



冶春

SINCE 1877

Yechun Teahouse



- 明 末 扬州虹桥已有冶春花社
- 清 初 建冶春诗社，赋《冶春绝句》
- 康熙中叶 戏剧家孔尚任为诗社题名：冶春社；
- 康熙年间 冶春曾是康熙、乾隆皇帝南巡饮茶观景之所
- 乾隆中叶 乾隆皇帝在冶春园丰市层楼设：满汉席；
- 一八七七年 诗人臧谷创冶春后社
- 民国初期 冶春园中有冶春茶社、诗社、花社
- 一九五六年 公私合营时，合并为冶春茶社
- 一九九四年 重辟冶春，更名为冶春花园茶楼
- 二零零五年 江泽民同志亲题：重刻冶春茶社；
- 二零零八年 被扬州市政府定为：非物质文化遗产；
- 二零一一年 被中国烹饪协会授予：中华餐饮名店的称号



YECHUN XIAO JIANG NAN's origin

YECHUN TEAHOUSE

Yechun Teahouse was founded at the end of the Ming Dynasty and has been famous for its fine dining of delicious cuisine while surrounded by picturesque sceneries and display of poetry of various famous poets. Yechun's specialty is the HuaiYang Cuisine. It encompasses fine tastes acquired from some of the best selections across various provinces in Southern China. Yechun gained prominence as some of the renowned poets of the time often mentioned Yechun in their works. During the Qing Dynasty, both Emperors Kangxi and Qianlong chose Yechun as a "must-go" destination during their journey to Southern China.

Since its origin, Yechun has continued to uphold its principle of "pursuing innovation while preserving traditions" by making various improvements to traditional dishes and introducing new flavours to the HuaiYang Cuisine. Some of the most popular banquets introduced by Yechun include the Red Mansion's Breakfast, Three-Head Banquet and the Emperor Qianlong Imperial Banquet. Yechun dishes have also integrated modern demands for healthier diets and are widely acclaimed. It is popular to such extent that dignitaries from home and abroad have visited Yechun to experience the profound HuaiYang gourmet culture. In 2008, the Yechun Cuisine was designated by the Yangzhou City Government as an intangible cultural heritage. In 2011, Yechun was awarded the title of "Leading Chinese Restaurant" by the China Cuisine Association. The award-winning dishes include the world famous Yangzhou Fried Rice and Three Diced Bun, a dim sum created following the request of Qing Emperor.

Yechun, with the painstaking efforts made by the Yangzhou Yangzijiang Investment Development Group, continues to score new gourmet legends. In 2011, the Yechun Restaurant Limited Company was established. Yechun strives to further its expansion into the global market to take the lead in developing and promoting the centuryold HuaiYang Cuisine. Currently, there are nearly 80 restaurants in China, 1 restaurant in Taipei and 1 restaurant in Singapore.

Yechun Xiao Jiang Nan is the Singapore arm of Yechun Teahouse, China. Lead by experienced chefs from Yechun Teahouse. It is the representative for HuaiYang Cuisine in Singapore. Its signature meatball lion head, Yangzhou Fried Rice, Xiao Long Bao and many other dishes are well liked by both the locals and tourists from various parts of the globe. It was awarded Bite of SG Top 50 Restaurants of Singapore.



冶春花社

○明末

扬州红桥已有“冶春花社”

冶春诗社



○清初建“冶春诗社”。

诗人王士禛在红桥雅集时曾赋《冶春绝句》二十首



冶春社

○康熙中叶 戏剧家《桃花扇》作者

孔尚任题名“冶春社”

冶春茶肆

○康熙年间

冶春曾是康熙、乾隆皇帝南巡尝点品茗之所



冶春茶社，是古城扬州的一家百年老店，店内菜、点、茶合一，以鲜滋味醇而知名，一直为淮扬饮食文化的代表。历史上冶春由“花社”、“诗社”演变成“茶社”至今。著名戏剧家孔尚任题写“冶春社”，Y治春的景物食品；乾隆帝也曾在此品茗尝点，并曾设御宴。江泽民同志也曾欣然题词“重到冶春茶社”以示纪念。

冶春包子以馅心多变，花式精巧，鲜香糯软见长。郁达夫、朱自清等人在文章中都有过回忆。2010年后，冶春相继在上海、深圳、台北和新加坡等地开设了多家连锁分店，深受当地人欢迎。在此丰俭随意，乐在其中。冶春是扬州“皮包水”早茶文化的绝佳之处，是在境内外连锁发展的百年老店。



