



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



脆皮烧肉
Roasted Pork



五香卤牛腱
Marinated Beef Shank with Five Spices



椒盐白饭鱼
Deep-fried Silver Fish with Pepper & Salt

餐前小吃

APPETIZERS

	每碟 Per Plate
黄金脆鱼皮 Deep-fried Fish Skin with Salted Egg Yolk	\$19.80
脆皮烧肉 Roasted Pork	\$22.00
炭烧猪颈肉 Charcoal Grilled Pork Collar	\$19.80
椒盐白饭鱼 Deep-fried Silver Fish with Pepper & Salt	\$16.80
酥炸盐水豆腐 Deep-fried Crispy Salted Beancurd	\$12.00
佛山熏蹄 Chilled Pig's Shank	\$19.80
五香卤牛腱 Marinated Beef Shank with Five Spices	\$19.80
卤水鸭下巴 Marinated Duck Chin	\$19.80 4只/Pcs
卤水鸭掌翼 Marinated Duck Web & Wing	\$19.80
卤水鸭珍肝 Marinated Duck Gizzard & Liver	\$19.80
湛江海蜇花 Marinated Jelly Fish Head	\$24.00
百花炸皮蛋 Deep-fried Century Egg Stuffed with Shrimp Paste	\$22.00
皮蛋酸姜 Century Egg with Pickled Ginger	\$11.00
鲍汁焖凤爪 Braised Chicken Feet with Abalone Sauce	\$19.80



北京式烤鸭
Peking Duck

烧烤

BARBECUE SELECTIONS

北京式烤鸭 Peking Duck			每只 Whole	\$158.00
鸿运片皮乳猪 (请预订) Roasted Crispy Suckling Pig (Advance Order Required)				\$368.00
南乳去骨猪 (请预订) Roasted Boneless Suckling Pig (Advance Order Required)				\$368.00
糯米酿脆皮乳猪 (请预订) Roasted Suckling Pig Stuffed with Glutinous Rice (Advance Order Required)				\$408.00
蒜片香煎羊扒 (请预订) (四件起) Pan-fried Lamb Chop with Sliced Garlic (Advance Order Required) (Min Order 4pcs)				\$28.00 每件/Each
炭烧羊扒 (请预订 / 四件起) Charcoal Grilled Lamb Chop (Advance Order Required / Min. Order 4pcs)				\$28.00 每件/Each
	小 Small	半只 Half	每只 Whole	
挂炉烧鸭 Roasted Duck	\$30.00	\$50.00	\$98.00	
盐香贵妃鸡 Marinated Salted Chicken		\$40.00	\$80.00	
豉油皇鸡 Soy Sauce Chicken		\$40.00	\$80.00	
蜜汁叉烧 Barbecue Pork with Honey Sauce			小 Small	\$28.00
蜜汁腩叉 Barbecue Pork Belly in Honey Sauce				\$28.00
烧味双拼 Twin Combination of Barbecue Meat				\$36.00
烧味三拼 Triple Combination of Barbecue Meat				\$42.00



