IMPERIAL TREASURE

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.

中华美食源远流长 御寶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 御寶为食客奉上最美味丰盛的佳肴 加之御寶以服务至上,细致贴心 宗旨是提供最舒适的用餐体验

> IMPERIAL TREASURE RESTAURANT GROUP 御寶飲食集團

御宝軒套餐 IMPERIAL SET MENU

£ 88.00 per person 每位

Add £ 39.00 for wine pairing 配葡萄酒 (Minimum of two 两位起)

三色点心拼 Steamed Dim Sum Platter Trio

北京片皮烤鸭(半只) Signature Peking Duck (half)

鲜虾酸辣汤 或 皇帝蟹粟米羹 Hot and Sour Soup with Prawn or Sweetcorn Soup with King Crab

> 黑松露菌炒龙虾球 Sautéed Lobster with BlackTruffle

蒜片香煎牛柳粒 Sautéed Beef Tenderloin with Crispy Garlic

虾米酱炒芦笋 Sautéed Asparagus in Shrimp Paste

> 蛋炒饭 Egg Fried Rice

美点双辉 Selection of Dessert

(V) Vegetarian

御宝軒斋食套餐 IMPERIAL VEGETARIAN SET MENU

£65.00 per person 每位

Add £ 39.00 for wine pairing 配葡萄酒
(Minimum of two 两位起)

三色斋点心拼 Steamed Vegetarian Dim Sum Platter Trio

> 斋北京鸭 Vegetarian Peking Duck

斋酸辣汤 Vegetarian Hot and Sour Soup

機角云耳炒爽菜 Stir-Fried Lily Bulb, Sugar Snap, Lotus Root and Black Fungus

> 斋麻婆豆腐 Vegetarian Mapo Tofu

斋鱼香茄子煲 Spicy Aubergine in Clay Pot

> 斋 炒饭 Vegetarian Fried Rice

美点双辉 Selection of Dessert

(V) Vegetarian

头盘 APPETISER

西施鱼子酱 Caviar on Egg White	£ 28.00 每位 / Person
点心三色拼 Steamed Dim Sum Platter Trio	£ 9.80
龙虾腐皮卷	
Crispy Lobster Beancurd Roll	£ 16.00
斋北京鸭	
Vegetarian Peking Duck	£ 18.00
韭黄虾春卷	
Crispy Prawn Spring Roll	£ 7.80
豆酥软壳蟹	
Crispy Soft Shell Crab with Soya Crumble	£ 16.00
黄金吉拉多生蚝	£ 30.00
Golden Live Gillardeau Oyster with Salted Egg Yolk	四件/4Pieces
椒盐豆腐	
Salt and Pepper Tofu (V)	£ 13.00
椒盐鲜鱿	
Salt and Pepper Squid	£ 16.00
素菜炸春卷	
Deep – Fried Vegetarian Spring Roll (V)	£ 7.00
咸蛋黄脆鱼皮	
Crispy Fish Skin with Salted Egg Yolk	£ 18.00
鲍汁凤爪	C 1E 00
Stewed Chicken Feet with Abalone Sauce	£ 15.00 六只/6 Pieces
梅子焖牛腩	
Braised Beef Brisket in Plum Wine	£ 28.00
手撕羊肉脆饼	
Pan-Fried Shredded Lamb Pancake	£ 28.00

(V) Vegetarian

冷菜 COLD DISH

冰镇澳洲鲍鱼	
Chilled Sliced Australian Abalone	£ 48.00
卤水鹅肝豆腐	
Marinated Foie Gras with Beancurd	£ 38.00
卤水牛展	
Marinated Beef Shank with Five Spice	£ 13.00
佛山熏蹄	
Chilled Pig's Shank with Rice Wine	£ 13.00
凉拌鸡丝粉皮	
Shredded Cold Chicken with Glass Noodle Marinated in Spicy Sesame Sauce	£ 18.00
凉拌海蜇白肉	
Marinated Cold Jellyfish with Boiled Pork	£ 20.00

烧腊 BARBEQUE

鱼子酱片皮鸭		£ 180.00
Signature Peking Duck with Caviar		每只/Each
北京片皮鸭 Signature Peking Duck		£ 100.00 每只/Each
豉椒鸭件	Black Bean Sauce	
姜葱鸭件	Ginger and Spring Onion	
椒盐鸭件	Salt and Pepper	
名炉烧鸭		£ 28.00
Cantonese Roa	sted Duck	半只/ Half
脆皮黑毛猪烷	・ E腩仔	
Crispy Ibérico I	Pork Belly	£ 25.00
蜜汁黑毛猪叉	7烧	
Honey Glazed	lbérico Char Siu Pork	£ 25.00
脆皮烧肉拼蜜	至 汁叉烧	
7.77.77.7	lly and Honey Glazed Char Siu Pork	£ 32.00

