



IMPERIAL TREASURE
FINE CHINESE CUISINE

御寶軒

午市小食

LUNCH APPETIZER

尖沙咀北京道1號10樓 10/F, One Peking, Tsim Sha Tsui | Tel: 2613 9800

特別介紹

Special Recommendation

蝦籽柚皮

Braised Pomelo Peel with Dried Shrimp Roe

碟 Plate

\$ 168 ○

魚 Fish

碟 Plate

薑茸蒸魚雲

Steamed Fish Head with Minced Ginger

\$ 168 ○

蜆芥炸鯪魚球

Deep-fried Dace Fish Ball with Clam Sauce

\$ 128 ○

椒鹽白飯魚

Deep-fried Silver Fish with Pepper & Salt

\$ 128 ○

椒鹽魷魚鬚

Deep-fried Cuttlefish with Pepper & Salt

\$ 98 ○

豬肉 Pork

碟 Plate

炭燒豬頸肉

Charcoal Grilled Pork Collar

\$ 128 ○

南乳小排骨

Deep-fried Pork Ribs with
Red Fermented Beancurd Sauce

\$ 128 ○

黑抽豬腳仔

Pig's Knuckles in Soy Sauce

\$ 108 ○

佛山燻蹄

Chilled Pig's Shank

\$ 98 ○

牛肉 Beef

碟 Plate

芥末一口牛柳

Pan-fried Diced Beef with Wasabi Sauce

\$ 128 ○

五香滷牛腱

Marinated Beef Shank with Five Spices

\$ 98 ○

家禽 Poultry

碟 Plate

四川口水雞

Shredded Chicken with Spicy Sauce in
'Sichuan' Style

\$ 198 ○

滷水鴨舌

Marinated Duck's Tongue

\$ 98 ○

鮑汁燜鳳爪

Braised Chicken Feet with Abalone Sauce

\$ 98 ○

蝦醬炸雞中翼 (5隻)

Crispy Chicken Wings with
Shrimp Paste (5pcs)

\$ 98 ○

凉拌菜 Cold Dish

碟 Plate

凉拌小青瓜

Chilled Cucumber with Minced Garlic

\$ 48 ○

皮蛋酸薑

Century Egg with Pickled Ginger

\$ 48 ○

豆腐 Beancurd

碟 Plate

椒鹽豆腐粒

Deep-fried Beancurd with Pepper & Salt

\$ 98 ○

滷水滑豆腐

Marinated Beancurd

\$ 48 ○

蔬菜 Vegetable

碟 Plate

黃金焗涼瓜

Crispy Bitter Melon with Salted Egg Yolk

\$ 68 ○

椒鹽茄子

Deep-fried Eggplant with Pepper & Salt

\$ 68 ○

腸粉 Rice Roll

碟 Plate

蝦米醬煎腸粉

Pan-fried Rice Roll with
Dried Shrimp Sauce

\$ 60 ○

各式茗茶每位20元。加收10%服務費。Cover charge for tea \$20 per person. All prices are subject to 10% service charge

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IMPERIAL TREASURE
FINE CHINESE CUISINE
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午市精選 LUNCH MENU

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湯羹 Soup

老火例湯	每位/Per Pax	\$88	○
Soup of the Day	每煲/For 4 Pax	\$318	○
淮山杞子螺頭燉雞湯	每位/Per Pax	\$188	○
Double-boiled Chicken Soup with Sea Whelk & Chinese Yam			
杏汁燉白肺湯	每位/Per Pax	\$128	○
Double-boiled Pig's Lung with Almond Soup			
菜膽竹笙燉北菇湯	每位/Per Pax	\$118	○
Double-boiled Chinese Cabbage with Bamboo Pith & Mushroom Soup			
四川酸辣湯	每位/Per Pax	\$118	○
Hot & Sour Soup in Sichuan Style			
海鮮豆腐羹	每位/Per Pax	\$118	○
Diced Seafood & Beancurd in Thick Soup			
雞茸粟米羹	每位/Per Pax	\$118	○
Sweet Corn & Minced Chicken in Thick Soup			

