



Imperial Treasure Cantonese Cuisine (great World) Menu

<https://menulist.menu>

V.Hive, Kim Seng Prom, Singapore 239442, Singapore

<https://www.foodpanda.sg/restaurant/v1ou/imperial-treasure-cantonese-cuisine-great-world>



The Card of Imperial Treasure Cantonese Cuisine (great World) from Singapore includes about 151 different menus and drinks. On average, you pay for a dish / drink about \$40.9. The Imperial Treasure Cantonese Cuisine (great World) originating from Singapore offers various **tasty seafood courses**, Besides, the inventive blend of different dishes with new and sometimes adventurous products is appreciated by the customers - a beautiful case of Asian Fusion. Dishes are prepared typically in the Asian style, Many visitors are particularly impressed by the *versatile, flavorful Chinese cuisine*.

Imperial Treasure Cantonese Cuisine (great Menu)



Rice dishes

STEAMED RICE BÁI FÀN S\$2

Popular Items

ROASTED DUCK GUÀ LÚ SHĀO YĀ S\$37

Condiments and Sauces

PRAWNS

Seafood 海鲜

FISH MAW HUĀ JIĀO S\$65

SEA CUCUMBER Hǎi CĀN S\$20

Drinks / 饮料

COKE WHEN? S\$7

EXQUISITE SPRITE S\$7

Ingredients Used

BEEF

DUCK

Beverages 饮料

COKE LIGHT JIÀN YÍ KĒ LÈ S\$7

PERRIER WATER YŌU QÌ KUÀNG QUÁN SHUǐ S\$7

EVIAN WATER YĪ YÚN SHUǐ S\$7

BBQ Selections 烧烤

MARINATED SALTED CHICKEN YÁN XIĀNG GUÌ FĒI JĪ S\$50

BBQ PORK WITH HONEY SAUCE MÌ ZHĪ CHĀ SHĀO S\$35

BBQ PORK BELLY WITH HONEY SAUCE MÌ ZHĪ NĀN CHĀ S\$35

Abalone, Sea Cucumber & Fish Maw 鲍鱼海参花胶

BRAISED SLICED ABALONE, SEA CUCUMBER FISH MAW WITH PREMIUM SEAFOOD BĀO LUŌ WÀN YŌU S\$158

BRAISED WHOLE HOKKAIDO SEA CUCUMBER STUFFED WITH MINCED PORK HÓNG SHĀO JIĀ XIĀNG NIÀNG YUÁN TIÁO LIÁO CĀN S\$79

BRAISED WHOLE HOKKAIDO SEA CUCUMBER STUFFED WITH MINCED SHRIMP HÓNG SHĀO BǎI HUĀ NIÀNG YUÁN TIÁO LIÁO CĀN S\$86

BRAISED WHOLE SEA CUCUMBER IN OYSTER SAUCE HÓNG SHĀO YUÁN TIÁO Hǎi CĀN S\$40

BRAISED SEA CUCUMBER STUFF WITH MINCED PORK IN OYSTER SAUCE HÓNG SHĀO JIĀ XIĀNG NIÀNG Hǎi CĀN S\$32

Fish 鱼

DEEP-FRIED COD FISH FILLET WITH SUPERIOR SOY SAUCE JIĀN JÚ XUĒ YÚ JIÀN S\$26

DEEP-FRIED COD FISH FILLET XIĀNG JIĀN XUĒ YÚ JIÀN S\$26

SAUTÉED COD FILLET WITH CELERY PRESERVED BLACK OLIVES LǎN JIǎO XĪ QÍN CHǎO XUĒ YÚ QÍU S\$55

STEAMED COD FISH FILLET WITH DICED CHILLIES DUÒ JIǎO ZHĒNG XUĒ YÚ JIÀN S\$55

DEEP-FRIED COD FISH FILLET WITH PEPPER SALT JIĀO YÁN XUĒ YÚ QÍU S\$55

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STEAMED COD FISH IN BLACK
FUNGUS DRIED LILY FLOWERS JĪN S\$55
ZHĒN MÙ ĚR ZHĒNG XUĚ YÚ JIÀN

