



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

APPETIZER



酒香醉法国乳鸽
Drunken French Pigeon
\$95.00 每只 / Each



湛江海蜇花 (香葱 / 陈醋)
Marinated Jelly Fish Head (Spring Onion / Vinegar)

\$20.00
每碟 / Per Plate



千层耳糕
Thousand Layer Pig's Ear

\$18.00
每碟 / Per Plate



凉拌鸡丝粉皮
Shredded Chicken Tossed with Flour Skin in Sesame Sauce

\$18.00
每碟 / Per Plate



镇江肴肉
Pork Ribs with Vinegar

\$18.00
每碟 / Per Plate

兰花莴笋
Orchid Stem Lettuce

\$18.00
每碟 / Per Plate



日本酒香糟蛋
Marinated Japanese Egg with Wine Sauce

\$16.00
每碟 / Per Plate



心太软
Red Dates Stuffed with Glutinous Rice

\$16.00
每碟 / Per Plate



酸甜黄瓜皮
Pickled Cucumber Skin Roll

\$14.00
每碟 / Per Plate



棒棒鸡丝
Shredded Chicken Tossed with Flour Skin in
Spicy Sesame Sauce

\$18.00
每碟 / Per Plate



四喜烤麸
Stewed Wheat Gluten with Black Fungus
& Mushroom

\$16.00
每碟 / Per Plate



一品菠菜松
Minced Spinach Salad

\$16.00
每碟 / Per Plate



皮蛋拌豆腐
Century Egg with Beancurd in Homemade Sauce

\$14.00
每碟 / Per Plate





水晶鲜蟹肉
Chilled Fresh Crab Meat Aspic

\$28.00
每碟 / Per Plate



悄悄话
Marinated Pig's Ear & Tongue

\$18.00
每碟 / Per Plate



无锡脆鳝
Deep-fried Eel Fillet

\$20.00
每碟 / Per Plate



凉拌小木耳
Marinated Black Fungus

\$16.00
每碟 / Per Plate



桂花糖莲藕
Lotus Root Stuffed with Glutinous Rice

\$18.00
每碟 / Per Plate

花雕醉鸡
Drunken Chicken

\$22.00
每碟 / Per Plate



香煎酿素鹅
Deep-fried Beancurd Skin Roll Stuffed with Mushroom 每碟 / Per Plate

\$16.00



美味熏鱼
Smoked Fish

\$18.00
每碟 / Per Plate



凉拌素八仙
Assorted Vegetables Salad

\$14.00
每碟 / Per Plate



四川口水鸡
Steamed Chicken with Spicy Sauce

\$22.00
每碟 / Per Plate



南京盐香鸭
Salted Duck

\$22.00
每碟 / Per Plate



日本熏蛋
Smoked Japanese Egg

\$16.00
每碟 / Per Plate



上海腌笃鲜

Traditional Shanghai Style Soup with
Beancurd Skin Knots & Pork



火踵鸡炖津白汤

Double-boiled Chicken Soup with Chinese Ham &
Chinese Cabbage



汤羹 SOUP

火瞳鸡炖津白汤 (请预订)

Double-boiled Chicken Soup with Chinese Ham & Chinese Cabbage
(Advance Order Required)

\$188.00

10 位用/Serves 10

上海腌笃鲜

Traditional Shanghai Style Soup with Beancurd Skin Knots & Pork

\$66.00

4 位用/Serves 4

火方云吞鸡汤

Chicken Soup with Chinese Ham & Wonton Dumpling

\$66.00

4 位用/Serves 4

萝卜丝鲩鱼汤

Grass Carp Fish Soup with Shredded Radish

\$66.00

4 位用/Serves 4

原只10头鲜鲍炖螺头汤 (请预订)

Double-boiled 10 Head Whole Fresh Abalone Soup with Sea Whelk
(Advance Order Required)

