



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





糯米酿脆皮乳猪  
Roasted Suckling Pig Stuffed  
with Glutinous Rice



炭烧羊扒  
Charcoal Grilled Lamb Chop

# 烧 烤

Barbecue  
Selections

## 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



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

# 汤 Soup 羹



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





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

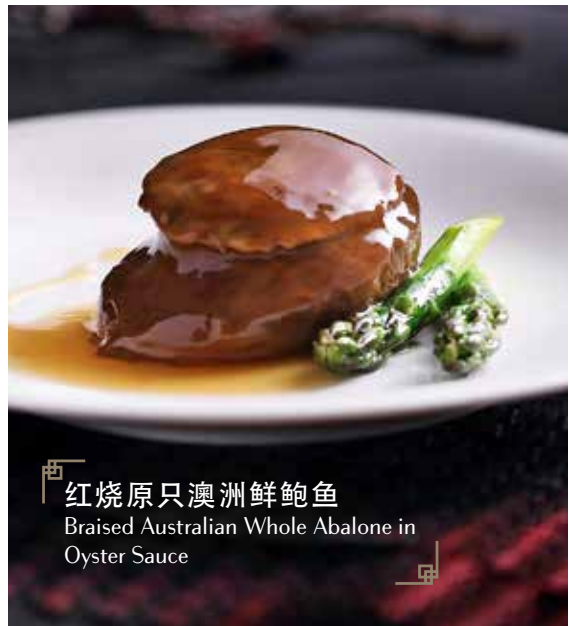
\$3.00 每只/Each

# 官燕

Bird's Nest

# 鲍鱼

Abalone



红烧原只澳洲鲜鲍鱼

Braised Australian Whole Abalone in Oyster Sauce





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

所有价格需另加服务费和消费税。图片仅供参考。  
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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

## 生果鱼

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

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

## 石头鱼

Stone Fish

\$22.00 每百克/Per 100g

### 烹饪方法:

Cooking Methods :

果皮蒸

Steamed with Dried Orange Peel

两味: 炒球/头骨翅滚汤

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       |

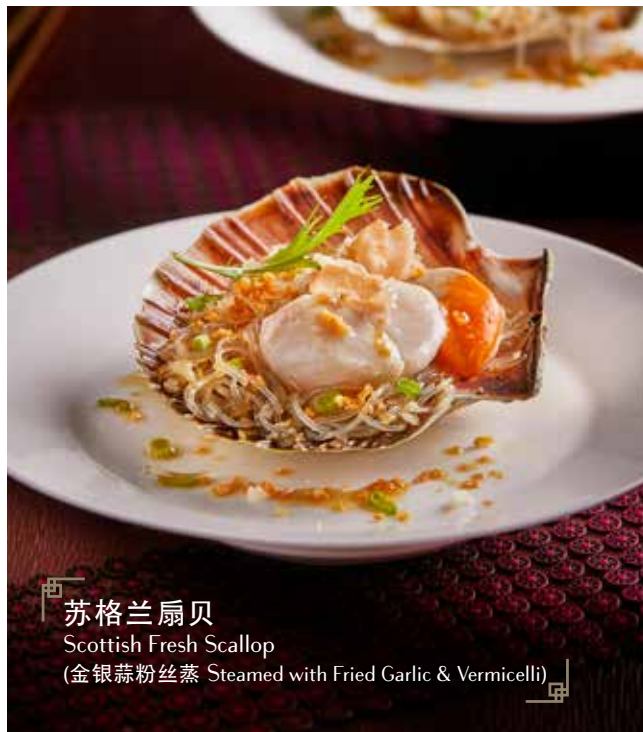




生蚝  
Oyster  
(酥炸Deep-fried / 姜茸蒸 Steamed with Minced Ginger)

# 生猛 海鲜

— Live Seafood —



苏格兰扇贝

Scottish Fresh Scallop

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

## 苏格兰竹筒蚌

Scottish Bamboo Clam

时价 Seasonal Price 每只/Per Pc

## 苏格兰扇贝

Scottish Fresh Scallop

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

## 生蚝

Oyster

时价 Seasonal Price 每只/Per Pc

### 烹饪方法:

Cooking Methods:

