



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
御宝饮食集团

精美小食

APPETIZERS



椒盐白饭鱼

Deep-fried Silver Fish with Pepper & Salt

\$16.00 每碟/Per Plate



湛江海蜇花

Marinated Jelly Fish Head

\$20.00 每碟/Per Plate



脆皮烧肉

Roasted Pork

\$20.00 每碟/Per Plate



炭烧猪颈肉

Charcoal Grilled Pork Collar

\$18.00 每碟/Per Plate



佛山熏蹄

Chilled Pig's Shank

\$16.00 每碟/Per Plate



卤水鸭掌翼
Marinated Duck Web & Wing
\$16.00 每碟/Per Plate



酥炸盐水豆腐
Deep-fried Crispy Salted Beancurd
\$12.00 每碟/Per Plate



凉拌小木耳
Marinated Black Fungus
\$16.00 每碟/Per Plate



皮蛋酸姜
Century Egg with Pickled Ginger
\$9.00 每碟/Per Plate



五香卤牛腱
Marinated Beef Shank with Five Spices
\$16.00 每碟/Per Plate



北京式烤鸭
Peking Duck

烧烤

BARBECUE SELECTIONS

| | 小 Small | 半只 Half | 每只 Whole |
|---|------------|------------|-----------------------|
| 北京式烤鸭 (请预订) Peking Duck (Advance Order Required) | | | \$138.00 |
| 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 (请预订) Charcoal Grilled Lamb Shoulder (Advance Order Required) | | | \$180.00 |
| 炭烧羊扒 (请预订 / 四件起) Charcoal Grilled Lamb Chop (Advance Order Required / Min. Order 4pcs) | | | \$24.00 每件/Per Pc |
| 糯米酿脆皮乳猪 (请预订) Roasted Suckling Pig Stuffed with Glutinous Rice (Advance Order Required) | | | \$388.00 |
| 南乳去骨猪 (请预订) Roasted Boneless Suckling Pig (Advance Order Required) | | | \$348.00 |
| 鸿运片皮乳猪 (请预订) Roasted Crispy Suckling Pig (Advance Order Required) | | | \$348.00 |
| 挂炉烧鸭 Roasted Duck | \$28.00 | \$46.00 | \$92.00 |
| 盐香贵妃鸡 Marinated Salted Chicken | | \$35.00 | \$70.00 |
| 豉油皇鸡 Soy Sauce Chicken | | \$35.00 | \$70.00 |
| 蜜汁叉烧 Barbecue Pork with Honey Sauce | | | 小 Small \$26.00 |
| 蜜汁腩叉 Barbecue Pork Belly with Honey Sauce | | | \$26.00 |
| 烧味双拼 Twin Combination of Barbecue Meat | | | \$32.00 |
| 烧味三拼 Three Combination of Barbecue Meat | | | \$38.00 |



原只10头鲜鲍螺头炖鸡汤

Double-boiled Chicken Soup with 10 Head Whole Fresh Abalone & Sea Whelk



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

汤羹 SOUP

| | 每煲(4位用) Serves 4 Person | 每位 Per Person |
|---|----------------------------|------------------|
| 京式花胶汤 Chicken Soup with Superior Fish Maw | | \$50.00 |
| 原只10头鲜鲍螺头炖鸡汤 Double-boiled Chicken Soup with 10 Head Whole Fresh Abalone & Sea Whelk | | \$48.00 |
| 松茸菇炖鸡汤 Double-boiled Chicken Soup with Matsutake Mushrooms | | \$28.00 |
| 八宝炖老黄瓜盅 Double-boiled Yellow Melon Soup with Assorted Seafood | | \$25.00 |
| 菜胆竹笙炖北菇汤 Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup | | \$22.00 |
| 海鲜豆腐羹 Diced Seafood & Beancurd in Thick Soup | | \$20.00 |
| 蟹肉粟米羹 Sweet Corn & Crab Meat in Thick Soup | | \$20.00 |
| 四川酸辣汤 Hot & Sour Soup in Sichuan Style | | \$20.00 |
| 西湖牛肉羹 Minced Beef & Egg White in Thick Soup | | \$20.00 |
| 老火例汤 Soup of The Day | \$45.00 | \$14.00 |



