

IMPERIAL GRAND CANTONESE CUISINE



4位套餐

\$138++

雙星報喜

TWO COMBINATION PLATTER

海鮮千丝瓜盅

ASSORTED SEAFOOD SOUP

油浸顺壳鱼

DEEP-FRIED MARBLE GOBY W/
SUPERIOR SOYA SAUCE

瑶柱野菌扒自制豆腐

HOME MADE BEANCURD W/SCALLOP &
MUSHROOM TOPPING

花茹十头鲍鱼扒时蔬

STEWED 10 ABALONE & MUSHROOM
W/SEASONAL GREENS

家乡炒面线

FRIED VERMICELLI IN HOME STYLE

时日甜品

DESSERT OF THE DAY

11 SAM LEONG ROAD, TRIO BUILDING #03-01 SINGAPORE 207903

CONTACT #: +65 8757 4622

IMPERIAL GRAND CANTONESE CUISINE



6位套餐

\$288++

北京片皮鴨(整)

PEKING DUCK

紅燒竹筍干貝蚧肉翅

BRAISED SHARK'S FIN SOUP W/ CRAB MEAT,
CONPOY & BAMBOO PITH

京醬露筍雞腿茹爆蝦球

STIR-FRIED PRAWN BALLS W/KING OYSTER MUSHROOM

翅骨湯浸香脆順殼魚

DEEP-FRIED MARBLE GOBY IN SHARK'S BONE CARTILAGE SOUP

古早蔥油甘榜雞

KAMPONG CHICKEN W/ ONION

十頭鮑魚天白花茹扒時蔬

STEWED 10 HEAD ABALONE & MUSHROOM W/ VEGETABLES

鴨絲干燒伊面

STEWED 10 HEAD ABALONE & MUSHROOM
W/ VEGETABLES

時日甜品

DESSERT OF THE DAY

11 SAM LEONG ROAD, TRIO BUILDING #03-01 SINGAPORE 207903

CONTACT #: +65 8757 4622

IMPERIAL GRAND CANTONESE CUISINE



10位套餐

\$538++

北京片皮鴨(整)

PEKING DUCK

紅燒干貝蚧肉魚鰾翅

BRAISED SHARK'S FIN SOUP & FISH MAW SOUP W/CONPOY
& CRAB MEAT

極品醬芹香云耳野菌帶子

STIR-FRIED SCALLOP & FUNGUS W/ MUSHROOM IN XO SAUCE

古早榨菜肉絲蒸順殼

STEAMED MARBLE GOBY W/PRESERVED VEGETABLES &
SHREDDED PORK

鎮江醋焗堅果排骨

WOK FRIED PORK W/BLACK VINEGAR SAUCE

玫瑰豉油雞

SOYA SAUCE MARINATED CHICKEN

十頭鮑魚、天白花茹扒時蔬

STEWED 10 HEAD ABALONE & MUSHROOMS W/
SEASONAL GREENS

金菇鴨絲焗伊面

BRAISED EE-FU NOODLES W/ ENOKI MUSHROOMS

時日甜品

DESSERT OF THE DAY

11 SAM LEONG ROAD, TRIO BUILDING #03-01 SINGAPORE 207903

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IMPERIAL GRAND CANTONESE CUISINE



10位套餐

\$728++

唐苑烧腊三寶

(蜜汁叉烧、爆皮火腩丁、海哲)

TRIO BARBEQUE PLATTER

翅骨汤干貝蚧肉魚鰔中鲍翅

SHARK'S BONE CARTILAGE SOUP W/ SHARK'S FIN, FISH MAW,
CONPOY & CRAB MEAT

豉油皇干煎大蝦

PAN FRIED PRAWNS IN SUPERIOR SOYA SAUCE

荷香榄菜蒸龍虎班

STEAMED DRAGON GAROUPA W/OLIVE WRAP IN LOTUS LEAF

古早蔥油甘榜鸡

KAMPONG CHICKEN W/ ONION (WHOLE)