\$48.00

每位/Per Person

花胶齐菜羹

Superior Fish Maw Soup with ‘Ji Cai’ Vegetable

\$38.00

每位/Per Person

四川海鲜酸辣汤

Hot & Sour Seafood Soup in Sichuan Style

\$20.00

每位/Per Person

清炖鸡汤

Double-boiled Chicken Soup

\$20.00

每位/Per Person

文思豆腐羹

Shredded Beancurd in Thick Soup

\$20.00

每位/Per Person

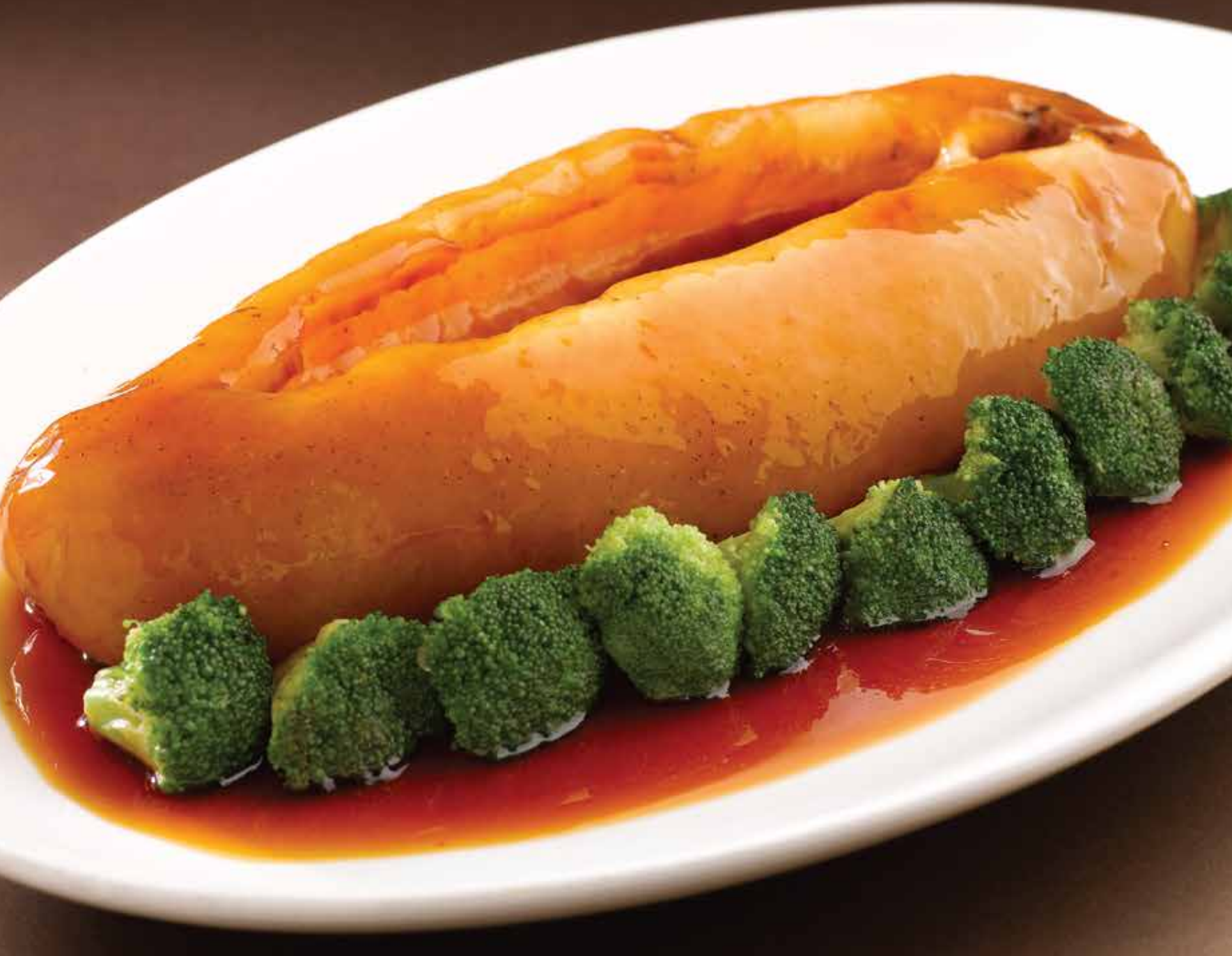
红烧花胶扣原条辽参

Braised Hokkaido Sea Cucumber with
Superior Fish Maw in Oyster Sauce



红烧大乌参

Braised Sea Cucumber with Oyster Sauce



极品海味

PREMIUM SEAFOOD

红烧花胶扣原条辽参	\$100.00	
Braised Hokkaido Sea Cucumber with Superior Fish Maw in Oyster Sauce	每位/Per Person	
红烧原只澳洲鲜鲍鱼	\$18.00	
Braised Australian Whole Fresh Abalone with Oyster Sauce	每十克/Per 10g	
红烧碧绿扣澳洲鲜鲍脯	\$38.00	
Braised Sliced Australian Fresh Abalone & Vegetable with Oyster Sauce	每位/Per Person	
原条海参 (红烧 / 虾籽红烧 / 京葱烧)	\$30.00	
Whole Sea Cucumber (Braised with Oyster Sauce / Braised with Shrimp Roe / Sautéed with Scallion)	每条/Whole	
原条辽参 (红烧 / 虾籽红烧 / 京葱烧)	\$45.00	
Braised Whole Hokkaido Sea Cucumber (Braised with Oyster Sauce / Braised with Shrimp Roe / Sautéed with Scallion)	每条/Whole	
京葱爆花胶	\$50.00	
Sautéed Superior Fish Maw with Scallion	每位/Per Person	
	半条 Half	每条 Whole
红烧大乌参 (红烧 / 京葱烧)		
Braised Sea Cucumber (Braised with Oyster Sauce / Sautéed with Scallion)	\$208.00	\$416.00
本帮虾籽大乌参		
Braised Sea Cucumber with Shrimp Roe	\$208.00	\$416.00
