

IMPERIAL  
CITY

御苑

# 溫馨家鄉菜

## Warmth Home Delicious

家鄉煎釀鮫魚	\$238
Pan-fried stuffed Dace Fish Country Style	
煎焗魚嘴	\$198
Pan-fried Fish Head with Spring Onion and Ginger	
東江豆腐煲	\$148
Casserole of Bean Curd stuffed with Mud fish Paste in Broth	
薑蔥焗魚雲	\$198
Baked Grass Carp Head with Ginger and Spring Onion	
銅盤頭菜蒸汚糟雞	\$198
Steamed Chicken with Preserved Turnip	
蝦籽柚皮	\$178
Braised Pomelo Skin with Dried Shrimp Roe	
滑蛋炒叉燒蝦仁	\$208
Stir-fried Shrimp and Egg with Barbequed Pork	
三色蒸水蛋	\$118
Steamed Trio Eggs	
滑蛋鮮帶子	\$208
Scrambled Egg with Scallop	
銀芽韭黃炒火鴨絲	\$178
Sautéed Shredded Roasted Duck with Bean Sprouts and Yellow Chive	
蟹肉圍蝦蒸雞蛋白	\$178
Steamed Egg White with Crab Meat and Shrimp	

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漁香茄子煲	\$118
Spicy Eggplants with Minced Pork in Clay Pot	
紅燒琵琶豆腐	\$138
Braised Bean Curd with Dace Fish Paste and Chinese Ham	
粟米石斑塊	\$248
Deep-fried Garoupa Fillet with Sweet Corn Sauce	
陳皮蒸牛肉餅	\$128
Steamed Minced Beef Cake with Dried Mandarin Peel	
中式牛柳脯	\$148
Fried Beef Tenderloin Fillet with Onion in Sweet and Sour Flavour	
薑蔥炒斑球	\$248
Stir-fried Garoupa Fillet with Ginger and Spring Onion	
鮑汁炆花生鳳爪	\$128
Stewed Chicken Feet with Peanut in Abalone Sauce	
腰果鮮蝦仁	\$208
Stir-fried Shrimp with Cashew Nut	
滑蛋鮮茄牛肉	\$128
Scrambled Egg with Beef and Tomato	
瑤柱肉碎蒸水蛋	\$118
Steamed Egg with Minced Pork and Conpoy	
香煎芙蓉蛋	\$178
Pan-fried Egg Pancake with Shrimp, Minced Pork and Onion	

# 冷盤、前菜 Appetizer

糖心皮蛋酸薑 Preserved Duck Egg with Pickled Ginger	\$ 68
蒜泥黃瓜 Cucumber tossed with Chopped Garlic	\$ 68
秋葵拌雲耳 Okra and Black Fungus tossed with Chopped Garlic	\$ 88
雞絲粉皮 Shredded Chicken tossed with Bean Jelly in Peanut Sauce	\$ 88
甜酸醃蘿蔔 Sweet and Sour Pickled Radish	\$ 68
 花雕醉雞 Chicken in Chinese Yellow Wine	\$ 98
 川味口水雞 Chicken in Chilli Oil Sauce	\$ 98
鹽水鴨 Salted Duck	\$ 98
煙燻乳鴿 Smoked and Marinated Pigeon	\$ 98
五香鴨舌 Five-Spice Duck Tongue	\$ 88
 蒜泥白肉 Sliced Pork with minced Garlic and Chilli Sauce	\$ 98
黑松露鮮菌素鵝 Bean Curd Sheet rolled with Wild Mushroom and Black Truffle	\$ 98
 米椒伴木耳 Black Fungus tossed with Chilli	\$ 68
 陳醋海蜇頭 Jelly Fish tossed with Aged Vinegar	\$ 98
椒鹽九肚魚 Crispy Bombay Duck Fish with Salted Chilli	\$ 98
七味墨魚鬚 Crispy Cuttlefish with Spicy	\$ 98

## 燒味 Barbequed & Roast

 蜜汁靚叉燒	\$138
Barbequed Pork glazed with Honey	
化皮乳豬件	\$198
Roasted Suckling Pig	
掛爐燒鵝皇	\$148
Roasted Goose	
冰燒三層肉	\$128
Crispy Pork Brisket	
桶子豉油雞	\$148
Supreme Soya Sauce Chicken	
燒味雙拼	\$178
Barbequed Meat Combination	
乳豬燒味雙拼	\$248
Roasted Suckling Pig and Barbequed Meat Combination	

