



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



凉拌小木耳
Marinated Black Fungus
\$20.00 每碟/Per Plate



五香卤牛腱
Marinated Beef Shank with Five Spices
\$22.00 每碟/Per Plate



卤水鸭掌翼
Marinated Duck Web & Wing
\$22.00 每碟/Per Plate



卤水鸭胗肝
Marinated Duck's Gizzard & Liver
\$22.00 每碟/Per Plate



鲍汁焖凤爪
Braised Chicken Feet with Abalone Sauce
\$22.00 每碟/Per Plate

百花炸皮蛋

Deep-fried Century Egg Stuffed with Shrimp Paste

\$24.00 每碟/Per Plate

黄金脆鱼皮

Deep-fried Fish Skin with Salted Egg Yolk

\$22.00 每碟/Per Plate

椒盐鱿鱼须

Deep-fried Squid with Pepper & Salt

\$20.00 每碟/Per Plate



北京式烤鸭
Peking Duck

烧 烤

Barbecue
Selections



糯米酿脆皮乳猪
Roasted Suckling Pig Stuffed with Glutinous Rice

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)

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

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



原只5头鲜鲍螺头炖鸡汤

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



京式花胶汤

Chicken Soup with Superior Fish Maw

汤羹

Soup



菜胆竹笙炖北菇汤
Double-boiled Chinese Cabbage,
Bamboo Pith & Mushroom Soup



四川酸辣汤
Hot & Sour Soup in
Sichuan Style

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

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

老火例汤

Soup of The Day

\$60.00 4位用/For 4 Persons

\$18.00 每位/Per Person



商 红烧原只澳洲鲜鲍鱼
Braised Australian Fresh Whole Abalone in Oyster Sauce 肆



商 包罗万有
Braised Sliced Abalone, Sea Cucumber,
Superior Fish Maw with Premium Seafood 肆

官燕

Bird's Nest

Abalone

鲍鱼



蟹肉烩官燕

Braised Bird's Nest with Crab Meat



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 Australian Fresh 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 半条/Half

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

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.



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

Sea
Cucumber

花
胶

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 —



东星斑
Coral Trout
(清蒸 Steamed with Superior Soy Sauce)

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

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

所有价格需另加服务费和消费税。图片仅供参考。
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加拿大象拔蚌
Canadian Geoduck Clam
(堂灼 Poached with Superior Broth)

生猛 海鲜

— Live Seafood —

加拿大象拔蚌

Canadian Geoduck Clam

时价 Seasonal Price 每百克/Per 100g

生猛响螺

Sea Whelk

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

油泡

虾籽炒

XO酱炒

冻食

Poached with Superior Broth

Sautéed

Sautéed with Shrimp Roe

Sautéed with XO Sauce

Served Chilled



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西 苏格兰扇贝
Scottish Fresh Scallop
(金银蒜粉丝蒸 Steamed with Fried Garlic & Vermicelli)



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

生猛 海鲜

— Live Seafood —



苏格兰竹筒蚌
Scottish Bamboo Clam
(金银蒜粉丝蒸 Steamed with
Fried Garlic & Vermicelli)

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：

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:

姜葱焗

Baked with Ginger & Shallot

黄金焗

Baked with Salted Egg Yolk

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

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

Prawn

\$16.00 每百克/Per 100g

烹饪方法：

Cooking Methods :

黄金焗

Baked with Salted Egg Yolk

干煎

Pan-fried

白灼

Poached

金银蒜

Sautéed with Fried Garlic

椒盐

Sautéed with Salt & Pepper

泰式粉丝

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



大肉蟹
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

Meat 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

鸡油花雕酒蒸

泰式粉丝

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

Steamed with Chinese Rice Wine & Egg White

Stewed with Vermicelli & White Peppercorn

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



海 Seafood 鲜



黄金焗鲜鱿
Baked Squid with Salted Egg Yolk

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



姜片炸田鸡
Deep-fried Frog with Sliced Ginger

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

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

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





煎焗鱈鱼件
Deep-fried Cod Fish Fillet with Gravy



榄角西芹炒鱈鱼球
Sautéed Cod Fish Fillet with Celery & Preserved Black Olives

鱼

Fish



剝椒蒸鱈鱼件
Steamed Cod Fish Fillet with Diced Chillies

清蒸鱈鱼件

Steamed Cod Fish Fillet with Superior Soy Sauce

\$26.00 每位/Per Person

煎焗鱈鱼件

Deep-fried Cod Fish Fillet with Gravy

\$26.00 每位/Per Person

香煎鱈鱼件

Deep-fried Cod Fish Fillet with Superior Soy Sauce

\$26.00 每位/Per Person

榄角西芹炒鱈鱼球

Sautéed Cod Fish Fillet with Celery & Preserved Black Olives

\$52.00 小/Small

剝椒蒸鱈鱼件

Steamed Cod Fish Fillet with Diced Chillies

\$52.00 小/Small



黑椒牛柳粒
Sautéed Diced Beef with Black Pepper



水煮日本和牛片
Poached Sliced Japanese Wagyu Beef in
Spicy Peppercorn Soup

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

菠萝咕嚕肉

Sweet & Sour Pork

\$40.00 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)