		小 Small
红烧海参锅巴		\$46.00
Braised Sea Cucumber with Crispy Rice		
沪式红烧鱼肚		\$38.00
Braised Fish Maw in Shanghai Style		
鸡火烩鱼肚		\$38.00
Stewed Fish Maw with Chicken & Chinese Ham		

澳洲龙虾炒糯米饭
Sautéed Australian Lobster
with Glutinous Rice



黑松露菌油甜豆炒虾仁
Sautéed Shrimp with Honey Pea in
Black Truffle Oil



生猛海鲜

LIVE SEAFOOD

波士顿龙虾 Boston Lobster	\$20.00 每百克/Per 100g
澳洲龙虾 Australian Lobster	时价 Seasonal Price 每百克/Per 100g
東星斑 Coral Trout	\$23.00 每百克/Per 100g
笋壳鱼 Marble Goby ‘Soon Hock’ Fish	\$13.00 每百克/Per 100g

蟹、虾

CRAB & PRAWN

上海酱炒年糕黄炆蟹 Sautéed Yellow Cream Crab with Green Soybean & Rice Cake	\$16.00 每百克/Per 100g
黄炆蟹炒糯米饭 Sautéed Yellow Cream Crab with Glutinous Rice	\$16.00 每百克/Per 100g
鸡油花雕酒蒸黄炆蟹 Steamed Yellow Cream Crab with Chinese Rice Wine & Egg White	\$16.00 每百克/Per 100g
黑松露菌油甜豆炒虾仁 Sautéed Shrimp with Honey Pea in Black Truffle Oil	小 Small \$54.00
上海清炒虾仁 Sautéed Shrimp	\$40.00
甜豆炒虾仁 Sautéed Shrimp with Honey Pea	\$48.00
宫保炒虾球 Sautéed Prawn with Dried Chillies & Cashew Nuts	\$40.00
西施炒虾球 Sautéed Prawn with Egg White	\$40.00
芙蓉赛螃蟹 Sautéed Egg White with Fish Meat & Conpoy	\$32.00
黄炆蟹粉烩粉皮 Braised Yellow Crab Roe with Flour Skin	\$24.00 每位/Per Person
姜片炸田鸡 Deep-fried Frog with Sliced Ginger	\$38.00



酒酿花雕酒蒸鲥鱼
Steamed Hilsa Herring with
Chinese Ham & Mushroom in
Sweet Fermented Wine



