caviar

海 Seafood 鲜

西施鱼子酱

Sautéed Egg White with Caviar

\$188.00 每盒/Per Box (3-4位用 3-4 pax)

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

西施炒蟹肉

Sautéed Fresh Crab Meat with Egg White

\$20.00 每位/Per Person

星洲辣椒虾球

Sautéed Prawn with Singapore Style Chilli Sauce

\$40.00 小/Small

黄金焗虾球

Deep-fried Prawn with Salted Egg Yolk

\$40.00 小/Small

干葱榄角爆虾球

Sautéed Prawn with
Shallots & Preserved Black Olives

\$40.00 小/Small



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



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

煎焗鳕鱼件

Deep-fried Cod Fish Fillet with Gravy

\$20.00 每位/Per Person

榄角西芹炒鳕鱼球

Sautéed Cod Fish 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

黄金焗鲜鱿

Deep-fried Squid with Salted Egg Yolk

\$32.00 小/Small

椒盐鲜鱿

Deep-fried Squid with Pepper & Salt

\$32.00 小/Small



蒜片牛柳粒
Sautéed Diced Beef with Garlic Chips

Beef
牛

猪

Pork



菠萝咕嚕肉
Sweet & Sour Pork

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

白灼安格斯牛肉片

Blanched Sliced Angus Beef with
Seasonal Vegetables

\$44.00 小/Small

时蔬炒安格斯牛肉片

Sautéed Sliced Angus Beef with
Seasonal Vegetables

\$44.00 小/Small

蒜片香煎西班牙猪柳粒

Pan-fried Diced Iberico Pork with Garlic Chips

\$42.00 小/Small

宫保西班牙猪柳粒

Sautéed Diced Iberico Pork with Dried Chillies
& Cashew Nuts

\$42.00 小/Small

菠萝咕嚕肉

Sweet & Sour Pork

\$30.00 小/Small



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

鸡
Chicken

Frog
田
鸡

宫保鸡丁

Sautéed Diced Chicken with
Dried Chillies & Cashew Nuts

\$30.00 小/Small

虾米酱灵芝菇炒鸡球

Sautéed Diced Chicken with
Honshimeji Mushroom in Dried Shrimp Sauce

\$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

一级米酒煮田鸡

Poached Frog with Black Fungus & Ginger in
Chinese Rice Wine

\$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



啫啫猪润滑鸡煲
Stewed Chicken with Pig's Liver in Claypot



竹筴鼎湖上素
Braised Assorted Mushrooms with
Black Fungus & Bamboo Pith

蛋

Egg

蔬菜

Vegetables

豆腐

Beancurd



菜脯蟹肉煎蛋
Pan-fried Omelette with
Crab Meat & Preserved Radish



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



干煸肉碎四季豆
Sautéed String Bean with Minced Pork

菜脯蟹肉煎蛋

Pan-fried Omelette with Crab Meat & Preserved Radish

\$40.00 小/Small

竹笙鼎湖上素

Braised Assorted Mushrooms with Black Fungus & Bamboo Pith

\$38.00 小/Small

鱼香茄子煲

Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot

\$28.00 小/Small

上汤浸时蔬

Poached Seasonal Vegetables with Superior Broth

\$28.00 小/Small

干煸肉碎四季豆

Sautéed String Bean with Minced Pork

\$28.00 小/Small

三菇脆皮豆腐

Deep-fried Beancurd with Assorted Mushrooms

\$9.00 每位/Per Person



干炒安格斯牛肉河粉
Wok-fried 'Hor Fun' with Angus Beef

粉

Vermicelli

Noodles

面

饭

Rice

滑蛋虾球炒河粉

Braised 'Hor Fun' with Prawn & Egg Gravy

\$34.00 小/Small

干炒安格斯牛肉河粉

Wok-fried 'Hor Fun' with Angus Beef

\$38.00 小/Small

檳城炒河粉

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

\$34.00 小/Small

咸鱼粒银牙焖米粉

Braised Vermicelli with Diced Salted Fish & Bean Sprouts

\$28.00 小/Small

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

蘑菇干烧伊面

Braised E-Fu Noodles with Fresh Mushroom

\$28.00 小/Small

蟹肉瑶柱蛋白炒饭

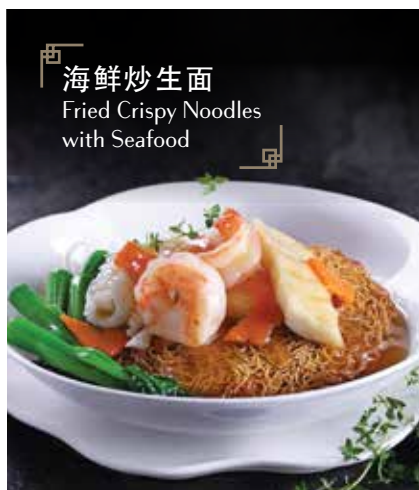
Fried Rice with Dried Scallop, Crab Meat & Egg White

\$38.00 小/Small

福建炒饭

Fried Rice with Diced Duck Meat, Shrimp & Dried Scallop in Oyster Sauce

\$32.00 小/Small



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

甜品

Desserts



杨枝甘露
Mango Sago with Pomelo

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)

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

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

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

水晶杞子桂花糕 (3件)
Chilled Osmanthus Jelly with Wolfberries (3pcs)
\$9.00 每碟/Per Plate



水晶杞子桂花糕
Chilled Osmanthus Jelly with Wolfberries