



中华美食源远流长

御寶尊崇博大精深的美食文化

矢志继承这寶贵遗产

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 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.

凉拌雞絲粉皮

冷製細切り鶏肉のクレープ包み
Shredded Chicken toss with
Flour Skin in Sesame Sauce

\$11.00
每碟
Per Plate



開胃菜

冷製料理

APPETISERS

日本酒香糟蛋

卵のワインソースのマリネ
Marinated Japanese Egg
with Wine Sauce

\$5.00
每隻
Each



鎮江肴肉

黒酢風味の豚肉のテリーヌ
“Zhenjiang” Style Pork Terrine

\$12.00
每碟
Per Plate



無錫脆鱈

うなぎの揚げ物
Deep Fried Eel

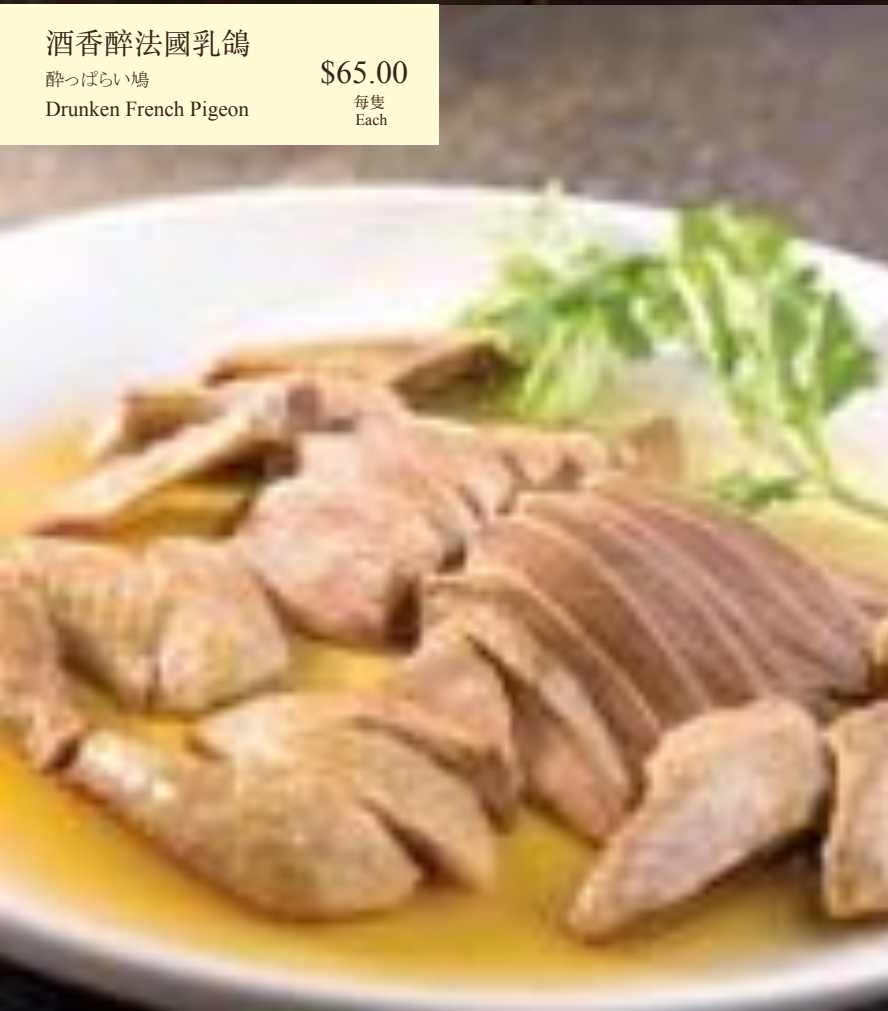
\$12.00
每碟
Per Plate



酒香醉法國乳鴿

酔っぱらい鳩
Drunken French Pigeon

\$65.00
每隻
Each



千层耳糕

豚耳のマリネ
Thousand Layer Pig's Ear

\$12.00
每碟
Per Plate



凉拌海蜇花 (香葱 / 陈醋)
クラゲのマリネと春タマネギ
Marinated Jellyfish Head
(Spring Onion / Vinegar)