## 湯、羹 Soup

	每位/per person
 杏汁燉白肺湯	\$ 98
Double-boiled Pork Lung Soup with Almond Juice	
陳皮鴨腿湯	\$ 98
Double-boiled Duck Leg Soup with Dried Mandarin Orange Peel	
 珍菌螺頭燉老雞湯	\$ 98
Double-boiled Sea Whelk with Wild Mushrooms and Chicken Soup	
金瑤白玉海皇羹	\$ 88
Bean Curd Soup with Conpoy and Seafood	
魚肚粟米羹	\$ 68
Fish Maw and Sweet Corn Soup	
番茄珍菌素羹	\$ 68
Tomato and Wild Mushroom Soup	
西湖牛肉羹	\$ 68
Minced Beef Soup with Crab Meat and Egg White	
酸辣海鮮羹	\$ 68
Hot and Sour Seafood Soup	
 懷舊佛跳牆	\$298
Double-boiled Shark's Fin, Abalone, Fish Maw and Sea Cucumber Soup	

# 魚翅 Shark's Fin

每位/per person

鮑參翅肚羹 \$198

Braised Shark's Fin with Fish Maw and Sea Cucumber

生拆蟹肉乾撈翅 \$568

Braised Shark's Fin and Crab Meat served with Bouillon on Side

高湯燉鮑翅 \$488

Double-boiled Shark's Fin with Superior Soup

紅燒大鮑翅 \$488

Braised Superior Shark's Fin with Brown Sauce

 肘子菜膽燉翅 \$298

Double-boiled Shark's Fin, Sliced Yunnan Ham and Cabbage Soup

濃湯雞絲翅 \$298

Braised Shark's Fin Soup with Shredded Chicken

煲仔海皇排翅 \$298

Braised Shark's Fin Soup with Seafood in Casserole

紅燒蟹肉翅 \$298

Braised Shark's Fin Soup with Crab Meat

# 燕窩 Bird's Nest

每位/per person

黃耳竹笙燕窩羹 \$168

Braised Bird's Nest Soup with Yellow Fungus and Bamboo Pith

生拆蟹肉雞蓉燴燕窩 \$168

Braised Bird's Nest with Crab Meat and Minced Chicken

 紅燒燕窩羹 \$168

Braised Bird's Nest Soup

 生磨杏汁燉官燕 \$438

Double-boiled Sweetened Supreme Bird's Nest Soup with Almond Cream

# 鮑、參、海味 Dried Seafood

	每隻/per abalone
蠔皇原隻二十頭吉品鮑魚	特價
Braised Whole Yoshihama Abalone with Oyster Sauce (20-head)	\$3,000
蠔皇原隻二十五頭吉品鮑魚	特價
Braised Whole Yoshihama Abalone with Oyster Sauce (25-head)	\$1,650
蠔皇原隻三十頭吉品鮑魚	特價
Braised Whole Yoshihama Abalone with Oyster Sauce (30-head)	\$850
蠔皇原隻南非六頭鮮鮑魚	\$198
Braised Whole South Africa Abalone with Oyster Sauce	
 蠔皇原隻澳洲三頭鮮鮑魚	\$500
Braised Whole Australian Abalone with Oyster Sauce	
鮑魚汁炆日本關西遼參	每條/per cucumber
Slow-cooked Whole Kansai Sea Cucumber with Abalone Sauce	\$160
 蠔皇花膠扣玉掌	每位/per person
Braised Fish Maw and Goose Web with Oyster Sauce	\$550
鮑魚汁扣花膠 (每件約三兩重)	每件/per piece
Braised Fish Maw with Abalone Sauce	\$980
蠔皇花菇玉掌煲	\$188
Casserole of Goose Web and Black Mushroom with Oyster Sauce	
京葱爆刺參	\$298
Sautéed Sea Cucumber with Leeks	
桂花銀芽炒魚肚	\$268
Stir-fried Shredded Fish Maw with Egg and Bean Sprout	
酸辣海參煲	\$268
Casserole of Sea Cucumber in Hot and Sour Sauce	

# 海鮮 Seafood

芝士黃金焗蟹蓋	每隻/per piece
Baked Crab Shell stuffed with Crabmeat, Onion and Cheese (製作需時 25 分鐘 / preparation time : 25 minutes)	\$180
百花鑲蟹鉗	每隻/per piece
Crispy Crab Claw coated with Minced Shrimp	\$ 88
 老乾媽甜酸菜炒雙蚌	\$238
Stir-fried Clam Duo with Sour Vegetable in Lao Gan Ma Chilli Sauce	
薑蔥美洲生蠔煲	\$198
Casserole of American Oyster with Ginger and Spring Onion	
 麻辣水煮魚片	\$248
Sliced of Garoupa simmered in Sichuan Chilli Broth	
紅燒斑腩煲	\$208
Casserole of Garoupa's Brisket with Bean Curd	
 葡汁焗釀響螺	每隻/per piece
Baked stuffed Sea Whelk with Portuguese Sauce	\$ 138
芙蓉珊瑚蝦球	\$268
Sautéed Prawn topped with Crab Roe and Egg White	
黑椒粉絲海蝦煲	\$268
Casserole of Shrimp with Vermicelli and Black Pepper	
避風塘海蝦	\$268
Sautéed Prawn with Chilli and Crispy Garlic	
松茸玉簪明蝦球	\$268
Sautéed Prawn rolled with Matsutake Mushroom, Vegetable and Yunnan Ham	
黃金明蝦球	\$268
Sautéed Crispy Prawn coated with Salty Egg Yolk	
豉油皇風鱻球 (六件)	\$188
Deep-fried Eel with Soy Sauce	
黑松露醬珍菌蝦球	\$268
Sautéed Prawn with Wild Mushroom and Black Truffle Sauce	
北海道元貝皇 (燒汁/鮑汁)	每隻/per piece
Pan-fried Hokkaido Scallop (Gravy/Abalone Sauce)	\$130