魚翅 Shark's Fin

御寶濃湯扣大排翅 (隻)	每位/Pax	\$898	○
Braised Supreme Shark's Fin in Thick Chicken Broth (Each)			
紅燒蟹肉翅 (1兩)	每位/Per Pax	\$428	○
Braised Shark's Fin with Crab Meat (1 Tael)			

明爐燒臘 Barbecue Selections

鹽香貴妃雞	半只/Half	\$349	○
Marinated Salted Chicken			
豉油皇雞	半只/Half	\$349	○
Soy Sauce Chicken			
蜜汁叉燒	每例/Regular	\$198	○
Barbecue Pork with Honey Sauce			
蜜汁腩叉	每例/Regular	\$198	○
Barbecue Pork Belly with Honey Sauce			
脆皮燒肉	每例/Regular	\$148	○
Roasted Pork			

海鮮 Seafood

欖角碧綠炒桂花蚌	每例/Regular	\$368	○
Sautéed Empress Clam with Vegetable & Preserved Black Olives			
沙律蝦球	每例/Regular	\$288	○
Deep-fried Prawn with Mayonnaise			

豬肉 Pork

菠蘿咕嚕肉	每例/Regular	\$198	○
Sweet & Sour Pork			
白灼鮮豬潤	每例/Regular	\$198	○
Poached Pig's Liver with Superior Soy Sauce			

牛肉 Beef

蒜片牛柳粒	每例/Regular	\$328	○
Sautéed Diced Beef with Garlic Chips			
白灼安格斯牛肉	每例/Regular	\$298	○
Poached Sliced Angus Beef			

蔬菜 Vegetable

蟹肉扒西蘭花	每例/Regular	\$338	○
Braised Broccoli with Crab Meat			
金銀蛋浸時蔬	每例/Regular	\$168	○
Poached Seasonal Vegetables with Assorted Eggs			
濃雞湯浸津白	每例/Regular	\$168	○
Poached Chinese Cabbage in Chicken Broth			
薑汁酒炒芥蘭	每例/Regular	\$148	○
Sautéed Chinese Kailan with Ginger & Chinese Rice Wine			
白灼時蔬	每例/Regular	\$148	○
Poached Seasonal Vegetables			

飯 Rice

脆米海鮮粒泡飯	每例/Regular	\$338	○
Crispy Rice in Seafood Soup			
鮑汁海鮮荷葉飯	每例/Regular	\$268	○
Steamed Diced Seafood Rice Wrapped in Lotus Leaf			
蟹肉瑤柱蛋白炒飯	每例/Regular	\$268	○
Fried Rice with Crab Meat, Dried Scallop & Egg White			
鴛鴦燴炒飯	每例/Regular	\$238	○
Fried Rice with Chicken in Tomato Sauce & Prawn in Cream Sauce			
福建炒飯	每例/Regular	\$238	○
Fried Rice with Diced Chicken, Shrimp & Dried Scallop in Oyster Sauce			
揚州炒飯	每例/Regular	\$198	○
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style			
生炒牛肉飯	每例/Regular	\$198	○
Fried Rice with Minced Beef			
鹹魚雞絲炒飯	每例/Regular	\$198	○
Fried Rice with Shredded Chicken & Salted Fish			
麵 Noodles			
鴻圖蟹肉伊府湯麵	每例/Regular	\$298	○
E-Fu Noodles with Crab Roe & Crab Meat in Broth			
洋蔥焗海生蝦炒麵	每例/Regular	\$268	○
Fried Crispy Noodles with Live Prawn & Onion			
揚州窩生麵	每例/Regular	\$268	○
Egg Noodles in Superior Soup (Yangzhou Style)			
豉椒牛肉煎麵	每例/Regular	\$238	○
Fried Crispy Noodles with Beef & Black Bean Sauce			
雪菜肉絲炒麵	每例/Regular	\$198	○
Fried Noodles with Shredded Pork and Preserved 'Xue Cai' Vegetable			