\$16.00
每碟
Per Plate



凉拌小木耳
きくらげのマリネ
Marinated Black Fungus Salad

\$10.00
每碟
Per Plate



桂花糖莲藕
レンコンのもち米詰め
Lotus Root Stuffed with
Glutinous Rice

\$12.00
每碟
Per Plate



悄悄话

豚耳と豚タンのマリネ
Marinated Pig Ear & Tongue

\$10.00
每碟
Per Plate



水晶鲜蟹肉
冷製蟹肉のテリーヌ
Fresh Crab Meat Aspic

\$20.00
每碟
Per Plate



雙色蘿蔔卷

ニンジンと大根の巻きもの
Carrot & Radish Roll

\$9.00
每碟
Per Plate



皮蛋拌豆腐
ピータンと豆腐 特別ソース和え
Century Egg with Beancurd
in Homemade Sauce

\$9.00
每碟
Per Plate



上海油焖笋

上海風たけのこ炒め
Sautéed Bamboo Shoot

\$12.00
每碟
Per Plate



糖醋排骨

スペアリブの酢豚風
Sweet & Sour Pork Ribs

\$12.00
每碟
Per Plate



蘭花莴笋

レタスの茎の炒め物
Orchid Lettuce Stem

\$12.00
每碟
Per Plate



四喜烤麩

小麦ふすまの煮込み
Stewed Wheat Gluten with
Black Fungus & Mushrooms

\$12.00
每碟
Per Plate



心太軟

赤なつめのもち米詰め
Red Dates Stuffed with
Glutinous Rice

\$10.00
每碟
Per Plate



開胃黄瓜皮

ニンジン巻きと大根巻き
Pickled Cucumber Skin Roll

\$9.00
每碟
Per Plate



棒棒雞絲

細切り鶏肉と野菜のスパイ
シーソース和え
Shredded Chicken toss with
Flour Skin in Spicy Sesame Sauce

\$11.00
每碟
Per Plate



三色玛瑙

冷製玉子卷
Agate Egg Roll

\$10.00
每碟
Per Plate



一品菠菜松

みじん切りほうれん草のサラダ
Minced Spinach Salad

\$12.00
每碟
Per Plate



香煎素鵝
豆腐の巻きもの揚げ
Deep Fried Beancurd Skin Roll
Stuffed with Mushrooms

\$12.00
每碟
Per Plate



美味燻魚
マナガツオの燻製
Smoked Fish

\$12.00
每碟
Per Plate



凉拌素八仙
細切り野菜と豆腐のサラダ
Assorted Vegetables &
Beancurd Salad

\$9.00
每碟
Per Plate



花雕醉雞
酔っぱらい鶏肉
Drunken Chicken

\$12.00
每碟
Per Plate



美味烤子魚
小魚揚げ
Deep Fried Silver Fish

\$12.00
每碟
Per Plate



日本燻蛋
日本産卵の薫製
Smoked Japanese Egg

\$5.00
每隻
Each



南京盐香鴨
塩漬け鴨肉
Salted Duck

\$13.00
每碟
Per Plate



四川口水雞
蒸し鶏のピリ辛ソース
Steamed Chicken in Spicy Sauce

\$12.00
每碟
Per Plate



火燻雞炖粗針翅

ハムと鶏肉入り高級フカヒレスープ

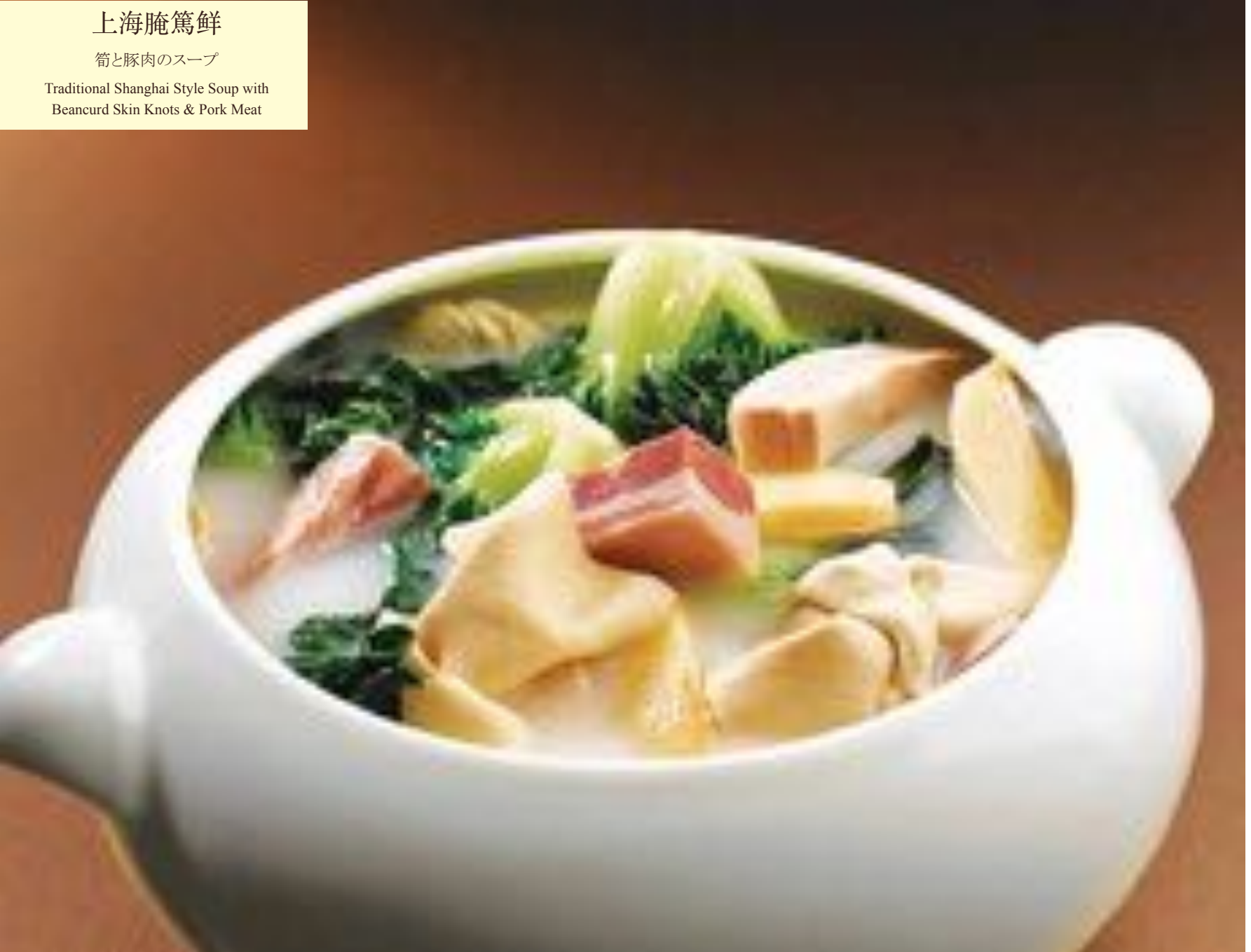
Double Boiled Supreme Shark's Fin
with Chicken & Chinese Ham



上海腌篤鲜

筍と豚肉のスープ

Traditional Shanghai Style Soup with
Beancurd Skin Knots & Pork Meat



湯羹・魚翅

スープ 料理、フカヒレスープ

SOUP • SHARK'S FIN

上海腌篤鮮 筍と豚肉のスープ Traditional Shanghai Style Soup with Beancurd Skin Knots & Pork Meat	\$56.00	4 位用 Serves 4
火方雲吞雞 鶏肉とハムのワンタンスープ Chicken Soup with Chinese Ham & Wonton Dumplings	\$56.00	4 位用 Serves 4
蘿卜絲鯨魚湯 細切り大根入り草魚のスープ Grass Carp Fish Soup with Shredded Radish	\$48.00	4 位用 Serves 4
火燻雞炖津白湯 白菜入りハムと鶏肉のスープ(要事前注文) Double Boiled Chicken Soup with Chinese Ham & Chinese Cabbage (Require to order in advance/ 請預訂)	\$140.00	10 位用 Serves 10
原隻鮮鮑炖響螺頭湯 アワビと乾ツブ貝の煮込みスープ(要事前注文) Double Boiled Sea Whelk Soup with Whole Abalone (Require to order in advance/ 請預訂)	\$38.00	每位 Per Person
四川海味酸辣湯 四川風海鮮スープ Hot & Sour Seafood Soup	\$12.00	每位 Per Person
清炖雞湯 鶏のあっさりスープ Double Boiled Chicken Soup	\$12.00	每位 Per Person
齊菜蟹肉羹 蟹肉と野菜入りとろみスープ Crab Meat Soup with "Ji Cai" Vegetables	\$14.00	每位 Per Person
齊菜黃魚羹 キグチ魚と野菜入りとろみスープ Yellow Croaker Fish Meat Soup with "Ji Cai" Vegetables	\$14.00	每位 Per Person
花膠齊菜羹 野菜と魚の浮き袋入りとろみスープ Fish Maw Soup with "Ji Cai" Vegetables	\$25.00	每位 Per Person
文思豆腐羹 細切り豆腐入りとろみスープ Shredded Beancurd in Thick Soup	\$12.00	每位 Per Person
御寶濃湯大排翅 高級フカヒレの白湯スープ Braised Supreme Shark's Fin in Thicken Broth	\$98.00	每位 Per Person
上海紅燒大排翅 高級フカヒレ Braised Supreme Shark's Fin	\$90.00	每位 Per Person
紅燒中鮑翅 白菜入り特選フカヒレスープ Braised Special Superior Shark's Fin	\$65.00	每位 Per Person (75g)
紅煨雞絲翅 鶏肉入りフカヒレスープ Braised Shark's Fin with Chicken	\$28.00	每位 Per Person (37.5g)
	半份 Half Portion	每份 Per Portion
火燻雞炖粗針翅 ハムと鶏肉入り高級フカヒレスープ(要前日注文) Double Boiled Supreme Shark's Fin with Chicken & Chinese Ham (Require to order one day in advance / 請一天前預訂)	\$325.00 (500g)	\$650.00 (1kg)
火燻雞炖大鮑翅 ハムと鶏肉入り二度茹で高級フカヒレスープ(要前日注文) Double Boiled Supreme Shark's Fin with Chicken & Chinese Ham (Require to order one day in advance / 請一天前預訂)	\$600.00 (500g)	\$1,200.00 (1kg)
火燻雞炖中鮑翅 ハムと鶏肉入り二度茹で高級フカヒレスープ(要前日注文) Double Boiled Supreme Shark's Fin with Chicken & Chinese Ham (Require to order one day in advance / 請一天前預訂)	\$400.00 (500g)	\$800.00 (1kg)
桂花魚翅 フカヒレと卵白の炒め物 Sautéed Shark's Fin with Egg	\$80.00	小 Small

