



Imperial Treasure Moutai House sets Huaiyang lunches from S\$98++ at Fullerton Waterboat House

Description

Huaiyang set lunches start at S\$98++ a person at [Imperial Treasure Moutai House](#), the restaurant Imperial Treasure has opened for reservations inside Moutai House at The Fullerton Waterboat House.



Scallops with preserved mei cai are part of the S\$98++ Lunch Course A. Photo: Imperial Treasure

The 45-seat dining room is at #03-01, 3 Fullerton Road, with nine tables, one private room and a wine cellar. It opens daily from 11am to 3pm and 6pm to 10pm. The nearest MRT station is Raffles Place.

The idea is Moutai at the dinner table, poured with the food rather than saved for a toast. Imperial Treasure cooks Huaiyang cuisine, the eastern Chinese tradition of careful knife work and slow braises, alongside the sour and spicy flavours of Guizhou, the province where Kweichow Moutai is distilled.

Five set menus, S\$98++ to S\$398++

Lunch Course A, at S\$98++ a person, is the entry point. It opens with a Huaiyang trio of marinated pig's head, Yangzhou-style fried cod and pickled radish skin, then shredded beancurd with uni in thick soup, braised pork meat ball with abalone, scallops sauteed with preserved mei cai, Yangzhou fried rice and a seasonal dessert.

Lunch Course B is S\$138++ a person, for a minimum of two. It adds yellow-braised shark's fin with seafood and bamboo pith, shrimp with honey peas in black truffle oil, and Jiangnan braised pork with a five-head fresh abalone.

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Pork meat ball soup in Yangzhou style is on the a la carte soup list. Photo: Imperial Treasure

Dinner runs on three courses, all for two or more. Course C is S\$188++ with steamed soft-shell turtle in chicken oil and braised pork with Hokkaido sea cucumber. Course D is S\$328++, with shark's fin in sour soup and eight-head Australian dried abalone. Course E, at S\$398++, includes egg white sauteed with caviar and a 15-head South African dried whole abalone with superior fish maw.

The a la carte premiums

Luxury items are priced by the piece. A whole premium sea cucumber is S\$500, or S\$250 for half. Superior fish maw is S\$66 a piece, a whole Hokkaido sea cucumber S\$54 and a five-head fresh abalone S\$46 each, with a choice of braised in brown sauce, deep-fried with scallion or yellow-braised.

Live fish, including coral trout, soon hock and empurau, is priced per 100g, and the empurau needs advance ordering. Every price is subject to service charge and GST. Pork runs through the menu, so the restaurant is not halal.

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Design render of the restaurant entrance at #03-01, 3 Fullerton Road. Photo: Imperial Treasure

The restaurant shares The Fullerton Waterboat House, part of The Fullerton Heritage, with Moutai House's own rooftop bar. Reservations for Imperial Treasure Moutai House are on 8666 9778.

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