黄金焗

姜葱焗

酥炸

姜茸蒸

Baked with Salted Egg Yolk

Baked with Ginger & Shallot

Deep-fried

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





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

## 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

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

## 黄羔蟹

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

Caviar

# 鱼子酱

# 蟹

Crab

## 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

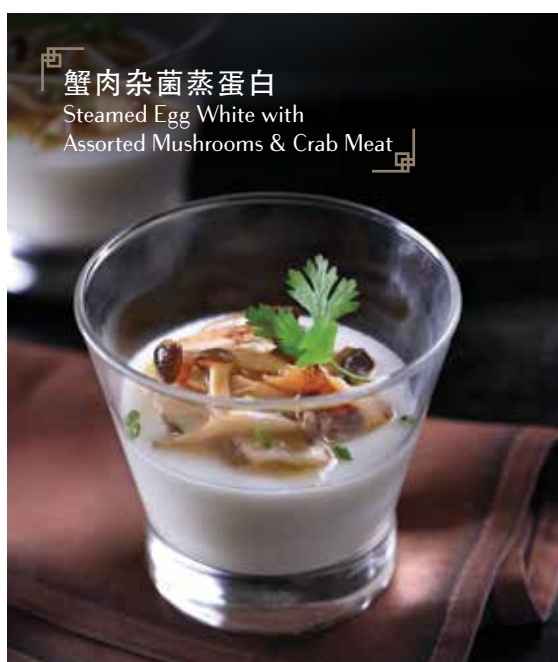
Pan-fried Omelette with Crab Meat & Bitter Melon

\$40.00 小/Small

## 蟹肉扒时蔬

Braised Seasonal Vegetables with Crab Meat

\$40.00 小/Small







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

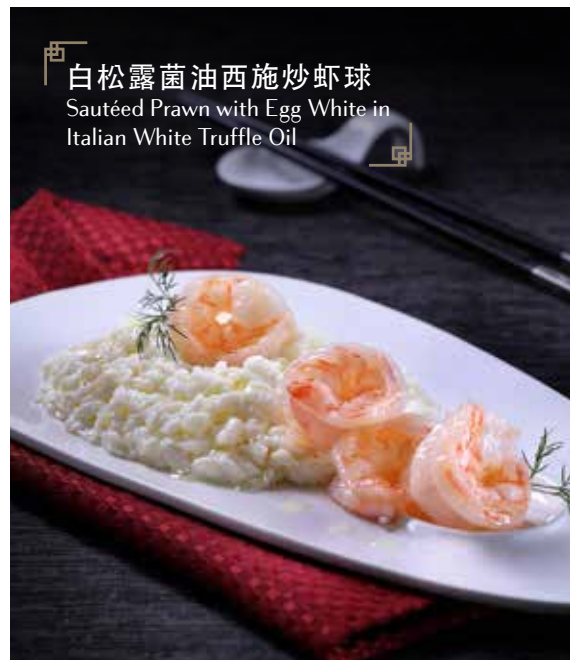
Poached Empress Clam with Chinese Rice Wine

