

Imperil Signature

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| 游水海鮮 Live Seafood | 每半公斤 Half KG |
| 龍蝦 Lobster | \$130 |
| | \$140 刺身 Sashimi |
| 青龍 Green Lobster | \$100 |
| | \$110 刺身 Sashimi |
| 金蟹 Snow Crab | \$88 |
| 肉蟹 Mud Crab | \$49 |
| 游水星斑 Coral Trout | \$138 Each (Small) |
| | \$188 Each (Medium) |
| 游水青衣 Parrot Fish | \$48 |
| 三刀 Morwong | \$69 |
| 游水盲鱧 Barramundi | \$48 Each |
| 游水蜆 Pipies | \$24.00 |
| 黑边鮑 Black Lip Abalone | \$68 |
| 游水珍珠鮑 Live Baby Abalone | \$9.8 Each |
| 鮮帶子 Fresh Scallop | \$4.8 Each |
| 生蠔 Oyster | \$6.8 Each |

头盘

Entree

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| 三色炸盘 (3 pieces) -- 春卷 , 烧卖 , 虾饺 | 11.8 |
| Deep Fried Mix Entree -- Spring Roll, Dim Sim, Prawn Dumpling | |
| 玻璃虾饺 (4 pieces) | 11.8 |
| Prawn Dumpling (Steamed or fried) | |
| 脆皮鸡丝春卷 (4 pieces) | 9.8 |
| Chicken Spring Roll | |
| 蟹子烧卖皇 (4 pieces) | 9.8 |
| Dim Sim (Steamed or fried) | |
| 韭菜海鲜饺 (4 pieces) | 9.8 |
| Garlic Chives and Seafood dumpling | |
| 小笼包 (4 pieces) | 9.8 |
| Steamed Pork Dumpling - Xiao Long Bao | |
| 脆皮斋春卷 (4 pieces) | 9.8 |
| Vegetarian Spring Roll | |
| 威化芝麻虾 (4 pieces) | 16.8 |
| Sesame Prawn Roll | |
| 蠔皇叉烧包 (4 pieces) | 9.8 |
| Steamed BBQ Pork Bun | |
| 花素蒸饺 (4 pieces) | 9.8 |
| Steamed Vegetarian Dumpling | |

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| 鸡肉生菜包 (2 pieces) | 11.8 |
| Chicken San Choy Bow | |
| 海鲜生菜包 (2 pieces) | 13.8 |
| Seafood San Choy Bow | |
| 羊肉薄饼 (2 pieces) | 12.8 |
| Lamb Pancake | |

烧味

Barbeques

北京片皮鸭

Peking Duck

半只 Half (6 pics Pancake) 39.8

全只 Whole (12 pics Pancake) 68.8

二度 2nd Course

Choose one of the following,

鸭肉生菜包

Duck Meat San Choy Bow

鸭肉炒杂菜

Duck Meat with Mixed Vegetable

鸭丝炒面

Duck Meat with Crispy Egg Noodle

鸭肉炒饭

Duck Meat Fried Rice

蜜汁叉烧 24.8

Sliced BBQ Pork

明炉烧鸭 (半只) 24.8

Roasted Duck (Half)

叉烧拼烧鸭 28.8

Two Kind of BBQ (Roasted Duck & BBQ Pork)

桶子豉油鸡 (半只) 24.8

Soya Chicken (Half)

汤羹类 · 粉面饭类
Soup, Rice & Noodle

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| 鲜虾云吞汤 | 9.8 |
| Prawn Wonton Soup | |
| 海鲜豆腐羹 | 9.8 |
| Seafood & Bean Curd Soup | |
| 4 位 for 4 people | 29 |
| 鸡茸粟米羹 | 9.8 |
| Chicken & Sweet Corn Soup | |
| 蟹肉粟米羹 | 11 |
| Crab Meat & Sweet Corn Soup | |
| 素菜汤 | 9.8 |
| Mix Vegetable Soup | |
| 扬州炒饭 | 20 |
| Fried Rice | |
| 小 Small | 15 |
| 干炒牛河 | 21 |
| Stir Fried Rice Noodle with Beef | |

