



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



酒香醉法国乳鸽  
Drunken French Pigeon  
\$98.00 每只/Each



四川口水鸡  
Steamed Chicken with Spicy Sauce  
\$24.00 每碟/Per Plate



花雕醉鸡  
Drunken Chicken  
\$24.00 每碟/Per Plate



南京盐香鸭  
Salted Duck  
\$24.00 每碟/Per Plate



水晶鲜蟹肉  
Chilled Fresh Crab Meat Aspic  
\$30.00 每碟/Per Plate

所有价格需另加服务费和消费税。图片仅供参考。  
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# 精美小食

Appetizers



无锡脆鳝  
Deep-fried Eel Fillet  
\$22.00 每碟/Per Plate



湛江海蜇花 (香葱 / 陈醋)  
Marinated Jelly Fish Head ( Spring Onion / Vinegar )  
\$24.00 每碟/Per Plate



镇江肴肉  
Pork Terrine in Zhenjiang Style  
\$20.00 每碟/Per Plate



悄悄话  
Marinated Pig's Ear & Tongue  
\$20.00 每碟/Per Plate



千层耳糕  
Thousand Layer Pig's Ear  
\$20.00 每碟/Per Plate



美味熏鱼

Smoked Fish

\$20.00 每碟/Per Plate



棒棒鸡丝

Shredded Chicken Tossed with  
Flour Skin in Spicy Sesame Sauce

\$20.00 每碟/Per Plate



凉拌鸡丝粉皮

Shredded Chicken Tossed with  
Flour Skin in Sesame Sauce

\$20.00 每碟/Per Plate



桂花糖莲藕

Lotus Root Stuffed with Glutinous Rice

\$20.00 每碟/Per Plate



兰花莴笋

Orchid Stem Lettuce

\$18.00 每碟/Per Plate

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# 精美小食

Appetizers



四喜烤麸  
Stewed Wheat Gluten with Black Fungus & Mushroom  
\$18.00 每碟/Per Plate



心太软  
Red Dates Stuffed with Glutinous Rice  
\$18.00 每碟/Per Plate



香煎酿素鹅  
Deep-fried Beancurd Skin Roll  
Stuffed with Mushroom  
\$18.00 每碟/Per Plate



凉拌小木耳  
Marinated Black Fungus  
\$18.00 每碟/Per Plate



一品菠菜松  
Minced Spinach Salad  
\$18.00 每碟/Per Plate



日本熏蛋  
Smoked Japanese Egg  
\$18.00 每碟/Per Plate



日本酒香糟蛋  
Marinated Japanese Egg with Wine Sauce  
\$18.00 每碟/Per Plate



皮蛋拌豆腐  
Century Egg with Beancurd in Homemade Sauce  
\$16.00 每碟/Per Plate



凉拌素八仙  
Assorted Vegetables Salad  
\$16.00 每碟/Per Plate



酸甜黄瓜皮  
Pickled Cucumber Skin Roll  
\$16.00 每碟/Per Plate

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火瞳鸡炖津白汤  
Double-boiled Chicken Soup with Chinese Ham & Chinese Cabbage



