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

素食套餐 VEGETARIAN SET MENU

£ 68.00 per person 每位

(Minimum for two 兩位起)

(£ 108 with wine pairing per person)

如意饺拼素菜炸春卷 Vegetarian Ruyi Dumpling and Spring Roll

> 斋酸辣汤 Vegetarian Hot and Sour Soup

> > 斋北京鸭 Vegetarian Peking Duck

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

> 斋麻婆茄子豆腐 Mapo Aubergine with Tofu

機角炒秋葵莲藕 Stir-Fried Okra and Lotus Root with Preserved Olive

斋星洲炒米粉 Wok-Fried Vegetarian Singapore Vermicelli

> 美点双辉 Selection of Dessert

精选套餐 SIGNATURE SET MENU

£ 88.00 per person 每位

(Minimum for two 兩位起)

(£ 138 with wine pairing per person)

龙虾腐皮卷,黄金秋葵,卤水鹅肝豆腐 Crispy Lobster Roll, Golden Okra, Foie Gras and Beancurd

> 豆酥软壳蟹 Crispy Soft Shell Crab with Sova Crumble

星洲辣汁虾球 Singapore Chilli Prawn with Mantou

川味辣鸡煲 Corn Fed Chicken with Szechuan Chilli Pepper in Claypot

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

浓鸡汤津白 Poached Chinese Cabbage in Chicken Broth

白松露油松菇焖面 Braised Noodle with Mushroom and Truffle Oil

> 美点双辉 Selection of Dessert

精选套餐 SIGNATURE SET MENU

£ 128.00 per person 每位

(Minimum for two 兩位起)

(£ 198 with wine pairing per person)

西施鱼子酱 Caviar on Egg White

焗酿蟹盖 Baked Crab Shell stuffed with Crab Meat, Onion and Cheese

红烧辽参 Braised Hokkaido Sea Cucumber with Superior Oyster Sauce

剁椒炒带子 Sautéed Scallop with Chilli and Szechuan Pepper

香煎金菇和牛卷 Pan-Fried Wagyu Beef Roll with Enoki Mushroom

黄金秋葵莲藕 Golden Okra and Lotus Root with Salted Egg Yolk

浓虾汤泡鸳鸯米 Crispy Rice with Seafood in Shrimp Broth

> 美点双辉 Selection of Dessert

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	£ 9.00
龙虾腐皮卷 Crispy Lobster Beancurd Roll	£ 32.00
脆皮素鹅 Pan-Fried Vegetarian Beancurd Roll (v)	£ 14.00
豆酥软壳蟹 Crispy Soft Shell Crab with Soya Crumble	£ 16.00
黄金吉拉多生蚝 Golden Live Gillardeau Oyster with Salted Egg Yolk	£ 28.00 四件 / 4 Pieces
椒盐鲜鱿 Salt and Pepper Squid	£ 16.00
椒盐豆腐 Salt and Pepper Tofu (v)	£ 12.00
素菜炸春卷 Deep-Fried Vegetarian Spring Roll (v)	£ 12.00
咸蛋黄脆鱼皮 Crispy Fish Skin with Salted Egg Yolk	£ 16.00
鲍汁凤爪 Stewed Chicken Feet with Abalone Sauce	£ 12.00
冷菜 COLD DISH	
冰镇澳洲鲍鱼 Chilled Sliced Australian Abalone	£ 38.00
卤水鹅肝豆腐 Marinated Foie Gras with Beancurd	£ 36.00
卤水牛展 Marinated Beef Shank with Five Spice	£ 12.00
佛山熏蹄 Chilled Pig's Shank with Rice Wine	£ 12.00

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests will severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

烧腊 BARBEQUE

北京片皮鸭 Signature Peking Duck			£ 100.00
			每只/ Each
二食选择	Second Course with Bone Choice of		
姜葱鸭件	Ginger and Spring Onion		
豉椒鸭件	Black Bean Sauce		
椒盐鸭件	Salt and Pepper		
名炉烧鸭		£ 28.00	£ 20.00
Cantonese Roa	sted Duck	半只/ Half	每份 / Portion
脆皮黑毛猪烧	糖仔		
Crispy Ibérico F			£ 22.00
蜜汁黑毛猪叉	/ 戊		
Honey Glazed I	bérico Char Siu Pork		£ 22.00
脆皮烧肉拼蜜			
Crispy Pork Bel	ly and Honey Glazed Char Siu Pork		£ 28.00

汤 SOUP

海上1.4厘 31.4ct 2位 37.	每位 Per Person
淮杞螺头炖鸡汤 Double-Boiled Chicken and Dried Sea Whelk Soup	£ 22.00
菜胆花菇竹笙汤	
Double-Boiled Bamboo Pith and Japanese Mushroom Soup	£ 16.00
鲜虾酸辣汤	
Hot and Sour Soup with Prawn	£ 13.00
斋酸辣汤	
Vegetarian Hot and Sour Soup (v)	£ 10.00
蟹肉栗米羹	
Sweetcorn Soup with Blue Swimmer Crab	£ 13.00
斋栗米羹	
Vegetarian Sweetcorn Soup (v)	£ 10.00

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海味 SUPREME SEAFOOD

蚝皇原只日本十头网鲍	
Braised Whole Japanese Amidori Abalone 10 Heads	£ 280.00
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	
Braised Fish Maw and Hokkaido Sea Cucumber with Superior Oyster Sauce	£ 70.00
红烧辽参	每位 Per Person
Braised Hokkaido Sea Cucumber with Superior Oyster Sauce	£ 38.00
2.a.ssa	2 33.00
红烧北菇花胶	
Braised Fish Maw and Japanese Mushroom in Superior Oyster Sauce	£ 38.00