滿漢全席

◎一七六五年 乾隆皇帝南巡时，在治春丰市居楼首设“满汉全席”，赐宴满汉大臣，从此淮扬菜红遍大江南北

治春後社

◎一八七七年

诗人钱谷创“治春后社”，治春园中呈现“茶社”、“诗社”、“花社”交相辉映的胜景

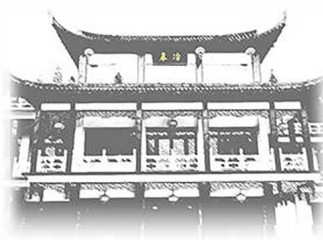


治春園

◎民国初期 治春园中的庆升茶肆、香影廊茶肆的茶、点、饼成为“治春茶社”的特色，治春包子更是天下闻名

治春茶社

◎一九五六年 公私合营时，治春园更名为“治春茶社”



A001A 蟹肉鱼翅汤包

Steamed Crab & Shark Fins Broth Dumpling

\$7.80/1只 (PC) (2只以上起售)

Min order 2pcs



A002A 蟹肉包 \$8.80 /3只 (PCS)

Steamed Minced Pork & Crab Bun



A003 治春蒸饺 \$5.80 /3只 (PCS)

Yechun Steamed Pork Dumpling





A007 小笼汤包 \$5.80/4只 (PCS)
Xiao Long Bao Steamed Pork Dumpling



A005 香菇菜包 \$5.80/3只 (PCS)
Steamed Bun Stuffed With Mushroom
and Green Vegetables



A010 莲蓉包 \$4.80/3只 (PCS)
Steamed Lotus Paste Bun



A006 三丁大包 \$2.60/只 (PC)
Steamed Bun With Diced
Chicken, mushroom & Bamboo
Shoots
Steamed bun with diced
chicken, pork & bamboo shoots



A004 鲜肉包 \$5.80/3只 (PCS)
Steamed Pork Bun



A008 生煎包 \$6.80/3只 (PCS)
Pan Fried Pork Bun



A014 奶黄流沙包 \$5.80/3只 (PCS)
Steamed Custard Bun



A009 鲜肉锅贴 \$6.80/3只 (PCS)
Pan Fried Pork Dumpling



A011 松籽烧卖 \$5.80/3只 (PCS)
"Shao Mai" Steamed Dumpling
With Glutinous Rice and Pine Nuts



A012 翡翠烧卖 \$5.80/3只 (PCS)
"Shao Mai" Steamed Vegetable
Dumpling



A028 北京水饺 \$8.80/6只 (PCS)
Bei Jing Style Dumplings



A016 传统麻团 \$4.80/3只 (PCS)
Deep Fried Glutinous Rice Balls Coated With White Sesame



A017 黄桥烧饼 \$6.80/3只 (PCS)
Deep Fried Sesame Pastry Stuffed With Chicken Floss and Spring Onion

A017A 萝卜丝饼 \$6.80/3只 (PCS)

Deep Fried Sesame Pastry Stuffed With Turnip Strips



A018 四季春卷 \$4.80/3只 (PCS)
Deep Fried Spring Roll



A019 韭菜煎饼 \$6.80
Pan Fried Chinese Chives Minced Pork Pancake



A021 治春双味 \$16.80/8只 (PCS)
Yechun Double Flavored Buns & Dumplings



A020 什锦包 \$8.80/5只 (PCS)
Assorted Steamed Dumplings



A023 千层油糕 \$4.80/4只 (PCS)
Steamed Multi-layer Cake



B001 冶春肴肉 \$9.80
Yechun Spiced Pork



B003 酱香牛肉 \$9.80
Yechun Marinated Sliced Beef



B006 特色盐水鸭 \$9.80
Marinated Salted Duck



B002 糖醋小排 \$9.80
Braised Pork Rib With Special Home-made Sauce



B005 口味椒麻水鸡 \$9.80
Steamed Chicken with Chilli, Peanut and Sesame Sauce in sze chuan Style



B008 李白醉鸡 \$8.80
Hua Tiao Drunken Chicken



B009 椒盐白饭鱼 \$9.80
Crispy Silver Fish with Garlic & Chilli



B011 葱油海蜇 \$8.80
Cold Jelly Fish with Scallion Oil



B012 雪菜豆米 \$7.80
Fried Green Soy Bean with Preserved Vegetable Xue Cai



B013 香葱拌猪耳 \$8.80
Marinated Braised Pig Ear with Sesame Oil



B015 银杏香菇 \$7.80
Sauteed Gingko & Chinese Mushroom



B014 蓑衣黄瓜 \$7.80
Sliced Cucumber with Sesame Oil & Sauce



B021 香煎素鹅 \$9.80
Crispy Beancurd Skin Roll stuffed with mushroom



B020 冶春烫干丝 S \$7.80 / M \$12.00 / L \$22.00
YeChun Braised Shredded Dried Tofu



B018 特色拌肚丝 \$9.80
Braised Pig Stomach with Onion and Leeks



B019 什香小菜 \$7.80
Shredded Mixed Vegetable with Sesame Oil



C001 狮子头 \$9.80/只
Double Boiled Minced Pork Ball Soup



C007 天下第一响 (海鲜或酸甜汁)
Braised Rice Crust with Seafood Sauce or Sweet and Sour Sauce \$16.80