All Prices are Subject to 10% Service Charge and Prevailing GST

紅焼大烏参

ナマコのオイスターソース煮

Braised Sea Cucumber in Brown Sauce



蚝皇花胶扣遼参

北海道産ナマコと魚の浮き袋の蒸し煮

Braised Hokkaido Sea Cucumber
with Fish Maw in Oyster Sauce



極品海味

高級魚介料理

PREMIUM SEAFOOD

紅燒原隻澳洲鮮鮑 アワビのオイスターソース煮 Braised Australia Whole Abalone with Oyster Sauce	\$14.00	每十克 Per 10g	
蚝皇碧綠澳洲鮮鮑脯 スライスしたアワビのオイスターソース煮 Braised Australia Sliced Abalone with Vegetables in Oyster Sauce	\$28.00	每位 Per Person	
蚝皇北菇扣澳洲鮮鮑脯 スライスしたアワビとキノコの蒸し煮 Braised Australia Sliced Abalone with Mushrooms in Oyster Sauce	\$29.00	每位 Per Person	
蚝皇海參扣澳洲鮮鮑脯 スライスしたアワビとナマコの蒸し煮 Braised Australia Sliced Abalone & Sea Cucumber in Oyster Sauce	\$37.00	每位 Per Person	
蚝皇原條遼參扣澳洲鮮鮑脯 スライスしたアワビと北海道産ナマコの蒸し煮 Braised Australia Sliced Abalone with Whole Hokkaido Sea Cucumber in Oyster Sauce	\$62.00	每位 Per Person	
蚝皇花膠扣澳洲鮮鮑脯 スライスしたオーストラリア産アワビと魚の浮き袋の蒸し煮 Braised Australia Sliced Abalone with Fish Maw in Oyster Sauce	\$58.00	每位 Per Person	
原條海參(紅燒/京葱燒/蝦籽紅燒) ナマコの蒸し煮(オイスターソース/玉ねぎソース/海老の卵) Braised Whole Sea Cucumber (Braised with Oyster Sauce or Shrimp Roe / Sauteed with Scallion)	\$18.00	每條 Whole	
原條遼參(紅燒/京葱燒/蝦籽紅燒) 北海道産ナマコの蒸し煮(オイスターソース/玉ねぎソース/海老の卵) Braised Whole Hokkaido Sea Cucumber (Braised with Oyster Sauce or Shrimp Roe / Sauteed with Scallion)	\$36.00	每條 Whole	
蚝皇花膠扣海參 ナマコと魚の浮き袋の蒸し煮 Braised Sea Cucumber with Fish Maw in Oyster Sauce	\$48.00	每位 Per Person	
蚝皇花膠扣遼參 北海道産ナマコと魚の浮き袋の蒸し煮 Braised Hokkaido Sea Cucumber with Fish Maw in Oyster Sauce	\$66.00	每位 Per Person	
葱爆花膠 魚の浮き袋と玉ねぎのソテー Sautéed Fish Maw with Scallion	\$30.00	每位 Per Person	
	半條 Half	每條 Whole	
紅燒大烏參 ナマコのオイスターソース煮 Braised Sea Cucumber in Brown Sauce	\$138.00	\$276.00	
本幫蝦籽大烏參 ナマコと海老の卵の蒸し煮 Braised Sea Cucumber with Shrimp Roe	\$138.00	\$276.00	
	小 Small	中 Medium	大 Large
紅燒海參鍋巴 ナマコとおこげのオイスターソース煮 Braised Sea Cucumber with Crispy Rice in Brown Sauce	\$40.00	\$60.00	\$80.00
滬式紅燒魚肚 上海風魚の浮き袋の蒸し煮 Braised Fish Maw in Shanghai Style	\$28.00	\$42.00	\$56.00
雞火燴魚肚 鶏肉とハム入り魚の浮き袋の煮込み Stewed Fish Maw with Chicken & Chinese Ham	\$28.00	\$42.00	\$56.00
鮮蟹粉燴魚肚 蟹肉と蟹の卵 Stewed Fish Maw with Crab Meat & Roe	\$58.00	\$87.00	\$116.00

