



IMPERIAL TREASURE

HUAIYANG CUISINE

御寶淮揚料理

菜单
MENU

ION Orchard, #04-12A, 2 Orchard Turn

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www.imperialtreasure.com

淮扬菜

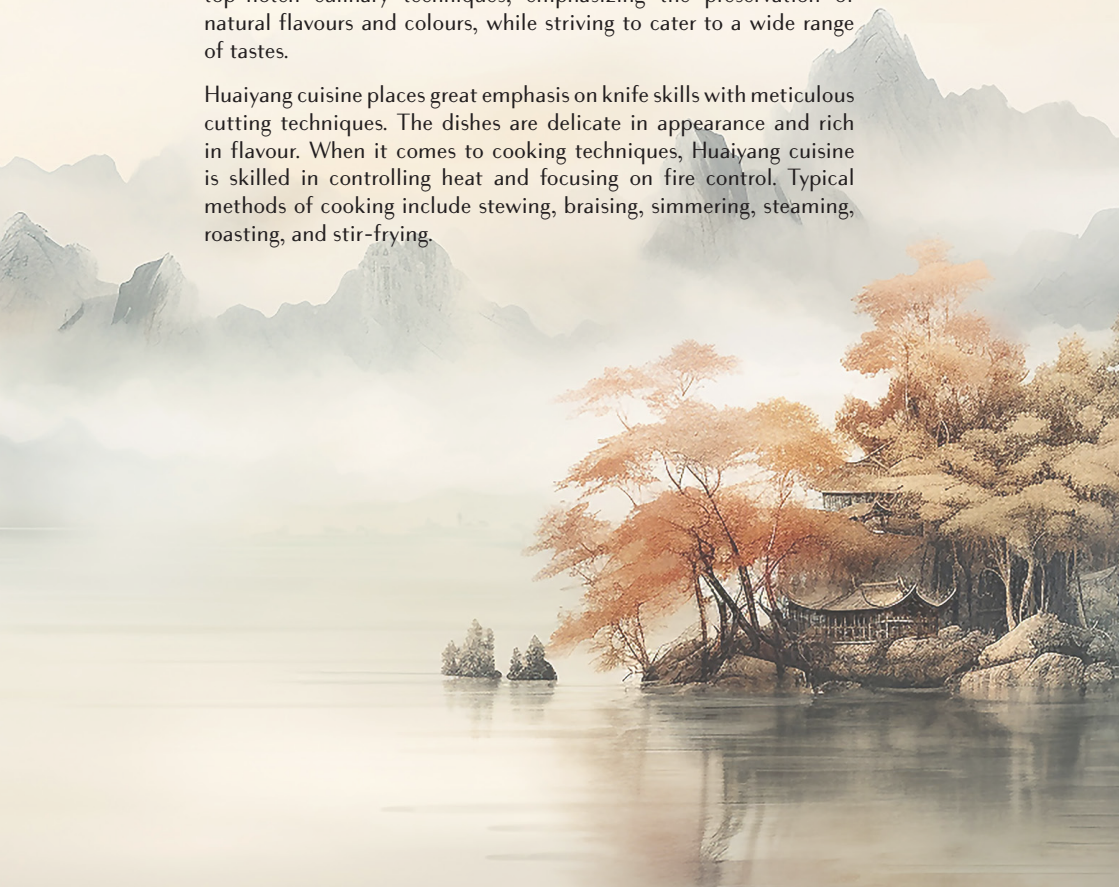
中国传统四大菜系之一，苏菜的四大代表菜之一，发源于扬州、淮安。菜系充满淮、扬特点。原料多以水产为主，淮扬菜系大多以江湖河鲜为主料，以顶尖烹艺为支撑，以本味本色为上乘，以妙契众口为追求。

淮扬菜十分讲究刀工，刀功比较精细。菜品形态精致，滋味醇和；在烹饪上则善用火候，讲究火功，擅长炖、焖、煨、焐、蒸、烧、炒。

HUAIYANG CUISINE

One of the four major Chinese culinary traditions, Su cuisine is also one of the four representative dishes of the Huaiyang cuisine, originating from Yangzhou and Huai'an. The cuisine is deeply rooted in the characteristics of the Huai and Yang regions. The main ingredients are often aquatic products featuring river and lake fish and other fresh ingredients. Huaiyang cuisine is supported by top-notch culinary techniques, emphasizing the preservation of natural flavours and colours, while striving to cater to a wide range of tastes.