\$50.00 小/Small

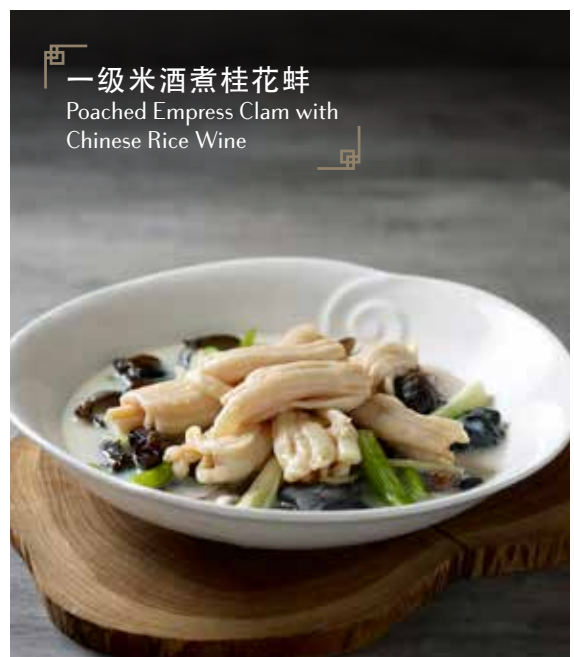
### 榄角西芹炒桂花蚌

Sautéed Empress Clam with Celery & Preserved Black Olives

\$50.00 小/Small



白松露菌油西施炒虾球  
Sautéed Prawn with Egg White in Italian White Truffle Oil



一级米酒煮桂花蚌  
Poached Empress Clam with Chinese Rice Wine





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





煎焗鱈鱼件  
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

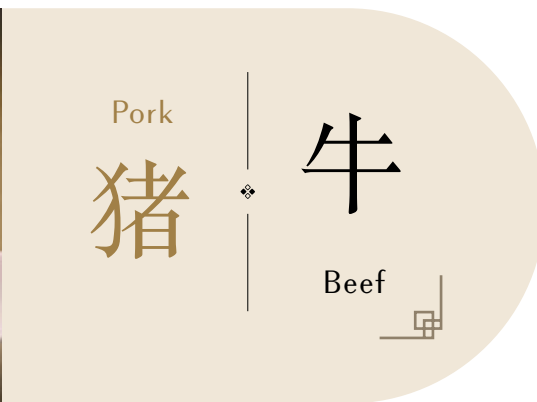


剁椒蒸鳕鱼件  
Steamed Cod Fish Fillet with Diced Chillies





蒜片牛柳粒  
Sautéed Diced Beef with Garlic Chips



**香煎蒜片西班牙猪柳粒**  
Pan-fried Diced Iberico Pork with Garlic Chips  
\$42.00 小/Small

**芥兰炒安格斯牛肉**  
Sautéed Sliced Angus Beef with Kailan  
\$44.00 小/Small

**豉汁凉瓜排骨煲**  
Stewed Spare Rib with Bitter Gourd & Black Bean Sauce in Claypot  
\$34.00 小/Small

**白灼安格斯牛肉**  
Poached Sliced Angus Beef with Seasonal Vegetables  
\$44.00 小/Small

**菠萝咕嚕肉**  
Sweet & Sour Pork  
\$30.00 小/Small

**姜葱爆安格斯牛肉**  
Sautéed Sliced Angus Beef with Ginger & Spring Onion  
\$44.00 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

**鲜蘑菇炒安格斯牛肉**  
Sautéed Sliced Angus Beef with Fresh Mushroom  
\$44.00 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

**黑椒牛柳粒**  
Sautéed Diced Beef with Black Pepper  
\$46.00 小/Small

**咸鱼粒肉饼 (蒸/煎)**  
Pork Patty with Diced Salted Fish (Steamed / Pan-fried)  
\$30.00 小/Small

**蒜片牛柳粒**  
Sautéed Diced Beef with Garlic Chips  
\$46.00 小/Small

**马蹄吊片蒸肉饼**  
Steamed Pork Patty with Squid & Water Chestnut  
\$30.00 小/Small

**中式煎牛柳**  
Pan-fried Beef Steak in Chinese Sauce  
\$50.00 小/Small

**菜脯肉碎煎蛋**  
Pan-fried Omelette with Minced Pork & Preserved Radish  
\$30.00 小/Small

**蒜子牛尾煲**  
Stewed Oxtail with Garlic in Claypot  
\$52.00 小/Small





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)



金牌糯米酿炸子鸡

Crispy Chicken Stuffed with Glutinous Rice

### 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

### 金牌糯米酿炸子鸡

Crispy Chicken Stuffed with Glutinous Rice

请预订 Advance Order Required

\$120.00 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





竹筴鼎湖上素  
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

### 蘑菇干烧伊面

Braised E-Fu Noodles with Fresh Mushroom

\$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



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





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

## 生炒糯米饭

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

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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

**生磨芝麻糊 (热)**  
Black Sesame 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)