



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.



湛江海蜇花  
Marinated Jelly Fish Head  
\$26.00 每碟/Per Plate



脆皮烧肉  
Roasted Pork  
\$26.00 每碟/Per Plate



炭烧猪颈肉  
Charcoal Grilled Pork Collar  
\$22.00 每碟/Per Plate



佛山熏蹄  
Chilled Pig's Shank  
\$22.00 每碟/Per Plate



椒盐白饭鱼  
Deep-fried Silver Fish with Pepper & Salt  
\$20.00 每碟/Per Plate



酥炸盐水豆腐  
Deep-fried Crispy Salted Beancurd  
\$16.00 每碟/Per Plate



皮蛋酸姜  
Century Egg with Pickled Ginger  
\$12.00 每碟/Per Plate



凉拌冰草  
Ice Grass with Sesame Sauce  
\$18.00 每碟/Per Plate



# 精美小食

Appetizers

## 百花炸皮蛋

Deep-fried Century Egg Stuffed with Shrimp Paste

\$24.00 每碟/Per Plate

## 蚝油炒三菇

Sautéed Assorted Mushrooms with Oyster Sauce

\$22.00 每碟/Per Plate

## 卤水鸭下巴

Marinated Duck Chin

\$22.00 4只/Pcs

## 黄金脆鱼皮

Deep-fried Fish Skin with Salted Egg Yolk

\$22.00 每碟/Per Plate



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





北京式烤鸭  
Peking Duck





# 烧烤 Barbecue Selections

## 北京式烤鸭

Peking Duck

请预订 Advance Order Required

\$178.00 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.

## 鸿运片皮乳猪

Roasted Crispy Suckling Pig

请预订 Advance Order Required

\$428.00 每只/Whole

## 南乳去骨猪

Roasted Boneless Suckling Pig

请预订 Advance Order Required

\$428.00 每只/Whole

## 糯米酿脆皮乳猪

Roasted Suckling Pig Stuffed with Glutinous Rice

请预订 Advance Order Required

\$468.00 每只/Whole

## 蒜片香煎羊扒

Pan-fried Lamb Chop with Sliced Garlic

请预订 Advance Order Required

\$30.00 每件/Each (四件起 Min Order 4pcs)

## 炭烧羊扒

Charcoal Grilled Lamb Chop

请预订 Advance Order Required

\$30.00 每件/Each (四件起 Min Order 4pcs)

## 挂炉烧鸭

Roasted Duck

\$34.00 小/Small

\$60.00 半只/Half

\$118.00 每只/Whole

## 盐香贵妃鸡

Marinated Salted Chicken

\$44.00 半只/Half

\$88.00 每只/Whole

## 豉油皇鸡

Soy Sauce Chicken

\$44.00 半只/Half

\$88.00 每只/Whole

## 蜜汁叉烧

Barbecue Pork with Honey Sauce

\$34.00 小/Small

## 蜜汁腩叉

Barbecue Pork Belly in Honey Sauce

\$34.00 小/Small

## 烧味双拼

Twin Combination of Barbecue Meat

\$42.00 小/Small

## 烧味三拼

Triple Combination of Barbecue Meat

\$48.00 小/Small

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

汤羹



冬虫草老鸡炖花胶汤

Double-boiled Superior Fish Maw Soup with Chicken & Cordyceps

请预订 Advance Order Required

\$548.00 每位/Per Person

黑鸡花胶炖汤

Double-boiled Black Chicken & Superior Fish Maw Soup

\$268.00 每煲/Per Pot (4 位用 For 4 Persons)

虫草花炖原只黑鸡汤

Double-boiled Whole Black Chicken Soup with Cordyceps Flower

\$148.00 每煲/Per Pot (5 位用 For 5 Persons)

灵芝海竹炖鸡汤

Double-boiled Chicken Soup with ‘Lingzhi’ Mushroom

\$138.00 每煲/Per Pot (4 位用 For 4 Persons)