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黒松露菌油甜豆炒蝦仁

海老とえんどう豆の黒トリュフオイル炒め

Sautéed Shrimp with Honey Peas
in Black Truffle Oil



糯米炒黄羔蟹

メス蟹ともち米の炒め物

Sautéed Yellow Cream Crab
with Glutinous Rice



蝦蟹類

車海老と蟹の料理

PRAWN • CRAB

滬式蒸蟹鉗 上海風蟹爪肉の蒸し物 Steamed Crab Claw in Sweet Fermented Wine				\$16.00	每位 Per Person
上海醬炒年糕黃羔蟹 さやいんげんと餅入りメス蟹の炒め物 Sautéed Yellow Cream Crab with Green Soy Bean & Rice Cake				\$11.00	每百克 Per 100g
雞油花雕酒蒸黃羔蟹 中国酒と卵白入りメス蟹の蒸し物 Steamed Yellow Cream Crab with Chinese Wine & Egg White				\$13.00	每百克 Per 100g
毛豆醬炒黃羔蟹 メス蟹の豆板醬ソース炒め Sautéed Yellow Cream Crab with Green Soy Bean in Soybean Paste				\$11.00	每百克 Per 100g
糯米炒黃羔蟹 メス蟹ともち米の炒め物 Sautéed Yellow Cream Crab with Glutinous Rice				\$13.00	每百克 Per 100g
	小 Small	中 Medium	大 Large		
黑松露菌油甜豆炒蝦仁 海老とえんどう豆の黒トリュフオイル炒め Sautéed Shrimps with Honey Peas in Black Truffle Oil	\$42.00	\$63.00	\$84.00		
上海清炒蝦仁 上海風海老炒め Sautéed Shrimps	\$22.00	\$33.00	\$44.00		
甜豆炒蝦仁 海老と蜂蜜豆の炒め物 Sautéed Shrimps with Honey Peas	\$38.00	\$57.00	\$76.00		
雪裏紅炒蝦仁 海老と雪菜の炒め物 Sautéed Shrimps with Preserved "Xuecai" Vegetables	\$24.00	\$36.00	\$48.00		
宮保蝦球 海老とカシューナッツの唐辛子炒め Sautéed Prawns with Dried Chillies & Cashew Nuts	\$28.00	\$42.00	\$56.00		
干燒蝦球 車海老のスパイシーソース炒め Sautéed Prawns with Spicy Sauce	\$28.00	\$42.00	\$56.00		
西施蝦球 海老と卵白の炒め物 Sautéed Prawns with Egg White	\$28.00	\$42.00	\$56.00		
芙蓉賽螃蟹 卵白、白身魚、乾し貝の炒め物 Sautéed Egg White with Fish Meat & Conpoy	\$26.00	\$39.00	\$52.00		
黃羔蟹粉燴粉皮 蟹肉と蟹の卵入り春雨の煮込み Braised Yellow Crab Roe with Flour Skin	\$38.00	\$57.00	\$76.00		
泡椒田雞 蛙の唐辛子炒め Sautéed Frog with Chillies	\$26.00	\$39.00	\$52.00		
姜片炸田雞 蛙と薄切り生姜の唐揚げ Deep Fried Frog with Ginger	\$26.00	\$39.00	\$52.00		

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酒酿花雕蒸鲳鱼

ヒラコノシロの酒蒸し

Steamed Hilsa Herring with Chinese Ham
& Mushrooms in Sweet Fermented Wine



剁椒蒸鱼头

魚カブトの唐辛子蒸し

Steamed Fish Head with Diced Chillies



魚類

魚料理

FISH

葱燒鮳魚 ヒラコノシロと豆板醬の蒸し煮 (要事前注文) Braised Hilsa Herring with Scallion (Require to order in advance/ 請預訂)	\$198.00	半条 Half	
酒釀花雕蒸鮳魚 ヒラコノシロの酒蒸し(要事前注文) Steamed Hilsa Herring with Chinese Ham & Mushrooms in Sweet Fermented Wine (Require to order in advance / 請預訂)	\$198.00	半条 Half	
干炸小黃魚 キグチのから揚げ Deep Fried Yellow Croaker Fish	\$14.00	每位 Per Person (100g)	
剝椒蒸魚頭 魚カブトの唐辛子蒸し Steamed Fish Head with Diced Chillies	\$32.00	半个 Half	
沙鍋粉皮魚頭 小麦粉をまぶした魚カブトの土鍋煮込み(調理時間: 40分) Stewed Fish Head with Flour Skin in Claypot (preparation time / 准备时间: 40 minutes / 四十分鐘)	\$36.00	半个 Half	
	小 Small	中 Medium	大 Large
響油鱧糊 細切り鰻の炒め物 Sautéed Shredded Eel	\$18.00	\$27.00	\$36.00
蝦爆鱧 鰻と車海老の炒め物 Sautéed Eel with Prawns	\$22.00	\$33.00	\$44.00
生爆鱧片 鰻の炒め物 Sautéed Eel Fillet	\$18.00	\$27.00	\$36.00
燒馬鞍橋 鰻の蒲焼と豚肉のブラウンソース煮込み Stewed Eel with Pork in Brown Sauce	\$22.00	\$33.00	\$44.00
四川水煮鱈魚片 薄切り鱈のチリスープしゃぶしゃぶ Poached Sliced Cod Fish in Spicy Peppercorn Soup	\$32.00	\$48.00	\$64.00
面拖鱈魚條 鱈のから揚げ Deep Fried Cod Fish Fillet	\$32.00	\$48.00	\$64.00
干燒鱈魚片 薄切り鱈のチリソース炒め Sautéed Sliced Cod Fish with Diced Onions in Chilli Sauce	\$32.00	\$48.00	\$64.00
雪菜炒鱈魚片 鱈と雪菜の漬物の炒めもの Sautéed Sliced Cod Fish with Preserved "Xuecai" Vegetables	\$32.00	\$48.00	\$64.00
糖醋鱈魚片 鱈の甘酢和え Sweet & Sour Cod Fish Fillet	\$32.00	\$48.00	\$64.00
紅燒划水 魚の尾の蒸し煮ブラウンソース Braised Grass Carp Fish Tail in Brown Sauce	\$18.00	\$27.00	\$36.00
紅燒肚当 魚の腹の蒸し煮ブラウンソース Braised Grass Carp Fish Belly in Brown Sauce	\$18.00	\$27.00	\$36.00

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生猛海鮮

海鮮料理

LIVE SEAFOOD

東星斑 Coral Trout

龍須雪菜
滬式蒸

サンゴマス

雪菜の漬物との炒めもの
上海風姿蒸し

Sautéed with Preserved "Xuecai" Vegetables
Steamed with Chinese Ham & Mushroom in
Sweet Fermented Wine

港式蒸
剝椒蒸
蘇州葱燒
上海糖醋
四川干燒
蘇州松子

香港風姿蒸し
唐辛子のみじん切り添え姿蒸し
玉ねぎとの煮込み
甘酢
四川風煮込み
パインナッツとの揚げ物
の甘酢ソース和え

Steamed with Superior Soya Sauce
Steamed with Diced Chillies
Stewed with Scallion
Sautéed with Sweet & Sour Sauce
Sautéed with Diced Onions in Chilli Sauce
Deep Fried with Pine Nuts in Sweet & Sour Sauce

\$16.00 每百克
Per 100g

笋殼魚 Soon Hock Fish

港式蒸
滬式蒸

マーブルハゼ

香港風姿蒸し
上海風姿蒸し

Steamed with Superior Soya Sauce
Steamed with Chinese Ham & Mushroom in
Sweet Fermented Wine

剝椒蒸
油浸
蘇州葱燒
蘇州松子

唐辛子のみじん切り添え姿蒸し
醬油添えの揚げ物
玉ねぎとの煮込み
パインナッツとの揚げ物
の甘酢ソース和え

Steamed with Diced Chillies
Deep Fried with Superior Soya Sauce
Stewed with Scallion
Deep Fried with Pine Nuts in Sweet & Sour Sauce

四川干燒
龍須雪菜
上海糖醋

四川風煮込み
雪菜の漬物との炒め物
甘酢

Sautéed with Diced Onions in Chilli Sauce
Sautéed with Preserved "Xuecai" Vegetables
Sautéed with Sweet & Sour Sauce