Premium Braised Items 红烧 极品海味

FRESH SLICED ABALONE XIĀN
BÀO PŪ S\$50

10 HEAD FRESH ABALONE 10TÓU
XIĀN BÀO S\$29

HOKKAIDO SEA CUCUMBER LIÁO
CĀN S\$65

GOOSE WEB É ZHǎNG S\$20

DRIED SCALLOP YÁO ZHÙ S\$7

MUSHROOM DŌNG GŪ S\$4

Dessert

DOUBLE-BOILED HASHIMA WITH
LOTUS SEED HÓNG LIÁN DÙN XUĚ HÁ S\$23

CHINESE HERBAL JELLY MÌ ZHÌ
GUĪ LÍNG GĀO S\$14

RED BEAN PASTE WITH LOTUS
SEED LIÁN ZI HÓNG DÒU SHĀ S\$12

CHINESE ALMOND CREAM SHĒNG
MÓ XÍNG RÉN CHÁ S\$13

WALNUT CREAM SHĒNG MÓ HÉ
TÁO LÙ S\$13

GLUTINOUS RICE BALL IN GINGER
SOUP JIĀNG CHÁ TĀNG YUÁN S\$12

CHILLED ALOE VERA JELLY WITH
FRESH FRUITS XIĀN GUǒ LÚ HUI DÒNG S\$12

Soups 汤羹

DOUBLE-BOILED 10 HEAD FRESH
ABALONE SOUP WITH CHICKEN
SEA WHELK SHÍ TÓU TĀNG BÀO
LUÓ TÓU DÙN JĪ TĀNG S\$65

DOUBLE-BOILED CHINESE
CABBAGE WITH BAMBOO PITH
MUSHROOM SOUP CÀI DǍN ZHÚ
SHĒNG DÙN BĒI GŪ TĀNG S\$29

DOUBLE-BOILED YELLOW MELON
SOUP WITH ASSORTED SEAFOOD
BĀ BǍO DÙN LǍO HUÁNG GUǍ
ZHŌNG S\$36

DICED SEAFOOD BEAN CURD IN
THICK SOUP HǎI XIĀN DÒU Fŭ
GĒNG S\$26

HOT SOUR SOUP IN SICHUAN
STYLE SÌ CHUĀN SUǎN LÀ TĀNG S\$26

MINCED BEEF EGG WHITE IN
THICK SOUP XĪ HÚ NIÚ RÒU GĒNG S\$26

SWEET CORN CRAB MEAT IN
THICK SOUP XIÈ RÒU SÙ Mǐ GĒNG S\$26

Rice 饭

STEAMED DICED SEAFOOD RICE
WRAPPED IN LOTUS LEAF BÀO
ZHĪ HǎI XIĀN HÉ YÈ FÀN S\$60

FRIED RICE WITH BBQ PORK
PRAWN IN YANGZHOU STYLE
YÁNG ZHŌU CHǎO FÀN S\$40

FRIED RICE WITH MINCED BEEF
SHĒNG CHǎO NIÚ RÒU FÀN S\$40

FRIED RICE WITH SHREDDED
CHICKEN SALTED FISH XIĀN YÚ JĪ
SĪ CHǎO FÀN S\$40

FRIED RICE WITH DRIED SCALLOP
DICED SEAFOOD HǎI XIĀN LÌ YÁO
ZHÙ DÀN BǎI CHǎO FÀN S\$49

FRIED RICE WITH ASSORTED
VEGETABLE Hŭ PÒ SÙ DĪNG CHǎO
FÀN S\$40

FRIED GLUTINOUS RICE WITH
HAM MUSHROOM SHĒNG CHǎO
NUÒ Mǐ FÀN S\$40

RICE WITH SEAFOOD IN
SUPERIOR BROTH HǎI XIĀN
SHÀNG TĀNG PÀO FÀN S\$26

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Appetizers 餐前小吃

ROASTED PORK CUI PÍ SHĀO RÒU	S\$26
DEEP-FRIED SILVER FISH WITH PEPPER SALT JIĀO YÁN BĀI FÀN YÚ	S\$20
DEEP-FRIED CRISPY SALTED BEAN CURD SŪ Zhà Yán Shuǐ Dòu Fǔ	S\$14
CHILLED PIG' S SHANK FÚ SHĀN XŪN TÍ	S\$23
MARINATED BEEF SHANK WITH FIVE SPICES Wŭ Xiāng Lǚ Niú Jiàn	S\$23
MARINATED DUCK WEB WING Lǚ Shuǐ Yā Zhǎng Yì	S\$23
CENTURY EGG WITH PICKLED GINGER PÍ Dàn Suān Jiāng	S\$13
MARINATED JELLY FISH HEAD Zhàn Jiāng Hǎi Zhē Huā	S\$29

