

東寶

之東方明珠

EAST TREASURE
CHINESE RESTAURANT

單點美食

ALA CARTE

海鲜

SEAFOOD



阿拉斯加帝皇蟹

ALASKA
KING CRAB

KC1 剁黄椒啫帝皇蟹
Cooked with Yellow Lantern Chili
Market Price 时价
(需预定/Advance order required)

KC2 味噌酱焗帝皇蟹
Bake with Miso Mayo Sauce
Market Price 时价
(需预定/Advance order required)

KC3 潮式熟腌帝皇蟹
Chilled Marinated "Chao Shan" Style
Market Price 时价
(需预定/Advance order required)

煮法 Method

花雕蛋白蒸 Steamed with Egg White & Chinese Wine
辣椒炒 Singapore Chilli
黑椒焗 Black Pepper
白胡椒 White Pepper
咸蛋焗 Salted Egg Yolk
姜葱粉丝煲 Ginger, Onions & Glass Noodles in Claypot
避风塘炒 Typhoon Shelter Style
(Stir-fried with Garlic and Chilli)
清酒焗 Sake & Chinese Wine



白胡椒螃蟹
White Pepper Crab



辣椒炒螃蟹
Singapore Chili Crab

螃蟹 CRAB

CR1 澳洲帝皇蟹
Australian King Crab
Market Price 时价
(需预定/Advance order required)

CR2 加拿大白雪蟹
Canadian Snow Crab
Market Price 时价
(需预定/Advance order required)

CR3 加州珍宝蟹
Dungeness Crab
Market Price 时价
(需预定/Advance order required)

CR4 斯里兰卡大肉蟹
Mud Crab
\$9.8 每百克 / per 100gm
(需预定/Advance order required)

虾

PRAWN

PR1 澳洲大龙虾

Australian Lobster

Market Price 时价 (需预定/Advance order required)

PR2 波士顿龙虾

Boston Lobster

Market Price 时价 (需预定/Advance order required)

PR3 龙虾仔

Baby Lobster

Market Price 时价 (需预定/Advance order required)

PR4 大頭蝦

River Prawn

\$10 每百克 / per 100gm

PR5 活草蝦

Live Tiger Prawn

\$9 每百克 / per 100gm (最少300克/min. 300gm)

PR6 海明蝦

Sea Prawn

\$9 每百克 / per 100gm (最少300克/min. 300gm)

PR7 脆米肉松炸蝦球

Deep-fried Peeled Prawns with Puffed Rice & Pork Floss in Thai Mayo

\$28 小/S | **\$42** 中/M | **\$56** 大/L

PR8 果仁绿茶脆蝦球

Deep-fried Peeled Prawns with Assorted Nuts in Matcha Mayo

\$28 小/S | **\$42** 中/M | **\$56** 大/L



避风塘炒海明蝦
Sea Prawns, Typhoon Shelter Style



豉油皇焗大頭蝦
River Prawn, Wok-fried Soya Glazed

煮法 Method

PR1A 過橋澳洲大龙虾 (龙虾刺身 / 上汤灼)

Australian Lobster (Sashimi / Superior Broth Hot Blanched)

*限量制作, 请提前预定。 Limited Production, Advance order required.

PR1B 澳洲大龙虾泡飯

“Pao Fan” Lobster Cooked Rice in Superior Broth

PR1C 龙虾啫啫猪肠粉

Stir-fried Lobster with “Chee Cheong Fun” in Claypot

豉油皇焗 Wok-fried Soy Glazed

咸蛋焗 Stir-fried with Salted Egg Yolk & Cereals

姜葱粉丝煲 Stir-fried with Onion & Glass Noodles in Claypot

金丝麦片 Sauteed with Oatmeal & Egg Floss

古法干煎 Chef's Fragrant Sauce

上湯焗 Superior Soup

避风塘炒 Typhoon Shelter Style
(Stir-fried with Garlic and Chilli)



贝壳

SHELLFISH & CLAMS

SC1 加拿大象拔蚌
Canadian Geoduck Clam

Market Price 时价
(需预定/Advance order required)