\$10.00 每百克
Per 100g

河鰻 Eel

滬式蒸

鰻

上海風姿蒸し

Steamed with Chinese Ham & Mushroom in
Sweet Fermented Wine

剝椒蒸
烟燻
上海紅燒
陳皮炒球
豉汁蒸

唐辛子のみじん切り添え姿蒸し
燻製
上海風蒸し煮
乾燥したミカンの皮との炒め物
黒豆ソースとの姿蒸し

Steamed with Diced Chillies
Smoked
Braised in "Shanghai" Style
Sautéed with Tangerine Peel
Steamed with Black Bean Sauce

\$14.00 每百克
Per 100g

黄花魚 Yellow Croaker Fish

蘇州葱燒
蘇州松子

キグチ

玉ねぎとの煮込み
パインナッツとの揚げ物
の甘酢ソース和え

Stewed with Scallion
Deep Fried with Pine Nuts in Sweet & Sour Sauce

四川干燒
上海糖醋

四川風煮込み
甘酢

Sautéed with Diced Onions in Chilli Sauce
Sautéed in Sweet & Sour Sauce

\$22.00 每條
Each

甲魚 Soft Shell Turtle

滬式蒸

すっぽん

上海風姿蒸し

Steamed with Chinese Ham & Mushroom in
Sweet Fermented Wine

上海紅燒
生炒
糟香紅燒肉燜

上海風蒸し煮
炒め物
焼き豚とのワインソース煮込み

Braised in "Shanghai" Style
Sautéed
Stewed with Roasted Pork in Wine Sauce

\$8.00 每百克
Per 100g

All Prices are Subject to 10% Service Charge and Prevailing GST

生猛海鮮

海鮮料理

LIVE SEAFOOD

花蟹仔 Small Flower Crab	小花蟹		\$10.00 每百克 Per 100g
大花蟹 Flower Crab	大花蟹		\$22.00 每百克 Per 100g
黄羔蟹 Yellow Cream Crab	メス蟹		\$11.00 每百克 Per 100g
酱炒	自家製味噌ソース炒め	Sautéed with Soybean Paste	
薑蔥炒	生姜と玉ねぎとの炒め物	Sautéed with Ginger & Onions	
香辣	チリソース炒め	Sautéed with Spicy Chilli Sauce	
琵琶蝦 Slipper Lobster	スリッパロブスター		\$14.00 每百克 Per 100g
波士頓龍蝦 Boston Lobster	ボストン産ロブスター		\$14.00 每百克 Per 100g
澳洲龍蝦 Australia Lobster	オーストラリア産ロブスター		時价 每百克 Seasonal Per 100g Price
刺身	刺身	Sashimi	
黄金焗	塩漬け卵黄との直火焼き	Baked with Salted Egg Yolk	
雞油花雕蒸	中国酒蒸し	Steamed with Chinese Wine & Egg White	
水煮	ペッパーコーンスープでのしゃぶしゃぶ	Poached in Spicy Peppercorn Soup	
加拿大象拔蚌 Canada Geoduck Clam	カナダ産みる貝		時价 每百克 Seasonal Per 100g Price
上汤灼	高級スープでのしゃぶしゃぶ	Poached in Superior Soup	
油泡	炒め物	Sautéed	
雪菜炒	雪菜の漬物との炒め物	Sautéed with Preserved "Xue Cai" Vegetables	

All Prices are Subject to 10% Service Charge and Prevailing GST

紅焼蹄膀
豚足の煮込み
Stewed Pig's Hock in Brown Sauce



叉子肉末
カリカリしたゴマのペストリー
豚ひき肉詰め
Crispy Sesame Pastry Stuffed
with Stir Fried Minced Pork



稻草荷葉餅
上海風豚肉の煮込み(蒸しパン添え)
Stewed Pork in Brown Sauce
Served with Steam Buns



清炖狮子頭
肉団子入りクリアスープ
Double Boiled Pork Meat Ball Soup



猪肉類

豚肉料理

PORK

清炖狮子頭 肉団子入りクリアスープ Double Boiled Pork Meat Ball Soup				\$10.00	每位 Per Person
紅燒蹄膀 豚足の煮込み Stewed Pig's Hock in Brown Sauce				\$36.00	每份 Per Portion
	小 Small	中 Medium	大 Large		
稻草荷葉餅 上海風豚肉の煮込み(蒸しパン添え) Stewed Pork in Brown Sauce Served with Steam Buns	\$22.00	\$33.00	\$44.00		
金華火腿烤雙方 湯葉添え薄切りハム Chinese Sliced Ham in Sweetened Sauce Served with Deep Fried Beancurd Skin & Steamed Buns	\$24.00	\$36.00	\$48.00		
紅燒狮子頭 肉団子と野菜の蒸し煮 Braised Pork Meat Ball with Vegetables in Brown Sauce	\$20.00	\$30.00	\$40.00		
四川魚香肉絲 細切り豚肉と甘酢魚の炒め物 Sautéed Shredded Pork with Spicy Soy Bean Sauce	\$18.00	\$27.00	\$36.00		
韭菜花炒鹹肉 塩漬け豚肉とチャイブの炒め物 Sautéed Salted Pork with Chives	\$20.00	\$30.00	\$40.00		
油面筋塞肉 豚ひき肉詰めのお麩の蒸し煮 Braised Gluten Puff Stuffed with Minced Pork	\$18.00	\$27.00	\$36.00		
糖醋裏脊肉 酢豚 Sautéed Sweet & Sour Pork	\$18.00	\$27.00	\$36.00		
雪菜鹹肉粉皮 塩漬け豚肉と春雨の炒め物、雪菜の漬物添え Sautéed Salted Pork & Preserved "Xuecai" Vegetables with Flour Skin	\$18.00	\$27.00	\$36.00		
雪菜毛豆肉絲 大豆と細切り豚肉の炒め物、雪菜の漬物添え Sautéed Green Soya Bean with Shredded Pork & Preserved "Xuecai" Vegetables	\$18.00	\$27.00	\$36.00		
四川榨菜毛豆肉絲 大豆と細切り豚肉の炒め物、榨菜添え Sautéed Green Soya Bean with Shredded Pork & Preserved "Zhacai" Vegetables	\$18.00	\$27.00	\$36.00		
回鍋肉 薄切り豚肉と唐辛子の炒め物、チリソース Sautéed Pork with Assorted Peppers in Chilli Sauce	\$18.00	\$27.00	\$36.00		
八寶辣醬 八宝醬のピリ辛炒め Sautéed Spicy Eight Treasures Sauce	\$18.00	\$27.00	\$36.00		
叉子肉末 カリカリしたゴマのペストリー豚ひき肉詰め Crispy Sesame Pastry Stuffed with Stir Fried Minced Pork	\$20.00	\$30.00	\$40.00		