原只5头鲜鲍螺头炖鸡汤

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

\$85.00 每位/Per Person

京式花胶汤

Chicken Soup with Superior Fish Maw

\$65.00 每位/Per Person

红烧海味羹

Braised Dried Seafood in Thick Soup

\$42.00 每位/Per Person

八宝炖老黄瓜盅

Double-boiled Yellow Melon Soup with Assorted Seafood

请预订 Advance Order Required

\$35.00 每位/Per Person

菜胆竹笙炖北菇汤

Double-boiled Chinese Cabbage, Bamboo Pith & Mushroom Soup

\$30.00 每位/Per Person

咸菜胡椒炖猪肚汤

Double-boiled Pig’s Stomach Soup with Salted Vegetable & Peppercorn

\$30.00 每位/Per Person

蟹肉粟米羹

Sweet Corn & Crab Meat in Thick Soup

\$28.00 每位/Per Person

四川酸辣汤

Hot & Sour Soup in Sichuan Style

\$28.00 每位/Per Person

海鲜豆腐羹

Diced Seafood & Beancurd in Thick Soup

\$28.00 每位/Per Person

鸡茸粟米羹

Sweet Corn & Minced Chicken in Thick Soup

\$28.00 每位/Per Person

西湖牛肉羹

Minced Beef & Egg White in Thick Soup

\$28.00 每位/Per Person

老火例汤

Soup of The Day

\$60.00 4 位用/For 4 Persons

\$18.00 每位/Per Person

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包罗万有

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

官燕

Bird's Nest

Abalone

鲍鱼

蟹肉烩官燕  
Braised Bird's Nest with Crab Meat  
\$188.00 每三十克/Per 30g

鸡茸烩官燕  
Braised Bird's Nest with Minced Chicken  
\$168.00 每三十克/Per 30g

冰镇原只澳洲鲜鲍鱼 (带壳称)  
Chilled Australian Fresh Whole Abalone  
\$35.00 每百克/Per 100g

包罗万有  
Braised Sliced Abalone, Sea Cucumber, Fish Maw with Premium Seafood  
\$148.00 每位/Per Person

红烧原只澳洲鲜鲍鱼  
Braised Fresh Australian Whole Abalone in Oyster Sauce  
\$22.00 每十克/Per 10g

红烧极品海味 (选配):  
Premium Braised Items (Choose):

鲜鲍脯  
Fresh Sliced Abalone  
\$50.00 每件/Per Pc

5头鲜鲍  
5 Head Fresh Abalone  
\$50.00 每只/Each

花胶  
Superior Fish Maw  
\$65.00 每件/Each

辽参  
Hokkaido Sea Cucumber  
\$58.00 每条/Whole

海参  
Sea Cucumber  
\$20.00 每只/Each

鹅掌  
Goose Web  
\$18.00 每只/Each

瑶柱  
Dried Scallop  
\$8.00 每粒/Each

冬菇  
Mushroom  
\$4.00 每只/Each



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





红烧百花酿原条辽参  
Braised Whole Hokkaido Sea Cucumber Stuffed with Shrimp Paste



红烧家乡酿原条辽参  
Braised Whole Hokkaido Sea Cucumber  
Stuffed with Minced Pork



红烧花胶  
Braised Fish Maw in Oyster Sauce

Fish Maw

# 海参 | 花胶

Sea Cucumber

## 红烧家乡酿原条辽参

Braised Whole Hokkaido Sea Cucumber  
Stuffed with Minced Pork

\$70.00 每条/Each

## 红烧百花酿原条辽参

Braised Whole Hokkaido Sea Cucumber  
Stuffed with Shrimp Paste

\$80.00 每条/Each

## 红烧原条海参

Braised Whole Sea Cucumber in Oyster Sauce

\$40.00 每条/Each

## 红烧家乡酿原条海参

Braised Whole Sea Cucumber  
Stuffed with Minced Pork

\$62.00 每位/Per Person

## 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 每件/Each

## 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





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

# 生猛 海鲜

— Live Seafood —



河鳗  
Eel  
(米酒煮 Cooked with Chinese Rice Wine)