十頭鮑魚海參花菇扒时蔬

STEWED 10 HEAD ABALONE W/ SEA CUCUMBER & MUSHROOM
ON SEASONAL GREENS

XO醬海鮮烩面卜

BRAISED NOODLES W/ SEAFOOD IN XO SAUCE

时日甜品

DESSERT OF THE DAY

11 SAM LEONG ROAD, TRIO BUILDING #03-01 SINGAPORE 207903

CONTACT #: +65 8757 4622

IMPERIAL GRAND CANTONESE CUISINE



10位套餐

\$1088++

唐苑五小碟

(紫菜白飯魚、肉松茄子、黃金魚皮、
涼拌海蜆、爆皮火腩丁)

JELLY FISH W/ SESAME OIL & SPRING ONION, DEEP FRIED ANCHOVIES FISH W/ SEAWEED,
EGGPLANT W/ CHICKEN FLOSS, CRISPY ROASTED PORK BELLY, SALTED EGG FISH SKIN

南乳去骨乳豬

SUCKLING PIG

迷你佛跳牆

BUDDHA JUMP OVER THE WALL

港蒸东星斑

STEAMED CORAL GAROUPA IN HONG KONG STYLE

奶油香柠焗生虾

WOK FRIED PRAWNS W/ BUTTER CREAM

XO醬炒帶子野菌西兰花

XO SAUCE SCALLOPS & BROCCOLI W/ MUSHROOMS

脆皮烧鸭拌脆口虾饼

CRISPY ROASTED DUCK W/ CRACKERS

赛螃蟹烩米粉

BRAISED VERMICELLI W/ CRAB MEAT &
EGG IN BLACK VINEGAR


时日甜品

DESSERT OF THE DAY

11 SAM LEONG ROAD, TRIO BUILDING #03-01 SINGAPORE 207903

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港式靚飲 DRINKS

襪奶茶 (熱/凍)  \$3.80

Hong Kong Milk Tea (Hot/Iced)

檀島咖啡 (熱/凍)  \$3.80

Coffee (Hot/Iced)

港式鴛鴦 (熱/凍) \$3.80

Yuan Yang (Hot/Iced)

檸檬茶 (熱/凍) \$3.80

Lemon Tea (Hot/Iced)

姜煲可樂 (熱) \$3.80

Ginger Coke (Hot)

可樂, 零可樂, 雪碧 \$2.80

Coke, Coke Zero, Sprite

紅棗桂圓茶 \$3.80

Homemade Longan Tea with Red Dates

菊花枸杞茶  \$3.80

Wolfberry Tea with Chrysanthemum

普洱, 香片, 菊花, 菊普 \$2.80

Pu Er, Jasmine, Chrysanthemum

铁观音, 糯米香 \$4.80

Tie Guan Yin, Tribute Tea




IMPERIAL GRAND CANTONESE CUISINE

經典小食 APPETIZER

酸甜脆皮鮮蝦云吞(6粒) \$12.90

Crispy Prawn Wonton with Sweet & Sour Sauce

招牌經典蝦醬雞  \$12.90


Signature Deep Fried Chicken Wings w/ Shrimp Paste

經典炒萝卜糕  \$14.00

Fried Carrot Cake with XO Sauce

涼拌海哲 \$14.00

Jelly Fish w/ Sesame Oil & Spring Onion

浓汁咖哩軟殼蟹  \$14.00

Soft Shell Crab with Curry Sauce

黃金香脆南瓜  \$11.80

Deep Fried Sliced Pumpkin with Salted Egg

紫菜椒盐白飯魚  \$12.90

Deep Fried Anchovies Fish with Seaweed

椒盐米米鸡 \$12.90

Deep Fried Chicken Popcorn with Pepper Salt



IMPERIAL GRAND CANTONESE CUISINE

廣式燒烤 ROASTED & GRILL SPECIALTIES

| | <u>半只/Half</u> | <u>整/Whole</u> |
|---|----------------|----------------|
| 明爐脆皮燒鴨 Roasted Duck | \$48.00 | \$88.00 |
| 玫瑰豉油雞  Soya Sauce Marinated Chicken | \$17.30 | \$25.00 |
| 蔥油甘榜雞 Kampong Chicken | \$17.30 | \$25.00 |
| 爆皮火腩丁  Crispy Roasted Pork Belly | | \$18.80 |
| 蜜汁梅花叉燒 Barbecued Pork with Honey Sauce | | \$16.80 |
| 燒味雙拼 Barbecued Meat Platter(2 types) | | \$28.80 |
| 燒味三拼 Barbecued Meat Platter(3 types) | | \$37.10 |