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樟茶鴨

鴨肉の茶葉燻製
Smoked Duck with Tea Leaves



水煮美國牛肉或羊肉

薄切りマトンまたは米国産牛肉
入りのピリ辛スープ

Poached U.S. Beef or Sliced Mutton
in Spicy Peppercorn Soup



京大葱爆美國牛肉

薄切り米国産牛肉と青ねぎの炒め物

Sautéed Sliced U.S. Beef with Scallion



上海油淋雞

上海風鶏肉の唐揚げ

Deep Fried Chicken topped
with Homemade Sauce



家禽·牛·羊類

鳥肉、牛肉、子羊の肉

POULTRY · BEEF · LAMB

	半隻 Half	一隻 Whole	
上海油淋雞 上海風鶏肉の唐揚げ Deep Fried Chicken topped with Homemade Sauce	\$25.00	\$50.00	
茶香烟燻雞 鶏肉の茶葉燻製 (要前日注文) Smoked Chicken with Tea Leaves (Require to order in advance / 請預訂)	\$25.00	\$50.00	
烟燻法國乳鴿 ウズラの燻製 (要前日注文) Smoked French Pigeon (Require to order in advance / 請預訂)		\$65.00	
葫蘆八寶鴨 もち米入り鴨の煮込み (要前日注文) Stewed Duck Stuffed with Glutinous Rice (Require to order in advance / 請預訂)		\$120.00	
香酥鴨 鴨肉の唐揚げ Deep Fried Crispy Duck	\$30.00	\$60.00	
樟茶鴨 鴨肉の茶葉燻製 Smoked Duck with Tea Leaves	\$30.00	\$60.00	
	小 Small	中 Medium	大 Large
辣子雞丁 角切り鶏肉の赤唐辛子炒め Sautéed Diced Chicken with Chillies	\$18.00	\$27.00	\$36.00
宮保雞丁 角切り鶏肉とカシューナッツのドライ唐辛子炒め Sautéed Diced Chicken with Dried Chillies & Cashew Nuts	\$18.00	\$27.00	\$36.00
水煮美國牛肉或羊肉 薄切りマトンまたは米国産牛肉入りのピリ辛スープ Poached U.S. Beef or Sliced Mutton in Spicy Peppercorn Soup	\$32.00	\$48.00	\$64.00
彩椒炒美國牛肉 薄切り米国産牛肉と彩りパプリカの炒め物 Sautéed Sliced U.S. Beef with Assorted Peppers	\$28.00	\$42.00	\$56.00
京大葱爆美國牛肉 薄切り米国産牛肉と青ねぎの炒め物 Sautéed Sliced U.S. Beef with Scallion	\$28.00	\$42.00	\$56.00
老干媽炒美國牛肉 薄切り米国産牛肉のチリソース炒め Sautéed Sliced U.S. Beef with Chilli Sauce	\$28.00	\$42.00	\$56.00
青椒炒美國牛肉絲 細切り米国産牛肉とピーマンの炒め物 Sautéed Shredded U.S. Beef with Green Peppers	\$28.00	\$42.00	\$56.00
葱爆羊肉 薄切りマトンと春たまねぎの炒め物 Sautéed Sliced Mutton with Scallion	\$28.00	\$42.00	\$56.00
路邊家常回鍋羊肉 薄切りラムと緑／赤ピーマンのチリソース炒め Sautéed Sliced Lamb with Assorted Peppers in Chilli Sauce	\$28.00	\$42.00	\$56.00

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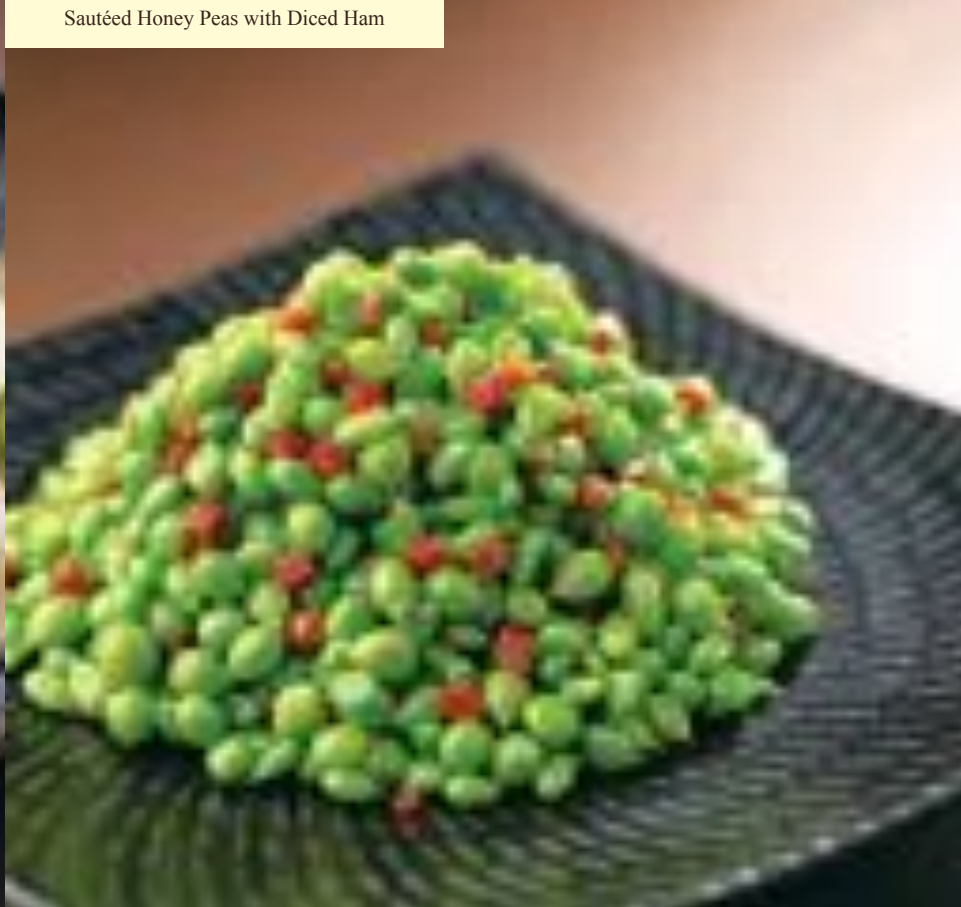
上海竹筴豆腐餃