## 忘不了

Empurau

请预订 Advance Order Required

\$178.00 每百克/Per 100g

## 东星斑

Coral Trout

\$28.00 每百克/Per 100g

## 老虎斑

Tiger Garoupa

\$20.00 每百克/Per 100g

## 多宝鱼

Turbot Fish

\$22.00 每百克/Per 100g

## 笋壳鱼

Marble Goby 'Soon Hock' Fish

\$15.00 每百克/Per 100g

## 生果鱼

King Fish

\$13.00 每百克/Per 100g

## 青衣鱼

Green Wrasse

\$22.00 每百克/Per 100g

## 河鳗

Eel

\$26.00 每百克/Per 100g

### 烹饪方法：

Cooking Methods :

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

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

\$35.00 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



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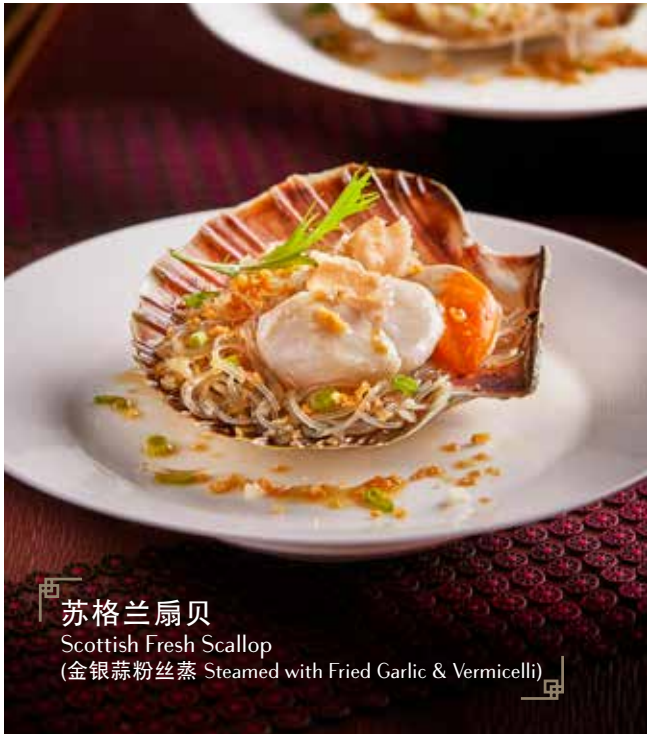
生蚝

Oyster

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

# 生猛 海鲜

— Live Seafood —



苏格蘭竹筒蚌  
Scottish Bamboo Clam  
时价 Seasonal Price 每只/Per Pc

苏格蘭扇贝  
Scottish Fresh Scallop  
时价 Seasonal Price 每只/Per Pc

### 烹饪方法： Cooking Methods :

- |        |  |
|--------|--|
| 时蔬炒    | Sautéed with Vegetables                |
| XO酱炒   | Sautéed with XO Sauce                  |
| 豉汁蒸    | Steamed with Black Bean Sauce          |
| 金银蒜粉丝蒸 | 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 | Baked with Salted Egg Yolk  |
| 姜葱焗 | Baked with Ginger & Shallot |
| 酥炸  | Deep-fried                  |
| 姜茸蒸 | 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

\$25.00 每百克/Per 100g



波士顿龙虾  
Boston Lobster  
(焖面 Braised with Noodles)



游水生虾  
Live Prawn  
(黄金焗 Baked with Salted Egg Yolk)

### 烹饪方法：

Cooking Methods :