菠萝咕嚕肉
Sweet & Sour Pork



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



脆皮炸子鸡
Roasted Crispy 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

葱油富贵鸡

Steamed Chicken with Shallot & Ginger

\$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

咕嚕鸡球

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



鱼香茄子煲

Stewed Eggplant with Minced Pork & Spicy Sauce in Claypot



榄菜肉碎炒四季豆

Sautéed String Bean with Minced Pork & Preserved Black Olives

蔬 Vegetables 菜



金银蛋浸时蔬
Poached Seasonal Vegetables with Assorted Eggs

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

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

鱼香茄子煲

Stewed Eggplant with Minced Pork &
Spicy Sauce in Claypot

\$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

牛松蒸荷塘

Steamed Lotus Root with Minced Beef

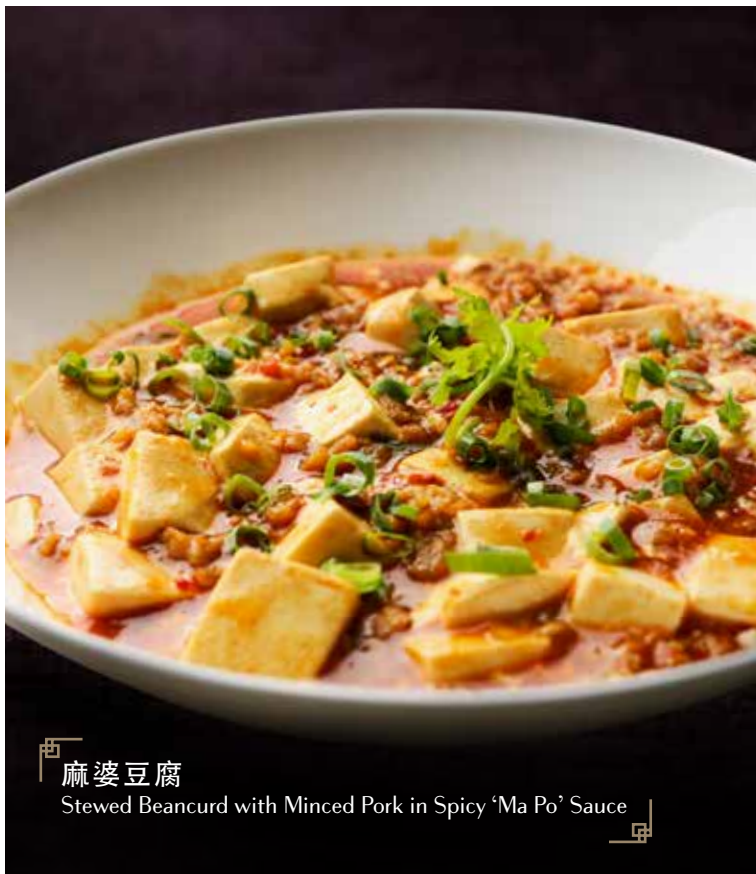
\$24.00 每位/Per Person



海鮮豆腐煲
Stewed Beancurd with Seafood in Claypot



三菇扒菠菜豆腐
Braised Spinach Beancurd with Assorted Mushrooms



麻婆豆腐
Stewed Beancurd with Minced Pork in Spicy 'Ma Po' Sauce

豆腐

Beancurd

Egg
蛋

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

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

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



海鲜炒生面
Fried Crispy Noodles with Seafood



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

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

檳城炒河粉

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



滑蛋虾球炒河粉

Braised 'Hor Fun' with Prawn & Egg Gravy



星洲炒米粉

Wok-fried Vermicelli in Singapore Style

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.



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

日本和牛松炒饭

Fried Rice with Minced Japanese Wagyu

\$58.00 小/Small

黑松露海鲜炒饭

Fried Rice with Seafood in Black Truffle Oil

\$56.00 小/Small

鲍汁海鲜荷叶饭

Steamed Diced Seafood Rice Wrapped in Lotus Leaf

\$52.00 小/Small

蟹肉瑶柱蛋白炒饭

Fried Rice with Dried Scallop, Crab Meat & Egg White

\$50.00 小/Small

黑松露鸡蛋菜粒炒饭

Fried Rice with Vegetables, Egg & Black Truffle Oil

\$42.00 小/Small

福建炒饭

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

\$42.00 小/Small

咸鱼鸡丝炒饭

Fried Rice with Shredded Chicken & Salted Fish

\$38.00 小/Small

扬州炒饭

Fried Rice with Barbecue Pork & Prawn in Yangzhou Style

\$38.00 小/Small

生炒牛肉饭

Fried Rice with Minced Beef

\$38.00 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)



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



红莲炖雪蛤
Double-boiled Hashima
with Lotus Seed



杨枝甘露
Mango Sago with Pomelo

甜品

— Desserts



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

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

红莲炖雪蛤

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

杨枝甘露

Mango Sago with Pomelo

\$11.00 每位/Per Person

香芒布丁

Mango Pudding

\$11.00 每位/Per Person

鲜果芦荟冻

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

莲子红豆沙 (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)

奶油马来盏

Steamed Malay Soft Cake

\$3.00 每件/Each (3粒起 Min Order 3pcs)

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