Chicken & Poultry 鸡禽

CRISPY CHICKEN WITH LEMON SAUCE Xiān Níng Zhī Jī Pú	S\$50
STEAMED CHICKEN WITH BLACK FUNGUS DRIED LILY FLOWERS Jīn Zhēn Yún Ēr Zhēng Jī	S\$50
STEWED BEAN CURD WITH DICED CHICKEN SALTED FISH Xián Yú Jī Lì Dòu Fǔ	S\$40
SAUTÉED DICED CHICKEN WITH DRIED CHILLIES CASHEW NUTS Gōng Bǎo Jī Dīng	S\$37
SWEET SOUR CHICKEN GŪ LŪ Jī Qiú	S\$37
STEWED CHICKEN WITH PIG' S LIVER Zhě Zhě Zhū Rùn Huá Jī	S\$37
STEWED CHICKEN WITH BITTER GOURD BLACK BEAN SAUCE Shì Zhǐ Liáng Guā Huá Jī	S\$37

STEWED GOOSE WEB WITH VERMICELLI WHITE PEPPERCORN TÀI SHÌ FĒN SĪ É Zhǎng S\$98

ROASTED CRISPY CHICKEN CUI PÍ Zhà Zi Jī S\$50

Beancurd & Egg 豆腐, 蛋

BRAISED SPINACH BEAN CURD WITH SEAFOOD Hǎi Xiān Lì Bā Bō Cài Dòu Fǔ	S\$49
BRAISED SPINACH BEAN CURD WITH ASSORTED MUSHROOMS Sān Gū Bā Bō Cài Dòu Fǔ	S\$40
STEWED BEAN CURD WITH SEAFOOD Hǎi Xiān Dòu Fǔ	S\$55
STEWED BEAN CURD WITH MINCED BEEF NIÚ SŌNG Dòu Fǔ	S\$37
BRAISED BEAN CURD WITH MINCED PORK IN SPICY MA PO SAUCE Má Pó Dòu Fǔ	S\$37
BRAISED BEAN CURD WITH MUSHROOM VEGETABLE IN OYSTER SAUCE Hóng Shāo Běi Gū Huá Dòu Fǔ	S\$37
SWEET SOUR BEAN CURD GŪ LŪ Dòu Fǔ	S\$37
PAN-FRIED FU YONG OMELETTE Xiāng Jiān Fú Róng Dàn	S\$37
PAN-FRIED OMELETTE WITH SILVER FISH BĀI FÀN YÚ Jiān Dàn	S\$37

Wines 酒

DAMPIERRE COMTE DE DAMPIERRE BRUT	S\$242
CHÂTEAU COS D'ESTOURNEL 2005	S\$673
CHATEAU CALON SEGUR SAINT ESTEPHE 2005	S\$386
PICHON LALANDE 2005	S\$472

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CHATEAU SAINT NICOLAS
FRONSAC 2000 S\$98

