

東寶

之東方明珠

EAST TREASURE
CHINESE RESTAURANT

PRIVATE DINING & EVENTS

Corporate Functions • Celebrations • Weddings

The background of the advertisement is a high-quality photograph of various Chinese dishes. In the top left, a dark pot contains a soup with chicken, mushrooms, and green herbs. In the bottom left, a white bowl is filled with a rich, orange-colored crab dish. On the right side, a large, succulent roasted duck is presented on a grey stone slab, surrounded by cinnamon sticks, star anise, and a whole shallot. Above the duck, two small blue bowls hold dipping sauces, one light and one dark, with scattered red chili peppers and sesame seeds nearby. The central text is overlaid on this background.

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EAST TREASURE
CHINESE RESTAURANT

WELCOME TO EAST TREASURE RESTAURANT

Bringing People Together Through Great Food & Warm Hospitality

The East Treasure Experience

Step into East Treasure Chinese Restaurant, where tradition meets modernity in a warm and inviting setting. Nestled in the heartlands of Singapore, East Treasure offers thoughtfully crafted Chinese cuisine, carefully prepared by our Master Chef using quality ingredients to deliver balanced flavours and memorable dining experiences.



Winner – Best Chinese Restaurant (Casual Dining)
Epicurean Star Awards Singapore 2025



Our restaurant charms your palate and our cozy and nostalgic ambiance makes you feel right at home. There is nowhere else quite like East Treasure—each moment spent here is a memory you will treasure forever.



East Treasure Chinese Restaurant
has been honoured as the
Winner of Best Chinese Restaurant
(Casual Dining) at the Epicurean Star
Awards 2025, presented by the
Restaurant Association of Singapore.



Winner – Best Chinese Restaurant (Casual Dining)
Epicurean Star Awards Singapore 2025

A Taste of East Treasure

Awaken all your senses with our most-raved dishes, such as our *60-hour dry-aged roasted duck* that is dry-aged just right with our in-house dry-aging cabinet. As you sink your teeth into the roasted duck's golden brown crispy skin, you will realise that every hour spent dry-aging it is just worth it.

Other must-try dishes include the double-boiled tonic soup with crocodile meat, chili and white pepper crab, as well as our wagyu beef specialties.



Signature Masterpiece

60-HOUR DRY-AGED ROASTED DUCK

Our signature 60-hour dry-aged roasted duck is patiently aged in-house to naturally enhance its tenderness and depth of flavour. Roasted to perfection, it delivers irresistibly crisp golden skin, succulent meat, and a rich aroma that has made it one of East Treasure's most celebrated signature dishes.





EAST TREASURE
CHINESE RESTAURANT

Exquisite Value Group Dining

\$338**

(6位 / per)

東寶迎賓三小碟
Trio Appetizer Platter

滋補養生鱉魚湯
Double Boiled Tonic Soup
with Crocodile Meat

六十小時熟成烤鴨
60 hr Dry Aged Roasted Duck

香蔥油鹽一夜理
Steamed Dry-Aged Snapper Fish

椰菜花炒黑毛豬排骨
Stir-fried Cauliflower
with Pork Backstraps

涼瓜魚頭脆未底
Crispy Vermicelli Topped
with Stewed Giant Grouper Fish

楊枝甘露雪糕球
Coconut Ice Cream Infusion
Mango Puree & Sago

\$528**

(6位 / per)

上湯焗西澳龍蝦
Stir-fried Australian Lobster
with Superior Stock

忘忧草雲耳蒜山芭雞
Steamed Free Range Chicken
with Daylily & Fungus

雪菜姜蔥脆虎斑
Steamed Dragon Grouper
with Ginger & Pickled Cabbage

韓風燒烤黑毛豬排骨
Roasted Ramos Iberian Spare
Ribs with Korean BBQ sauce

鍋氣銀魚蝦干小炒皇
Wok-fried Chives Flower
Hakka Style

客家鴨掌粥伊麵
Braised He-Fu Noodles
with Duck Feet

桂花蘆薈香茅冻
Chilled Lemongrass Jelly
with Osmanthus Syrup

\$688**

(10位 / per)