十头汤鲍螺头炖鸡汤

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



京式花胶汤

Chicken Soup with Fish Maw

汤羹 SOUP

	每煲 Per Pot	每位 Per Person
冬虫草老鸡炖花胶汤 (请预订) Double-boiled Fish Maw Soup with Chicken & Cordyceps (Advance Order Required)		\$468.00
黑鸡花胶炖汤 Double-boiled Black Chicken & Fish Maw Soup	\$220.00 4位用 / Person	
虫草花炖原只黑鸡汤 Double-boiled Whole Black Chicken Soup with Cordyceps Flower	\$138.00 5位用 / Person	
灵芝海竹炖鸡汤 Double-boiled Chicken Soup with 'Lingzhi' Mushroom	\$128.00 4位用 / Person	
十头汤鲍螺头炖鸡汤 Double-boiled Chicken Soup with 10 Head Fresh Abalone & Sea Whelk		\$52.00
京式花胶汤 Chicken Soup with Fish Maw		\$52.00
红烧海味羹 Braised Dried Seafood in Thick Soup		\$38.00
八宝炖老黄瓜盅 (请预订) Double-boiled Yellow Melon Soup with Assorted Seafood (Advance Order Required)		\$30.00
菜胆竹笙炖北菇汤 Double-boiled Chinese Cabbage, Bamboo Pith & Mushroom Soup		\$25.00
咸菜胡椒炖猪肚汤 Double-boiled Pig's Stomach Soup with Salted Vegetable & Peppercorn		\$25.00
蟹肉粟米羹 Sweet Corn & Crab Meat in Thick Soup		\$22.00
四川酸辣汤 Hot & Sour Soup in Sichuan Style		\$22.00
海鲜豆腐羹 Diced Seafood & Beancurd in Thick Soup		\$22.00
鸡茸粟米羹 Sweet Corn & Minced Chicken in Thick Soup		\$22.00
西湖牛肉羹 Minced Beef & Egg White in Thick Soup		\$22.00
老火例汤 Soup of The Day	\$52.00 4位用 / Person	\$16.00



包罗万有

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



红烧原只澳洲鲜鲍鱼

Braised Fresh Australian Whole Abalone in Oyster Sauce

官燕、鲍鱼

BIRD'S NEST, ABALONE

	每位 Per Person
蟹皇烩官燕 Braised Bird's Nest with Crab Roe	\$128.00
鸡茸烩官燕 Braised Bird's Nest with Minced Chicken	\$98.00
冰镇原只澳洲鲜鲍鱼 (带壳称) Chilled Australian Fresh Whole Abalone	\$30.00 每百克/Per 100g
包罗万有 Braised Sliced Abalone, Sea Cucumber, Fish Maw with Premium Seafood	\$128.00
红烧原只澳洲鲜鲍鱼 Braised Fresh Australian Whole Abalone in Oyster Sauce	\$20.00 每十克/Per 10g
红烧极品海味 (选配) Premium Braised Items (Choose)	
鲜鲍脯 Fresh Sliced Abalone	\$42.00 每件/Per Pc
10 头鲜鲍 10 Head Fresh Abalone	\$24.00 每只/Each
花胶 Fish Maw	\$52.00 每件/Each
辽参 Hokkaido Sea Cucumber	\$52.00 每条/Whole
海参 Sea Cucumber	\$16.00 半条/Half
鹅掌 Goose Web	\$16.00 每只/Each
瑶柱 Dried Scallop	\$7.00 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

红烧家乡酿原条辽参

Braised Whole Hokkaido Sea Cucumber Stuffed with Minced Pork

\$60.00

每条/Each

红烧百花酿原条辽参

Braised Whole Hokkaido Sea Cucumber Stuffed with Shrimp Paste

\$66.00

每条/Each

红烧原条海参

Braised Whole Sea Cucumber in Oyster Sauce

\$30.00

每条/Each

红烧家乡酿原条海参

Braised Whole Sea Cucumber Stuffed with Minced Pork

\$48.00

每位/Per Person

红烧原只花胶筒

Braised Whole Fish Maw in Oyster Sauce

时价
Seasonal Price

每件/Each

红烧原只花胶皇 (请预订)

Braised Whole Supreme Fish Maw (Advance Order Required)

时价
Seasonal Price

每件/Each



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
东星斑 Coral Trout	\$25.00 每百克/Per 100g
老虎斑 Tiger Garoupa	\$18.00 每百克/Per 100g
多宝鱼 Turbot Fish	\$20.00 每百克/Per 100g
笋壳鱼 Marble Goby 'Soon Hock' Fish	\$14.00 每百克/Per 100g
生果鱼 King Fish	\$12.00 每百克/Per 100g
青衣鱼 Green Wrasse	\$20.00 每百克/Per 100g
河鳗 Water Eel	\$20.00 每百克/Per 100g

烹饪方法 :

姜葱焗
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 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