姜葱焗

上汤焗

焖面

刺身

鸡油花雕酒蒸

Baked with Ginger & Shallot

Baked with Superior Broth

Braised with Noodles

Sashimi

Steamed with Chinese Wine & Egg White

## 游水生虾

Live Prawn

\$16.00 每百克/Per 100g

### 烹饪方法：

Cooking Methods :

白灼

黄金焗

金银蒜

干煎

椒盐

泰式粉丝

Poached

Baked with Salted Egg Yolk

Sautéed with Fried Garlic

Pan-fried

Sautéed with Salt & Pepper

Stewed with 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)



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

## 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

## 小花蟹

Small Flower Crab

\$20.00 每百克/Per 100g

## 大肉蟹

Live Meat Crab

\$19.00 每百克/Per 100g

## 黄羔蟹

Yellow Roe Crab

\$19.00 每百克/Per 100g

### 烹饪方法：

Cooking Methods :

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

鸡油花雕酒蒸

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





姜葱蚬芥田鸡煲  
Stewed Frog with Ginger, Onion & Clam Sauce in Claypot



黄金焗鲜鱿  
Baked Squid with Salted Egg Yolk



姜片炸田鸡  
Deep-fried Frog with Sliced Ginger

# 海 Seafood 鲜

## 榄角西芹炒桂花蚌

Sautéed Empress Clam with Celery & Preserved Black Olives

\$64.00 小/Small

## 一级米酒煮桂花蚌

Poached Empress Clam with Chinese Rice Wine

\$64.00 小/Small

## 椒盐百花鲜鱿

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

\$48.00 小/Small

## 黄金焗鲜鱿

Baked Squid with Salted Egg Yolk

\$42.00 小/Small

## 姜片炸田鸡

Deep-fried Frog with Sliced Ginger

\$48.00 小/Small

## 姜葱蚬芥田鸡煲

Stewed Frog with Ginger, Onion & Clam Sauce in Claypot

\$48.00 小/Small

## 辣子炒田鸡

Sautéed Frog with Chilli Padi

\$48.00 小/Small





西施鱼子酱  
Sautéed Egg White with Caviar

西施鱼子酱

Sautéed Egg White with Caviar

\$208.00 每盒/Per Box (3-4 位用 For 3-4 Persons)