C002 精品全家福 \$198.00
Pen Chai (Sharks' Fin, Abalone, Sea Cucumber, Dried scallops, etc.)
Subject to Pre-ordering



C004 滑炒玉兰片 \$20.00
Sauteed Fish Fillet



C006 大煮干丝 \$23.80
Poached Beancurd Strips & Water Shrimp with Ham in Superior Soup



C008 青椒炒肚片 \$19.80
Pork Stomach Slices Fried with Green Capsicum



C015 韭香脆肝 \$18.80
Sautéed Pig Liver with Chinese Chives



C009 芦笋百合炒虾仁 \$26.80
Fried Freshwater Shrimps Served with Asparagus and Fresh Lily Bulb



C016 清炒虾仁 \$22.00
Sautéed Freshwater Shrimps



C013 水煮三国 \$29.80
Poached Sliced Beef & Prawn in Sze Chuan Style



C017 红烧狮子头 \$22.80/2只 (PCS)
Braised Minced Pork Ball with Chinese Cabbage



C018 黄豆焖猪手 \$23.80
Braised Pork Leg with Yellow Beans



C019 东坡元蹄 \$33.80
Braised Pig Trotter with Vegetables in Brown Sauce



C021 水煮牛肉 \$26.80
Poached Slice Beef in Sze Chuan Style



C020 八宝葫芦鸭 \$68.00
8 treasure duck
Subject to pre-ordering



C024 滋补肚煲鸡 Small \$28.80 Reg \$46.80 Pax \$10.80
Claypot Chicken and Pig Stomach Stew



C022 京葱爆牛肉 \$25.80
Sauteed Sliced Beef



C025 风味腌笃鲜 \$28.00
Double Boiled Salted Pork Soup with Bamboo Shoots & Ham



C028 糖醋鸡球 \$14.80
Sweet & Sour Chicken



C026 香酥鸭 \$26.80/半只(Half) \$49.80/一只(Whole)
Yechun Crispy Duck

C026A 香酥鸡 \$19.80/半只(Half) \$38.00/一只(Whole)
Yechun Crispy Chicken



C027 菠萝咕嚕肉 \$14.80
Sweet & Sour Pork



C029 宫保鸡丁 \$14.80
Sauteed Diced Chicken with Diced Chilli & Cashew Nut



C030 鲍鱼东坡肉 \$39.80
Stewed abalone & Pork Belly



C031 佛跳墙 \$88.00/位
Double Boiled Buddha Jump Over the Wall Soup



C035 小米海参 \$46.80/位
Braised Sea Cucumber and Millet Grains in Superior Broth



C032 鲍鱼三宝盅 \$38.00/位
Double Boiled Abalone Soup with Dry Scallop & Cordyceps Flower



C034 辽参三宝盅 \$48.00/位
Double Boiled Sea Cucumber Soup with Dried Scallop and Cordyceps Flower



C033 肉末辽参 \$39.80/位
Braised Sea Cucumber with Minced Pork



C039 蒜蓉大虾 \$11.80/位(Pax)
Sauteed Big Prawn With Garlic



C038 富贵虾球 \$23.80
Deep Fried Prawn with Mayonnaise Dressing



C037 黄金虾球 \$23.80
Sauteed Water Shrimp with Salted Egg Yolk



C041 红烧鱼翅 \$49.80/位
Braised Shark's Fin Soup with Shredded Crabmeat



C042A 松籽笋壳鱼 \$10.80/100g

Deep Fried Soon Hock Fish with Pine Nuts in Sweet & Sour Sauce

C042B 松籽鱼 (金目鲈) \$38.80/条 (PC)

Deep Fried Seabass with Pine Nuts in Sweet and Sour Sauce



C043 砂锅鱼头汤 \$26.80

Double Boiled Claypot Fish Head Soup



C044 清蒸笋壳鱼 \$10.80/100g

Steamed Soon Hock Fish (Marble Goby Fish)



C048 水煮鱼片 \$26.80

Poached Sliced Fish Fillet in sze chuan Style



C049 香炸小黄花鱼 \$23.80/条

Crispy Yellow Croaker Fish



C046 酱椒/雪菜小黄花鱼 \$23.80/1条 (PC)

Steamed Yellow Croaker fish with Green Pepper Sauce/Preserved Vegetable



C047 剁椒鱼头 \$26.80/半只 (Half) \$49.80/一只 (Whole)