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

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



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

波士顿龙虾

Boston Lobster

\$20.00
每百克/Per 100g

珍珠龙虾

Baby Lobster

\$23.00
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

Live Prawn

每百克/Per 100g

烹饪方法：

Cooking Methods：

白灼

Poached

\$12.00

黄金焗

Baked with Salted Egg Yolk

\$14.00

金银蒜

Sautéed with Fried Garlic

\$14.00

干煎

Pan-fried

\$14.00

椒盐

Sautéed with Salt & Pepper

\$14.00

泰式粉丝

Stewed with Vermicelli & White Peppercorn

\$14.00



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



大肉蟹
Live Meat Crab
(泰式粉丝 Vermicelli & White Peppercorn)

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

小花蟹

Small Flower Crab

\$18.00

每百克/Per 100g

大肉蟹

Live Meat Crab

\$17.00

每百克/Per 100g

黄羔蟹

Yellow Roe Crab

\$17.00

每百克/Per 100g

烹饪方法：

黑椒焗

姜葱焗

黄金焗

避风塘

金银蒜

椒盐

星洲辣椒炒

泰式粉丝

鸡油花雕蒸

Cooking Methods：

Baked with Black Pepper

Baked with Ginger & Shallot

Baked with Salted Egg Yolk

Deep-fried with Minced Garlic & Preserved Black Bean

Sautéed with Fried Garlic

Sautéed with Salt & Pepper

Singapore Style Chilli Sauce

Stewed with Vermicelli & White Peppercorn

Steamed with Chinese Rice Wine & Egg White



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 Preserved Black Olives & Dried Shallots

海鲜、田鸡

SEAFOOD & FROG

小
Small

榄角西芹炒桂花蚌

Sautéed Empress Clam with Vegetable & Preserved Black Olives

\$56.00

一级米酒煮桂花蚌

Poached Empress Clam with Chinese Rice Wine

\$56.00

椒盐百花鲜鱿

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

\$42.00

黄金焗鲜鱿

Baked Squid with Salted Egg Yolk

\$36.00

虾酱炒鱿鱼

Sautéed Squid with Shrimp Paste

\$36.00

姜片炸田鸡

Deep-fried Frog with Sliced Ginger

\$42.00

姜葱蚬芥田鸡煲

Stewed Frog with Ginger, Onion & Clam Sauce in Claypot

\$42.00

一级米酒煮田鸡

Poached Frog with Rice Wine, Black Fungus & Ginger

\$42.00

辣子炒田鸡

Sautéed Frog with Chilli Padi

\$42.00

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 Preserved Black Olives & Dried Shallots

\$46.00



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



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



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

蟹、虾 CRAB & PRAWN

黄羔蟹粉烩荷塘 Steamed Egg White with Crab Meat & Crab Roe	\$24.00 每位/Per Person
百花炸酿蟹钳 Deep-fried Crab Claw Stuffed with Shrimp Paste	\$36.00 每只/Each
黑松露海鲜酿蟹盖 Baked Crab Shell with Seafood & Black Truffle	\$42.00 每只/Each
白松露菌油西施炒鲜蟹肉 Sautéed Crab Meat with Egg White & Italian White Truffle Oil	\$26.00 每位/Per Person
蟹肉杂菌蒸蛋白 Steamed Egg White with Assorted Mushroom & Crab Meat	\$22.00 每位/Per Person
	小 Small
西施炒鲜蟹肉 Sautéed Crab Meat with Egg White	\$48.00
蟹肉凉瓜煎蛋 Pan-fried Omelette with Crab Meat & Bitter Gourd	\$48.00
蟹肉扒时蔬 Braised Seasonal Vegetables with Crab Meat	\$48.00
蟹肉干烧茄子 Stewed Eggplant with Crab Meat in Claypot	\$48.00
宫保炒虾球 Sautéed Live Prawn with Dried Chillies & Cashew Nuts	\$44.00
星洲辣椒虾球 Sautéed Prawn with Singapore Style Chilli Sauce	\$44.00
西柠脆虾球 Crispy Prawn with Lemon Sauce	\$44.00
干葱榄角爆虾球 Sautéed Prawn with Shallots & Preserved Black Olives	\$44.00