SC2 苏格兰蛭子皇
Scottish Razor Clam

Market Price 时价
(需预定/Advance order required)

SC3 加拿大生蠔
Canadian Oyster

Market Price 时价
(需预定/Advance order required)

SC4 花甲蚬
Manila Clams

Market Price 时价
(需预定/Advance order required)

SC5 沙白贝
Asia Clams

Market Price 时价
(需预定/Advance order required)

煮法 Method

SC1A 過桥加拿大象拔蚌 (刺身/堂灼)
Canadian Geoduck Clam (Sashimi / Hot Blanched)
***限量制作, 请提前预定。 Limited Production, Advance order required.**

蒜茸粉丝蒸	Steamed with Garlic & Vermicelli
椒仔蒜茸烧	Baked with Chili Garlic Sauce
潮州佬熟腌	Marinated "Chao Shan" Style
沙律酥炸	Deep-fried Panko Style
芝士焗	Cheese Bake
味噌焗	Miso Mayo Bake

鱼 类

LIVE FISH

FH1 红曹鱼
Snapper
\$8.8 每百克 / per 100gm

FH2 笋壳鱼
Marble Goby
\$10.8 每百克 / per 100gm

FH3 龙虎斑
Dragon Grouper
\$10.8 每百克 / per 100gm

FH4 大青衣
Wild Green Wrasse Fish
Market Price 时价
(需预定/Advance order required)

FH5 大红斑
Wild Red Grouper Fish
Market Price 时价
(需预定/Advance order required)

FH6 斗底鲷
Wild Chinese Pomfret
Market Price 时价
(需预定/Advance order required)

FH7 多宝鱼
Turbot Fish
Market Price 时价
(需预定/Advance order required)

FH8 老鼠斑
Polka Dot Grouper
Market Price 时价
(需预定/Advance order required)





FH9 “渔”你相遇 @ 顺德鱒鱼捞生
 “Buri” Amberjack Fish Sashimi in “Shun De” Style
\$88 每份 / per portion

FH10 烧白蒸熟成红曹魚“一夜埕”
 Steamed Dry-Aged Snapper Fish with Cured Meat
\$80 每份 / per portion

FH11 煎封熟成红曹魚“一夜埕”
 Pan seared Dry-Aged Snapper Fish with Garlic and Chili
\$80 每份 / per portion

FH12 顺德煎焗龍趸片
 Wok-fried Giant Grouper Fillet with “Shun De” Style
\$45 每份 / per portion

FH13 黑椒鲜菌龍趸片
 Stir-fried Giant Grouper Fillet with Black Pepper Sauce
\$45 每份 / per portion



煮法 Method

FH5A 过桥野生大星斑
 Wild Red Grouper Fish (Hot Blanched)
 *限量制作, 请提前预定。 Limited Production, Advance order required.

- 香葱頭抽 Steamed in Superior Soya Sauce & Onion oil
- 雪菜姜茸 Steamed in Minced Ginger & Pickled Cabbage
- 酸菜濃湯 Steamed in Sour Vegetables
- 味噌生煲 Braised in Miso Shoyu and Lemongrass
- 蒜子紅焗 Braised in Bean Paste, Garlic and Fermented Bean Curd
- 香油炸脆 Deep-fried with Garlic and Oyster Sauce



鮑參翅肚

TREASURE
OF THE SEA





鮑參翅肚

TREASURE OF THE SEA

TS1 泡参鹿茸佛跳墙 (原鼎 10位用)*

Buddha Jumps Over the Wall

\$1388 每十位 / 10 pax

TS2 泰式煲仔大鲍翅

Braised Shark's Fin with Crab Meat, Bean Sprouts in Claypot

\$78 每位 / per pax

TS3 酥皮黄焖大鲍翅*

Braised Shark's Fin with Fish Maw & Crab Meat in Puff Pastry

\$78 每位 / per pax

TS4 红烧蟹肉大鲍翅

Braised Shark's Fin with Crab Meat in Superior Soup

\$78 每位 / per pax

TS5 红烧南非四头干鲍鱼 (150gm-160gm)