# 汤羹

Soup

## 火瞳鸡炖津白汤

Double-boiled Chicken Soup with Chinese Ham & Chinese Cabbage

请预订 Advance Order Required

\$188.00 十位用/Serves 10

## 上海腌笃鲜

Traditional Shanghai Style Soup with Beancurd Skin Knots & Pork

\$66.00 四位用/Serves 4

## 火方云吞鸡汤

Chicken Soup with Chinese Ham & Wonton Dumpling

\$66.00 四位用/Serves 4

## 萝卜丝鲩鱼汤

Grass Carp Fish Soup with Shredded Radish

\$66.00 四位用/Serves 4

## 原只5头鲜鲍炖螺头汤

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

\$65.00 每位/Per Person

## 花胶炖鸡汤

Double-boiled Chicken Soup with Superior Fish Maw

\$55.00 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

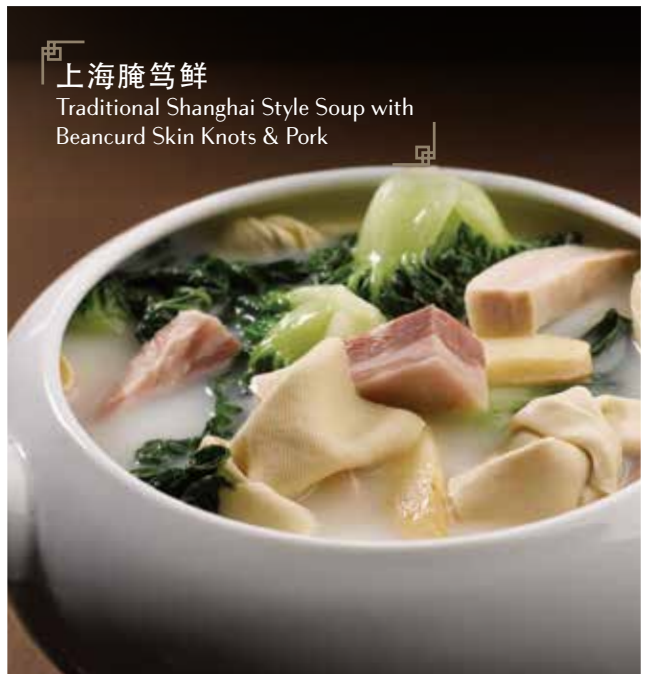
Double-boiled Chicken Soup

\$20.00 每位/Per Person

## 文思豆腐羹

Shredded Beancurd in Thick Soup

\$20.00 每位/Per Person





红烧大乌参

Braised Sea Cucumber with Oyster Sauce

# 极品 海味

—Premium Seafood—

## 红烧花胶扣原条辽参

Braised Hokkaido Sea Cucumber with Superior Fish Maw in Oyster Sauce

\$100.00 每位/Per Person

## 红烧原只澳洲鲜鲍鱼

Braised Australian Fresh Whole Abalone with Oyster Sauce

\$18.00 每十克/Per 10g

## 红烧碧绿扣澳洲鲜鲍脯

Braised Sliced Australian Fresh Abalone & Vegetable with Oyster Sauce

\$38.00 每位/Per Person

## 原条海参

Whole Sea Cucumber

\$30.00 每条/Whole

红烧	Braised with Oyster Sauce
虾籽红烧	Braised with Shrimp Roe
京葱烧	Sautéed with Scallion

## 原条辽参

Whole Hokkaido Sea Cucumber

\$45.00 每位/Per Person

红烧	Braised with Oyster Sauce
虾籽红烧	Braised with Shrimp Roe
京葱烧	Sautéed with Scallion