剁椒蒸松鱼头
Steamed Carp Fish Head with
Diced Chillies



鱼子酱赛螃蟹
Sautéed Egg White, Fish and Dried Scallops with Caviar



烟熏河鳗
Smoked Eel

鱼
FISH

鱼子酱赛螃蟹 (3~4位用)	\$188.00
Sautéed Egg White, Fish and Dried Scallops with Caviar (3-4 pax)	每罐/Per Box
香醋炸鲳鱼 (请预订)	\$218.00
Deep-fried Hilsa Herring Fish with Black Vinegar (Advance Order Required)	半条/Half
酒酿花雕酒蒸鲳鱼 (请预订)	\$218.00
Steamed Hilsa Herring with Chinese Ham & Mushroom in Sweet Fermented Wine (Advance Order Required)	半条/Half
酥炸小黄鱼	\$22.00
Deep-fried Yellow Croaker Fish	每位/Per Person
烟熏河鳗	\$22.00
Smoked Eel	每位/Per Person
沪式蒸河鳗	\$22.00
Steamed Eel with Chinese Ham & Mushroom in Sweet Fermented Wine	每位/Per Person
红烧河鳗	\$22.00
Braised Eel with Oyster Sauce	每位/Per Person
剁椒蒸松鱼头	\$50.00
Steamed Carp Fish Head with Diced Chillies	半个/Half
砂锅粉皮松鱼头 (准备时间：四十分钟)	\$60.00
Stewed Carp Fish Head with Flour Skin in Claypot (Preparation Time : 40 Minutes)	半个/Half
	小 Small
响油鳝糊	\$32.00
Sautéed Shredded Eel	
虾爆鳝	\$32.00
Sautéed Eel with Prawn	
生爆鳝片	\$32.00
Sautéed Eel Fillet	
四川水煮鳕鱼片	\$52.00
Poached Sliced Cod Fish in Spicy Peppercorn Soup	
雪菜炒鳕鱼片	\$42.00
Sautéed Sliced Cod Fish with Preserved ‘Xue Cai’ Vegetable	
糖醋鳕鱼片	\$42.00
Sweet & Sour Cod Fish Fillet	

清炖狮子头
Double-boiled Pork Meat Ball Soup



红烧蹄膀
Stewed Pig's Hock with Oyster Sauce



叉子肉末
Crispy Sesame Pastry Stuffed with
Stir-fried Minced Pork



稻草荷叶饼
Stewed Pork Served with Steamed Buns



猪肉
PORK

清炖狮子头	\$20.00
Double-boiled Pork Meat Ball Soup	每位/Per Person
红烧蹄膀	\$60.00
Stewed Pig's Hock with Oyster Sauce	每份/Per Portion
	小 Small
稻草肉荷叶饼	\$38.00
Stewed Pork Served with Steamed Buns	
红烧狮子头	\$34.00
Braised Pork Meat ball with Vegetable	
四川鱼香肉丝	\$30.00
Sautéed Shredded Pork with Spicy Soybean Sauce	
糖醋里脊肉	\$30.00
Sautéed Sweet & Sour Pork	
雪菜咸肉粉皮	\$30.00
Sautéed Salted Pork & Preserved 'Xue Cai' Vegetable with Flour Skin	
雪菜毛豆肉丝	\$30.00
Sautéed Green Soybean with Shredded Pork & Preserved 'Xue Cai' Vegetable	
回锅肉	\$30.00
Sautéed Pork with Assorted Bell Peppers in Chilli Sauce	
叉子肉末	\$32.00
Crispy Sesame Pastry Stuffed with Stir-fried Minced Pork	



樟茶鸭

Smoked Duck with
Tea Leaves



京葱爆安格斯牛肉

Sautéed Sliced Angus Beef
with Scallion



上海油淋鸡

Deep-fried Chicken Topped
with Homemade Sauce

家禽、牛、羊

POULTRY, BEEF & LAMB

	半只 Half	一只 Whole
上海油淋鸡 Deep-fried Chicken Topped with Homemade Sauce	\$35.00	\$70.00
茶香烟熏鸡 (请预订) Smoked Chicken with Tea Leaves (Advance Order Required)	\$40.00	\$80.00
烟熏法国乳鸽 (请预订) Smoked French Pigeon (Advance Order Required)		\$95.00
葫芦八宝鸭 (请预订) Braised Duck Stuffed with Glutinous Rice (Advance Order Required)		\$165.00
香酥鸭 Deep-fried Crispy Duck	\$44.00	\$88.00
樟茶鸭 Smoked Duck with Tea Leaves	\$44.00	\$88.00
川椒炸子鸡 Deep-fried Diced Chicken with Sichuan Peppercorn		\$30.00
沪式宫保鸡丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts		\$30.00
水煮安格斯牛肉 Poached Sliced Angus Beef in Spicy Peppercorn Soup		\$52.00
彩椒炒安格斯牛肉 Sautéed Sliced Angus Beef with Assorted Bell Peppers		\$40.00
京葱爆安格斯牛肉 Sautéed Sliced Angus Beef with Scallion		\$40.00
老干妈炒安格斯牛肉 Sautéed Sliced Angus Beef with Chilli Sauce		\$40.00
青椒炒安格斯牛肉丝 Sautéed Shredded Angus Beef with Green Pepper		\$40.00
水煮羊肉 Poached Sliced Lamb in Spicy Peppercorn Soup		\$52.00
京葱爆羊肉 Sautéed Sliced Mutton with Scallion		\$40.00
路边家常回锅羊肉 Sautéed Sliced Lamb with Assorted Bell Peppers in Chilli Sauce		\$40.00

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.