Huaiyang cuisine places great emphasis on knife skills with meticulous cutting techniques. The dishes are delicate in appearance and rich in flavour. When it comes to cooking techniques, Huaiyang cuisine is skilled in controlling heat and focusing on fire control. Typical methods of cooking include stewing, braising, simmering, steaming, roasting, and stir-frying.



精美小食

APPETIZERS

每碟
Per Plate

茶香银鳕鱼

Deep-fried Cod Fish Fillet in Yangzhou Style

\$28.00

糟香生虾

Marinated Live Prawn with Wine Sauce

\$24.00

🌟 捞汁海蜇

Marinated Jelly Fish Head

\$26.00

糖醋排骨

Sweet & Sour Spare Ribs

\$18.00

镇江肴肉

Pork Terrine in Zhenjiang Style

\$20.00

🌟 扬州酱猪头

Marinated Pig's Head in Yangzhou Style

\$20.00

香糟鸭舌

Marinated Duck Tongue

\$18.00

🌟 推荐 - Recommended 🌶️ 辣 - Spicy

所有价格需另加服务费和消费税。All prices are subject to service charge and prevailing government taxes.

精美小食

APPETIZERS

每碟
Per Plate

江苏千丝百页

Shredded Tofu in Jiangsu Style

\$18.00

鸡汁花菇

Mushroom with Chicken Sauce

\$18.00

🌟 小葱伴豆腐

Minced Beancurd Ball with Spring Onion

\$16.00

风味萝卜皮

Pickled Radish Skin

\$14.00

🌟 🌶️ 藤椒小黄瓜

Cucumber with Sichuan Pepper

\$14.00

蜜汁红薯

Sweet Potato with Honey Sauce

\$14.00

🌟 桂花小番茄

Cherry Tomatoes with Osmanthus Sauce

\$16.00

🌟 推荐 - Recommended 🌶️ 辣 - Spicy

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汤羹 SOUP

每位
Per Person

- 🌟 燕窝鸡茸羹 (30克)
Braised Bird's Nest with Minced Chicken Broth (30g) \$148.00
- 🌟 海胆文思豆腐羹
Shredded Beancurd with Uni in Thick Soup \$30.00
- 🌟 贵州酸汤甲鱼
Diced Turtle Thick Sour Soup in Guizhou Style \$28.00
- 荠菜珍珠羹
Shepherd's Purse Soup with Meatball \$20.00
- 上素菌菇汤
Assorted Mushrooms Vegetarian Soup \$20.00
- 扬州狮子头
Pork Meat Ball Soup in Yangzhou Style \$20.00

🌟 推荐 - Recommended 🌶️ 辣 - Spicy

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极品海味

PREMIUM SEAFOOD

大乌参 Premium Sea Cucumber \$208.00
半条/Half

辽参 Hokkaido Sea Cucumber \$45.00
每条/Whole

海参 Sea Cucumber \$15.00
半条/Half

花胶 Superior Fish Maw \$55.00
每件/Per Piece

鹅掌 Goose Web \$14.00
每件/Per Piece



烹饪方法 : Cooking Methods :
黄焖 Yellow Braised
葱烧 Deep-fried with Scallion
红烧 Braised in Brown Sauce

每位
Per Person

红烧原只15头南非干鲍
Braised 15 Head South African Dried Whole Abalone
in Brown Sauce \$180.00

红烧原只5头鲜鲍
Braised 5 Head Whole Fresh Abalone in Brown Sauce \$38.00

红烧鹅掌扣原只5头鲜鲍
Braised 5 Head Fresh Whole Abalone with Goose Web
in Brown Sauce \$52.00

 推荐 - Recommended  辣 - Spicy

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生猛海鲜

LIVE SEAFOOD

每百克
Per 100g

鸡油蒸忘不了 (请预订)

Steamed Empurau in Chicken Oil (Advance Order Required)

\$160.00

东星斑

Coral Trout

\$25.00

笋壳鱼

Marble Goby 'Soon Hock' Fish

\$13.00

烹饪方法:

Cooking Methods:

湘味炒

Sautéed with Hunan Style

雪菜龙须炒

Sautéed with Preserved 'Xue Cai' Vegetables

梅干菜炒

Sautéed with Preserved 'Mei Cai' Vegetables

清蒸

Steamed with Superior Soy Sauce

鸡油蒸

Steamed with Chicken Oil

剁椒蒸

Steamed with Diced Chillies

河鳗

Eel

\$22.00

烹饪方法:

Cooking Methods:

女儿红蒸

Steamed with Chinese Nu Er Hong Wine

(需时40分钟)