豆腐と衣笠茸入り餃子
Stewed Beancurd Dumpling
with Bamboo Fungus



火丁甜豆

えんどう豆と角切りハムの炒め物
Sautéed Honey Peas with Diced Ham



油燗茭白

マコモのオイスターソース炒め
Sautéed Water Oat in Oyster Sauce



火腿津白

白菜と中国ハムの蒸し煮
Braised Chinese Long Cabbage
with Chinese Ham



四川麻婆豆腐

四川風マーボー豆腐土鍋煮込み
Stewed Beancurd & Minced Pork with
Spicy "Mapo" Sauce in Claypot



鶏火煮干絲

鶏とハムと細切り高野豆腐入り煮込み
Poached Shredded Dried Beancurd
with Chicken & Chinese Ham



豆腐・蔬菜類

豆腐、野菜料理

BEANCURD • VEGETABLE

	小 Small	中 Medium	大 Large
雞火煮干絲 鶏とハムと細切り高野豆腐入り煮込み Poached Shredded Dried Beancurd with Chicken & Chinese Ham	\$20.00	\$30.00	\$40.00
蝦仁拌干絲 海老と細切り高野豆腐入り煮込み Shrimp tossed with Shredded Dried Beancurd	\$22.00	\$33.00	\$44.00
辣炒干絲 細切り高野豆腐の唐辛子炒め Sautéed Shredded Dried Beancurd with Chilli	\$16.00	\$24.00	\$32.00
家常豆腐 豆腐、薄切り豚肉、ピーマンの蒸し煮 Braised Beancurd with Sliced Pork & Green Peppers	\$16.00	\$24.00	\$32.00
蝦仁豆腐煲 豆腐と海老の土鍋煮込み Stewed Beancurd with Shrimp in Claypot	\$22.00	\$33.00	\$44.00
四川麻婆豆腐 四川風マーボー豆腐土鍋煮込み Stewed Beancurd & Minced Pork with Spicy “Mapo” Sauce in Claypot	\$18.00	\$27.00	\$36.00
紅燒扁尖豆腐 豆腐と筍のブラウンソース煮込み Braised Beancurd with Bamboo Shoot in Brown Sauce	\$18.00	\$27.00	\$36.00
黄羔蟹粉豆腐煲 豆腐、蟹の肉と卵の土鍋煮込み Stewed Beancurd with Crab Meat & Roe in Claypot	\$38.00	\$57.00	\$76.00
上海竹筍豆腐餃 豆腐と衣笠茸入り餃子 Stewed Beancurd Dumpling with Bamboo Fungus	\$20.00	\$30.00	\$40.00
豆瓣莧菜 ほうれん草とそら豆の炒め物 Sautéed Local Spinach with Broad Beans	\$16.00	\$24.00	\$32.00
雪菜毛豆百葉 薄切り豆腐、枝豆、雪菜の炒め物 Sautéed Beancurd Leaves with Green Soy Beans & Preserved “Xuecai” Vegetables	\$16.00	\$24.00	\$32.00
咸肉毛豆百葉 薄切り豆腐、枝豆、塩漬け豚肉の炒め物 Sautéed Beancurd Leaves with Green Soy Beans & Salted Pork	\$20.00	\$30.00	\$40.00
咸肉津白 白菜と塩漬け豚肉の炒め物 Braised Chinese Long Cabbage with Salted Pork	\$20.00	\$30.00	\$40.00
上湯津白 白菜煮込み Poached Chinese Long Cabbage in Superior Broth	\$16.00	\$24.00	\$32.00
火腿津白 白菜と中国ハムの蒸し煮 Braised Chinese Long Cabbage with Chinese Ham	\$18.00	\$27.00	\$36.00
油燜茭白 マコモのオイスターソース炒め Sautéed Water Oat in Oyster Sauce	\$18.00	\$27.00	\$36.00
姜汁酒炒芥蘭 カイランのジンジャーワイン炒め Sautéed “Kailan” with Ginger Wine	\$18.00	\$27.00	\$36.00
漁香茄子煲 ナスの味噌炒め Braised Eggplants with Spicy Soy Bean Sauce in Claypot	\$18.00	\$27.00	\$36.00
醬燒茄子 ナスの味噌炒め Braised Eggplants with Soy Bean Paste	\$18.00	\$27.00	\$36.00
火丁蠶豆 そら豆と角切りハムの炒め物 Sautéed Broad Beans with Diced Ham	\$18.00	\$27.00	\$36.00
火丁甜豆 えんどう豆と角切りハムの炒め物 Sautéed Honey Peas with Diced Ham	\$42.00	\$63.00	\$84.00
干煸四季豆 いんげんと豚挽肉の炒め物 Sautéed String Beans with Minced Pork	\$16.00	\$24.00	\$32.00

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上海炒粗面

上海風焼きそば
Wok Fried Noodles with
Shredded Pork & Vegetables



上海菜飯

上海風野菜入りご飯 (要事前注文)
Stewed Rice with Vegetables in Claypot
(Require to order in advance / 請預訂)



揚州炒飯

揚州風チャーハン
“Yangzhou” Style Fried Rice



雪菜鹹肉炒年糕

塩漬け豚肉と雪菜入り
上海風揚げ餅炒め
Sautéed Rice Cake with Salted Pork &
Preserved “Xuecai” Vegetables



津白肉絲湯年糕

白菜と細切り豚肉の餅スープ
Rice Cake with Chinese Long Cabbage
& Shredded Pork in Soup



葱油拌面

青ねぎ入り汁なしラーメン
Noodles toss with Scallion Oil



四川擔擔面

担担麵
Noodles in Spicy Soup
(Contains Sesame & Peanuts)



四川炸醬面

四川風ピリ辛炸醬のラーメン
Noodles with Minced Pork
in Spicy Soy Bean Sauce



飯面類

ご飯と麺料理

RICE • NOODLES

	小 Small	中 Medium	大 Large
滬式炒飯 上海風チャーハン “Shanghai” Style Fried Rice (Diced Chicken, Ham & Shrimp)	\$18.00	\$27.00	\$36.00
揚州炒飯 揚州風チャーハン “Yangzhou” Style Fried Rice (Diced Sea Cucumber, Chicken, Ham, Shrimp & Conpoy)	\$22.00	\$33.00	\$44.00
蝦仁炒飯 海老チャーハン Fried Rice with Shrimp	\$18.00	\$27.00	\$36.00
雪菜鹹肉炒年糕 塩漬け豚肉と雪菜入り上海風揚げ餅炒め Sautéed Rice Cake with Salted Pork & Preserved “Xuecai” Vegetables	\$20.00	\$30.00	\$40.00
上海炒年糕 白菜と細切り豚肉入り上海風揚げ餅炒め Sautéed Rice Cake with Shredded Pork & Vegetables	\$16.00	\$24.00	\$32.00
上海炒粗面 上海風焼きそば Wok Fried Noodles with Shredded Pork & Vegetables	\$16.00	\$24.00	\$32.00
上海湯粗面 旬の野菜と細切り豚肉入り上海風スープ麺 Noodles with Vegetables & Shredded Pork in Soup	\$10.00	每位 Per Person	
津白肉絲湯年糕 白菜と細切り豚肉の餅スープ Rice Cake with Chinese Long Cabbage & Shredded Pork in Soup	\$10.00	每位 Per Person	
上海菜飯 上海風野菜入りご飯 (要事前注文) Stewed Rice with Vegetables in Claypot (Require to order in advance / 請預訂) (Minimum Order 4 Pax / 4位起)	\$10.00	每位 Per Person	
御園泡飯 自家製スープ飯 Rice with Salted Pork, Mushroom & Vegetables in Soup	\$10.00	每位 Per Person	
榨菜肉絲湯面 ザーサイと細切り豚肉入りラーメン Noodles with Shredded Pork & Preserved “Zhacai” Vegetable in Soup	\$10.00	每位 Per Person	
菜肉雲吞湯面 野菜と豚肉入りワンタン麺 Noodles with Wonton Dumplings Stuffed with Minced Pork & Vegetables in Soup	\$10.00	每位 Per Person	
四川炸醬面 四川風ピリ辛炸醬のラーメン Noodles with Minced Pork in Spicy Soy Bean Sauce	\$10.00	每位 Per Person	
四川擔擔面 担担麺 Noodles in Spicy Soup (Contains Sesame & Peanuts)	\$10.00	每位 Per Person	
八寶辣醬面 ピリ辛八宝醬のラーメン Eight Treasures Spicy Sauce Noodles	\$10.00	每位 Per Person	
陽春面 ラーメン Plain Noodles in Soup	\$8.00	每位 Per Person	
葱油拌面 青ねぎ入り汁なしラーメン Noodles toss with Scallion Oil	\$9.00	每位 Per Person	
蝦仁煨面 海老入り煮込み麺 Stewed Noodles with Shrimp in Thick Soup	\$12.00	每位 Per Person	
三鮮煨面 海老、鶏肉、ハム入り煮込み麺 Stewed Noodles with Shrimp, Chicken & Ham in Thick Soup	\$14.00	每位 Per Person	
青菜煨面 野菜入り煮込み麺 Stewed Noodles with Vegetables in Thick Soup	\$10.00	每位 Per Person	
嫩雞煨面 鶏肉と野菜入り煮込み麺 Stewed Noodles with Chicken & Vegetables in Thick Soup	\$12.00	每位 Per Person	

