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 御寶饮食集团

淮扬菜

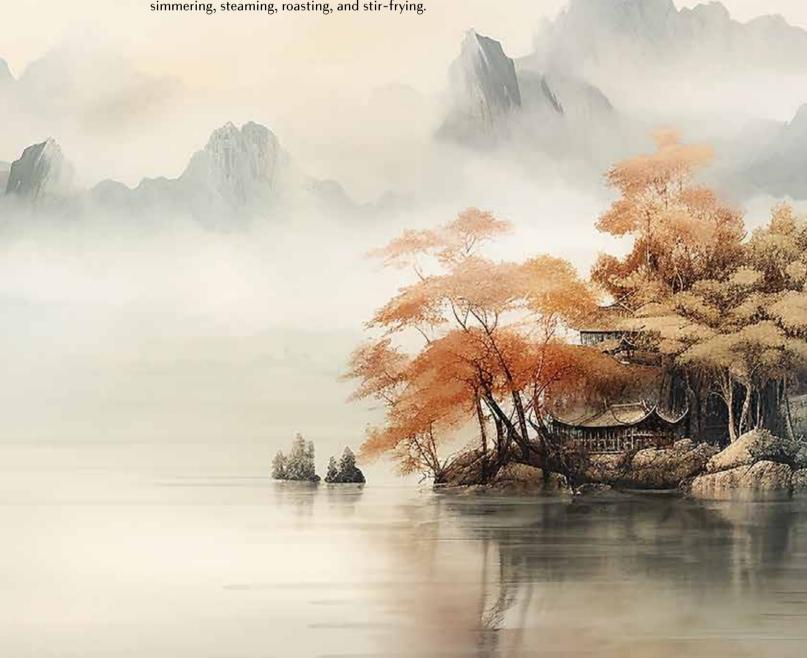
中国传统四大菜系之一,苏菜的四大代表菜之一,发源于扬州、淮安。菜系充满淮、扬特点。原料多以水产为主,淮扬菜系大多以江湖河鲜为主料,以顶尖烹艺为支撑,以本味本色为上乘,以妙契众口为追求。

淮扬菜十分讲究刀工,刀功比较精细。菜品形态精致,滋味醇和;在烹饪上则善用火候,讲究火功,擅长炖、焖、煨、焐、蒸、烧、炒。

HUAIYANG CUISINE

One of the four major Chinese culinary traditions, Su cuisine is also one of the four representative dishes of the Huaiyang cuisine, originating from Yangzhou and Huai'an. The cuisine is deeply rooted in the characteristics of the Huai and Yang regions. The main ingredients are often aquatic products featuring river and lake fish and other fresh ingredients. Huaiyang cuisine is supported by top-notch culinary techniques, emphasizing the preservation of natural flavours and colours, while striving to cater to a wide range of tastes.

Huaiyang cuisine places great emphasis on knife skills with meticulous cutting techniques. The dishes are delicate in appearance and rich in flavour. When it comes to cooking techniques, Huaiyang cuisine is skilled in controlling heat and focusing on fire control. Typical methods of cooking include stewing, braising, simmering, steaming, roasting, and stir-frying.

































燕窝鸡茸羹♀

Braised Bird's Nest with Minced Chicken Broth \$148.00 每位/Per Person (30克/g)

海胆文思豆腐羹♀

Shredded Beancurd with Uni in Thick Soup \$30.00 每位/Per Person

贵州酸汤甲鱼♀

Diced Turtle Thick Sour Soup in Guizhou Style \$28.00 每位/Per Person

荠菜珍珠羹

Shepherd's Purse Soup with Fishball \$20.00 每位/Per Person

上素菌菇汤

Assorted Mushrooms Vegetarian Soup \$20.00 每位/Per Person

扬州狮子头

Pork Meat Ball Soup in Yangzhou Style \$20.00 每位/Per Person









极品 海味

—Premium Seafood—

大乌参

Premium Sea Cucumber \$208.00 半条/Half \$416.00 每条/Whole

辽参

Hokkaido Sea Cucumber \$45.00 每条/Whole

海参

Sea Cucumber \$15.00 半条/Half

花胶

Superior Fish Maw \$55.00 每件/Per Piece

鹅掌

Goose Web \$14.00 每件/Per Piece

黄焖	Yellow Braised
葱烧	Deep-fried with Scallion
红烧	Braised in Brown Sauce

红烧原只15头南非干鲍

Braised 15 Head South African Dried Whole Abalone in Brown Sauce \$180.00 每位/Per Person