## 京葱爆花胶

Sautéed Superior Fish Maw with Scallion

\$55.00 每位/Per Person

## 红烧大乌参

Braised Sea Cucumber

\$208.00 半条/Half

\$416.00 每条/Whole

红烧	Braised with Oyster Sauce
京葱烧	Sautéed with Scallion

## 本帮虾籽大乌参

Braised Sea Cucumber with Shrimp Roe

\$208.00 半条/Half

\$416.00 每条/Whole

## 红烧海参锅巴

Braised Sea Cucumber with Crispy Rice

\$46.00 小/Small

## 沪式红烧鱼肚

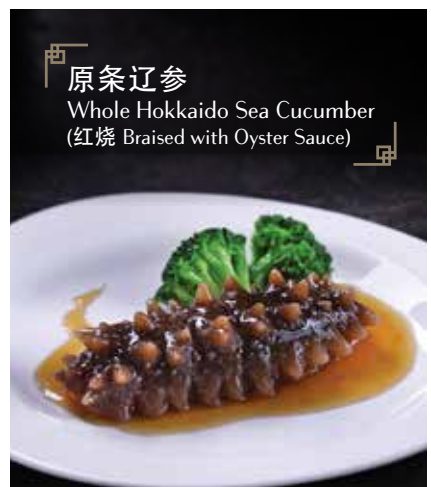
Braised Fish Maw in Shanghai Style

\$38.00 小/Small

## 鸡火烩鱼肚

Stewed Fish Maw with Chicken & Chinese Ham

\$38.00 小/Small





雪菜龙须笋壳鱼  
Soon Hock Fish with Preserved 'Xue Cai' Vegetables

# 生猛 海鲜

— Live Seafood —



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



松子糖醋笋壳鱼  
Deep-fried Soon Hock Fish with  
Pine Nuts in Sweet & Sour Sauce

## 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

\$25.00 每百克/Per 100g

## 笋壳鱼

Marble Goby 'Soon Hock' Fish

\$13.00 每百克/Per 100g

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黑松露菌油甜豆炒虾仁

Sautéed Shrimp with Honey Pea in Black Truffle Oil

蟹

Crab

Prawn

虾

田鸡

Frog

### 上海酱炒年糕黄羔蟹

Sautéed Yellow Cream Crab with  
Green Soybean & Rice Cake

\$16.00 每百克/Per 100g

### 黄羔蟹炒糯米饭

Sautéed Yellow Cream Crab with Glutinous Rice

\$16.00 每百克/Per 100g

### 鸡油花雕酒蒸黄羔蟹

Steamed Yellow Cream Crab with  
Chinese Rice Wine & Egg White

\$16.00 每百克/Per 100g

### 黄羔蟹粉烩粉皮

Braised Yellow Crab Roe with Flour Skin

\$24.00 每位/Per Person

### 黑松露菌油甜豆炒虾仁

Sautéed Shrimp with Honey Pea in Black Truffle Oil

\$60.00 小/Small

### 上海清炒虾仁

Sautéed Shrimp

\$40.00 小/Small

### 甜豆炒虾仁

Sautéed Shrimp with Honey Pea

\$48.00 小/Small

### 宫保炒虾球

Sautéed Prawn with Dried Chillies & Cashew Nuts

\$40.00 小/Small

### 西施炒虾球

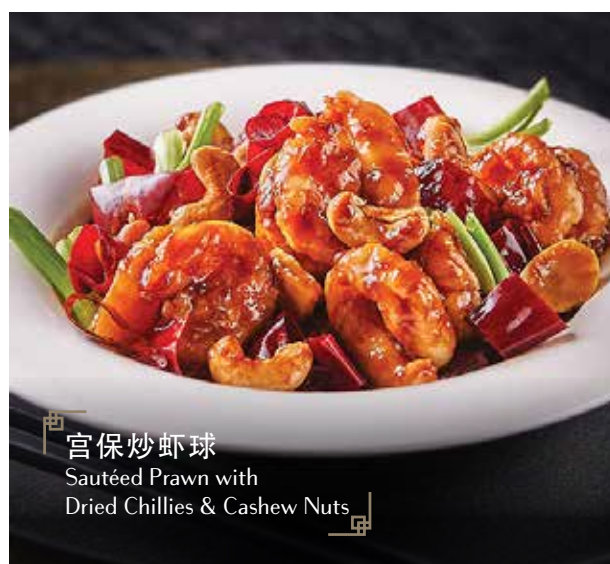
Sautéed Prawn with Egg White

\$40.00 小/Small

### 姜片炸田鸡

Deep-fried Frog with Sliced Ginger

\$38.00 小/Small



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

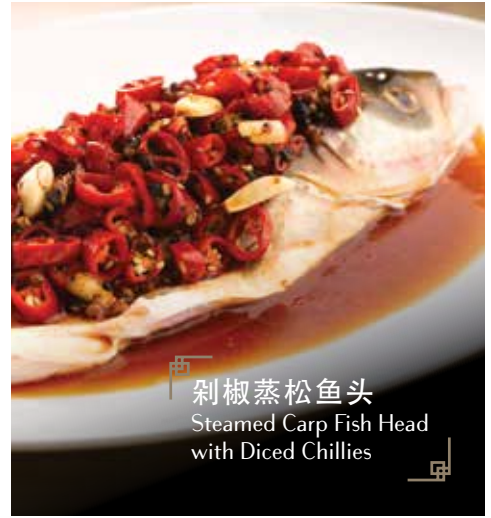


# 鱼

Fish



酒酿花雕酒蒸鲳鱼  
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

\$188.00 每罐/Per Box (3-4位用 3-4 pax)

## 芙蓉赛螃蟹

Sautéed Egg White with Fish Meat & Conpoy

\$32.00 小/Small

## 香醋炸鲳鱼

Deep-fried Hilsa Herring Fish with Black Vinegar

请预订 Advance Order Required

\$218.00 半条/Half

## 酒酿花雕酒蒸鲳鱼

Steamed Hilsa Herring with Chinese Ham & Mushroom in Sweet Fermented Wine

请预订 Advance Order Required

\$218.00 半条/Half

## 酥炸小黄鱼

Deep-fried Yellow Croaker Fish

\$22.00 每位/Per Person

## 砂锅粉皮松鱼头

Stewed Carp Fish Head with Flour Skin in Claypot

准备时间: 四十分钟 Preparation Time: 40 Minutes

\$60.00 半个/Half

## 剁椒蒸松鱼头

Steamed Carp Fish Head with Diced Chillies

\$50.00 半个/Half

## 四川水煮鳕鱼片

Poached Sliced Cod Fish in Spicy Peppercorn Soup

\$52.00 小/Small

## 雪菜炒鳕鱼片

Sautéed Sliced Cod Fish with Preserved 'Xue Cai' Vegetable

\$42.00 小/Small

## 糖醋鳕鱼片

Sweet & Sour Cod Fish Fillet

\$42.00 小/Small

## 烟熏河鳗

Smoked Eel

\$22.00 每位/Per Person

## 沪式蒸河鳗

Steamed Eel with Chinese Ham & Mushroom in Sweet Fermented Wine

\$22.00 每位/Per Person

## 红烧河鳗

Braised Eel with Oyster Sauce

\$22.00 每位/Per Person

## 响油鳝糊

Sautéed Shredded Eel

\$32.00 小/Small

## 虾爆鳝

Sautéed Eel with Prawn

\$32.00 小/Small

## 生爆鳝片

Sautéed Eel Fillet

\$32.00 小/Small

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红烧蹄膀  
Stewed Pig's Hock with Oyster Sauce