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| 海鲜炒面 | 26 |
| Seafood Fried Noodle | |
| 星洲炒米 | 21 |
| Singapore Fried Noodle | |
| 瑶柱蛋白炒饭 | 24 |
| Dar Scallops & Egg White Fried Rice | |
| 什烩炒饭 | 25 |
| Combination Fried Rice | |
| 香茜肉崧榨菜窝米 | 25 |
| Thin Rice Noodle Soup with Minced Pork & Pickle | |
| 鸳鸯炒饭 | 27 |
| Fried Rice in Two Kinds of Sauce | |
| 御宝汤窝面 | 27 |
| House Seafood Noodle Soup | |
| 丝苗白饭 (位) | 3 |
| Steamed Rice (Per Person) | |

Chef Suggestion

香雪冰梅骨 28.8

Pork Spare Ribs in Plum Sauce

京都骨 24.8

Pork Spare Ribs Peking Style

西施带子 36.8

Stir-Fired Scallop With Egg White

炸子鸡 (半只) 24.8

Crispy Chicken (Half)

姜葱油淋炸鸡 (半只) 24.8

Crispy Chicken with Ginger, Shallot & Soy Sauce (Half)

山东鸡 (半只) 24.8

Shan Dong Chicken (Half)

西施带子 36.8

Stir-Fired Scallop With Egg White

荷豆斑片 28.8

Stir Fry Fish Fillet With Snow Peas

葡汁斑片 28.8

Coco Fish Fillet

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| 金沙粉丝虾球煲 | 31.8 |
| Stir-fried Prawn & Vermicelli in Stone Hot Pot | |
| 滑蛋炒虾球 | 31.8 |
| Scrambled Egg With Prawns | |
| 台式三杯滑鸡煲 | 23.8 |
| Chicken Hot Pot Taiwanese Style | |
| 日式烧汁鸡柳 | 23.8 |
| Braise Chicken With Teriyaki Sauce | |
| | 23.8 |
| 鱼香茄子煲 | |
| Spicy Minced Pork & Eggplant Hot Pot | |
| | 24.8 |
| 豆豉干爆牛肉煲 | |
| Stir-Fired Sliced Beef in Black Bean Sauce | |
| | 28.8 |
| 红烧斑片煲 | |
| Stewed Sliced Fish Fillet & Vegetable Hot Pot | |

御宝特色小菜
Special Hometown Dish

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| 家乡梅菜炆五花腩 Braised Pork Belly with Preserved Vegetable | 24.8 |
| 日式芥抹牛仔粒 Wasabi Beef Cube Japanese Style | 31.8 |
| 黑椒牛仔粒 Black Pepper Beef Cube | 31.8 |
| XO 酱蜜豆炒带子 Scallops with Honey Peas in XO Sauce | 36.8 |
| 猪油渣炒菜心 Stir-Fried Choy Sum With Crisp Pork | 22.8 |
| 梅菜肉崧炒芥兰 Wok Fried Preserved Veg & Chinese Broccoli with Minced Pork | 24.8 |
| 鱼汤什菌鲜竹卷浸时菜 Steamed Mixed Mushroom & Bean Curd Skin Roll in Fish Soup | 28.8 |
| 白饭鱼煎蛋 Pan Fried White Bait Omelette | 27.8 |
| 虾皮什菌爆玉子豆腐 Wok Fried Mixed Mushroom with Princess Tofu | 24.8 |