Steamed Fish Head with Chilli Sze Chuan Style



C045 酸菜鱼片 \$26.80

Poached Fish Fillet with Sour Salted Veggie



D001 干煸四季豆 \$13.80
Fried Spring Bean with Minced Pork & Chilli Sauce



D002 白灼芥兰 \$13.80
Poached Hong Kong Kai Lan



D003 青椒土豆丝 \$9.80
Fried Copsisicum with Potato



D004 香菇菜心 \$13.80
Stir Fried Choy Sum with Mushrooms



D005 平桥豆腐 \$13.80
Braised Tofu with Ham



D006 三蛋时蔬 (上汤) \$14.80
Poached Seasonal Vegetable with Assorted Eggs



D007 毛豆雪菜百叶 \$14.80
Fried Beancurd Strips with Green Soy Bean and Preserved Vegetables



D008 干锅四季菜 \$16.80
Wok Fried Four Season Vegetables



D009 鱼香茄煲 \$14.80
Stewed Egg Plant with Minced Pork & Chilli Sauce



D010 香芹木耳 \$14.80
Fried Chinese Celery with Black Fungus



D011 蒜茸白菜苗 \$14.80
Fried Baby Cabbage with Garlic



D012 麻婆豆腐 \$12.80
Mopo Style Braised Tofu



D013 清炒西兰花 \$14.80
Stir Fried Broccoli



D014 手撕包菜 \$16.80
Hand-Shredded Cabbage with Bacon

汤羹

SOUP

治春

百年治春 百姓味道 CENTENNIAL YECHUN PEOPLE TASTE



E001 云吞鸡汤 Small \$28.80 Reg \$49.80
Claypot Chicken Soup with Wonton and Ham



E003 文思豆腐 \$8.80/位 \$26.80/煲
Braised Silky Beancurd Soup with Ham



E002 蛋花粟米羹 \$6.80/位 \$19.80/煲
Boiled Sweet Corn Soup with Minced Egg



E004 传统酸辣汤 \$7.80/位 \$23.80/煲
Hot and Sour Soup Size Chuan Style



E005 菌菇汤 \$6.80/位 \$19.80/煲
Fresh Mushroom Soup



E006 萝卜排骨汤 \$8.80/位 \$26.80/煲
Pork Rib Soup with White Radish



E007 榨菜肉丝汤 \$8.80
Shredded Pork with Pickled Vegetable Soup



E008 肉骨茶 \$9.80/位 (pax)
Bah Kut Teh Pork Ribs Soup

汤羹

SOUP

治春

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F001 正宗扬州炒饭 Small \$8.80 Reg \$16.80
Yang Zhou Style Fried Rice



F002 素菜炒饭 \$12.80
Vegetarian Fried Rice



F004 菜泡饭 \$10.00
Soup Rice with Vegetable & Mushroom



F003 特色风箱炒饭 \$16.80
Fried Rice with Ham & Chives



F006 阳春面 \$8.80
Yang Chun Noodle



F010 红油抄手 \$9.80
Wonton with Hot Spicy Sauce



F009 虾仁煨面 \$11.80
Stewed Noodle in Soup with Freshwater Shrimp



F011 虾籽馄饨 \$8.80
Pork Wonton in Shrimp Roe Soup





F013 扬州炒面 \$11.80 (可素Vegetarian Option Available)
Fried Noodle in Yang Zhou Style



F012 菜肉云吞面 \$11.80
Hand Made Noodle with Pork & Vegetable Dumpling



F015 葱爆牛肉面 \$14.80
Hand Made Noodle with Sliced Beef & Scallion



F014 水煮牛肉面 \$14.80
Hand Made Noodle with Sliced Poached Beef in Sze Chuan Style



F016 担担面 \$11.80
Dan Dan Noodle



F018 葱油拌面 \$10.80
Hand Made Noodle with Onion Oil



F019 四川抄手拉面 \$11.80
Hot & Sour Hand Made Noodle in Sze Chuan Style with Wonton



F020 青椒肉丝面 \$11.80
Noodle with Shredded Pork Meat & Capsicum



F021 雪菜肉丝面 \$11.80
Noodles Served with Shredded Pork & Preserved Vegetable



F009A 三鲜素拉面 \$11.80
Vegetarain Noodle

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G008 冶春真心真芋香脆酥
YeChun True Love Yummy Crispy
Pastry (4 只pcs)

\$8.80(W/O Yolk) \$10.00(with Yolk)
(不包咸蛋黄) (包咸蛋黄)



G001 姜茶汤圆(2只)
Sesame-filled Glutinous Rice Balls
(2pcs) in Ginger Soup

\$4.80



G002 酒酿丸子
Glutinous Rice Balls with Sweet
Fermented Rice Wine

\$5.80



G004 银耳炖红枣
White Fungus Soup with Red Dates

\$5.80



G005 南瓜饼
Pan Fried Pumpkin Pastry

\$5.80



G006 豆沙锅饼
Pan Fried Red Bean Pancake

\$8.80