# 牛、豬 Beef & Pork

	惹味和牛尾煲	\$ 388
	Casserole of Australian Wagyu Beef Tail in our Chef's Sauce	
	清湯蘿蔔牛腩煲	\$ 188
	Casserole of Beef Brisket and Turnip with Superior Soup	
	水煮滑牛肉	\$ 168
	Slices of Beef simmered in Sichuan Chilli Broth	
	黑椒牛仔骨煲	\$ 168
	Casserole of Veal in Black Pepper Flavour	
	燒汁一口和牛肉	\$ 298
	Stir-fried Australian Wagyu Beef Cubes with Gravy	
	秘製海山骨	\$ 138
	Crispy Pork Rib Marinated with Preserved Shrimp Paste	
	椒鹽焗肉排	\$ 138
	Deep-fried Pork Rib with Salty Chilli	
	大澳蝦醬銀魚蒸肉根	\$ 128
	Steamed Pork Fillet with Silver Fish in Preserved Shrimp Paste	
	菠蘿咕嚕肉	\$ 128
	Sweet and Sour Pork with Pineapple and Capsicum	
	風味回窩肉	\$ 128
	Sautéed Pork with Dried Bean Curd and Cabbage in Chilli Sauce	
	陳皮土魷剁肉餅	\$ 128
	Steamed Minced Pork Cake with Squid and Dried Mandarin Peel	
	黑豚肉南瓜煲	\$ 168
	Casserole of Iberico Pork Loin and Pumpkin	
	梅菜皇扣肉煲	\$ 168
	Casserole of Pork Belly with Preserved Vegetable	
	蒜香安格斯牛肉粒	\$ 168
	Stir-fried Angus Beef Cubes with Garlic	

# 家禽 Poultry

	<b>棗皇魚肚蒸滑雞</b> Steamed Chicken with Fish Maw and Red Dates		\$ 168
	<b>風味辣子雞</b> Deep-fried Chicken with Chilli "Sichuan Style"		\$ 168
	<b>鹹魚雞粒豆腐煲</b> Casserole of Chicken with Bean Curd and Salty Fish		\$ 138
	<b>蜆芥薑蔥雞球</b> Sautéed Chicken with Ginger , Spring Onion and Clam Sauce		\$ 168
	<b>鮑魚炆滑雞煲</b> Casserole of Abalone and Chicken		\$ 248
	<b>八珍扒大鴨</b> Braised Duck with Shrimp, Squid, Pork, Chicken, Black Mushroom, Chestnut and Lotus Seed	壹隻 whole bird	\$ 438
	<b>荔茸香酥鴨</b> Deep-fried Boneless Duck coated with Taro Paste	壹隻 whole bird 半隻 half bird	\$ 398 \$ 198
	<b>脆皮龍崗雞</b> Deep-fried Crispy Chicken	壹隻 whole bird 半隻 half bird	\$ 398 \$ 198
	<b>金華玉樹雞</b> Sliced Boneless Chicken with Yunnan Ham and Green	壹隻 whole bird 半隻 half bird	\$ 398 \$ 198
	<b>北京片皮鴨 (需預訂)</b> Peking Duck (advance order)	壹隻 whole bird	\$ 488
	<b>紅燒妙齡鴿</b> Deep-fried Baby Pigeon	每隻 per bird	\$ 88
	<b>生菜包乳鴿崧</b> Sautéed Minced Pigeon Served with Lettuce Cup	每隻 per bird	\$ 148