包罗万有

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



红烧原只澳洲鲜鲍鱼

Braised Fresh Australian Whole Abalone in Oyster Sauce



蟹肉烩官燕

Braised Bird's Nest with Crab Meat

官燕、鲍鱼

BIRD NEST & ABALONE

| | 每位 Per Person |
|---|--------------------------|
| 蟹肉烩官燕 Braised Bird's Nest with Crab Meat | \$148.00 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 |
| 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 |
| 10 头鲜鲍 10 Head Fresh Abalone | \$20.00 每只/Each |
| 花胶 Superior Fish Maw | \$50.00 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

海参、花胶

SEA CUCUMBER & FISH MAW

| | |
|--|--------------------------|
| 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 (半条) Braised Sea Cucumber Stuff with Minced Pork in Oyster Sauce (Half) | \$24.00 每位/Per Person |
| 红烧原只花胶皇 (请预订) Braised Whole Supreme Fish Maw in Oyster Sauce (Advanced Order) | 时价 Seasonal Price |



笋壳鱼

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

生猛海鲜

LIVE SEAFOOD

忘不了 (请预订)

Empurau (Advance Order Required)

\$160.00

每百克/Per 100g

老鼠斑

Barramundi Cod

时价

Seasonal Price

东星斑

Coral Trout

\$23.00

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

\$18.00

每百克/Per 100g

甲鱼

Soft Shell Turtle

时价

Seasonal Price

烹饪方法：

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

Cooking Methods：

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：

果皮蒸

两味：炒球/头骨翅滚汤

Cooking Methods：

Steamed with Dried Orange Peel

Two Ways: Stir-fried/Soup

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.



加拿大象拔蚌

Canadian Geoduck Clam

(堂灼 Poached with Superior Broth)

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 :

堂灼

刺身

油泡

虾籽炒

XO酱炒

Cooking Methods :

Poached with Superior Broth

Sashimi

Sautéed

Sautéed with Shrimp Roe

Sautéed with XO Sauce

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 :

时蔬炒

XO酱炒

豉汁蒸

金银蒜粉丝蒸

Cooking Methods :

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 :

黄金焗

姜葱焗

酥炸

姜茸蒸

Cooking Methods :

Baked with Salted Egg Yolk

Baked with Ginger & Shallot

Deep-fried

Steamed with Minced Ginger

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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：

姜葱焗

上汤焗

焖面

刺身

鸡油花雕酒蒸

Cooking Methods :

Baked with Ginger & Shallot

Baked with Superior Broth

Braised with Noodles

Sashimi

Steamed with Chinese Wine & Egg White

游水生虾

Live Prawn

\$13.00
每百克/Per 100g

烹饪方法：

白灼

黄金焗

金银蒜

干煎

椒盐

泰式粉丝

Cooking Methods :

Poached

Baked with Salted Egg Yolk

Minced Garlic

Pan-fried

Pepper & Salt

Vermicelli & White Peppercorn



阿拉斯加蟹

Alaskan Crab

(两味：西施焗身 / 椒盐)

Cook in Two Ways : Sautéed with Egg White / Pepper & Salt)



大肉蟹

Live Meat Crab

(星洲辣椒炒 Singapore Style Chilli Sauce)

生猛海鲜 LIVE SEAFOOD

阿拉斯加蟹

Alaskan Crab

时价
Seasonal Price
每百克/Per 100g

烹饪方法：

冻食

鸡油花雕酒蒸

葱段蒜蓉蒸

两味：西施焗身 / 椒盐

Cooking Methods：

Served Chilled

Steamed with Chinese Wine & Egg White

Steamed with Spring Onion & Minced Garlic

Two Ways: Sauteed with Egg White / Pepper & Salt

大肉蟹

Live Meat Crab

\$15.00

每百克/Per 100g

烹饪方法：

黑椒焗

姜葱焗

黄金焗

星洲辣椒

泰式粉丝

黑椒粉丝

Cooking Methods：

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：

冻食

姜葱焗

鸡油花雕酒蒸

Cooking Methods：

Served Chilled

Baked with Ginger & Shallot

Steamed with Chinese Wine & Egg White

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西施鱼子酱
Sautéed Egg White with Caviar



百花炸酿蟹钳
Deep-fried Crab Claw Stuffed with Shrimp Paste



蟹肉杂菌蒸蛋白
Steamed Egg White with Assorted Mushrooms
& Crab Meat

鱼子酱、蟹

CAVIAR & CRAB

| | |
|---|---------------------------------------|
| 西施鱼子酱 (3-4位用) Sautéed Egg White with Caviar (3-4 pax) | \$188.00 每盒/Per Box |
| 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 |
| | 小 Small |
| 蟹肉凉瓜煎蛋 Pan-fried Omelette with Crab Meat & Bitter Gourd | \$40.00 |
| 蟹肉扒时蔬 Braised Seasonal Vegetables with Crab Meat | \$40.00 |