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素菜包

野菜入り蒸しまんじゅう

Steamed Vegetable Bun

\$3.90

每份/3粒
Per Portion/3pcs



點心類

点心

DIM SUM

枣泥包

赤ナツメ入り蒸しパン

Steamed Red Dates Paste Bun

\$4.20

每份/3粒
Per Portion/3pcs



紅油抄手

ワンタンのチリソース和え

Wonton Dumpling stuffed with Pork & Vegetables in Chilli Sauce

\$7.20

每份/6粒
Per Portion/6pcs



菜肉云吞湯

豚肉と野菜入りワンタンスープ

Wonton Dumpling stuffed with Pork & Vegetables in Soup

\$7.20

毎碗/5粒
Per Portion/5pcs



猪肉韭菜水餃

ニラの芽入り蒸し餃子

Steamed Chives Pork Dumpling

\$8.40

毎碟/6粒
Per Plate/6pcs



蒸小鍋貼

大根餅

Steamed Dumpling with Shredded Radish

\$4.50

每份/3件
Per Portion/3pcs



銀絲卷 (炸/蒸)

銀糸まんじゅう(揚げ物/蒸し物)

Flour Roll (Deep Fried / Steamed)

\$3.00

每件
Per Pc



素蒸餃

野菜入り蒸し餃子

Steamed Vegetable Dumpling

\$3.90

每份/3粒
Per Portion/3pcs



素菜春卷

クリスピー春巻き

Deep Fried Vegetarian Spring Roll

\$4.20

毎碟/3件
Per Plate/3pcs



黄橋燒餅

豚肉とハム入りパフ
Baked Pork & Ham Pastry

\$5.40
每碟/3件
Per Plate/3pcs



四季豆鍋貼

豚肉といんげん入り焼き餃子
Pan-Fried Pork & Green Bean Dumpling

\$4.50
每碟/3件
Per Plate/3pcs



鮮肉鍋貼

豚肉入り焼き餃子
Pan-Fried Pork Dumpling

\$4.50
每碟/3件
Per Plate/3pcs



生煎包

上海風豚肉入り焼きまんじゅう
Pan-Fried Pork Bun

\$4.50
每碟/3粒
Per Plate/3pcs



葱油香餅

青ねぎ入り揚げパフ
Deep Fried Scallion Pastry

\$3.20
每碟/2件
Per Plate/2pcs



上海小籠包

小籠包(上海風蒸餃子)
Steamed Pork Dumpling

\$8.40
每份/6粒
Per Portion/6pcs



黄金大餅

上海風のパン
Deep Fried Big Sesame Seed Bun filled with Scallion

\$7.00
每份
Per Portion



香滑豆沙包

あんこ入り蒸しパン
Steamed Red Bean Paste Bun

\$4.50
每份/3粒
Per Portion/3pcs



蘿蔔絲酥餅

ニンジン入りパフ
Carrot Pastry

\$4.50
每碟/3件
Per Plate/3pcs



咖喱雞酥盒

カレーチキン入り餃子
Baked Curry Chicken Pastry

\$4.50
每碟/3粒
Per Plate/3pcs



棗泥酥

赤ナツメ入り揚げパフ
Deep Fried Red Dates Pastry

\$4.50
每碟/3粒
Per Plate/3pcs



甜品類

デザート

DESSERT

棗泥鍋餅

赤ナツメ入りパンケーキ(鉄板焼き)
Pan-Fried Red Dates Paste
Pancake

\$10.00
每份
Per Portion



桂花擂沙煎堆

中華風ゴマ団子の揚げ物
Deep Fried Black Sesame
Glutinous Rice Dumpling
toss with Peanuts

\$6.00
每碟 / 4粒
Per Plate/4pcs



香煎南瓜餅

カボチャ入り揚げパフ
Pan-Fried Pumpkin Pancake

\$5.20
每碟 / 4件
Per Plate/4pcs



豆沙鍋餅

あんこ入りパンケーキ(鉄板焼き)
Pan-Fried Red Bean Paste
Pancake

\$9.00
每份
Per Portion



八宝糯米飯 (煎/蒸)

ミックスフルーツ入りの甘いもち米
Sweetened Glutinous
Rice with Mixed Fruits

\$15.00
小 Small

八宝紫米飯 (煎/蒸)

ミックスフルーツ入りの甘い黒もち米 (要事前注文)
Sweetened Black Glutinous Rice with
Mixed Fruits (Require to order in advance / 請預訂)

\$30.00
大 Large



桂花酒釀丸子

中華風団子入り甘ロウインのスープ
Glutinous Rice Ball in Sweet
Fermented Wine Soup

\$4.80
每位
Per Person



椰汁馬豆糕

ココナッツゼリーの乾燥エンドウ豆添え
Chilled Coconut Milk
Pudding with Yellow Beans

\$4.80
每碟 / 4件
Per Plate/4pcs



姜茶芝麻湯丸

中華風ゴマ団子入り生姜スープ
Black Sesame Glutinous Rice
Dumpling in Ginger Soup

\$6.00
每位 / 2粒
Per Person / 2pcs



高麗豆沙

卵白スフレ団子のあんことバナナ添え
Deep Fried Soufflé Egg White
Ball stuffed with Red Bean
& Banana Paste

\$4.80
每碟 / 3件
Per Plate/3pcs



杞子桂花糕

甘いモクセイゼリー
Chilled Sweetened Osmanthus
Jelly with Wolfberries

\$4.80
每碟 / 4件
Per Plate/4pcs



Official Card



UOB CARDS