# 猪肉



清炖狮子头  
Double-boiled Pork Meat Ball Soup

## 清炖狮子头

Double-boiled Pork Meat Ball Soup

\$20.00 每位/Per Person

## 红烧狮子头

Braised Pork Meat ball with Vegetable

\$34.00 小/Small

## 红烧蹄膀

Stewed Pig's Hock with Oyster Sauce

\$60.00 每份/Per Portion

## 稻草肉荷叶饼

Stewed Pork Served with Steamed Buns

\$38.00 小/Small



稻草荷叶饼  
Stewed Pork Served with Steamed Buns

## 四川鱼香肉丝

Sautéed Shredded Pork with Spicy Soybean Sauce

\$30.00 小/Small

## 糖醋里脊肉

Sautéed Sweet & Sour Pork

\$30.00 小/Small

## 雪菜咸肉粉皮

Sautéed Salted Pork & Preserved 'Xue Cai' Vegetable with Flour Skin

\$30.00 小/Small



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

## 雪菜毛豆肉丝

Sautéed Green Soybean with Shredded Pork & Preserved 'Xue Cai' Vegetable

\$30.00 小/Small

## 回锅肉

Sautéed Pork with Assorted Bell Peppers in Chilli Sauce

\$30.00 小/Small

## 叉子肉末

Crispy Sesame Pastry Stuffed with Stir-fried Minced Pork

\$32.00 小/Small



樟茶鸭  
Smoked Duck with Tea Leaves

# 家 Poultry 禽

## 烟熏法国乳鸽

Smoked French Pigeon

请预订 Advance Order Required

\$98.00 每只/Whole

## 葫芦八宝鸭

Braised Duck Stuffed with Glutinous Rice

请预订 Advance Order Required

\$165.00 每只/Whole

## 香酥鸭

Deep-fried Crispy Duck

\$44.00 半只/Half

\$88.00 每只/Whole

## 樟茶鸭

Smoked Duck with Tea Leaves

\$44.00 半只/Half

\$88.00 每只/Whole

## 上海油淋鸡

Deep-fried Chicken Topped with  
Homemade Sauce

\$35.00 半只/Half

\$70.00 一只/Whole

## 茶香烟熏鸡

Smoked Chicken with Tea Leaves

请预订 Advance Order Required

\$40.00 半只/Half

\$80.00 一只/Whole

## 川椒炸子鸡

Deep-fried Diced Chicken with  
Sichuan Peppercorn

\$30.00 小/Small

## 沪式宫保鸡丁

Sautéed Diced Chicken with  
Dried Chillies & Cashew Nuts

\$30.00 小/Small



葫芦八宝鸭  
Braised Duck Stuffed with Glutinous Rice



上海油淋鸡  
Deep-fried Chicken Topped with Homemade Sauce



茶香烟熏鸡  
Smoked Chicken with Tea Leaves



京葱爆安格斯牛肉  
Sautéed Sliced Angus Beef with Scallion



牛

Beef

Lamb

羊

### 水煮安格斯牛肉

Poached Sliced Angus Beef in  
Spicy Peppercorn Soup

\$60.00 小/Small

### 彩椒炒安格斯牛肉

Sautéed Sliced Angus Beef with  
Assorted Bell Peppers

\$44.00 小/Small

### 京葱爆安格斯牛肉

Sautéed Sliced Angus Beef with Scallion

\$44.00 小/Small

### 老干妈炒安格斯牛肉

Sautéed Sliced Angus Beef with Chilli Sauce

\$44.00 小/Small

### 青椒炒安格斯牛肉丝

Sautéed Shredded Angus Beef with Green Pepper

\$44.00 小/Small

### 水煮羊肉

Poached Sliced Lamb in Spicy Peppercorn Soup

\$52.00 小/Small

### 京葱爆羊肉

Sautéed Sliced Mutton with Scallion