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



姜片炸田鸡
Deep-fried Frog with Sliced Ginger



干葱榄角爆虾球
Sautéed Prawn with Shallots & Preserved Black Olives

虾、鲜鱿、田鸡 PRAWN, SQUID & FROG

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

小
Small

黄金焗虾球

Deep-fried Prawn with Salted Egg Yolk

\$40.00

宫保炒虾球

Sautéed Prawn with Dried Chillies & Cashew Nuts

\$40.00

星洲辣椒虾球

Sautéed Prawn with Singapore Style Chilli Sauce

\$40.00

干葱榄角爆虾球

Sautéed Prawn with Shallots & Preserved Black Olives

\$40.00

四季豆煎虾饼

Pan-fried Shrimp Cake with String Bean

\$40.00
6件/pcs

一级米酒煮桂花蚌

Poached Empress Clam with Chinese Rice Wine

\$50.00

榄角西芹炒桂花蚌

Sautéed Empress Clam with Celery & Preserved Black Olives

\$50.00

黄金焗鲜鱿

Deep-fried Squid with Salted Egg Yolk

\$32.00

椒盐百花鲜鱿

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

\$38.00

姜片炸田鸡

Deep-fried Frog with Sliced Ginger

\$38.00

姜葱蚬芥田鸡煲

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

\$38.00

一级米酒煮田鸡

Poached Frog with Black Fungus & Ginger in Chinese Rice Wine

\$38.00

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

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



煎焗鳕鱼件
Deep-fried Cod Fish Fillet with Superior Soy Sauce

鱼 FISH

| | 每位 Per Person |
|--|------------------|
| 煎焗鳕鱼件 Deep-fried Cod Fish Fillet with Superior Soy Sauce | \$20.00 |
| 香煎鳕鱼件 Deep-fried Cod Fish Fillet | \$20.00 |
| | 小 Small |
| 榄角西芹炒鳕鱼球 Sautéed Cod Fillet with Celery & Preserved Black Olives | \$42.00 |
| 剁椒蒸鳕鱼件 Steamed Cod Fish Fillet with Diced Chillies | \$42.00 |
| 椒盐鳕鱼球 Deep-fried Cod Fish Fillet with Pepper & Salt | \$42.00 |
| 金针木耳蒸鳕鱼件 Steamed Cod Fish Fillet in Black Fungus & Dried Lily Flowers | \$42.00 |



蒜片牛柳粒
Sautéed Diced Beef with Garlic Chips



菠蘿咕嚕肉
Sweet & Sour Pork

猪、牛

PORK & BEEF

| | 小 Small |
|--|------------|
| 香煎蒜片西班牙猪柳粒 Pan-fried Diced Iberico Pork with Garlic Chips | \$42.00 |
| 豉汁凉瓜排骨煲 Stewed Spare Rib with Bitter Gourd & Black Bean Sauce in Claypot | \$34.00 |
| 菠萝咕嚕肉 Sweet & Sour Pork | \$30.00 |
| 豉汁凉瓜猪颈肉煲 Stewed Pork Collar with Bitter Gourd & Black Bean Sauce in Claypot | \$32.00 |
| 虾酱猪颈肉油麦菜煲 Stewed Pork Collar with Romaine Lettuce & Shrimp Sauce in Claypot | \$32.00 |
| 咸鱼粒肉饼 (蒸/煎) Pork Patty with Diced Salted Fish (Steamed / Pan-fried) | \$30.00 |
| 马蹄吊片蒸肉饼 Steamed Pork Patty with Squid & Water Chestnut | \$30.00 |
| 菜脯肉碎煎蛋 Pan-fried Omelette with Minced Pork & Preserved Radish | \$30.00 |
| 芥兰炒安格斯牛肉 Sautéed Sliced Angus Beef with Kailan | \$40.00 |
| 白灼安格斯牛肉 Poached Sliced Angus Beef with Seasonal Vegetables | \$40.00 |
| 姜葱爆安格斯牛肉 Sautéed Sliced Angus Beef with Ginger & Spring Onion | \$40.00 |
| 鲜蘑菇炒安格斯牛肉 Sautéed Sliced Angus Beef with Fresh Mushroom | \$40.00 |
| 黑椒牛柳粒 Sautéed Diced Beef with Black Pepper | \$42.00 |
| 蒜片牛柳粒 Sautéed Diced Beef with Garlic Chips | \$42.00 |
| 中式煎牛柳 Pan-fried Beef Steak in Chinese Sauce | \$48.00 |
| 蒜子牛尾煲 Stewed Oxtail with Garlic in Claypot | \$50.00 |



