



IMPERIAL TREASURE
FINE CHINESE CUISINE

御寶軒

午市小食

LUNCH APPETIZER

香港銅鑼灣禮頓道8號, 皇冠假日酒店2樓 2/F, Crowne Plaza, 8 Leighton Road, Causeway Bay | Tel: 2663 9919

魚 Fish

薑茸蒸魚雲 \$ 168 ○
Steamed Fish Head with Minced Ginger

蜆芥炸鯪魚球 \$ 128 ○
Deep-fried Dace Fish Ball with Clam Sauce

椒鹽白飯魚 \$ 128 ○
Deep-fried Silver Fish with Pepper & Salt

椒鹽魷魚鬚 \$ 98 ○
Deep-fried Cuttlefish with Pepper & Salt

豬肉 Pork

炭燒豬頸肉 \$ 128 ○
Charcoal Grilled Pork Collar

南乳小排骨 \$ 128 ○
Deep-fried Pork Ribs with
Red Fermented Beancurd Sauce

佛山燻蹄 \$ 98 ○
Chilled Pig's Shank

碟 Plate

牛肉 Beef

芥末一口牛柳 \$ 128 ○
Pan-fried Diced Beef with Wasabi Sauce

五香滷牛腩 \$ 98 ○
Marinated Beef Shank with Five Spices

家禽 Poultry

滷水鴨舌 \$ 98 ○
Marinated Duck's Tongue

鮑汁焗鳳爪 \$ 98 ○
Braised Chicken Feet with Abalone Sauce

蝦醬炸雞中翼 \$ 98 ○
Crispy Chicken Wings with Shrimp Paste (4 pcs)

碟 Plate

碟 Plate

凉拌菜 Cold Dish

凉拌小青瓜 \$ 48 ○
Chilled Cucumber with Minced Garlic

皮蛋酸薑 \$ 48 ○
Century Egg with Pickled Ginger

豆腐 Beancurd

椒鹽豆腐粒 \$ 98 ○
Deep-fried Beancurd with Pepper & Salt

蔬菜 Vegetable

黃金焗涼瓜 \$ 68 ○
Crispy Bitter Melon with Salted Egg Yolk

椒鹽茄子 \$ 68 ○
Deep-fried Eggplant with Pepper & Salt

腸粉 Rice Roll

蝦米醬煎腸粉 \$ 60 ○
Pan-fried Rice Roll with Dried Shrimp Sauce

碟 Plate

碟 Plate

碟 Plate

碟 Plate



IMPERIAL TREASURE
FINE CHINESE CUISINE

御寶軒

午市精選 LUNCH MENU

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燉湯 Soup

- 淮山杞子螺頭燉雞湯
Double-boiled Chicken Soup with Sea Whelk & Chinese Yam 每位/Per Pax \$188 ○
- 杏汁燉白肺湯
Double-boiled Pig's Lung with Almond Soup 每位/Per Pax \$128 ○
- 竹筍菜膽燉北菇湯
Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup 每位/Per Pax \$118 ○

御廚推介 Chef's Recommendation

- 御寶濃湯扣大排翅 (隻)
Braised Supreme Shark's Fin in Thick Chicken Broth (Each) 每位/Per Pax \$898 ○
- 京式雞煲牙擦翅
Braised Shark's Fin with Dried Fish & Crab Meat 每位/Per Pax \$598 ○
- 紅燒原條遼參
Braised Whole Hokkaido Sea Cucumber in Oyster Sauce 每位/Per Pax \$378 ○
- 紅燒花膠
Braised Fish Maw in Oyster Sauce 每位/Per Pax \$378 ○

明爐燒臘 Barbecue Selections

- 金牌鹽焗雞
Baked Salted Chicken 每只/Whole \$698 ○
- 鹽香貴妃雞
Marinated Salted Chicken 半只/Half \$349 ○
- 蜜汁叉燒
Barbecue Pork with Honey Sauce 每例/Regular \$198 ○
- 蜜汁腩叉
Barbecue Pork Belly with Honey Sauce 每例/Regular \$198 ○

海鮮 Seafood

- 欖角碧綠炒桂花蚌
Sautéed Empress Clam with Vegetable & Preserved Black Olives 每例/Regular \$368 ○
- 沙律明蝦球
Deep-fried Prawn with Mayonnaise 每例/Regular \$288 ○
- 黃金焗鮮魷
Deep-fried Squid with Salted Egg Yolk 每例/Regular \$198 ○