(Requires 40 minutes)

雪菜炒

Sautéed with Preserved 'Xue Cai' Vegetables

蒜子红烧

Braised in Garlic Sauce

甲鱼

Soft Shell Turtle

时价

Seasonal Price

烹饪方法:

Cooking Methods:

清蒸

Steamed with Superior Soy Sauce

鸡油蒸

Steamed with Chicken Oil



推荐 - Recommended



辣 - Spicy

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生猛海鲜

LIVE SEAFOOD

每百克
Per 100g

加拿大象拔蚌
Canadian Geoduck Clam

时价
Seasonal Price

澳洲龙虾
Australian Lobster

时价
Seasonal Price

烹饪方法：

Cooking Methods :

刺身

Sashimi



鸡汁炒

Sautéed with Chicken Broth



鲜椒炒

Sautéed with Chilli



麻婆豆腐炒龙虾球

Braised Australian Lobster with 'Ma Po' Tofu

阿拉斯加蟹
Alaskan Crab

时价
Seasonal Price

烹饪方法：

Cooking Methods :

鸡油蒸

Steamed with Chicken Oil

芙蓉炒蟹肉

Sautéed Egg Omelette with Crab Meat

苏格兰竹筒蚌
Scottish Bamboo Clam

时价
Seasonal Price

苏格兰扇贝
Scottish Scallop

时价
Seasonal Price

烹饪方法：

Cooking Methods :

雪菜蒸

Steamed with Preserved 'Xue Cai' Vegetables

梅干菜炒

Sautéed with Preserved 'Mei Cai' Vegetables

蒜蓉粉丝蒸

Steamed with Minced Garlic & Vermicelli



推荐 - Recommended



辣 - Spicy

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海鲜

SEAFOOD

半条
Half

鲥鱼 (请预订)

Hilsa Herring Fish (Advance Order Required)

\$218.00

每条
Whole

黄花鱼

Yellow Croaker Fish

\$80.00

烹饪方法：

Cooking Methods：



古法蒸

Traditional Steamed



鸡油蒸

Steamed with Chicken Oil

每例
Regular

扬州红烧拆烩鱼头

Braised Fish Head in Yangzhou Style

\$138.00

三味桂花鱼

Three Ways Mandarin Fish

\$128.00

雪菜灵芝菇烩多宝鱼

Braised Turbot Fish with Preserved 'Xue Cai'
Vegetables & Honshimeji Mushroom

\$128.00

酥炸黄金带鱼

Deep-fried Beltfish

\$48.00

糟溜鱼片

Sautéed Flounder Fillet in Chinese Rice Wine

\$48.00

推荐 - Recommended 辣 - Spicy

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海鲜 SEAFOOD

每只
Per Piece

🌟 芙蓉羔蟹 (四位起用)
Sautéed Roe Crab with Egg Omelette (Min. 4 Persons) \$180.00

每例
Regular

🌟 水煮腰花鳝片
Poached Sliced Eel and Pig's Kidney in
Spicy Peppercorn Soup \$48.00

🌟 梅干菜炒带子
Sautéed Scallop with Preserved 'Mei Cai' Vegetables \$60.00

虾仁爆腰花
Sautéed Shrimp with Pig's Kidney \$44.00

🌟 樱花虾炒河虾
Sautéed River Prawn with Sakura Shrimp \$44.00

🌟 金馒头咖喱虾球
Curry Prawn with Golden Bun \$40.00

🌟 鱼香茄子虾球 (四粒)
Braised Eggplant with Prawn & Spicy Sauce (4 Pieces) \$40.00

咕嚕虾球
Sweet & Sour Prawn \$40.00

🌟 推荐 - Recommended 🌟 辣 - Spicy

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肉类 MEAT

	半只 Half	每只 Whole
 扬州扒烧猪头 (请预订) Grilled Whole Pig's Head in Yangzhou Style (Advance Order Required)	\$140.00	\$240.00
红烧鲍鱼狮子头 (两件起) Braised Pork Meat Ball with Abalone (Min. 2 Pieces)		每件 Per Piece \$28.00
江南红烧肉 Braised Pork in Jiangnan Style		每例 Regular \$44.00
本帮椒盐排条 Pork Ribs with Pepper & Salt in Shanghai Style		\$38.00
 螺丝椒炒黑毛猪肉 Stir-fried Iberico Pork Belly with Hot Chillies		\$40.00
 红烧圈子 Braised Pig's Intestines in Yangzhou Style		\$40.00
葱烧蹄筋 Sautéed Pig's Trotter Tendon with Scallion		\$40.00