京式熟成片皮鴨
Dry-Aged Beijing Duck

固本培元鱉魚湯
Double Boiled Tonic Soup
with Crocodile Meat

海南黃椒蒜紅斑
Steamed Red Grouper with
"Hainan" Yellow Lantern Chili Sauce

鬼馬炒黑豬臉頰
Stir-fried Ramos Iberian Pork Cheek,
Dough Stick & Water Chestnut

花雕藕油蒸明蝦
Steamed Sea Prawn,
Chinese Wine & Fragrant Oil

蚝豉鮑魚茶葉煲
Braised Abalone, Mushroom,
Sun-dried Oyster & Mustard Plant

脆米鴨焗炒香飯
Roasted Duck Meat Fried Rice
Topped with Rice Cracker

香芒雪糕椰子凍
Chilled Coconut Jelly with
Mango Puree & Ice Cream

\$918**

(10位 / per)

四季興隆冷熱掌
Four Combination Platter

瑤柱鹿茸菌燉雞
Double Boiled Chicken Soup with
Velvet Mushroom & Dried Scallop

香蔥頭抽大笋壳
Steamed Marble Goby
with Superior Soy & Onion oil

六十小時熟成烤鴨
60 hr Dry Aged Roasted Duck

避風塘澳洲龍蝦
Australian Lobster
Typhoon Shelter Style

煎酥鮑魚扣鴨掌
Stuffed Abalone with
Goose Palm & Season Green

啫啫脆皮鴛鴦河
Stir-fried Crispy Rice
Noodles with Clams

桂花芦荟香茅凍
Chilled Lemongrass Jelly
with Osmanthus Syrup

\$1388**

(10位 / per)

“漁”你相遇
Amber Jack Sashimi
in "Shunde" Style

泡參鹿茸鳳吞翅
Double Boiled Shark's Fin Stuffed
Chicken Soup with American
Ginseng & Antler

香蔥頭抽大笋壳
Steamed Marble Goby
Superior Soy & Onion Oil

六十小時熟成烤鴨
60 hr Dry Aged Roasted Duck

蒜蓉絲苗蒸澳龍
Steamed Australian Lobster
with Garlic & Glass Noodles

翡翠玉環六頭鮑
Braised Abalone with
Dried Scallop & Melon Ring

滾湯海鮮白米粉
Braised Vermicelli with
Seafood & White Broth

泡參紅棗炖雪蛤
Stewed Hashima with
American Ginseng

*所有價格不包括消費稅與服務稅。 All prices are subject to 10% service charge and prevailing GST.

The image shows a hallway with a black and white geometric tile floor. A large potted plant with broad green leaves sits on the right. To the left is a doorway with a marble-patterned wall and a sign that reads 'TREASURE BALLROOM' with a right-pointing arrow. The ceiling is curved and textured, with a decorative light fixture. The overall lighting is warm and ambient.

Private Dining & Events

Step into thoughtfully designed spaces
where every gathering is transformed
into a memorable occasion.

From intimate celebrations to
grand events, our elegant private
dining venues provide the perfect
setting for meaningful moments,
complemented by attentive service
and timeless hospitality.

Private Dining & Events

Elegant spaces for business dining
and intimate celebrations



9 versatile private rooms accommodating 10-16 guests each,
with selected rooms that can be combined to
create flexible spaces for up to 90 guests.

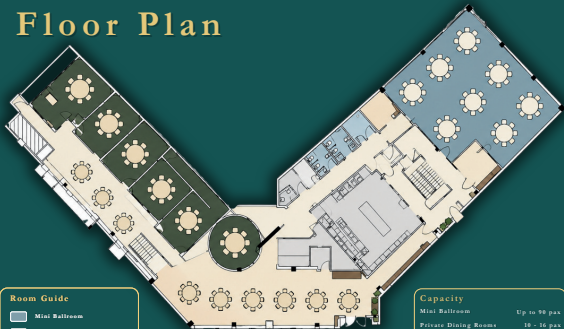
Mini Ballroom

Where Celebrations Come Together



Hosting up to 90 guests, our Mini Ballroom offers an elegant setting with essential AV facilities, making it ideal for corporate dinners, appreciation events, weddings and private functions.

Floor Plan



*Illustrative floor plan for reference.
Room configuration may vary based on event requirements.*



EAST TREASURE
CHINESE RESTAURANT

Clarke Quay

Our Premier Event & Private Dining Venue

3B River Valley Road #02-01

Singapore 179021

Tel: 6592 3589

Mobile: 8770 2254

Discover More East Treasure

Toa Payoh

470 Lorong 6 Toa Payoh Singapore 310470

Tel: 6252 4645

Woods Square

#01-07/8/09/10, 6 Woodlands Square, Singapore 737737

Tel: 6908 5650

Event Enquiries

Jojo Heng | Tel: 9100 0690

Email: jojo_heng@astons.com.sg

 <https://easttreasure.com.sg/>

 EastTreasureSG  @easttreasure