IMPERIAL GRAND CANTONESE CUISINE

廣式燒烤 ROASTED & GRILL SPECIALTIES

| | | |
|--|---------|---------|
| 北京片皮烤鴨  | 半只/Half | 整/Whole |
| PEKING Duck | \$58.00 | \$98.00 |

北京鴨 二度

Peking Duck

2nd Cooking method

| | <u>半只/Half</u> | <u>整/Whole</u> |
|--|----------------|----------------|
| 斩件 <small>Chopped</small> | \$6.00 | \$10.00 |
| 姜葱炒 <small>Stir-fried w/Ginger Onion</small> | \$13.00 | \$18.00 |
| 椒盐炒 <small>Stir-fried w/ Salt & Pepper</small> | \$13.00 | \$18.00 |
| 黑胡椒 <small>Stir-fried w/Black Pepper</small> | \$13.00 | \$18.00 |
| 鴨絲伊面 <small>Braised w/ Ee Fu Noddles</small> | \$13.00 | \$18.00 |
| 鴨粒炒飯 <small>Duck Meat Fried Rice</small> | \$13.00 | \$18.00 |
| 炒鴨松 <small>Stir-fried Minced Duck with Water Chestnut and Wrap with Lettuce</small> | \$14.00 | \$20.00 |



IMPERIAL GRAND CANTONESE CUISINE

汤類 SOUPS

石锅翅骨汤花胶鲍翅 

\$ 74.80/pax

Braised Superior Shark's Fin and
Fish Maw in Shark's Bone Cartilage Soup

松茸千絲瓜海鮮盅 

\$37.10/serving

Assorted Seafood Soup in Melon

鯊魚骨花膠湯 

\$21.70/pax

Shark's Bone Cartilage Soup w/ Fish Maw

海中宝 

\$41.80/pax

Seafood Treasure Soup

佛跳墙 

\$63.80/pax

Buddha Jump Over Wall

椰盅虫草花炖鸡汤

\$18.50/pax

Boiled Cordyceps Flower Chicken Soup



IMPERIAL GRAND CANTONESE CUISINE

家鄉小炒 WOK FRIED

蝦干銀芽小炒皇

Dried Shrimp & Bean Sprouts
w/ Seasonal Green

\$17.30

魚子芥茉蝦球

Wasabi Prawn Balls w/ Fish Roe

\$28.60

奶油爆大蝦

Wok Fried Prawns w/ Butter Cream

\$28.60

盐燒焗大蝦

Wok Fried Prawns w/ Salt & Pepper

\$28.60

黄金焗生蝦

Baked Prawns w/ Salted Egg

\$28.60

麦金焗生蝦

Baked Prawns w/ Cereal Salted Egg

\$28.60

芹菜米酒雲耳浸大蝦

Braised Prawns with Celery, Rice Wine & Fungus

\$28.60

杞子米汤浸魚片

Fish Fillet & Wolfberry in Rice Broth

\$23.90



TRIO BUILDING 11 SAM LEONG ROAD - 03-01 SINGAPORE 207903
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IMPERIAL GRAND CANTONESE CUISINE