白松露菌油西施炒蟹肉

Sautéed Crab Meat with Egg White & Italian White Truffle Oil

\$30.00 每位/Per Person

蟹肉杂菌蒸蛋白

Steamed Egg White with Assorted Mushrooms & Crab Meat

\$26.00 每位/Per Person

西施炒蟹肉

Sautéed Crab Meat with Egg White

\$56.00 小/Small

蟹肉凉瓜煎蛋

Pan-fried Omelette with Crab Meat & Bitter Gourd

\$56.00 小/Small

蟹肉扒时蔬

Braised Seasonal Vegetables with Crab Meat

\$56.00 小/Small

蟹肉干烧茄子

Stewed Eggplant with Crab Meat in Claypot

\$56.00 小/Small

宫保炒虾球

Sautéed Prawn with Dried Chillies & Cashew Nuts

\$52.00 小/Small

星洲辣椒虾球

Sautéed Prawn with Singapore Style Chilli Sauce

\$52.00 小/Small

西柠脆虾球

Crispy Prawn with Lemon Sauce

\$52.00 小/Small

干葱榄角爆虾球

Sautéed Prawn with Shallots & Preserved Black Olives

\$52.00 小/Small

鱼子酱

Caviar

蟹

Crab

虾

Prawn



宫保炒虾球  
Sautéed Prawn with  
Dried Chillies & Cashew Nuts



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





煎焗鳕鱼件

Deep-fried Cod Fish Fillet with Gravy

# 鱼

Fish



西 榄角西芹炒鳕鱼球  
Sautéed Cod Fish Fillet with Celery & Preserved Black Olives

## 清蒸鳕鱼件

Steamed Cod Fish Fillet with Superior Soy Sauce

\$26.00 每位/Per Person

## 煎焗鳕鱼件

Deep-fried Cod Fish Fillet with Gravy

\$26.00 每位/Per Person

## 香煎鳕鱼件

Deep-fried Cod Fish Fillet with Superior Soy Sauce

\$26.00 每位/Per Person

## 椒盐鳕件

Deep-fried Eel with Pepper & Salt

\$26.00 每位/Per Person

## 榄角西芹炒鳕鱼球

Sautéed Cod Fish Fillet with Celery & Preserved Black Olives

\$52.00 小/Small

## 剁椒蒸鳕鱼件

Steamed Cod Fish Fillet with Diced Chillies

\$52.00 小/Small



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

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.





蒜片牛柳粒  
Sautéed Diced Beef with Garlic Chips

Pork

猪

牛

Beef

### 香煎蒜片西班牙猪柳粒

Pan-fried Diced Iberico Pork with Garlic Chips

\$52.00 小/Small

### 菠萝咕噜肉

Sweet & Sour Pork

\$40.00 小/Small

### 豉汁凉瓜猪颈肉煲

Stewed Pork Collar & Bitter Gourd with  
Black Bean Sauce in Claypot

\$42.00 小/Small

### 虾酱猪颈肉油麦菜煲

Stewed Pork Collar with Romaine Lettuce &  
Shrimp Sauce in Claypot

\$42.00 小/Small

### 鲜蘑菇炒安格斯牛肉

Sautéed Sliced Angus Beef with Fresh Mushroom

\$52.00 小/Small

### 芥兰炒安格斯牛肉

Sautéed Sliced Angus Beef with Kailan

\$52.00 小/Small

### 黑椒牛柳粒

Sautéed Diced Beef with Black Pepper

\$56.00 小/Small

### 蒜片牛柳粒

Sautéed Diced Beef with Garlic Chips

\$56.00 小/Small

### 水煮日本和牛片

Poached Sliced Japanese Wagyu Beef in  
Spicy Peppercorn Soup

\$208.00 小/Small

### 蒜片香煎日本和牛柳粒 (3粒)

Pan-fried Japanese Wagyu Beef Cubes with  
Garlic Chips (3pcs)

\$80.00 每位/Per Person

### 蒜片香煎日本和牛件

Pan-fried Japanese Wagyu Beef Steak

\$108.00 每位/Per Person (每件100克 100g/pc)



菠萝咕噜肉  
Sweet & Sour Pork



虾酱猪颈肉油麦菜煲  
Stewed Pork Collar with  
Romaine Lettuce & Shrimp Sauce in Claypot

所有价格需另加服务费和消费稅。图片仅供参考。

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金牌盐焗鸡  
Baked Salted Chicken