CHATEAU DURFORT VIVENS
MARGAUX 2009 S\$184

CHATEAU MUSAR 1998 S\$184

RAMOS PINTO TAWNY PORT 20
YEARS S\$213

CHATEAU SUDUIRAUT
SAUTERNES 1982 S\$271

Prawns & Frogs 虾田鸡

SAUTEED PRAWN WITH EGG
WHITE IN TRUFFLE OIL BAI SONG
LU JUN YOU XI SHI CHAO XIA QIU S\$20

DEEP-FRIED PRAWN WITH SALTED
EGG YOLK HUANG JIN JU XIA QIU S\$55

SAUTEED PRAWN WITH DRIED
CHILLIES CASHEW NUTS GONG
BAO CHAO XIA QIU S\$55

SAUTEED PRAWN WITH
SINGAPORE STYLE CHILLI SAUCE
XING ZHOU LA JIAO XIA QIU S\$55

SAUTEED PRAWN WITH
SHALLOTS PRESERVED BLACK
OLIVES GAN CONG LAN JIAO BAO
XIA QIU S\$55

PAN-FRIED PRAWN CAKE WITH
STRING BEAN SI JI DOU JIAN XIA
BING S\$55

SAUTEED EMPRESS CLAM WITH
CELERY PRESERVED BLACK
OLIVES LAN JIAO XI QIN CHAO GUI
HUA BANG S\$69

DEEP-FRIED SQUID WITH SALTED
EGG YOLK HUANG JIN JU XIAN
YOU S\$43

SAUTEED SQUID WITH SHRIMP
SAUCE XIA JIANG CHAO XIAN YOU S\$43

DEEP-FRIED SQUID STUFFED
WITH MINCED SHRIMP IN PEPPER
SALT JIAO YAN BAI HUA XIAN YOU S\$52

Noodles & Vermicelli 面粉

FRIED CRISPY NOODLE WITH
SEAFOOD HAI XIAN CHAO SHENG
MIAN S\$55

BRAISED E-FU NOODLE WITH
FRESH MUSHROOM MO GU GAN
SHAO YI MIAN S\$40

BRAISED THICK NOODLE WITH
EGGPLANT IN XO SAUCE XO
JIANG JIA ZI MEN MIAN BO S\$40

BRAISED THICK NOODLE WITH
HONSHIMEJI MUSHROOM ITALIAN
TRUFFLE OIL BAI SONG LU JUN
YOU LING ZHI GU MEN MIAN BO S\$43

BRAISED HOR FUN WITH PRAWN
EGG GRAVY HUA DAN XIA QIU
CHAO HE FEN S\$49

WOK-FRIED HOR FUN WITH BEEF
GAN CHAO NIU ROU HE FEN S\$46

WOK-FRIED HOR FUN WITH
PRAWN IN PENANG STYLE BIN
CHENG CHAO HE FEN S\$46

WOK-FRIED VERMICELLI IN
SINGAPORE STYLE XING ZHOU
CHAO MI FEN S\$40

SEAFOOD NOODLE IN SUPERIOR
BROTH HAI XIAN TANG MIAN S\$26

EGG NOODLE IN SUPERIOR
BROTH SHANG TANG SHENG
MIAN S\$14

Crabs 蟹

DEEP-FRIED CRAB CLAW
STUFFED WITH SHRIMP PASTE BAI
HUA ZHA NIANG XIE QIAN S\$43

STEAMED CRAB CLAW WITH
CHINESE RICE WINE EGG WHITE JI
YOU HUA DIAO ZHENG XIAN XIE
QIAN S\$35

SAUTEED CRAB CLAW WITH
SHALLOTS PRESERVED BLACK
OLIVES GAN CONG LAN JIAO JU
XIAN XIE QIAN S\$35

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POACHED CRAB CLAW WITH
BLACK FUNGUS GINGER IN
CHINESE RICE WINE YĪ JÍ Mǐ JIǔ
ZHŭ XIĀN XIÈ QIÁN S\$35