红烧原只5头鲜鲍

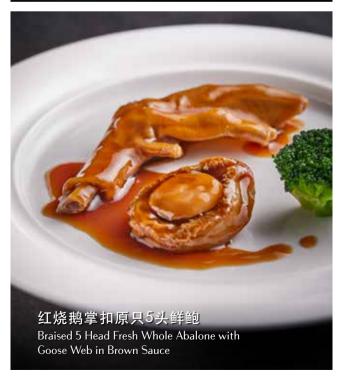
Braised 5 Head Whole Fresh Abalone in **Brown Sauce** \$38.00 每位/Per Person

红烧鹅掌扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Goose Web in Brown Sauce \$52.00 每位/Per Person













生猛 海鲜 — Live Seafood —

鸡油蒸忘不了

Steamed Empurau in Chicken Oil 请预订 Advance Order Required

\$160.00 每百克/Per 100g

东星斑

Coral Trout \$25.00 每百克/Per 100g

笋壳鱼

Marble Goby 'Soon Hock' Fish \$13.00 每百克/Per 100g

	湘味炒	Sautéed with Hunan Style
	雪菜龙须炒	Sautéed with Preserved 'Xue Cai' Vegetables
	梅干菜炒	Sautéed with Preserved 'Mei Cai' Vegetables
	清蒸	Steamed with Superior Soy Sauce
	鸡油蒸	Steamed with Chicken Oil
١	剁椒蒸	Steamed with Diced Chillies
	过桥	Quick Poached

河鳗

\$22.00 每百克/Per 100g

女儿红蒸	Steamed with Chinese Nu Er Hong Wine	
请预订 Advance Order Required		
雪菜炒	Sautéed with Preserved 'Xue Cai' Vegetables	
蒜子红烧	Braised in Garlic Sauce	

甲鱼

Soft Shell Turtle 时价 Seasonal Price

♪清蒸	Steamed with Superior Soy Sauce Steamed with Chicken Oil	
♪鸡油蒸		
蒜子红烧	Braised in Garlic Sauce	







生猛 — Live Seafood —

加拿大象拔蚌

Canadian Geoduck Clam

时价 Seasonal Price 每百克/Per 100g

澳洲龙虾

Australian Lobster

时价 Seasonal Price 每百克/Per 100g

刺身	Sashimi
♪鸡汁炒	Sautéed with Chicken Broth
◇) 鲜椒炒	Sautéed with Chilli
○ 麻婆豆腐炒 龙虾球	Braised Australian Lobster with 'Ma Po' Tofu

阿拉斯加蟹

Alaskan Crab

时价 Seasonal Price 每百克/Per 100g

鸡油蒸	Steamed with Chicken Oil	
芙蓉炒蟹肉	Sautéed Egg Omelette with Crab Meat	

苏格兰竹筒蚌

Scottish Bamboo Clam

时价 Seasonal Price 每百克/Per 100g

苏格兰扇贝

Scottish Scallop

时价 Seasonal Price 每百克/Per 100g

雪菜蒸	Steamed with Preserved 'Xue Cai' Vegetables
梅干菜炒	Sautéed with Preserved 'Mei Cai' Vegetables
蒜蓉粉丝蒸	Steamed with Minced Garlic & Vermicelli













鲥鱼

Hilsa Herring Fish 请预订 Advance Order Required

\$218.00 半条/Half

黄花鱼

Yellow Croaker Fish \$80.00 每条/Whole

Traditional Steamed ♪古法蒸 Steamed with Chicken Oil ☆鸡油蒸

扬州红烧拆烩鱼头♀

Braised Fish Head in Yangzhou Style \$138.00 每例/Regular

三味桂花鱼♀

Three Ways Mandarin Fish \$128.00 每例/Regular

剁椒蒸松鱼头ノ

Steamed Carp Fish with Diced Chilies \$50.00 半条/Half







雪菜灵芝菇烩多宝鱼

Braised Turbot Fish with Preserved 'Xue Cai' Vegetables & Honshimeji Mushroom \$128.00 每例/Regular

酥炸黄金带鱼

Deep-fried Beltfish \$48.00 每例/Regular

糟溜鱼片

Sautéed Flounder Fillet in Chinese Rice Wine \$48.00 每例/Regular

双味玉米桂花魚

Duo Taste Mandarin Fish \$128.00 每例/Regular















虾仁爆腰花

Sautéed Shrimp with Pig's Kidney \$44.00 每例/Regular

樱花虾炒河虾 ♀

Sautéed River Prawn with Sakura Shrimp \$44.00 每例/Regular

金馒头咖喱虾球 🜙

Curry Prawn with Golden Bun \$40.00 每例/Regular

鱼香茄子虾球ノ

Braised Eggplant with Prawn & Spicy Sauce \$40.00 每例/Regular (四粒 4 Pieces)