女儿红蒸河鳗
Steamed Fresh Water Eel with Chinese 'NuErHong' Wine & Ham



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

鱼 FISH

	每位 Per Person
清蒸鳕鱼件 Steamed Cod Fish Fillet with Superior Soy Sauce	\$22.00
煎焗鳕鱼件 Deep-fried Cod Fish Fillet with Superior Soy Sauce	\$22.00
香煎鳕鱼件 Deep-fried Cod Fish Fillet	\$22.00
女儿红蒸河鳗 (需时45分钟) Steamed Fresh Water Eel with Chinese 'NuErHong' Wine & Ham (45 mins to Prepare)	\$22.00
豉汁蒸河鳗 (需时45分钟) Steamed Fresh Water Eel with Black Bean Sauce (45 mins to Prepare)	\$22.00
椒盐鳝件 Deep-fried Eel with Pepper & Salt	\$22.00
	小 Small
榄角西芹炒鳕鱼球 Sautéed Cod Fish Fillet with Celery & Preserved Black Olives	\$44.00
剁椒蒸鳕鱼件 Steamed Cod Fish Fillet with Diced Chillies	\$44.00
椒盐鳕鱼球 Deep-fried Cod Fish Fillet with Pepper & Salt	\$44.00
金针木耳蒸鳕鱼件 Steamed Cod Fish Fillet with Black Fungus & Dried Lily Flowers	\$44.00
西施鱼子酱伴芦笋 (4位用) Sautéed Egg White with Caviar & Asparagus (4 pax)	\$188.00 每盒/Per Box



蒜片牛柳粒
Sautéed Diced Beef with Sliced Garlic



菠萝咕嚕肉
Sweet & Sour Pork

猪、牛 PORK & BEEF

	小 Small
香煎蒜片西班牙猪粒 Pan-fried Diced Iberico Pork with Sliced Garlic	\$48.00
南乳香酥骨 Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce	\$38.00
豉汁凉瓜排骨煲 Stewed Spare Rib & Bitter Gourd with Black Bean Sauce in Claypot	\$38.00
菠萝咕嚕肉 Sweet & Sour Pork	\$34.00
豉汁凉瓜猪颈肉 Stewed Pork Collar & Bitter Gourd with Black Bean Sauce	\$34.00
虾酱猪颈肉油麦菜煲 Sautéed Pork Collar with Romaine Lettuce & Shrimp Sauce	\$34.00
咸鱼蒸猪颈肉 Steamed Pork Collar with Salted Fish	\$34.00
马蹄吊片蒸肉饼 Steamed Pork Patty with Squid & Water Chestnut	\$34.00
咸鱼粒肉饼 (蒸/煎) Pork Patty with Diced Salted Fish (Steamed / Pan-fried)	\$34.00
鲜蘑菇炒安格斯牛肉 Sautéed Sliced Angus Beef with Mushroom	\$42.00
芥兰炒安格斯牛肉 Sautéed Sliced Angus Beef with Kailan	\$42.00
姜葱爆安格斯牛肉 Sautéed Sliced Angus Beef with Ginger & Spring Onion	\$42.00
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper	\$46.00
蒜片牛柳粒 Sautéed Diced Beef with Sliced Garlic	\$46.00
黑椒煎牛柳 Pan-fried Beef Steak in Black Pepper Sauce	\$50.00
	每位 Per Person
蒜片香煎日本和牛柳粒 (3粒) Pan-fried Wagyu Beef Cubes with Golden Garlic Chips (3pcs)	\$72.00
蒜片香煎日本和牛件 (每件100克) Pan-fried Japanese Wagyu Beef Steak (100g/pc)	\$98.00