BAKED CRAB MEAT ONIONS ON
CRAB SHELL Fǎ SHÌ NIÀNG XIÈ
GÀI S\$50

BAKED CRAB MEAT WITH
ASSORTED SEAFOOD BLACK
TRUFFLE ON CRAB SHELL HĒI
SŌNG LÙ Hǎi XIĀN NIÀNG XIÈ GÀI S\$58

STEAMED EGG WHITE WITH
ASSORTED MUSHROOMS CRAB
MEAT XIÈ RÒU ZÁ JŪN ZHĒNG
DÀN BǎI S\$29

SAUTÉED FRESH CRAB MEAT
WITH EGG WHITE TRUFFLE OIL
BǎI SŌNG LÙ JŪN YÓU XĪ SHĪ
CHǎO XIÈ RÒU S\$32

SAUTÉED FRESH CRAB MEAT
WITH EGG WHITE XĪ SHĪ CHǎO
XIĀN XIÈ RÒU S\$26

PAN-FRIED FRESH CRAB MEAT
WITH BITTER GOURD EGG XIÈ
RÒU LIÁNG GUǎ JIĀN DÀN S\$55

BRAISED SEASONAL
VEGETABLES WITH CRAB MEAT
XIÈ RÒU Bǎ SHÍ SHŪ S\$55

Vegetables 蔬菜

SAUTÉED ASPARAGUS IN SHRIMP
PASTE XIĀ Mǐ JIÀNG CHǎO XIĀN
LÚ SŪN S\$37

SAUTÉED SEASONAL VEGETABLE
WITH MINCED GARLIC SUÀN
RÓNG CHǎO SHÍ SHŪ S\$32

BRAISED ASSORTED
MUSHROOMS WITH BLACK
FUNGUS BAMBOO PITH ZHŭ
SHĒNG DǐNG HÚ SHÀNG SÙ S\$55

SAUTÉED KAILAN WITH GINGER
CHINESE RICE WINE JIĀNG ZHĪ JIǔ
CHǎO JIÈ LÁN S\$32

SAUTÉED SEASONAL
VEGETABLES WITH MUSHROOM S\$37
BĒI GŪ Bǎ SHÍ SHŪ

POACHED SEASONAL
VEGETABLES WITH ASSORTED
EGGS JĪN YĪN DÀN JĪN SHÍ SHŪ S\$37

POACHED SEASONAL
VEGETABLES IN CHICKEN BROTH S\$37
NÓNG JĪ TĀNG JĪN SHÍ SHŪ

SAUTÉED LETTUCE STEM WITH
PRESERVED XUE CAI VEGETABLE S\$37
XUĒ CÀI CHǎO XIĀNG WŪ SŪN

STEWED ASSORTED VEGETABLES
WITH VERMICELLI DRIED SHRIMP S\$37
FĒN SĪ XIĀ Mǐ ZÁ CÀI

STEWED ASSORTED VEGETABLE
WITH RED FERMENTED BEAN
CURD SAUCE JIĀ XIĀNG NÁN Rŭ
ZHĀI BǎO S\$37

STEWED EGGPLANT WITH
MINCED PORK SPICY SAUCE YÚ
XIĀNG JIĀ ZI S\$37

SAUTÉED BEANSPOUT WITH
SALTED FISH XIĀN YÚ CHǎO YĪN
Yǎ S\$37

SAUTÉED HONEY BEAN WITH
BEANSPOUT PRESERVED XUE
CAI VEGETABLE XUĒ CÀI YĪN Yǎ
CHǎO MÌ DÒU S\$37

SAUTÉED STRING BEAN WITH
MINCED PORK PRESERVED
BLACK OLIVES LǎN CÀI RÒU SUÌ
CHǎO SÌ JÌ DÒU S\$37

STEAMED EGG WHITE WITH
ASSORTED MUSHROOMS ZÁ JŪN
HUÌ HÉ TÁNG S\$37

Pork & Beef 猪牛

BAKED PORK RIB WITH SWEET
SOUR SAUCE JĪNG DŌU JÚ PÁI Gŭ
HUÁNG S\$46

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DEEP-FRIED PORK RIB
MARINATED WITH RED
FERMENTED BEAN CURD SAUCE S\$46
NÁN Rŭ XIĀNG SŪ Gŭ

STEWED SPARE RIB WITH BITTER
GOURD BLACK BEAN SAUCE IN
CLAYPOT SHÌ ZHĪ LIÁNG GUĀ PÁI S\$46
Gŭ BĀO

SWEET SOUR PORK BŌ LUÓ Gŭ S\$40
Lŭ RÒU

STEAMED PORK COLLAR WITH
SALTED FISH XIÁN YÚ ZHĒNG ZHŪ S\$40
JĭNG RÒU

STEWED PORK COLLAR WITH
BITTER GOURD BLACK BEAN
SAUCE SHÌ ZHĪ LIÁNG GUĀ ZHŪ S\$40
JĭNG RÒU

STEWED PORK COLLAR WITH
ROMAINE LETTUCE SHRIMP
SAUCE XIĀ JIÀNG ZHŪ JĭNG RÒU S\$40
YÓU MÀI CÀI

PORK PATTY WITH DICED SALTED
FISH XIÁN YÚ LÌ RÒU BĭNG S\$40

STEAMED PORK PATTY WITH
SQUID WATER CHESTNUT Mǎ TÍ S\$40
DIÀO PIÀN ZHĒNG RÒU BĭNG

PAN-FRIED OMELETTE WITH
MINCED PORK PRESERVED S\$40
RADISH CÀI PÚ RÒU SUÌ JIĀN DÀN

SAUTÉED SLICED ANGUS BEEF
WITH KAILAN JIÈ LÁN CHǎO ĀN S\$52
GÉ SĪ NIÚ RÒU

POACHED SLICED ANGUS BEEF
WITH SEASONAL VEGETABLES S\$52
BÁI ZHUÓ ĀN GÉ SĪ NIÚ RÒU

SAUTÉED SLICED ANGUS BEEF
WITH GINGER SPRING ONION S\$52
JIĀNG CŌNG BÀO ĀN GÉ SĪ NIÚ
RÒU

SAUTÉED SLICED ANGUS BEEF
WITH FRESH MUSHROOM XIĀN MÓ S\$52
Gŭ CHǎO ĀN GÉ SĪ NIÚ RÒU

SAUTÉED DICED BEEF WITH BLACK
PEPPER HĒI JIĀO NIÚ LIŭ LÌ

SAUTÉED DICED BEEF WITH SLICED
GARLIC SUÀN PIÀN NIÚ LIŭ LÌ

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World) Imperial Treasure Cantonese Cuisine

V.Hill, Kim Seng Prom,
Singapore 239442, Singapore

Menu

Opening Hours:

Monday 18:00 -21:15 11:30 -14:00
Tuesday 18:00 -21:15 11:30 -14:00
Wednesday 18:00 -21:15 11:30
-14:00
Thursday 18:00 -21:15 11:30 -14:00
Friday 18:00 -21:15 11:30 -14:00
Saturday 18:00 -21:15 10:30 -14:00
Sunday 18:00 -21:15 10:30 -14:00

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