葱油富贵鸡

Steamed Chicken with Shallot & Ginger

鸡、禽

CHICKEN & POULTRY

| | 半只 Half | 每只 Whole |
|---|------------|-----------------------|
| 葱油富贵鸡 (请预订) Steamed Chicken with Shallot & Ginger (Advance Order Required) | | \$88.00 |
| 金牌盐焗鸡 (请预订) Baked Salted Chicken (Advance Order Required) | | \$85.00 |
| 金牌糯米酿炸子鸡 (请预订) Crispy Chicken Stuffed with Glutinous Rice (Advance Order Required) | | \$120.00 |
| 脆皮炸子鸡 Roasted Crispy Chicken | \$35.00 | \$70.00 |
| 鲜柠汁鸡脯 Crispy Chicken Fillet with Lemon Sauce | \$35.00 | \$70.00 |
| 金针云耳蒸鸡 Steamed Chicken with Black Fungus & Dried Lily Flowers | \$35.00 | \$70.00 |
| 宫保鸡丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts | | 小 Small \$30.00 |
| 咕嚕鸡球 Sweet & Sour Chicken Fillet | | \$30.00 |
| 啫啫猪润滑鸡煲 Stewed Chicken with Pig's Liver in Claypot | | \$30.00 |
| 豉汁凉瓜滑鸡煲 Stewed Chicken with Bitter Gourd & Black Bean Sauce in Claypot | | \$30.00 |
| 泰式粉丝鹅掌煲 Stewed Goose Web with Vermicelli & White Peppercorn in Claypot | | \$72.00 |



竹笙鼎湖上素

Braised Assorted Mushrooms with Black Fungus & Bamboo Pith



鱼香茄子煲

Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot

蔬菜

VEGETABLES

| | 小 Small |
|---|------------|
| 竹笙鼎湖上素 Braised Assorted Mushrooms with Black Fungus & Bamboo Pith | \$38.00 |
| 虾米酱炒鲜芦笋 Sautéed Asparagus in Shrimp Paste | \$28.00 |
| 雪菜炒香莴笋 Sautéed Stem Lettuce with Preserved 'Xue Cai' Vegetables | \$28.00 |
| 家乡南乳斋煲 Stewed Assorted Vegetables with Red Fermented Beancurd Sauce | \$28.00 |
| 鱼香茄子煲 Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot | \$28.00 |
| 咸鱼炒银芽 Sautéed Bean Sprout with Salted Fish | \$28.00 |
| 榄菜肉碎炒四季豆 Sautéed String Bean with Minced Pork & Preserved Black Olives | \$28.00 |
| 杂菌烩荷塘 Steamed Egg White with Assorted Mushrooms | \$28.00 |
| 浓鸡汤浸时蔬 Poached Seasonal Vegetables in Chicken Broth | \$28.00 |
| 金银蛋浸时蔬 Poached Seasonal Vegetables with Assorted Eggs | \$28.00 |
| 北菇扒时蔬 Sautéed Seasonal Vegetables with Mushroom in Oyster Sauce | \$28.00 |
| 蒜蓉炒时蔬 Sautéed Seasonal Vegetables with Minced Garlic | \$24.00 |
| 梅菜扒芥兰 Sautéed Kailan with Preserved 'Mei Cai' Vegetables | \$24.00 |
| 姜汁酒炒芥兰 Sautéed Kailan with Ginger & Chinese Rice Wine | \$24.00 |