葱油富贵鸡

Steamed Chicken with Shallot & Ginger

鸡 CHICKEN

	半只 Half	每只 Whole
金牌糯米炸子鸡 (请预订) Crispy Chicken Stuffed with Glutinous Rice (Advance Order Required)		\$138.00
金牌盐焗鸡 (请预订) Baked Salted Chicken (Advance Order Required)		\$90.00
脆皮炸子鸡 Roasted Crispy Chicken	\$40.00	\$80.00
金银蒜爆鸡 Deep-fried Chicken with Golden Minced Garlic & Chillies	\$40.00	\$80.00
骨香豆豉鸡 两味：豉汁炒鸡柳 / 椒盐鸡件 Chicken Cooked in Two Ways: Stir-fried Shredded Chicken in Black Bean Sauce / Deep-fried Chicken Fillet with Pepper & Salt	\$40.00	\$80.00
鲜柠汁鸡脯 Crispy Chicken Fillet with Lemon Sauce	\$40.00	\$80.00
金针云耳蒸鸡 Steamed Chicken with Black Fungus & Dried Lily Flowers	\$40.00	\$80.00
葱油富贵鸡 (请预订) Steamed Chicken with Shallot & Ginger (Advance Order Required)	\$50.00	\$98.00
宫保鸡丁 Sautéed Diced Chicken with Dried Chillies & Cashew Nuts		小 Small \$30.00
腰果炒鸡丁 Sautéed Diced Chicken with Cashew Nuts		\$30.00
蚝皇杂菌炒鸡球 Sautéed Chicken Fillet with Assorted Mushroom in Oyster Sauce		\$30.00
咕嚕鸡球 Sweet & Sour Chicken Fillet		\$30.00
咸鱼鲍鱼角滑鸡煲 Stewed Diced Abalone & Chicken with Salted Fish		\$138.00
荔芋滑鸡煲 Stewed Chicken with Yam & Coconut Milk in Claypot		\$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 Braised Chicken with Bitter Gourd & Black Bean Sauce in Claypot		\$30.00



榄菜肉碎炒四季豆

Sautéed String Bean with Minced Meat & Preserved Black Olives



鱼香茄子煲

Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot

蔬菜 VEGETABLE

	小 Small
姜汁酒炒芥兰 Sautéed Kailan with Ginger & Chinese Rice Wine	\$26.00
北菇扒时蔬 Braised Mushroom & Seasonal Vegetables in Oyster Sauce	\$30.00
金银蛋浸时蔬 Poached Seasonal Vegetables with Assorted Eggs	\$30.00
浓鸡汤浸时蔬 Poached Seasonal Vegetables with Chicken Broth	\$30.00
灵芝菇扒时蔬 Braised Seasonal Vegetables with Honshimeji Mushroom	\$30.00
雪菜炒香乌笋 Sautéed Lettuce Stem with Preserved 'Xue Cai' Vegetables	\$30.00
家乡南乳斋煲 Stewed Assorted Vegetables with Red Fermented Beancurd Sauce	\$30.00
粉丝虾米杂菜煲 Stewed Assorted Vegetables with Vermicelli & Dried Shrimp in Claypot	\$30.00
鱼香茄子煲 Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot	\$30.00
咸鱼炒银芽 Sautéed Bean Sprouts with Salted Fish	\$30.00
榄菜肉碎炒四季豆 Sautéed String Bean with Minced Meat & Preserved Black Olives	\$30.00