Braised 4 Heads South African Dried Abalone

\$388 每位 / per pax

TS6 红烧南非十头干鲍鱼 (55gm-60gm)

Braised 10 Heads South African Dried Abalone

\$168 每位 / per pax

TS7 红烧澳洲两头鲍鱼*

Braised 2 Heads Australian Abalone

\$88 每位 / per pax

TS8 百花酿大连辽参

Braised Stuffed "Dalian" Sea Cucumber in Abalone Sauce

\$48 每位 / per pax

TS9 黄焖脆皮花胶扒*

Braised Crispy Fish Maw with Golden Broth

\$48 每位 / per pax

*限量制作, 请提前预定。
Limited Production, Advance order required.



前菜

APPETISER

- AP1 金沙肉崧脆茄子**
Stir-fried Aubergine with Salted Egg Yolk and Pork Floss
\$15 每份 / per portion
- AP2 七味黑金脆豆腐**
Deep-fried Black Bean Curd with Shichimi Powder
\$13 每份 / per portion
- AP3 孜然香辣脆鸭翅**
Deep-fried Duck Wings Flavored with Cumin
\$15 每份 / per portion
- AP4 海苔花生白飯魚**
Crispy Shirauo Fish with Seaweed and Peanut
\$15 每份 / per portion

- AP5 老潮州香口蝦卷**
Deep-fried Crispy Prawn Rolls
\$15 每份 / per portion
- AP6 京帮蓑衣小黄瓜**
Marinated Japanese Cucumber with Chili Oil
\$13 每份 / per portion
- AP7 陈醋雲耳海蜇花**
Jellyfish & Fungus Marinated with Chinese Vinegar
\$15 每份 / per portion
- AP8 潮式捞汁小花蚶**
Marinated Asari Clams “Chao Shan” Style
\$15 每份 / per portion

汤品
SOUP





汤品

SOUP

SP1 東寶迷你佛垂涎
Mini Buddha Jumps Over the Wall
\$98 每位 / per pax

SP2 瑤柱鹿茸菌燉雞
Double Boiled Chicken Soup with Velvet
Mushroom and Dried Scallop
\$19.8 每位 / per pax

SP3 金線蓮響螺燉雞
Double Boiled Chicken Soup with Sea Conch
and Anoectochilus
\$19.8 每位 / per pax

SP4 滋补养生鳄鱼汤
Double Boiled Tonic Soup with Crocodile Meat
\$30 小/S | **\$60** 中/M | **\$112** 大/L

SP5 神仙猪肚土雞湯
Double Boiled Pork Stomach with Free Range
Chicken Soup
\$25 小/S | **\$50** 中/M | **\$75** 大/L

SP6 川式蝦皇酸辣羹 (伴筷子春卷)
Hot & Spicy Soup with Prawn, Mushroom &
Cigar Spring Roll
\$13.8 每位 / per pax

SP7 红烧手拆蟹肉羹 (伴筷子春卷)
Braised Crab Meat Soup with Cigar Spring Roll
\$13.8 每位 / per pax

家禽篇

POULTRY

“
Our inhouse 60 hour precision dry-aging technique allows the duck to naturally tenderise through enzymes. Only ducks above 3kg and passed the stringent test of our chef are used.
”



“
This is our award winning signature dish, a definite MUST TRY!
”

照片只供参考之用。价格不包括消费税与服务费。Visual are for illustration purposes only. All prices are subject to 10% service charge & prevailing GST.
请告知我们任何您在餐点准备中需要注意的膳食偏好或食物过敏情况。Kindly inform us of any dietary preferences or food allergies that we should be mindful.