# 鸡

Chicken



葱油富贵鸡

Steamed Chicken with Shallot & Ginger

## 金牌糯米炸子鸡

Crispy Chicken Stuffed with Glutinous Rice

请预订 Advance Order Required

\$148.00 每只/Whole

## 金牌盐焗鸡

Baked Salted Chicken

请预订 Advance Order Required

\$98.00 每只/Whole

## 脆皮炸子鸡

Roasted Crispy Chicken

\$44.00 半只/Half

\$88.00 每只/Whole

## 鲜柠汁鸡脯

Crispy Chicken Fillet with Lemon Sauce

\$44.00 半只/Half

\$88.00 每只/Whole

## 金针云耳蒸鸡

Steamed Chicken with Black Fungus & Dried Lily Flowers

\$44.00 半只/Half

\$88.00 每只/Whole

## 葱油富贵鸡

Steamed Chicken with Shallot & Ginger

请预订 Advance Order Required

\$55.00 半只/Half

\$110.00 每只/Whole

## 香脆辣子鸡件

Deep-fried Diced Chicken with Chilli Padi

\$49.00 半只/Half

\$98.00 每只/Whole

## 宫保鸡丁

Sautéed Diced Chicken with Dried Chillies & Cashew Nuts

\$36.00 小/Small

## 咕噜鸡球

Sweet & Sour Chicken Fillet

\$36.00 小/Small

## 啫啫猪润滑鸡煲

Stewed Chicken with Pig's Liver in Claypot

\$36.00 小/Small

## 豉汁凉瓜滑鸡煲

Stewed Chicken with Bitter Gourd & Black Bean Sauce in Claypot

\$36.00 小/Small





竹笙鼎湖上素  
Braised Assorted Mushrooms & Black Fungus with Bamboo Pith

# 蔬菜

Vegetables

## 日本和牛松扒时蔬

Sautéed Seasonal Vegetables with  
Minced Japanese Wagyu

\$74.00 小/Small

## 竹笙鼎湖上素

Braised Assorted Mushrooms & Black Fungus with  
Bamboo Pith

\$46.00 小/Small

## 北菇扒时蔬

Braised Mushroom & Seasonal Vegetables in  
Oyster Sauce

\$36.00 小/Small

## 金银蛋浸时蔬

Poached Seasonal Vegetables with Assorted Eggs

\$36.00 小/Small

## 浓鸡汤浸时蔬

Poached Seasonal Vegetables with Chicken Broth

\$36.00 小/Small

## 雪菜炒香莴笋

Sautéed Stem Lettuce with  
Preserved 'Xue Cai' Vegetables

\$36.00 小/Small

## 家乡南乳斋煲

Stewed Assorted Vegetables with  
Red Fermented Beancurd Sauce

\$36.00 小/Small

## 鱼香茄子煲

Stewed Eggplant with Minced Pork &  
Spicy Sauce in Claypot

\$36.00 小/Small

## 咸鱼炒银芽

Sautéed Bean Sprouts with Salted Fish

\$36.00 小/Small

## 榄菜肉碎炒四季豆

Sautéed String Bean with  
Minced Pork & Preserved Black Olives

\$36.00 小/Small

## 姜汁酒炒芥兰

Sautéed Kailan with Ginger & Chinese Rice Wine

\$34.00 小/Small







海鲜豆腐煲  
Stewed Beancurd with Seafood in Claypot

海鲜豆腐煲

Stewed Beancurd with Seafood in Claypot

\$50.00 小/Small

海鲜粒扒菠菜豆腐

Braised Spinach Beancurd with Diced Seafood

\$50.00 小/Small

椒盐百花豆腐

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

\$46.00 小/Small

牛松豆腐煲

Stewed Beancurd with Minced Beef in Claypot

\$36.00 小/Small

咸鱼鸡粒豆腐煲

Stewed Beancurd with Diced Chicken & Salted Fish in Claypot

\$36.00 小/Small

麻婆豆腐

Stewed Beancurd with Minced Pork in Spicy ‘Ma Po’ Sauce

\$36.00 小/Small

红烧北菇豆腐

Braised Beancurd with Mushroom & Vegetable in Oyster Sauce

\$36.00 小/Small

咕嚕滑豆腐

Deep-fried Beancurd with Sweet & Sour Sauce

\$36.00 小/Small

三菇扒菠菜豆腐

Braised Spinach Beancurd with Assorted Mushrooms

\$36.00 小/Small

竹笙茄子扒豆腐

Braised Beancurd with Bamboo Pith & Eggplant

\$36.00 小/Small

香煎芙蓉蛋

Pan-fried ‘Fu-Yong’ Omelette

\$34.00 小/Small

豆腐

Beancurd

Egg  
蛋



麻婆豆腐

Stewed Beancurd with Minced Pork in Spicy ‘Ma Po’ Sauce



三菇扒菠菜豆腐

Braised Spinach Beancurd with Assorted Mushrooms





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

\$50.00 小/Small

白松露菌油灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom in Italian White Truffle Oil