活海鲜 LIVE SEAFOOD

苏格兰蓝龙虾 £ 14.00

Scottish Blue Lobster

每百克 / Per 100g

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

加拿大螃蟹 £ 12.00 Canadian Crab 每百克 / Per 100g

星洲辣汁 Baked in Singapore Style 黑胡椒焗 Baked with Black Pepper Sauce

多宝鱼 £ 12.00

每百克 / Per 100g Turbot

清蒸 Steamed with Soya Sauce 煎封 Pan-Fried with Garlio

Crispy Rice in Seafood Broth 脆米海鲜汤

蟠龙鳝 (需时二十五分钟) £ 10.00

Eel (requires 25 minutes)

每百克 / Per 100g 鸡油花雕蒸 Steamed wih Chinese Rice Wine

豉汁蒸 Steamed with Black Bean Sauce

法国吉拉多生蚝 £ 28.00

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 Garlio

豉汁蒸 Steamed with Black Bean Sauce

海鲜 SEAFOOD

星洲辣汁虾球	
Singapore Chilli Prawn with Mantou	£ 24.00
咕噜虾球	
Sweet and Sour Prawn	£ 24.00
WT Madri vA	
酥炸虾球	6.24.00
Deep-Fried Crispy King Prawn	£ 24.00
宫保虾球	
Kung Po Prawn with Dried Chilli and Cashew Nut	£ 24.00
黄金虾球	
Crispy Golden Prawn with Salted Egg Yolk	£ 24.00
剁椒炒带子	
Sautéed Scallop with Chilli and Szechuan Pepper	£ 28.00
榄角西芹炒带子	
	£ 28.00
Sautéed Scallop with Preserved Olive and Celery	£ 20.00
豉椒鳝球	
Sautéed Eel with Pepper and Black Bean Sauce	£ 28.00
H. H. W. D	
椒盐鳝球	
Deep-Fried Eel with Salt and Pepper	£ 28.00
1cm	
焗酿蟹盖	£ 18.00
Baked Crab Shell stuffed with Crab Meat, Onion and Cheese	每只/Each

肉类 MEAT

香煎金菇和牛卷	
Pan-Fried Wagyu Beef Roll with Enoki Mushroom	£ 48.00
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
堂灼日本和牛	
Poached Sliced Wagyu Beef	£ 98.00
安格斯牛肉片炒兰花苗	
Stir-Fried Sliced Augus Beef with Baby Broccoli	£ 28.00
白灼安格斯牛肉片	
Poached Sliced Angus Beef	£ 28.00
- Sacrica Silectar Linguis Deci	
姜葱安格斯牛肉片	
Stir-Fried Augus Beef with Ginger and Spring Onion	£ 28.00
海盐烧羊架 (需时二十五分钟)	
Grilled Rack of Lamb with Sea Salt (requires 25 minutes)	£ 36.00



家乡葱油法国鸡	
Boiled French Chicken with Spring Onion	£ 28.00
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	£ 22.00
宫保鸡球	
Kung Po Chicken with Dried Chilli and Cashew Nut	£ 22.00
咸鱼鸡粒豆腐煲	
Chicken and Tofu with Salted Fish in Claypot	£ 22.00
咕噜鸡球	
Sweet and Sour Corn Fed Chicken	£ 22.00

蔬菜豆腐 VEGETABLE AND TOFU

斋麻婆茄子豆腐	
Mapo Aubergine with Tofu (v)	£ 18.00
黄金秋葵莲藕	
Golden Okra and Lotus Root with Salted Egg Yolk	£ 18.00
双菇碧绿豆腐	
Braised Spinach Tofu with Mushroom	£ 18.00
浓鸡汤津白	
Poached Chinese Cabbage in Chicken Broth	£ 18.00
云耳炒爽菜	
Stir-Fried Lily Bulb, Sugar Snap, Lotus Root and Wood Fungus (v)	£ 18.00
南乳罗汉斋煲	
Braised Monk Vegetable with Red Beancurd Paste (v)	£ 18.00
鱼香茄子煲	
Spicy Aubergine with Minced Pork and Salted Fish in Claypot	£ 18.00

时菜 SEASONAL VEGETABLE

通菜 Morning Glory (v)	£ 18.00
白菜苗 Pak Choi (v)	£ 18.00
兰花苗 Baby Broccoli (v)	£ 18.00

粉、面、饭 NOODLE AND RICE

浓虾汤泡鸳鸯米	
Crispy Rice with Seafood in Shrimp Broth	£ 32.00
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
白松露油松菇焖面	
Braised Noodle with Mushroom and Truffle Oil	£ 22.00
海鲜炒生面	
Crispy Noodle with Mixed Seafood	£ 28.00
斋星洲炒米粉	
Wok-Fried Vegetarian Singapore Vermicelli (v)	£ 18.00
扬州炒饭	
Yangzhou Fried Rice	£ 18.00
福建炒饭	
Fujian Fried Rice	£ 22.00

甜点 DESSERT

黑金流沙包	
Steamed Charcoal Bun with Custard	£ 7.50
万	
蛋黄千层糕	
Steamed Egg Yolk Layer Cake	£ 7.50
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	£ 7.50
水晶桂花糕	
Osmanthus Jelly	£ 7.50
古法枣蓉糕	
Steamed Red Date Cake (v)	£ 7.50
千层马拉糕	
Steamed Sponge Cake (v)	£ 7.50
Steamed Sponge Cake (v)	17.50