家禽篇

POULTRY



CK1 熟成京式片皮鸭*

Dry-Aged Beijing Duck

\$108 每一只 / per whole

CK2 六十小时熟成烤鸭*

60 hr Dry Aged Roasted Duck

\$38 半只/Half | **\$75** 一只/Whole

CK3 四川脆皮樟茶鸭*

East Treasure Smoked Duck

\$38 半只/Half | **\$75** 一只/Whole

CK4 啫啫干葱鲍鱼焗土鸡

Braised Free Range Chicken with Abalone in Claypot

\$45 小/S | **\$88** 大/L

CK5 潮式鹅肝伴玫瑰油鸡

Soy Chicken with Foie Gras

\$38 半只/Half | **\$75** 一只/Whole

CK6 忘忧草云耳蒸山芭鸡

Steamed Free Range Chicken with Daylily and Fungus

\$32 小/S | **\$48** 中/M | **\$64** 大/L

CK7 千层朝阳凤皮甲*

Crispy Stuffed Chicken with Shrimp and Sliced Almond

\$32 半只/Half | **\$60** 一只/Whole

*限量制作, 请提前预定。
Limited Production, Advance order required.

猪肉

PORK

- PK1 落雨收衫**
Hanging Romaine Lettuce with
Crispy Pork Belly
\$45 每份 / per portion
- PK2 韩风烧烤黑毛猪排骨**
Roasted Ramos Iberian Spare Ribs
with Korean BBQ sauce
\$45 每份 / per portion
- PK3 京葱野菌黑毛猪颈肉**
Stir-fried Ramos Iberian Pork Cheek,
Beijing Onion & Mushroom
\$38 每份 / per portion



和牛

JAPANESE WAGYU

- WB1 黑椒炒冈山和牛**
Wok-fried Japanese Wagyu Cube
with Black Pepper
\$48 每份 / per portion
- WB2 白川火炙和牛片**
Grilled Japanese Wagyu Slices
with White Pepper
\$48 每份 / per portion

鳄鱼

CROCODILE

- CD1 伴水芹香炒鳄片**
Stir-fried Crocodile Meat with
Chinese Celery
\$45 每份 / per portion
- CD2 黑椒蒜香鳄鱼骨**
Deep-fried Crocodile Ribs Flavored
with Black Pepper & Garlic
\$10 每支 / per piece (4支起 min 4 pieces)
- CD3 鲍汁扣鳄鱼掌尾***
Braised Crocodile Paw & Tail with
Chinese Herbs
\$128 每份 / per portion

*限量制作, 请提前预定。
Limited Production, Advance order required.



豆腐, 蛋

BEAN CURD
& EGG



BE1 紅燒蟹肉琵琶豆腐翅
Stewed "Pi Pa" Shark's Fin Tofu with Crab Meat
\$28 小/S | \$38 中/M | \$48 大/L



BE3 山珍海味燴金磚豆腐
Stewed Homemade Tofu with Dried Seafood and Mushroom
\$28 小/S | \$38 中/M | \$48 大/L

BE2 普寧豆醬燜大蝦豆腐
Stewed Homemade Tofu with Sea Prawn in Bean Paste
\$28 小/S | \$38 中/M | \$48 大/L

菜類

VEGETABLE



VG1 蘆筍煎釀羊肚菌
Stir-fried Asparagus with Stuffed Morel
\$28 小/S | \$38 中/M | \$48 大/L

VG2 煙燻臘肉炒甘藍抱子
Stir-fried Brussels Sprout with Homemade Bacon
\$28 小/S | \$38 中/M | \$48 大/L



VG3 椰菜花炒黑毛豬板筋
Stir-fried Cauliflower with Pork Backstraps
\$28 小/S | \$38 中/M | \$48 大/L

VG4 鍋氣銀魚蝦干小炒皇
Wok-fried Chives Flower Hakka Style
\$28 小/S | \$38 中/M | \$48 大/L

NR1



粉 面 饭

NOODLES &
RICE

NR1 酥炸鸳鸯脆河粉

Stir-fried Crispy Rice Noodles with Clams

\$16 每位 / per pax

\$26 小/S | \$36 中/M | \$46 大/L

NR2 東寶特式炒香饭

East Treasure Fried Rice

\$16 每位 / per pax

\$26 小/S | \$36 中/M | \$46 大/L

NR3 老隆海鲜福建麵

KL Hokkien Mee

\$16 每位 / per pax

\$26 小/S | \$36 中/M | \$46 大/L

NR4 浓湯海鮮白米粉

Braised Vermicelli with Seafood in Special Broth

\$26 小/S | \$36 中/M | \$46 大/L

NR5 丝苗白饭

Steamed Jasmine Rice

\$1.8 每位 / per bowl

NR3



NR4



NR2



甜品和飲料

DESSERTS
& BEVERAGES



精選甜品

DESSERTS



DS1 泡参红枣炖雪蛤
Stewed Hashima with American Ginseng
\$16.8 每位 / per pax

DS2 香芒雪燕椰子盅
Chilled Whole Coconut Jelly with Mango Puree & Tragacanth Gum
\$13.8 每位 / per pax