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| 蜜糖虾球 | |
| Honey King Prawn | 32.8 |
| 脆皮咕嚕肉 | |
| Crispy Sweet & Sour Pork | 24.8 |
| 沙爹炒鸡球 | |
| Satay Chicken | 25.8 |
| 干烧牛柳丝 | |
| Shredded Beef Peking Style | 25.8 |
| 蒙古爆羊肉 | |
| Mongolian Lamb | 25.8 |
| 柠汁滑鸡柳 | |
| Chicken with Lemon Honey Sauce | 24.8 |
| 四川辣子鸡丁 | |
| Spicy Szechuan Chicken | 24.8 |
| 椒盐骨 | |
| Pork Spare Ribs with Spicy Salt | 24.8 |
| 椒盐双脆 | |
| Salt & Pepper Chilli Squid & Whitebait | 28.8 |
| 椒盐鲜鱿 | |
| Salt & Pepper Squid | 28.8 |

特色时蔬制作
Vegetables

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| 铁板煎酿豆腐 | 22.8 |
| Sizzling Stuffed Bean Curd | |
| 红烧滑豆腐 | 22.8 |
| Pan Fried Bean Curd with Vegetable | |
| 椒盐滑豆腐 | 22.8 |
| Salt & Pepper Bean Curd | |
| 干烧四季豆 | 24.8 |
| Long Bean with Minced Pork | |
| 四季时蔬制作 | |
| Seasonal Vegetable | |
| (生炒 , 蒜茸 , 猪油渣炒 , 上汤 , 煲淋 , 姜汁) | 22.8 |
| 鲜什菌扒时蔬 | 28.8 |
| Fresh Mixed Mushroom with Seasonal Vegetable | |

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| <p>特色海鲜叁御宝 2位起，每位\$18.80 Special Seafood Set Min 2 person, \$18.8 PP</p> | <ol style="list-style-type: none"> 1. 豉汁蒸鲜带子 2. 蒜蓉开边蒸虾 3. XO 炒蚬 | <p>Steamed Scallop in Black bean Sauce Steamed King Prawn with Garlic Wok Fried Pipies in XO Sauce</p> |
| <p>特色海鲜肆御宝 4位起，每位\$26.80 Special Seafood Set Min 4 person, \$26.8 PP</p> | <ol style="list-style-type: none"> 1. 豉汁蒸鲜带子 2. 金银蒜蒸大蠔 3. 清蒸鲜鲍仔 4. XO 炒蚬 | <p>Steamed Scallop in Black bean Sauce Steamed Oyster with Mince Garlic Steamed Abalone with Ginger and Shallots Wok Fried Pipies in XO Sauce</p> |
| <p>特色海鲜陆御宝 6位起，每位\$38 Special Seafood Set Min 6 person, \$38 PP</p> | <ol style="list-style-type: none"> 1. 豉汁蒸鲜带子 2. 蒜蓉开边蒸大虾 3. 金银蒜蒸大蠔 4. 清蒸鲜鲍仔 5. XO 炒蚬伊面底 6. 麻婆豆腐炆游水鱼 | <p>Steamed Scallop in Black bean Sauce Steamed King Prawn with Garlic Steamed Oyster with Mince Garlic Steamed Abalone with Ginger and Shallots Pipies in XO Sauce with E-Fu Noodle Stew Whole Fish with Grandma's Bean Curd</p> |
| <p>特色海鲜八御宝 8位起，每位\$68 Special Seafood Set Min 8 person, \$68 PP</p> | <ol style="list-style-type: none"> 1. 豉汁蒸鲜带子 2. 金银蒜蒸大蠔 3. 清蒸鲜鲍仔 4. XO 炒蟹伊面底 5. 避风塘炒蚬茄子伴 6. 麻婆豆腐炆游水鱼 7. 金莎粉丝虾球 8. 椒盐白饭鱼拼鲜鱿 | <p>Steamed Scallop in Black bean Sauce Steamed Oyster with Mince Garlic Steamed Abalone with Ginger and Shallots Mud Crab in XO Sauce with E-Fu Noodle Wok Fried Pipies in Hong Kong Sytle Stew Whole Fish with Grandma's Bean Curd Wok Fried King Prawn with Vermicelli Salt and Peper Squid & Whitebait</p> |