豬肉、牛肉 Pork & Beef

- 白灼安格斯牛肉
Poached Sliced Angus Beef 每例/Regular \$298 ○
- 南乳香酥骨
Deep-fried Pork Rib Marinated with Red Fermented Beancurd Sauce 每例/Regular \$198 ○
- 中式煎牛柳
Pan-fried Beef Steak in Chinese Sauce 每例/Regular \$328 ○
- 紅燒和牛面頰肉
Braised Wagyu Beef Cheek in Oyster Sauce 每例/Per Pax \$148 ○

家禽 Poultry

- 泰式粉絲鵝掌煲
Stewed Goose Web with Vermicelli & White Peppercorn in Claypot 每例/Regular \$328 ○

生滾粥 Congee

- 生菜鯪魚球粥
Congee with Dace Fish Ball 每碗/Bowl \$88 ○
- 魚蓉粥
Congee with Fish Meat 每碗/Bowl \$88 ○
- 豬潤粥
Congee with Poached Pig's Liver 每碗/Bowl \$88 ○
- 安格斯牛崧粥
Congee with Minced Angus Beef 每碗/Bowl \$108 ○
- 田雞粥
Congee with Frog 每碗/Bowl \$128 ○

蔬菜 Vegetable

- 濃雞湯浸津白
Poached Chinese Cabbage in Chicken Broth 每例/Regular \$168 ○
- 金銀蛋浸時蔬
Poached Seasonal Vegetables with Assorted Eggs 每例/Regular \$168 ○
- 蒜蓉炒時蔬
Sautéed Seasonal Vegetable with Minced Garlic 每例/Regular \$148 ○
- 薑汁酒炒芥蘭
Sautéed Chinese Kailan with Ginger & Chinese Rice Wine 每例/Regular \$148 ○
- 白灼時蔬
Poached Seasonal Vegetables 每例/Regular \$148 ○

飯 Rice

- 脆米海鮮粒泡飯
Crispy Rice in Seafood Soup 每例/Regular \$338 ○
- 鮑魚粒雞粒炒飯
Fried Rice with Diced Abalone & Chicken 每例/Regular \$298 ○
- 蟹肉瑤柱蛋白炒飯
Fried Rice with Crab Meat, Dried Scallop & Egg White 每例/Regular \$268 ○
- 鮑汁海鮮荷葉飯
Steamed Diced Seafood Rice Wrapped in Lotus Leaf 每例/Regular \$268 ○
- 福建炒飯
Fried Rice with Diced Chicken, Shrimp & Dried Scallop in Oyster Sauce 每例/Regular \$238 ○
- 揚州炒飯
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style 每例/Regular \$198 ○
- 生炒牛肉飯
Fried Rice with Minced Beef 每例/Regular \$198 ○
- 鹹魚雞絲炒飯
Fried Rice with Shredded Chicken & Salted Fish 每例/Regular \$198 ○

粉、麵 Noodles

- 滑蛋蝦球炒河粉
Wok-fried 'Hor Fun' with Prawn & Egg Gravy 每例/Regular \$268 ○
- 檳城炒河粉
Wok-fried 'Hor Fun' with Prawn in Penang Style 每例/Regular \$238 ○
- 乾炒安格斯牛肉河粉
Wok-fried 'Hor Fun' with Angus Beef 每例/Regular \$238 ○
- 豉椒爽肉炒河粉
Stir-fried 'Hor Fun' with Sliced Pork Collar in Black Bean Sauce 每例/Regular \$238 ○
- 蝦籽蘑菇乾燒伊麵
Braised E-Fu Noodles with Fresh Mushroom and Shrimp Roe 每例/Regular \$198 ○
- XO醬茄子燜中粗面
Braised Thick Noodles with Eggplant in XO Sauce 每例/Regular \$198 ○
- 白松露菌油靈芝菇燜中粗麵
Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil 每例/Regular \$198 ○
- 星洲炒米粉
Wok-fried Rice Vermicelli with Barbecue Pork & Prawn in Singapore Style 每例/Regular \$198 ○
- 馬友鹹魚涼瓜燜米粉
Braised Rice Vermicelli with Salted Fish & Bitter Gourd 每例/Regular \$198 ○
- 豉油皇炒面
Pan-fried Noodles with Vegetable in Soy Sauce 每例/Regular \$168 ○
- 上湯生麵
Egg Noodles in Superior Broth 每位/Per Pax \$68 ○