海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

豆腐、蛋

BEANCURD & EGG

小
Small

海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

\$38.00

海鲜粒扒菠菜豆腐

Braised Spinach Beancurd with Diced Seafood

\$38.00

三菇扒菠菜豆腐

Braised Spinach Beancurd with Assorted Mushrooms

\$28.00

牛松豆腐煲

Stewed Beancurd with Minced Beef in Claypot

\$28.00

咸鱼鸡粒豆腐煲

Stewed Beancurd with Diced Chicken & Salted Fish in Claypot

\$28.00

麻婆豆腐

Braised Beancurd with Minced Pork in Spicy Ma Po Sauce

\$28.00

红烧北菇滑豆腐

Braised Beancurd with Mushroom & Vegetable in Oyster Sauce

\$28.00

咕嚕豆腐

Deep-fried Beancurd with Sweet & Sour Sauce

\$28.00

香煎芙蓉蛋

Pan-fried 'Fu Yong' Omelette

\$28.00

白饭鱼煎蛋

Pan-fried Omelette with Silver Fish

\$28.00



檳城炒河粉

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



海鮮炒生面

Fried Crispy Noodles with Seafood

面、粉

NOODLES & VERMICELLI

| | 小 Small |
|--|--------------------------|
| 海鲜炒生面 Fried Crispy Noodles with Seafood | \$38.00 |
| 白松露菌油灵芝菇焖面卜 Braised Thick Noodles with Honshimeji Mushroom in Italian White Truffle Oil | \$30.00 |
| XO酱茄子焖面卜 Braised Thick Noodles with Eggplant in XO Sauce | \$28.00 |
| 蘑菇干烧伊面 Braised E-Fu Noodles with Fresh Mushroom | \$28.00 |
| 滑蛋虾球炒河粉 Braised 'Hor Fun' with Prawn & Egg Gravy | \$34.00 |
| 干炒安格斯牛肉河粉 Wok-fried 'Hor Fun' with Angus Beef | \$34.00 |
| 槟城炒河粉 Wok-fried 'Hor Fun' with Live Prawn & Chinese Sausage in Penang Style | \$34.00 |
| 星洲炒米粉 Wok-fried Vermicelli in Singapore Style | \$28.00 |
| 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 |



鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice Wrapped in Lotus Leaf



扬州炒饭

Fried Rice with Barbecue Pork & Prawn in Yangzhou Style

饭 RICE

小
Small

鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice Wrapped in Lotus Leaf

\$42.00

蟹肉瑶柱蛋白炒饭

Fried Rice with Dried Scallop, Crab Meat & Egg White

\$38.00

生炒糯米饭

Fried Glutinous Rice with Chinese Sausage & Mushroom

\$30.00

扬州炒饭

Fried Rice with Barbecue Pork & Prawn in Yangzhou Style

\$28.00

生炒牛肉饭

Fried Rice with Minced Beef

\$28.00

咸鱼鸡丝炒饭

Fried Rice with Shredded Chicken & Salted Fish

\$28.00

琥珀素丁炒饭

Fried Rice with Assorted Vegetables

\$28.00

脆米海鲜粒泡饭 (4位起)

Crispy Rice in Seafood Broth (Min. Order 4 Persons)

\$22.00

每位/Per Person

海鲜上汤泡饭

Rice with Seafood in Superior Broth

\$20.00

每位/Per Person



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



红莲炖雪蛤 (冻)
Double-boiled Hashima
with Lotus Seed (Cold)



杨枝甘露
Mango Sago with Pomelo



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

甜品 DESSERT

| | 每位 Per Person |
|---|--------------------------|
| 冰花炖官燕 Double-boiled Bird's Nest with Rock Sugar | \$128.00 每三十克/Per 30g |
| 红莲炖雪蛤 (冻) Double-boiled Hashima with Lotus Seed (Cold) | \$18.00 |
| 秘制龟苓膏 Chinese Herbal Jelly | \$10.00 |
| 生磨杏仁茶 Hot Almond Cream | \$9.00 |
| 生磨核桃露 Hot Walnut Cream | \$9.00 |
| 生磨芝麻糊 Black Sesame Cream | \$9.00 |
| 杨枝甘露 Mango Sago with Pomelo | \$9.00 |
| 香芒布丁 Mango Pudding | \$9.00 |
| 莲子红豆沙 Hot Red Bean Paste with Lotus Seed | \$8.00 |
| 姜茶黑芝麻汤圆 Hot Black Sesame Glutinous Rice Ball in Ginger Soup | \$8.00 |
| 鲜果芦荟冻 Chilled Aloe Vera Jelly with Fresh Fruits | \$8.00 |
| | 每粒 Each |
| 擂沙黑芝麻汤圆 (4粒起) Black Sesame Glutinous Rice Ball with Grated Peanuts (Min. Order 4pcs) | \$2.30 |
| 香滑莲蓉包 (3粒起) Steamed Lotus Bun (Min. Order 3pcs) | \$2.40 |
| 小寿桃 (请预订) Mini Longevity Bun (Advance Order Required) | \$1.80 |