\$40.00 小/Small

XO酱茄子焖面卜

Stewed Thick Noodles with Eggplant in XO Sauce

\$38.00 小/Small

雪菜灵芝菇焖面卜

Braised Thick Noodles with Honshimeji Mushroom & Preserved ‘Xue Cai’ Vegetable

\$38.00 小/Small

蘑菇干烧伊面

Braised E-Fu Noodles with Fresh Mushroom

\$38.00 小/Small

滑蛋虾球炒河粉

Braised ‘Hor Fun’ with Prawn & Egg Gravy

\$44.00 小/Small

干炒安格斯牛肉河粉

Wok-fried ‘Hor Fun’ with Angus Beef

\$46.00 小/Small

槟城炒河粉

Wok-fried ‘Hor Fun’ with Live Prawns & Chinese Sausage in Penang Style

\$44.00 小/Small

星洲炒米粉

Wok-fried Vermicelli in Singapore Style

\$38.00 小/Small

家乡炒米粉

Wok-fried Vermicelli with Shredded Pork

\$38.00 小/Small

海鲜汤面

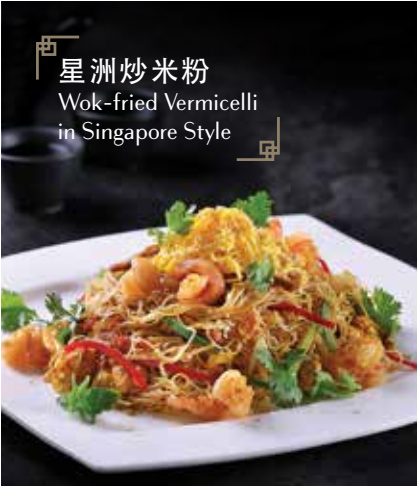
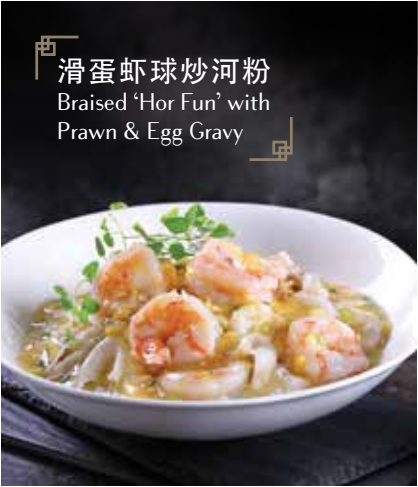
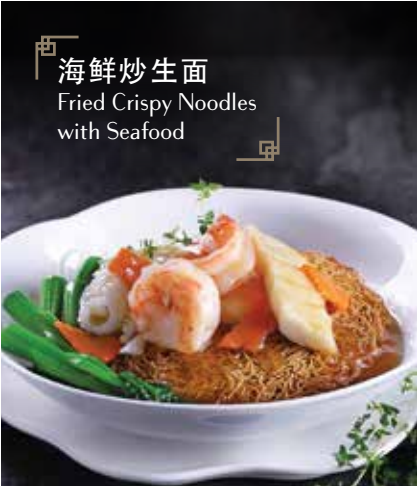
Seafood Noodles in Superior Broth

\$24.00 每位/Per Person

杂菌鱼片汤面线

‘Mee Sua’ with Sliced Fish & Mushroom in Fish Soup

\$24.00 每位/Per Person







鮑汁海鮮荷葉飯  
Steamed Diced Seafood Rice Wrapped in Lotus Leaf

# 饭

Rice

黑松露海鲜炒饭  
Fried Rice with Seafood  
in Black Truffle Oil



福建炒饭  
Fried Rice with  
Diced Duck Meat,  
Shrimp & Dried Scallop  
in Oyster Sauce