 推荐 - Recommended  辣 - Spicy

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肉类、田鸡

MEAT & FROG

		每件 Per Piece
🌟	迷你牛肋骨汉堡包 (两件起) Short Ribs Mini Burger (Min. 2 Pieces)	\$10.00
		每例 Regular
🌿	水煮安格斯牛肉 Poached Angus Beef in Sichuan Style Spicy Soup	\$60.00
🌟🌿	金酸汤安格斯牛肉 Sliced Angus Beef Sour Soup	\$60.00
🌿	螺丝椒炒安格斯牛肉 Sautéed Sliced Angus Beef with Hot Chillies	\$46.00
		半只 Half
		每只 Whole
	梅干菜烟熏鸡 Smoked Chicken with Preserved 'Mei Cai' Vegetables	\$40.00
		\$80.00
		每例 Regular
🌿	干焗辣子鸡 Deep-fried Spicy Chicken	\$30.00
🌿	鱼香茄子田鸡 Braised Eggplant with Frog & Spicy Sauce	\$38.00
🌿	鲜花椒炒田鸡 Sautéed Frog with Pepper in Sichuan Style	\$38.00
🌿	酱爆田鸡 Sautéed Frog with Spicy Sauce	\$38.00

🌟 推荐 - Recommended 🌿 辣 - Spicy

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豆腐

BEANCURD

每例
Regular

桂鱼丝煮干丝

Poached Shredded Beancurd, Shredded Ham & Shredded Mandarin Fish

\$36.00

🌟扬州大煮干丝

Poached Shredded Beancurd, Shredded Ham & Shredded Chicken in Yangzhou Style

\$32.00

🌶️麻婆豆腐

Stewed Beancurd with Minced Meat in Spicy 'Ma Po' Sauce

\$28.00

三鲜冻豆腐

Sautéed Frozen Beancurd with Bamboo Shoot, Vegetables & Ham

\$30.00

🌟 推荐 - Recommended 🌶️ 辣 - Spicy

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蔬菜

VEGETABLES

每例
Regular

上汤竹笙浸芦笋

Bamboo Pith & Asparagus in Superior Broth

\$36.00

荠菜炒鲜笋

Sautéed Shepherd's Purse with Bamboo Shoot

\$30.00

鸡汁娃娃菜

Baby Cabbage in Chicken Sauce

\$28.00

 酱爆地三鲜

Sautéed Eggplant, Potato & String Bean with Spicy Sauce

\$28.00

豆瓣炒时蔬

Sautéed Seasonal Vegetables Broad Bean Paste

\$26.00

 推荐 - Recommended  辣 - Spicy

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主食

MAIN DISH

每位
Per Person

🌟 石锅八宝海参饭

Eight Treasures with Sea Cucumber Rice in Stone Pot

\$24.00

🌟 雪菜黄鱼面

Yellow Croaker Fish Noodles with Preserved 'Xue Cai' Vegetables

\$20.00

葱油拌面

Noodles Tossed with Scallion Oil

\$18.00

🌙 四川担担面 (含有芝麻和花生)

Noodles in Spicy Soup (Contains Sesame & Peanuts)

\$18.00

阳春面

Yangchun Noodles in Broth

\$16.00

每例
Regular

扬州炒饭

Fried Rice in Yangzhou Style

\$28.00

🌟 茼蒿炒饭

Fried Rice with 'Tang-O' Vegetables

\$28.00

雪菜肉丝炒粗面

Stir-fried Thick Noodles with
Preserved 'Xue Cai' Vegetables & Shredded Pork

\$28.00

🌟 推荐 - Recommended 🌙 辣 - Spicy

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甜品 DESSERT

香煎南瓜饼
Pan-fried Pumpkin Pancake \$12.00
四件/4 pcs

豆沙锅饼
Pan-fried Red Bean Paste Pancake \$16.00

高丽豆沙
Soufflé Egg White Ball with Red Bean Paste & Banana \$7.50
三件/3 pcs

水晶杞子桂花糕
Chilled Osmanthus Jelly with Wolfberries \$12.00
四件/4 pcs

元肉银桂糖水
Dried Longan & White Fungus Soup \$8.00
每位/per person

桂花酒酿丸子
Glutinous Rice Ball in Sweet Fermented Wine Soup \$8.00
每位/per person

鲜果芦荟冻
Chilled Aloe Vera Jelly with Fresh Fruits \$8.00
每位/per person

 推荐 - Recommended  辣 - Spicy

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