火腿津白

Braised Chinese Long Cabbage
with Chinese Ham



四川麻婆豆腐

Braised Beancurd & Minced Pork
with Spicy Mapo Sauce



豆腐、蔬菜

BEANCURD & VEGETABLES

小
Small

家常豆腐

Braised Beancurd with Sliced Pork & Green Pepper

\$28.00

四川麻婆豆腐

Braised Beancurd & Minced Pork with Spicy Mapo Sauce

\$28.00

上海竹笙豆腐饺

Braised Beancurd Dumpling with Bamboo Fungus

\$28.00

豆瓣苋菜

Sautéed Local Spinach with Broad Bean

\$24.00

雪菜毛豆百叶

Sautéed Beancurd Leaves with Green Soybean & Preserved 'Xue Cai' Vegetable

\$24.00

火腿津白

Braised Chinese Long Cabbage with Chinese Ham

\$32.00

鱼香茄子煲

Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot

\$28.00

干煸四季豆

Sautéed String Bean with Minced Pork

\$24.00

雪菜炒香莴笋

Sautéed Stem Lettuce with Preserved 'Xue Cai' Vegetable

\$28.00

上海菜饭 (请预订)

Stewed Rice with Vegetable in Claypot
(Advance Order Required)



上海炒粗面

Wok-fried Noodles with Shredded
Pork & Vegetable



雪菜咸肉炒年糕

Sautéed Rice Cake with Salted Pork &
Preserved 'Xue Cai' Vegetable



面、饭

NOODLES & RICE

上海炒粗面	\$28.00
Wok-fried Noodles with Shredded Pork & Vegetable	小/Small
四川炸酱面	\$18.00
Noodles with Minced Pork in Spicy Soybean Sauce	每位/Per Person
四川担担面	\$18.00
Noodles in Spicy Soup (Contains Sesame & Peanuts)	每位/Per Person
葱油拌面	\$18.00
Noodles Tossed with Scallion Oil	每位/Per Person
虾仁煨面	\$22.00
Noodles with Shrimp in Thick Soup	每位/Per Person
青菜煨面	\$20.00
Noodles with Vegetable in Thick Soup	每位/Per Person
上海菜饭 (请预订) (4位起)	\$20.00
Stewed Rice with Vegetable in Claypot (Advance Order Required) (Minimum Order 4 Persons)	每位/Per Person
沪式炒饭	\$32.00
Fried Rice in Shanghai Style	小/Small
御园泡饭	\$20.00
Rice with Salted Pork, Mushroom & Vegetable in Soup	每位/Per Person
沪式扬州炒饭	\$32.00
Fried Rice in Yangzhou Style (Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)	小/Small
虾仁炒饭	\$28.00
Fried Rice with Shrimp	小/Small
雪菜咸肉炒年糕	\$32.00
Sautéed Rice Cake with Salted Pork & Preserved 'Xue Cai' Vegetable	小/Small
上海炒年糕	\$32.00
Sautéed Rice Cake with Shredded Pork & Vegetable	小/Small

甜品
DESSERT

八宝糯米饭 (煎 / 蒸)
Sweetened Glutinous Rice with
Assorted Fruits (Pan-fried / Steamed)

\$30.00 \$60.00
小 / Small 大 / Large



桂花擂沙煎堆 (4粒)
Deep-fried Black Sesame
Glutinous Rice Dumpling (4pcs)

\$12.00
每碟 / Per Plate



香煎南瓜饼 (4件)
Pan-fried Pumpkin Pancake (4pcs)

\$12.00
每碟 / Per Plate



豆沙锅饼
Pan-fried Red Bean Paste Pancake

\$16.00
每份 / Per Portion



棗泥酥 (3粒)
Deep-fried Red Date Paste Pastry (3pcs)

\$7.50
每碟 / Per Plate



桂花酒酿丸子
Glutinous Rice Ball in Sweet Fermented Wine Soup

\$8.00
每位 / Per Person



高丽豆沙 (3粒)
Deep-fried Soufflé Egg White
Ball Stuffed with Red Bean &
Banana Paste (3pcs)

\$7.50
每碟 / Per Plate



姜茶黑芝麻汤圆 (2粒)
Black Sesame Glutinous Rice
Ball in Ginger Soup (2pcs)

\$8.00
每位 / Per Person



水晶杞子桂花糕 (4件)
Chilled Osmanthus Jelly
with Wolfberries (4pcs)

\$12.00
每碟 / Per Plate