扬州炒饭  
Fried Rice with  
Barbecue Pork & Prawn  
in Yangzhou Style



## 鲍鱼丝鸡丝炒饭

Fried Rice with Shredded Abalone &  
Shredded Chicken

\$66.00 小/Small

## 生炒糯米饭

Fried Glutinous Rice with  
Chinese Sausage & Mushroom

\$40.00 小/Small

## 日本和牛松炒饭

Fried Rice with Minced Japanese Wagyu

\$58.00 小/Small

## 咸鱼鸡丝炒饭

Fried Rice with Shredded Chicken & Salted Fish

\$38.00 小/Small

## 黑松露海鲜炒饭

Fried Rice with Seafood in Black Truffle Oil

\$56.00 小/Small

## 扬州炒饭

Fried Rice with Barbecue Pork & Prawn in  
Yangzhou Style

\$38.00 小/Small

## 鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice Wrapped in  
Lotus Leaf

\$52.00 小/Small

## 生炒牛肉饭

Fried Rice with Minced Beef

\$38.00 小/Small

## 蟹肉瑶柱蛋白炒饭

Fried Rice with Dried Scallop,  
Crab Meat & Egg White

\$50.00 小/Small

## 琥珀素丁炒饭

Fried Rice with Assorted Vegetables

\$38.00 小/Small

## 黑松露鸡蛋菜粒炒饭

Fried Rice with Vegetables, Egg &  
Black Truffle Oil

\$42.00 小/Small

## 脆米海鲜粒泡饭

Crispy Rice in Seafood Soup

\$26.00 每位/Per Person (4位起 Min Order 4 Persons)

## 福建炒饭

Fried Rice with Diced Duck Meat, Shrimp &  
Dried Scallop in Oyster Sauce

\$42.00 小/Small





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



紅蓮炖雪蛤  
Double-boiled Hashima  
with Lotus Seed



楊枝甘露  
Mango Sago with Pomelo



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



奶皇流沙包  
Steamed Custard Bun with  
Salted Egg Yolk

# 甜品

— Desserts

## 原只椰子炖官燕

Double-boiled Bird's Nest with Coconut

请提前1小时预订 1 Hour Advance Order Required

\$148.00 每三十克/Per 30g

## 冰花炖官燕 (冻)

Double-boiled Bird's Nest with Rock Sugar (Cold)

\$138.00 每三十克/Per 30g

## 紅蓮炖雪蛤

Double-boiled Hashima with Lotus Seed

\$24.00 每位/Per Person

## 秘制龟苓膏

Chinese Herbal Jelly

\$13.00 每位/Per Person

## 楊枝甘露

Mango Sago with Pomelo

\$11.00 每位/Per Person

## 香芒布丁

Mango Pudding

\$11.00 每位/Per Person

## 鮮果芦荟冻

Chilled Aloe Vera Jelly with Fresh Fruits

\$11.00 每位/Per Person

## 水晶杞子桂花糕

Chilled Osmanthus Jelly with Wolfberries

\$3.00 每件/Each (3粒起 Min Order 3pcs)

## 生磨杏仁茶 (热)

Almond Cream (Hot)

\$11.00 每位/Per Person

## 生磨核桃露 (热)

Walnut Cream (Hot)

\$11.00 每位/Per Person

## 姜茶黑芝麻汤圆 (热)

Black Sesame Glutinous Rice Ball in  
Ginger Soup (Hot)

\$11.00 每位/Per Person

## 蓮子紅豆沙 (热)

Red Bean Cream with Lotus Seed (Hot)

\$11.00 每位/Per Person

## 擂沙黑芝麻汤圆

Black Sesame Glutinous Rice Ball with  
Grated Peanuts

\$3.00 每粒/Each (4粒起 Min Order 4pcs)

## 奶皇流沙包

Steamed Custard Bun with Salted Egg Yolk

\$3.00 每粒/Each (3粒起 Min Order 3pcs)

## 奶油馬來盞

Steamed Malay Soft Cake

\$3.00 每件/Each (3粒起 Min Order 3pcs)

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