家鄉小炒 WOK FRIED

金菇豆根炆手打墨魚滑 

Handmade Squid Paste w/Enoki
& Bean curd Skin

\$26.40

鎮江汁焗肉排 

Wok Fried Pork with Black Vinegar Sauce

\$23.90

荔枝咕嚕

Sweet & Sour Pork w/ Lychee

\$20.90

豉蒜尖椒炒牛肉


Stir Fried Beef w/ Black Bean, Garlic & Bell Pepper

\$26.10

柱候牛筋腩煲 

Braised Beef Brisket & Radish in Claypot

\$25.30

干蔥豆豉雞煲 


Black Bean Sauce Chicken in Claypot

\$20.90

三杯櫻花雞煲

Trio Sauce Sakura Chicken in Claypot

\$20.90

港式豬腳醋 

Claypot Pig's Trotters in Ginger & Sweet Vinegar

\$19.50



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家鄉小炒

WOK FRIED

- | | | |
|--|---|---------|
| 白松露油野菌炒露笋 | 👍 | \$23.90 |
| Assorted Mushroom & Asparagus in White Truffle Oil | | |
| 魚香茄子煲 | | \$19.50 |
| Braised Eggplant w/ Minced Pork in Spicy Sauce | | |
| 榄菜肉碎四季豆苗 | 👍 | \$19.50 |
| Pea Sprouts with Olive & Minced Pork | | |
| 浓汤七色养生蔬菜 | | \$26.40 |
| Assorted Vegetables in Special Broth | | |
| XO 碧绿云耳百合带子 | | \$38.00 |
| Stir-fried Scallop with Black Fungus in X.O Sauce | | |
| 自製豆腐伴帶子 | | \$23.90 |
| Homemade Bean curd w/ Scallop | | |
| 紅燒海鮮豆腐 | | \$22.00 |
| Braised Assorted Seafood & Beancurd | | |
| 芥兰牛肉 | 👍 | \$33.80 |
| Stir-fried Beef Kai Lan | | |
| X.O 芦笋虾球 | | \$32.00 |
| Stir-fried Prawn Balls w/ Asparagus in X.O Sauce | | |
| 劲酱芹香鸡腿菇虾球 | | \$28.60 |
| Stir-fried Prawn Balls and Mushroom in X.O Sauce | | |

IMPERIAL GRAND CANTONESE CUISINE

魚類 FISH

龍虎斑魚

per 100g \$12.90

Garoupa

巴丁魚

per 100g \$12.90

White Patin Fish

筍殼魚

per 100g \$12.90

Marble Goby

煮法 Methods of cooking

清蒸 Steamed in HK Style

豉汁蒸 Steamed with Black Bean Sauce

油浸 Deep Fried

翅骨湯 Shark's Bone Cartilage Soup 🍷

蒜子火腩焗 Braised Pork Belly & Fried Garlic Sauce

脆金松鼠魚 🍷

\$108.00/Serving

Deep Fried Garoupa w/
Sweet Sour Sauce & Oat Flakes



綠色蔬 GREENS

露筍

\$19.00

Asparagus

西兰花/ 白菜苗/

\$18.70

芥兰 / 莧菜/ 菠菜

Broccoli/ Hong Kong Baby Cabbage

Hong Kong Kai Lan/ Chinese Spinach/ Spinach

煮法 Methods of cooking:

清炒 Stir Fried

*蒜*茸炒 Garlic

*白灼 Poached

*鲍汁扒 Abalone Sauce

*蒜子上汤浸 Garlic Brooth

+\$2.00

*X.O 酱炒 XO Sauce

+\$3.00

*金银蛋浸 Trio Eggs

+\$2.00



IMPERIAL GRAND CANTONESE CUISINE

飯 面 粉

RICE & NOODLES

港式經典盅仔飯 SIGNATURE STEAMED RICE

豉汁排骨盅仔飯 (等待 15 分鐘) \$11.50

Steamed Rice w/Pork Ribs in Black Bean Sauce

豉汁鳳爪盅仔飯 (等待 15 分鐘) \$11.50

Steamed Rice w/ Phoenix Claws in Black Bean Sauce

*(SERVING TIME 15 MINUTES)

豬扒橄欖菜炒飯 \$20.90

Olive Fried Rice w/Pork Chop

蚧肉瑤柱蛋白鴛鴦炒飯  \$29.70

Signature Egg White Fried Rice
w/ Crab Meat & Dried Scallop

X.O 醬海鮮炒飯 \$24.20


Assorted Seafood Fried Rice in XO Sauce

賽螃蟹烩米  \$24.20

Braised Vermicelli with Crab Meat & Egg in Black Vinegar

滑蛋海鮮河粉 \$20.90

Braised Seafood Hor Fun in Egg Gravy

港式干炒牛河  \$22.00

Stir Fried Signature Beef Hor Fun



TRIO BUILDING 11 SAM LEONG ROAD #03-01 SINGAPORE 207903
CONTACT#: 65 8757 4622

IMPERIAL GRAND CANTONESE CUISINE

滋味甜品 DESSERTS

夏日杨枝甘露雪糕 (凍) \$ 6.80

Chilled Mango Sago Pomelo with Ice Cream

蛋白杏仁茶(热) \$ 8.80

Almond Tea with Egg White (Hot)

椰皇芋泥雪糕 (凍) \$12.80

Mashed Taro with Ice Cream

椰皇杏汁芋泥(热) \$12.80

Mashed Taro with Almond in Fresh Coconut (Hot)