DS3 香芒雪糕椰子凍
Chilled Coconut Jelly with Mango Puree & Ice Cream
\$6.8 每位 / per pax

DS4 桂花蘆薈香茅冻
Chilled Lemongrass Jelly with Osmanthus Syrup
\$6.8 每位 / per pax

DS5 杨枝甘露雪糕球
Chilled Mango Puree and Sago with Coconut Ice Cream
\$6.8 每位 / per pax

DS6 龍须蛋黄白莲蓉
White Lotus Seed Paste Kataifi Roll
\$16 每份 / per portion

DS7 酥皮豆沙脆窝饼
Crispy Red Bean Pancake
\$14 每份 / per portion

汽水

SODA

- BD1 可口可乐**
Coca-Cola Original
\$2.8 每罐 / per can 
- BD2 可乐零**
Coca-Cola Original Less Sugar
\$2.8 每罐 / per can 
- BD3 雪碧**
Sprite
\$2.8 每罐 / per can 
- BD4 苏打水**
Soda Water
\$3.8 每罐 / per can 
- BD5 伟图 (法国)**
Mineral Water Vittel (French)
\$2.5 每瓶 / per bottle (330ml)
\$6.5 每瓶 / per bottle (750ml) 
- BD6 巴黎水 (法国)**
Sparkling Water Perrier (French)
\$4 每瓶 / per bottle (330ml)
\$6.5 每瓶 / per bottle (750ml) 

果汁

JUICE

- JS1 泰国椰子**
Siam Coconut
\$6.0 每粒 / per piece
- JS2 橙汁**
Orange Juice
\$5.5 (with ice 加冰) 每杯 / per glass
\$6.5 (without ice 无冰) 每杯 / per glass 
- JS3 西瓜汁**
Fresh Watermelon Juice
\$5.5 (with ice 加冰) 每杯 / per glass
\$6.5 (without ice 无冰) 每杯 / per glass 
- JS4 苹果汁**
Fresh Apple Juice
\$5.5 (with ice 加冰) 每杯 / per glass
\$6.5 (without ice 无冰) 每杯 / per glass 
- JS5 柠檬汁**
Lemon Juice
\$5.5 (with ice 加冰) 每杯 / per glass
\$6.5 (without ice 无冰) 每杯 / per glass 

养生茶

NUTRITIONAL
TEA

- NT1 洋参菊花枸杞茶**
Chrysanthemum Tea with
American Ginseng and Wolfberries
\$3.5 每杯 / per glass 
- NT2 山楂乌梅茶**
Hawthorne Black Plum Tea
\$3.5 每杯 / per glass 
- TE1 香片**
Jasmine
\$2.5 每位 / per pax 
- TE2 菊花茶**
Chrysanthemum
\$2.5 每杯 / per glass 
- TE3 菊普茶**
Chrysanthemum and Pu'er
\$2.5 每杯 / per glass 

啤酒

BEER

- BR1 喜力啤酒**
Heineken
\$13 每瓶 / per bottle (640ml)
- BR2 虎牌啤酒**
Tiger
\$12 每瓶 / per bottle (633ml)
- BR3 青岛崂山啤酒**
Qing Dao Laoshan
\$11 每瓶 / per bottle (600ml)
- BR4 黑狗啤酒**
Guinness Stout
\$10 每罐 / per can



Nutri-Grade is based on default preparation (before addition of ice).

東寶

之東方明珠

EAST TREASURE
CHINESE RESTAURANT

Elevate your corporate meetings, weddings,
and private dining experiences with our
exquisite event spaces.

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Toa Payoh

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