汤 SOUP

	每位 Per Person
红烧官燕	
Braised Bird's Nest with Superior Broth	£ 60.00
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淮杞螺头炖鸡汤	
Double-Boiled Chicken and Dried Sea Whelk Soup	£ 28.00
鲜虾酸辣汤	
	£ 15.00
Hot and Sour Soup with Prawn	1 13.00
斋酸辣汤	
Vegetarian Hot and Sour Soup (v)	£ 12.00
皇帝蟹粟米羹	
Sweetcorn Soup with Norwegian King Crab	£ 18.00
斋栗米羹	
Vegetarian Sweetcorn Soup (v)	£ 12.00
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(V) Vegetarian

海味 SUPREME SEAFOOD

蚝皇原只南非网鲍 B. : 104 L. G. : 1 A. C. : A. L. : 1	时价
Braised Whole South African Abalone	Seasonal Price
鮑罗万有	
Braised Abalone ,Sea cucumber , Fish Maw and Black Moss in Superior Oyster Sauce	£ 128.00
蚝皇原只南非五头鲍鱼拌辽参	
Braised Whole South African Abalone (5 Heads) with Hokkaido Sea Cucumber	£ 88.00
蚝皇原只南非五头鲍鱼拌花胶	
Braised Whole South African Abalone (5 Heads) with Fish Maw	£ 88.00
红烧花胶辽参	每位 Per Person
Braised Fish Maw and Hokkaido Sea Cucumber with Superior Oyster Sauce	£ 78.00
红烧辽参	
Braised Hokkaido Sea Cucumber with Superior Oyster Sauce	£ 42.00
红烧北菇花胶	
Braised Fish Maw and Japanese Mushroom in Superior Oyster Sauce	£ 42.00

活海鲜 LIVE SEAFOOD

挪威皇帝蟹 (三天前预定)

时价

Norwegian King Crab (a minimum of 3 days advance notice)

Seasonal Price

西施 Sauteed with Egg White 酥炸爪 Deep – Fried Claws

加拿大螃蟹

时价

Canadian Crab

Seasonal Price

星洲辣汁 Singapore Style 黑胡椒焗 Black Pepper Sauce

潮式冻食 Served Chilled (1天前预定 / a minimum of 1 day advance notice)

苏格兰蓝龙虾

Scottish Blue Lobster

时价

Seasonal Price

姜葱焖面 Braised Noodle with Ginger and Spring Onion 黑椒粉丝煲 Stewed Glass Vermicelli with Black Pepper in Claypot

麻婆豆腐 Mapo Tofu

多宝鱼 Turbot

煎封

时价

Seasonal Price

清蒸 Steamed with Soya Sauce

脆米海鲜汤 Crispy Rice in Seafood Broth

Pan-Fried with Garlio

蟠龙鳝 (需时二十五分钟)

时价

Eel (requires 25 minutes)

Seasonal Price

鸡油花雕蒸 Steamed with Chinese Rice Wine 豉汁蒸 Steamed with Black Bean Sauce

法国吉拉多生蚝

£ 30.00

Gillardeau Oyster 四个 / 4 Pieces

酥炸 Deep-Fried

姜茸蒸 Steamed with Ginger Sauce 黄金焗 Deep-Fried with Salted Egg Yolk

蒜茸蒸 Steamed wih Garlic

豉汁蒸 Steamed with Black Bean Sauce

(V) Vegetarian

海鲜 SEAFOOD

星洲辣汁虾球	
Singapore Chilli Prawn with Mantou	£ 28.00
and refer to the control of the cont	
咕噜虾球	C 20 00
Sweet and Sour Prawn	£ 28.00
香炸燕麦虾球	
Crispy Golden Prawn with Oat Flakes	£ 28.00
黄金虾球	
Crispy Golden Prawn with Salted Egg Yolk	£ 28.00
黑菌炒毛豆炒虾仁 Sauteed Prawn and Edamame with Black Truffle	r 26 00
Sauteeu i fawn anu Luamaine with Diack Trume	£ 36.00
宫保虾球	
Kung Po Prawns with Dried Chilli and Cashew Nut	£ 28.00
剁椒炒带子	0.20.00
Sautéed Scallop with Chilli and Szechuan Pepper	£ 30.00
地	
榄角西芹炒带子 Sautéed Scallop with Preserved Olive and Celery	£ 30.00
Sautecu Scanop with reserved Once and ecicry	1 30.00
黑松露菌炒龙虾球	
Sautéed Lobster with Black Truffle	£ 48.00
三杯篮虾 K: OLITE B. S. B. (T. S. D.) C.	C 20 00
King Obsiblue Prawn in San Bei (Taiwanese) Sauce	£ 30.00
香煎鳕鱼	
Pan-Fried Silver Cod with Soya Sauce	£ 48.00
豉椒鳝球	
Sautéed Eel with Pepper and Black Bean Sauce	£ 30.00
Ltσ .blb.¥ σ.Ω	
椒盐鳝球 Dear Field Fell (the Self and Dearson)	c 20.00
Deep-Fried Eel with Salt and Pepper	£ 30.00