# 豆腐、蔬菜 Bean Curd & Vegetable

-  麻婆辣豆腐 \$118  
Braised Bean Curd with Minced Pork and Chilli Paste
- 家鄉豆腐煲 \$118  
Casserole of Minced Pork with Bean Curd and Salted Vegetable
-  玉液銀杏扒腐竹 \$128  
Sautéed Bean Curd Sheet with Ginkgo and Vegetable in Soy Milk
- 豉汁帶子蒸豆腐 \$148  
Steamed Scallop on a Bed of Bean Curd with Black Bean Sauce
- 鮮蝦涼瓜煎蛋白 \$148  
Fried Egg White with Bitter Squash and Shrimp
-  御苑小炒皇 \$148  
Sautéed Celery, Barbequed Pork, Shrimp and Scallop
- 啫啫肉根大芥菜 \$148  
Casserole of Pork Fillet with Green Mustard
- 蝦醬啫啫唐生菜 \$118  
Casserole of Chinese Lettuce with Preserved Shrimp Paste
-  羅漢上素燒豆腐 \$118  
Braised Bean Curd with Assorted Vegetable and Fungus
-  瑤柱雜菜煲 \$118  
Casserole of Assorted Vegetable and Conpoy with Soup
- 懷舊溫公齋 \$118  
Braised Black Fungus, Bean Curd Stick, Eggplant, String Bean, Vermicelli and Vegetable in Taro Sauce
- 海南涼瓜肉絲黃豆煲 \$118  
Casserole of Bitter Squash, Shredded Pork and Yellow Bean
-  海味節瓜粉絲煲 \$138  
Casserole of Angled Luffa with Dried Seafood and Vermicelli
- 魚湯翠肉瓜桂花蚌 \$188  
Poached Sea Clam with Shredded Zucchini in Fish Broth

# 健康素食 Health Delicacies

椰汁香芋南瓜煲 \$128  
Casserole of Taro and Pumpkin with Coconut Cream

👉 攪菜乾煸四季豆 \$118  
Sautéed String Bean with Pickled Vegetable and Black Mushroom

花菇燒豆腐 \$138  
Braised Bean Curd with Black Mushroom

榨菜銀芽炒豆乾 \$118  
Stir-fried Dried Bean Curd with Spicy vegetable and Bean Sprout

杞子南瓜鮮腐竹 \$128  
Steamed Pumpkin with Bean Curd Sheet, Wolfberries and Broccoli

榆耳百合炒蓮藕片 \$118  
Sautéed Lotus Root with Lily Bulb, Honey Bean and Elm Fungus

雙冬扒時蔬 \$118  
Braised Vegetable with Black Mushroom and Bamboo Shoot

杏汁杞子鮮枝竹泡勝瓜 \$118  
Simmered Angled Luffa, Bean Curd Sheet and Wolfberries in Almond Juice

雲耳百合炒鮮淮山 \$128  
Sautéed Black Fungus and Lily Bulb with Yam

石澳梅菜皇蒸茄子 \$118  
Eggplant Steamed with Preserved Choi-sum

黑松露醬珍菌燒豆腐 \$138  
Casserole of Bean Curd with Wild Mushroom and Black Truffle Sauce

竹筍鼎湖上素 \$138  
Braised Assorted Fungus and Mushroom with Bamboo Pith

# 飯、麵 Rice & Noodles

-  粒粒泡貴妃飯 \$168  
Poached Rice with Diced Seafood in Fish Broth
- 蒜香櫻花蝦海鮮炒飯 \$148  
Fried Rice with Dried Shrimp , Seafood and Garlic
- 豉椒雙蚌煎米粉 \$148  
Pan-fried Rice Vermicelli with Clam Duo and Black Bean Sauce
- 桂花瑤柱蟹肉炒米粉 \$148  
Stir-fried Rice Noodles with Crab Meat, Conpoy and Egg
- 鮑汁海味燴飯 \$188  
Braised Rice with Dried Seafood , Chicken , Sea Cucumber in Abalone Sauce
-  梅菜豚肉脆米飯 \$188  
Fried Rice with Pork Belly and Preserved Vegetable
- 乾炒牛柳絲烏冬麵 \$148  
Fried Undo Noodles with Beef Tenderloin
-  鮑汁薑蔥叉燒撈粗麵 \$148  
Egg Noodles tossed with Shredded Barbequed Pork, Spring Onion, Ginger and Abalone Sauce
- 鮑汁金菇炆伊麵 \$148  
Braised E-fu Noodles with Enoki Mushroom in Abalone Sauce
-  乾燒瑤柱伊麵 \$148  
Braised E-fu Noodles with Conpoy
- 香蔥頭抽帶子炒麵 \$168  
Stir-fried Noodles with Scallop and Supreme Soy Sauce
- XO 醬海皇炒粉絲 \$168  
Fried Vermicelli with Seafood in XO Chilli Sauce
- 菜蕓龍躉球炒河粉 \$168  
Fried Rice Flour Noodles with Giant Grouper Fillet
- 滑蛋帶子炒河粉 \$168  
Fried Rice Flour Noodles with Scrambled Egg and Scallop