咕噜虾球

Sweet & Sour Prawn \$40.00 每例/Regular









扬州扒烧猪头 ♀

Grilled Whole Pig's Head in Yangzhou Style 请预订 Advance Order Required

\$140.00 半只/Half \$240.00 每只/Whole

红烧鲍鱼狮子头

Braised Pork Meat Ball with Abalone \$28.00 每件/Per Piece (两件起 Min. 2 Pieces)

江南红烧肉

Braised Pork in Jiangnan Style \$44.00 每例/Regular

本帮椒盐排条

Pork Ribs with Pepper & Salt in Shanghai Style \$38.00 每例/Regular

螺丝椒炒黑毛猪肉ノ

Stir-fried Iberico Pork Belly with Hot Chillies \$40.00 每例/Regular

红烧圈子♀

Braised Pig's Intestines in Yangzhou Style \$40.00 每例/Regular

葱烧蹄筋炒鸡球

Sautéed Pig's Tendon with Chicken & Scallion \$40.00 每例/Regular















水煮安格斯牛肉ノ

Poached Angus Beef in Sichuan Style Spicy Soup \$60.00 每例/Regular

金酸汤安格斯牛肉 ♀♪

Sliced Angus Beef Sour Soup \$60.00 每例/Regular

螺丝椒炒安格斯牛肉♪

Sautéed Sliced Angus Beef with Hot Chillies \$46.00 每例/Regular

芦笋炒安格斯牛肉

Sautéed Sliced Angus Beef with Asparagus \$46.00 每例/Regular

红烧萝卜牛肋骨

Braised Angus Beef Boneless Short Ribs with Radish \$60.00 每例/Regular









梅干菜烟熏鸡

Smoked Chicken with Preserved 'Mei Cai' Vegetables

\$40.00 半只/Half

\$80.00 每只/Whole

干煸辣子鸡 🜙

Deep-fried Spicy Chicken \$30.00 每例/Regular

鱼香茄子田鸡 🜙

Braised Eggplant with Frog & Spicy Sauce \$38.00 每例/Regular

鲜花椒炒田鸡ノ

Sautéed Frog with Pepper in Sichuan Style \$38.00 每例/Regular

酱爆田鸡ノ

Sautéed Frog with Spicy Sauce \$38.00 每例/Regular









桂鱼丝煮干丝

Poached Shredded Beancurd, Shredded Ham & Shredded Mandarin Fish

\$36.00 每例/Regular

扬州大煮干丝 ♀

Poached Shredded Beancurd, Shredded Ham & Diced Prawn in Yangzhou Style

\$32.00 每例/Regular

麻婆豆腐ノ

Braised Beancurd with Minced Pork in Spicy 'Ma Po' Sauce

\$28.00 每例/Regular

三鲜冻豆腐

Sautéed Frozen Beancurd with Bamboo Shoot, Vegetables & Ham

\$30.00 例/Regular









上汤竹笙浸芦笋

Bamboo Pith & Asparagus in Superior Broth \$36.00 每例/Regular

荠菜炒鲜笋

Sautéed Shepherd's Purse with Bamboo Shoot \$30.00 每例/Regular

鸡汁娃娃菜

Baby Cabbage in Chicken Sauce \$28.00 每例/Regular

酱爆地三鲜 ♀ノ

Sauteed Eggplant, Potato & String Bean with Spicy Sauce \$28.00 例/Regular

豆瓣炒时蔬

Sautéed Seasonal Vegetables Broad Bean Paste \$26.00 例/Regular







Main Dish

主食

石锅八宝海参饭 ♀

Eight Treasures with Sea Cucumber Rice in Stone Pot

\$24.00 每位/Per Person

雪菜黄鱼面 ♀

Yellow Croaker Fish Noodles with Preserved 'Xue Cai' Vegetables \$20.00 每位/Per Person

葱油拌面

Noodles Tossed with Scallion Oil \$18.00 每位/Per Person

四川担担面ノ

Noodles in Spicy Soup 含有芝麻和花生 Contains Sesame & Peanuts

\$18.00 每位/Per Person

阳春面

Yangchun Noodles in Broth \$16.00 每位/Per Person

扬州炒饭

Fried Rice in Yangzhou Style \$28.00 每例/Regular

茼蒿炒饭 ♀

Fried Rice with 'Tang-O' Vegetables \$28.00 每例/Regular

雪菜肉丝炒粗面

Stir-fried Thick Noodles with Preserved 'Xue Cai' Vegetables & Shredded Pork \$28.00 每例/Regular