海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

豆腐、蛋

BEANCURD & EGG

小
Small

椒盐百花豆腐

Deep-fried Beancurd Stuffed with Shrimp Paste with Pepper & Salt

\$38.00

海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

\$46.00

牛松豆腐煲

Stewed Beancurd with Minced Beef in Claypot

\$32.00

咸鱼鸡粒豆腐煲

Stewed Beancurd with Diced Chicken & Salted Fish in Claypot

\$32.00

煎酿三宝煲

Braised 3 Varieties of Vegetables Stuffed with Shrimp Paste in Claypot

\$36.00

麻婆豆腐

Stewed Beancurd with Minced Meat in Spicy 'Ma Po' Sauce

\$32.00

红烧北菇豆腐

Braised Beancurd with Mushroom & Vegetables

\$32.00

咕嚕豆腐

Sweet & Sour Beancurd

\$32.00

三菇扒菠菜豆腐

Braised Spinach Beancurd with Assorted Mushroom

\$32.00

海鲜粒扒菠菜豆腐

Braised Spinach Beancurd with Seafood

\$40.00

杂菌烩河塘

Steamed Egg White with Mushroom

\$30.00

香煎芙蓉蛋

Pan-fried 'Fu-Yong' Omelette

\$30.00

白饭鱼煎蛋

Pan-fried Omelette with Silver Fish

\$30.00

菜脯肉碎煎蛋

Pan-fried Omelette with Minced Pork & Preserved Radish

\$30.00



竹筴鼎湖上素

Braised Assorted Mushroom & Black Fungus with Bamboo Pith

如意素 VEGETARIAN

	每位 Per Person
如意南瓜羹 Pumpkin Thick Soup	\$22.00
芦笋粟米羹 Sweet Corn & Asparagus in Thick Soup	\$22.00
竹笙鼎湖上素 Braised Assorted Mushroom & Black Fungus with Bamboo Pith	小 Small \$40.00
素蚝皇三菇 Sautéed Assorted Mushroom with Vegetarian Oyster Sauce	\$26.00
凉拌云耳蜜豆 Chilled Black Fungus & Honey Bean	\$26.00
竹笙扒豆腐茄子 Braised Beancurd with Bamboo Pith & Eggplant	\$30.00
拌水芹香 Sautéed Lotus Root with Celery	\$30.00
淮山百合炒香乌笋 Sautéed Fresh Lily Buds with Lettuce Stem	\$30.00
姜汁炒芥兰 Sautéed Kailan with Ginger Sauce	\$26.00
红萝卜丝银芽焖米粉 Stewed Vermicelli with Shredded Carrot & Bean Sprout	\$34.00
豉油皇银芽炒面 Fried Noodles with Bean Sprout & Superior Soy Sauce	\$34.00
白松露菌油三菇焖面卜 Braised Thick Noodles with Mushroom & Italian Truffle Oil	\$36.00
黑松露鸡蛋菜粒炒饭 Fried Rice with Vegetables, Egg & Black Truffle Oil	\$36.00



雪菜灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom
& Preserved 'Xue Cai' Vegetable



海鲜炒生面

Fried Crispy Noodles with Seafood

面、粉

NOODLE & VERMICELLI

	小 Small
海鲜炒生面 Fried Crispy Noodles with Seafood	\$46.00
雪菜肉丝炒面 Fried Crispy Noodles with Shredded Pork & Preserved 'Xue Cai' Vegetable	\$34.00
蘑菇干烧伊面 Braised E-Fu Noodles with Fresh Mushroom	\$34.00
鸿图蟹肉伊府汤面 E-Fu Noodles with Crab Roe & Crab Meat in Soup	\$46.00
XO酱茄子焖面卜 Stewed Thick Noodles with Eggplant & XO Sauce	\$34.00
雪菜灵芝菇焖面卜 Braised Thick Noodles with Honshimeji Mushroom & Preserved 'Xue Cai' Vegetable	\$34.00
白松露菌油灵芝菇焖面卜 Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil	\$36.00
滑蛋虾球炒河粉 Braised 'Hor Fun' with Prawn & Egg Gravy	\$40.00
干炒牛肉河粉 Wok-fried 'Hor Fun' with Beef	\$38.00
槟城炒河粉 Wok-fried 'Hor Fun' with Prawns & Chinese Sausage in Penang Style	\$38.00
咸鱼银芽炒河粉 Wok-fried 'Hor Fun' with Salted Fish & Bean Sprouts	\$34.00
	每位 Per Person
海鲜汤面 Seafood Noodles in Superior Broth	\$18.00
杂菌鱼片汤面线 'Mee Sua' with Sliced Fish & Mushroom in Fish Soup	\$20.00