蓮子紅豆沙 (熱) \$ 4.80

Red Bean Paste with Lotus Seed

紅棗雪耳炖桃膠 (熱/凍) \$ 9.80

Double Boiled Red Dates & White Fungus w Peach Gum

紅豆沙汤圆 (热) \$ 6.80

Black Sesame Glutinous Rice Balls in Red Bean Soup

唐苑黑芝麻鍋餅(热) \$12.80

Deep-Fried Black Sesame Pancake (Hot)





午餐套餐外卖每位净 Lunch Set Promotion (Take Away)

\$8.90

NETT
PER SET



(加1杯饮料)

香港咖啡, 丝袜奶茶, 中国茶及自制饮料
plus drink (Coffee, Milk Tea,
Chinese Tea, and Homemade Drinks)

A 香港云吞面 (干 / 汤)

Prawns Wonton Noodle (Dried / Soup)

B 扬州炒饭

Yangzhou Fried Rice



\$10.90

NETT
PER PAX



C 滑蛋海鲜河粉

Fried Rice Noodles with Seafood and Egg

D 干炒牛河粉

Fried Beef Rice Noodle

IMPERIAL GRAND PTE LTD

11 Sam Leong Road #03-01 Trio Building
Singapore 207903
Contact: 8757 4622



Imperial Grand High Tea Special

(Weekday High Tea)
Promotion 2.30pm -4pm

星期一至星期五，
午时 2点30分至4点

1

全场扣**20%** (点心单点)

20% Discount
(for alarcart order only)

2

茶点套餐每位净 **\$15.80** (最少2位起)

@**\$15.80** nett perpax (min.2pax)

五样点心 (3蒸2炸)

5 types of Dimsum (3 Steamed & 2 Fried)

港式咖啡/ 奶茶

Hongkong Coffee / Milk Tea

时日甜品 dessert Delight

IMPERIAL GRAND PTE LTD

11 Sam Leong Road #03-01 Trio Building
Singapore 207903
Contact: 8757 4622



四位 (午市特别套餐)

Special Lunch Set Menu

For 4 pax

\$108

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点心三拼(煎萝卜糕, 春卷, 烧卖)

Dimsum Platter in 3 types

北京鸭

BBQ Peking Duck

时日例汤

Soup of the day

砂锅蒜子豆根焖鱼件

Braised Fish Fillet with Garlic,
Drief Beancurd

XO酱虾球西兰花

Sauteed Prawns with Broccoli
and XO Sauce

鸭粒炒饭

Fried Rice with Minced Duck Meat

时日甜品

Dessert Delight

IMPERIAL GRAND PTE LTD

11 Sam Leong Road #03-01 Trio Building

Singapore 207903

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IMPERIAL GRAND CANTONESE CUISINE

Special Promotion

\$118 1 For 1

烧味拼盘

BBQ Platter

三丝鱼鳔羹

Braise Shredded Fish Maw Soup

金瓜酱焗龙虾

Baked Lobster with Pumpkin Sauce

鲍鱼扒菠菜

Abalone with Spinach

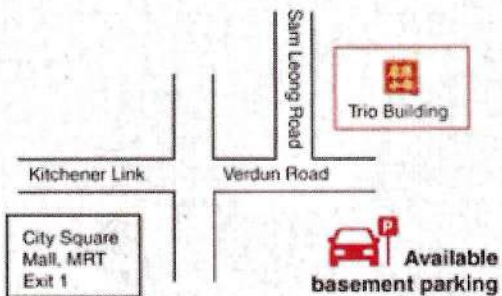
豉油皇炒面

Fried Noodles with Soy Sauce

时日靚甜品

Desserts of the day

*Terms and Conditions apply.



Imperial Grand Pte Ltd
No 11, Sam Leong Road,
#03-01, TRIO Building,
Singapore 207903



\$78++

**2位用套餐
Set menu
for 2pax**

双星报喜

BBQ combination Platter

砂煲红烧三丝鱼翅

Braised Claypot Sharks Fin Soup

京酱芦笋云耳炒虾球

Sauteed Prawns with Black Fungus,
Asparagus in Special Sauce

镇江排骨

Zhengjiang Sauce Pork Rib

家乡脆米鸳鸯炒饭

Signature Fried Rice

滋味甜品

Dessert of The Day



Imperial Grand Pte Ltd
No 11, Sam Leong Road,
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