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精選點心 DIM SUM MENU

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原籠蒸點 Steamed Dim Sum

瑤柱灌湯餃 Steamed Dumpling with Dried Scallop in Superior Soup	\$98	○
	位/Pax	
笋尖鮮蝦餃 Steamed Shrimp Dumpling 'Ha Kau'	\$82	○
	4 件/Pcs	
香菇燒賣皇 Steamed Pork & Shrimp Dumpling 'Siew Mai'	\$82	○
	4 件/Pcs	
瑤柱菜苗餃 Steamed Dried Scallop & Vegetable Dumpling	\$82	○
	3 件/Pcs	
柱侯金錢肚 Stewed Beef Tripe with 'Chu Hou' Sauce	\$82	○
	碟/Plate	
豉椒蒸鳳爪 Steamed Chicken Feet with Black Bean Sauce	\$63	○
	碟/Plate	
豉汁蒸排骨 Steamed Pork Rib with Black Bean Sauce	\$63	○
	碟/Plate	
雜菌如意餃 Steamed Diced Mushroom Dumpling	\$63	○
	3 件/Pcs	
時菜牛肉球 Steamed Beef Ball with Vegetable	\$63	○
	3 件/Pcs	
珍珠糯米雞 Steamed Glutinous Rice in Lotus Leaf	\$63	○
	2 件/Pcs	
蠔皇叉燒包 Steamed Barbecue Pork Bun	\$63	○
	3 件/Pcs	
蒸饅頭 Steamed Bun	\$30	○
	3 件/Pcs	

腸粉 Rice Roll

金網脆皮蝦腸 Steamed Crispy Rice Roll wrapped with Shrimp	\$98	○
	碟/Plate	
鮮蝦蒸腸粉 Steamed Rice Roll with Shrimp	\$88	○
	碟/Plate	
牛肉蒸腸粉 Steamed Rice Roll with Beef	\$88	○
	碟/Plate	
叉燒蒸腸粉 Steamed Rice Roll with Barbecue Pork	\$70	○
	碟/Plate	
布拉腸粉 Steamed Rice Roll	\$70	○
	碟/Plate	

脆炸 Deep-fried

鮮蝦腐皮卷 Deep-fried Beancurd Skin Roll with Shrimp	\$63	○
	3 件/Pcs	
安蝦鹹水角 Deep-fried Glutinous Dumpling	\$63	○
	3 件/Pcs	
蜂巢炸芋角 Deep-fried Yam Puff	\$63	○
	3 件/Pcs	
脆皮炸雲吞 Deep-fried Crispy Wonton	\$63	○
	3 件/Pcs	
素菜炸春卷 Deep-fried Vegetarian Spring Roll	\$63	○
	3 件/Pcs	

煎焗 Pan-fried & Baked

香煎蘿蔔糕 Pan-fried Turnip Cake	\$63	○
	3 件/Pcs	
菠蘿叉燒包 Baked Pineapple Bun with Barbecue Pork	\$63	○
	3 件/Pcs	

甜品 Dessert

蛋白杏仁茶 Chinese Almond Cream	\$78	○
	位/Pax	
川貝燉雪梨 Double-Steamed Snow Pear with Fritillaria Bulb	\$60	○
	位/Pax	
酥皮蛋撻仔 Baked Egg Tart	\$60	○
	3 件/Pcs	
奶皇流沙煎堆 Deep-fried Sesame Ball with Custard	\$60	○
	3 件/Pcs	
奶皇流沙包 Steamed Custard Bun with Salted Egg Yolk	\$60	○
	3 件/Pcs	
蛋黃千層糕 Steamed Salted Egg Yolk Layered Cake	\$60	○
	3 件/Pcs	
椰汁紫米糕 Black Glutinous Rice Pudding	\$60	○
	3 件/Pcs	
香滑椰汁糕 Chilled Coconut Milk Cake	\$60	○
	3 件/Pcs	
香滑馬拉糕 Steamed 'Malay' Soft Cake	\$60	○
	件/Pc	
牛乳布甸 Milk Pudding	\$60	○
	位/Pax	