\$40.00 小/Small

### 路边家常回锅羊肉

Sautéed Sliced Lamb with  
Assorted Bell Peppers in Chilli Sauce

\$40.00 小/Small



水煮安格斯牛肉

Poached Sliced Angus Beef in Spicy Peppercorn Soup



火腿津白  
Braised Chinese Long Cabbage with Chinese Ham



# 豆腐

Beancurd

Vegetables

# 蔬菜

## 家常豆腐

Braised Beancurd with Sliced Pork & Green Pepper

\$28.00 小/Small

## 四川麻婆豆腐

Braised Beancurd & Minced Pork with Spicy Mapo Sauce

\$28.00 小/Small

## 豆瓣苋菜

Sautéed Local Spinach with Broad Bean

\$24.00 小/Small

## 雪菜毛豆百叶

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

\$24.00 小/Small

## 火腿津白

Braised Chinese Long Cabbage with Chinese Ham

\$32.00 小/Small

## 鱼香茄子煲

Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot

\$28.00 小/Small

## 干煸四季豆

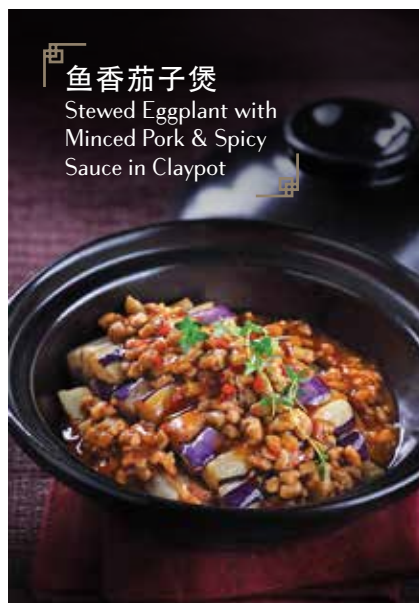
Sautéed String Bean with Minced Pork

\$24.00 小/Small

## 雪菜炒香莴笋

Sautéed Stem Lettuce with Preserved 'Xue Cai' Vegetable

\$28.00 小/Small





上海菜饭

Stewed Rice with Vegetable in Claypot  
(请预订 Advance Order Required)

Noodles

面

饭

Rice

### 上海炒粗面

Wok-fried Noodles with Shredded Pork & Vegetable

\$28.00 小/Small

### 四川炸酱面

Noodles with Minced Pork in Spicy Soybean Sauce

\$18.00 每位/Per Person

### 四川担担面

Noodles in Spicy Soup

含有芝麻和花生 Contains Sesame & Peanuts

\$18.00 每位/Per Person

### 葱油拌面

Noodles Tossed with Scallion Oil

\$18.00 每位/Per Person

### 虾仁煨面

Noodles with Shrimp in Thick Soup

\$22.00 每位/Per Person

### 青菜煨面

Noodles with Vegetable in Thick Soup

\$20.00 每位/Per Person

### 上海菜饭

Stewed Rice with Vegetable in Claypot

请预订 Advance Order Required

\$20.00 每位/Per Person (4位起 Minimum Order 4 Persons)

### 沪式炒饭

Fried Rice in Shanghai Style

\$32.00 小/Small

### 御园泡饭

Rice with Salted Pork, Mushroom & Vegetable in Soup

\$20.00 每位/Per Person

### 沪式扬州炒饭

Fried Rice in Yangzhou Style

(Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)

\$32.00 小/Small

### 虾仁炒饭

Fried Rice with Shrimp

\$28.00 小/Small

### 雪菜咸肉炒年糕

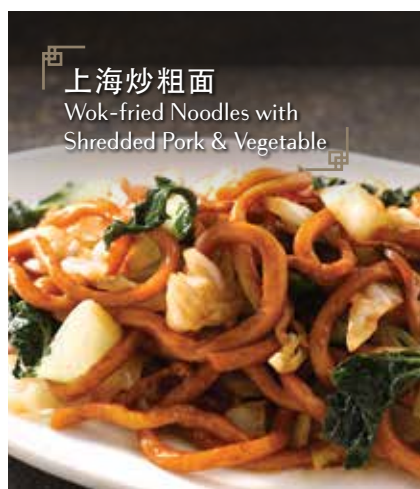
Sautéed Rice Cake with Salted Pork & Preserved 'Xue Cai' Vegetable

\$32.00 小/Small

### 上海炒年糕

Sautéed Rice Cake with Shredded Pork & Vegetable

\$32.00 小/Small



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.

甜品  
Desserts

八宝糯米饭 (煎 / 蒸)

Sweetened Glutinous Rice with Assorted Fruits (Pan-fried / Steamed)

\$30.00 小/Small

\$60.00 大/Large





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