(V) Vegetarian

肉类 MFAT

堂灼日本和牛 Poached Sliced Wagyu Beef	£ 98.00
香煎金菇和牛卷	£ 48.00
Pan-Fried Wagyu Beef Roll with Enoki Mushroom	四个 / 4 Pieces
蒜片香煎牛柳粒	
Sautéed Beef Tenderloin with Crispy Garlic	£ 38.00
黑椒牛柳粒	
Beef Tenderloin with Black Pepper	£ 38.00
安格斯牛肉片炒兰花苗	
Stir-Fried Sliced Angus Beef with Baby Broccoli	£ 32.00
姜葱安格斯牛肉片	
妄态女権列于内方 Stir-Fried Angus Beef with Ginger and Spring Onion	£ 32.00

家禽 POULTRY

家乡葱油法国鸡	
Boiled French Chicken with Spring Onion	£ 32.00
咸鱼鲍鱼鸡煲	
Abalone and Corn Fed Chicken with Salted Fish in Claypot	£ 48.00
川味辣鸡煲	
Corn Fed Chicken with Szechuan Chilli Pepper in Claypot	£ 26.00
宫保鸡球	
Kung Po Chicken with Dried Chilli and Cashew Nut	£ 26.00
脆皮西柠鸡	
Crispy Lemon Chicken	£ 26.00

(V) Vegetarian

蔬菜豆腐 VEGETABLE AND TOFU

斋麻婆豆腐	
Mapo Tofu (V)	£ 20.00
黄金秋葵莲藕	
Golden Okra and Lotus Root with Salted Egg Yolk	£ 24.00
双菇碧绿豆腐	
Braised Spinach Tofu with Mushroom	£ 24.00
云耳炒爽菜	
Stir-Fried Lily Bulb, Sugar Snap, Lotus Root and Black Fungus (V)	£ 22.00
金银蛋菠菜	
Spinach with Trio-Egg in Superior Broth	£ 25.00
浓鸡汤津白	
Poached Chinese Cabbage in Chicken Broth	£ 25.00
鱼香茄子煲	
Spicy Aubergine with Miced Pork and Salted Fish in Claypot	£ 24.00

时菜 SEASONAL VEGETABLE

时蔬	
Seasonal Vegetable (V)	£ 20.00
兰花苗	
二化出	
Baby Broccoli (V)	£ 20.00
芦笋	
Asparagus (V)	£ 20.00
1 0	
台芸 世	
白菜苗	
Baby Pak Choy (V)	£ 20.00
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(V) Vegetarian

粉、面、饭 NOODLE AND RICE

浓虾汤泡鸳鸯米	
Crispy Rice with Seafood in Shrimp Broth	£ 38.00
干炒安格斯牛河	
Wok-Fried Ho Fun with Angus Beef	£ 28.00
黑椒海鲜干炒河	
Seafood Ho Fun in Black Pepper	£ 28.00
X0酱鸭丝炒乌冬	
Wok- Fried Shredded Duck Udon Noodle with XO Sauce	£ 28.00
白松露油松菇焖面	
Braised Noodle with Mushroom and Truffle Oil	£ 26.00
虾星洲炒米粉	
Wok-Fried Singapore Vermicelli with Prawn	£ 22.00
扬州炒饭	
Yangzhou Fried Rice	£ 22.00
蛋炒饭	
Egg Fried Rice (V)	£ 13.00

(V) Vegetarian

甜品 DESSERT

冰花炖官燕 (需时三十分钟)	£ 48.00
Double-Boiled Bird's Nest with Rock Sugar (requires 30 minutes)	每位 Per Person
黑金流沙包	
Steamed Charcoal Bun with Custard	£ 8.00
蛋黄千层糕	
Steamed Egg Yolk Layer Cake	£ 8.00
酥皮蛋挞仔 (需时二十分钟)	
Baked Mini Egg Tart (requires 20 minutes)	£ 7.50
奶黄流沙煎堆	
Golden Sesame Ball with Custard	£ 8.00
水晶桂花糕	
Osmanthus Jelly	£ 7.50
古法枣蓉糕	
Steamed Red Date Cake	£ 7.50

(V) Vegetarian