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

粉、饭

VERMICELLI & RICE

	小 Small
星洲炒米粉 Wok-fried Vermicelli in Singapore Style	\$34.00
家乡炒米粉 Wok-fried Vermicelli with Shredded Pork	\$34.00
黑松露海鲜炒饭 Fried Rice with Seafood in Black Truffle Oil	\$50.00
鲍汁海鲜荷叶饭 Steamed Diced Seafood Rice Wrapped in Lotus Leaf	\$48.00
福建炒饭 Fried Rice with Diced Duck Meat, Shrimp & Dried Scallop in Oyster Sauce	\$38.00
鸳鸯烩炒饭 Fried Rice with Chicken in Tomato Sauce & Prawn in Cream Sauce	\$38.00
蟹肉瑶柱蛋白炒饭 Fried Rice with Dried Scallop, Crab Meat & Egg White	\$46.00
咸鱼鸡丝炒饭 Fried Rice with Shredded Chicken & Salted Fish	\$34.00
扬州炒饭 Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	\$34.00
生炒牛肉饭 Fried Rice with Minced Beef	\$34.00
琥珀素丁炒饭 Fried Rice with Assorted Vegetables	\$34.00
生炒糯米饭 Fried Glutinous Rice with Chinese Sausage & Mushroom	\$34.00
	每位 Per Person
海鲜上汤烩饭 Rice with Seafood in Superior Broth	\$22.00
脆米海鲜粒泡饭 (4位起) Crispy Rice in Seafood Soup (Min Order 4 Persons)	\$24.00



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



奶皇流沙包
Steamed Custard Bun with Salted Egg Yolk



杨枝甘露
Mango Sago with Pomelo



擂沙汤圆
Black Sesame Glutinous Rice Ball with Grated Peanuts

甜品 DESSERT

原只椰子炖官燕 (请提前1小时预订) Double-boiled Bird's Nest with Coconut (1 Hour Advance Order Required)	\$95.00 每位/Per Person
冰花炖官燕 Double-boiled Bird's Nest with Rock Sugar	\$85.00 每位/Per Person
秘制龟苓膏 Chinese Herbal Jelly	\$11.00 每位/Per Person
杨枝甘露 Mango Sago with Pomelo	\$10.00 每位/Per Person
香芒布甸 Mango Pudding	\$10.00 每位/Per Person
鲜果芦荟冻 Chilled Aloe Vera Jelly with Fresh Fruits	\$10.00 每位/Per Person
生磨杏仁茶 Hot Almond Cream	\$10.00 每位/Per Person
生磨核桃露 Hot Walnut Cream	\$10.00 每位/Per Person
姜茶汤圆 Hot Black Sesame Glutinous Rice Ball in Ginger Soup	\$10.00 每位/Per Person
莲子红豆沙 Hot Red Bean Cream with Lotus Seed	\$10.00 每位/Per Person
擂沙汤圆 (4粒起) Black Sesame Glutinous Rice Ball with Grated Peanuts (Min Order 4pcs)	\$3.00 每粒/Each
奶皇流沙包 (3粒起) Steamed Custard Bun with Salted Egg Yolk (Min Order 3pcs)	\$3.00 每粒/Each
香煎马蹄糕 (3件起) Pan-fried Water Chestnut Cake (Min Order 3pcs)	\$3.00 每件/Each
酥皮蛋挞仔 (3件起) Baked Egg Tart (Min Order 3pcs)	\$3.00 每件/Each
奶油马来盏 (3件起) Steamed Malay Soft Cake (Min Order 3pcs)	\$3.00 每件/Each
水晶桂花糕 (3件起) Chilled Osmanthus Jelly (Min Order 3pcs)	\$3.00 每件/Each
香滑椰汁糕 (3件起) Chilled Coconut Milk Jelly (Min Order 3pcs)	\$3.00 每件/Each