上湯肉絲生麵	每例/Regular	\$198	○
Egg Noodles with Pork in Superior Soup			
白松露菌油靈芝菇焗中粗麵	每例/Bowl	\$198	○
Braised Thick Noodles with Honshimeji Mushroom & Italian Truffle Oil			
上湯生麵	每碗/Bowl	\$68	○
Egg Noodles in Superior Broth			
河粉 Hor Fun			
滑蛋蝦球炒河粉	每例/Regular	\$268	○
Wok-fried 'Hor Fun' with Prawn & Egg Gravy			
檳城炒河粉	每例/Regular	\$238	○
Wok-fried 'Hor Fun' with Prawn in Penang Style			
乾炒安格斯牛肉河粉	每例/Regular	\$238	○
Wok-fried 'Hor Fun' with Angus Beef			
米粉 Rice Vermicelli			
星洲炒米粉	每例/Regular	\$198	○
Wok-fried Rice Vermicelli with Barbecue Pork & Prawn in Singapore Style			
馬友鹹魚涼瓜焗米粉	每例/Regular	\$198	○
Braised Rice Vermicelli with Salted Fish & Bitter Gourd			
生滾粥 Congee			
田雞粥	每碗/Bowl	\$128	○
Congee with Frog			
安格斯牛崧粥	每碗/Bowl	\$108	○
Congee with Minced Angus Beef			
鯪魚球粥	每碗/Bowl	\$88	○
Congee with Dace Fish Ball			
魚蓉粥	每碗/Bowl	\$88	○
Congee with Fish Meat			



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精選點心 DIM SUM MENU

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原籠蒸點 Steamed Dim Sum

筍尖鮮蝦餃 Steamed Shrimp Dumpling 'Ha Kau'	\$82	○
4 件/Pcs		
香菇燒賣皇 Steamed Pork & Shrimp Dumpling 'Siew Mai'	\$82	○
4 件/Pcs		
鮮蝦菜苗餃 Steamed Shrimp & Vegetable Dumpling	\$82	○
3 件/Pcs		
柱侯金錢肚 Steamed 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		
潮州蒸粉粿 Steamed 'Teochew' 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		
瑤柱雞包仔 Steamed Chicken Bun with Dried Scallop & Ginger	\$63	○
3 件/Pcs		
時令臘腸卷 Steamed Roll with Chinese Sausage	\$63	○
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		
沙律明蝦角 Deep-fried Shrimp Dumpling with Salad Dressing	\$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		
奶黃流沙煎堆 Deep-fried Sesame Ball with Custard	\$60	○
3 件/Pcs		

煎焗 Pan-fried & Baked

臘味蘿蔔糕 Pan-fried Turnip Cake	\$63	○
3 件/Pcs		
菠蘿叉燒包 Baked Pineapple Bun with Barbecue Pork	\$63	○
3 件/Pcs		
蜜汁叉燒酥 Baked Barbecue Pork Pastry	\$63	○
3 件/Pcs		
酥皮椰子撻 Baked Coconut Tart	\$63	○
3 件/Pcs		
酥皮蛋撻仔 Baked Egg Tart	\$60	○
3 件/Pcs		

甜品 Dessert

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		
香滑椰汁糕 Chilled Coconut Milk Cake	\$60	○
3 件/Pcs		
椰汁紫米糕 Black Glutinous Rice Pudding	\$60	○
3 件/Pcs		
香滑馬拉糕 Steamed 'Malay' Soft Cake	\$60	○
1 件/Pc		
乾清棗皇糕 Steamed Red Dates Cake	\$60	○
3 件/Pcs		
水晶桂花糕 Osmanthus Jelly	\$60	○
3 件/Pcs		
擂沙湯圓 Black Sesame Glutinous Rice Ball with Grated Peanuts	\$60	○
3 件/Pcs		
牛乳布甸 Milk Pudding	\$60	○
位/Person		