



8 HANDS COLLABORATION

WITH SINGAPORE'S CELEBRATED MASTERCHEFS

粵做越精菜

Echoes of Canton

APRIL 2024

MENU



HONOURING CULINARY HERITAGE

Following the roaring success of the inaugural 8-Hands showcase in InterContinental Singapore's award-winning Chinese Fine Dining restaurant Man Fu Yuan returns to host its second edition: 'Echoes of Canton 粵做越精菜: Honouring Culinary Heritage' from 1 to 30 April 2024.

The four curated set menus, each with six dishes, will be presented by lauded Chefs **Fok Wing Tin**, **Peter Tsang**, and **Pung Lu Tin**, alongside Man Fu Yuan's resident Executive Chinese Chef **Aaron Tan**.

Each menu features six courses, all of which underscore premium quality ingredients and demonstrate the combined culinary prowess of the four Masterchefs and their unique expertise.

The Echoes of Cantons collaboration showcases a plethora of dishes that celebrate the longstanding traditions and rich heritage of Cantonese cooking. Highlight includes Masterchef Fok Wing Tin's handmade **Prawn Paste Ball with Squid and Bird's Nest Stuffing** (燕窝酿虾茸百花球), featuring the highest quality of bird's nest to complement the savoury notes of the squid and prawn.

Masterchef Peter Tsang presents **Crispy Cod Fish stuffed with Caviar** (脆香鱼子鳕鱼袋), featuring high-quality cod fish and tobiko on with a base of tangy and sweet creamy pumpkin sauce, a refreshing spin on Cantonese fare that was both delicious and nutritious.

Man Fu Yuan's resident Executive Chinese Chef Aaron Tan boldly elevates classic Cantonese fare by reintroducing tender venison; **Wok-fried Venison with Ginger, Lemongrass and Black Pepper Sauce, served in a Claypot** (香茅子姜葱仔黑椒鹿肉煲). The blend of aromatic spices and impeccably fried venison delivers a profound umami richness, making each bite an exquisite culinary delight.



OPULENCE (SHARING MENU)
 6-COURSE (3-5 PERSONS)

\$98++ per person | Wine pairing \$88++ per person
 Lunch only

APPETISER 前菜

夏日凉拌珊瑚菜
 Chilled Coral Salad with Roasted
 Sesame Dressing
 (Chef Fok Wing Tin)

南乳中式火腿肉芝士卷 🍷🐷
 Preserved Beancurd Chinese Ham
 Cheesy Roll
 (Chef Peter Tsang)

豆豉凉瓜爆炒龙斑片
 Stir-fried Giant Grouper Fillet with
 Bitter Gourd, Ginger, Preserved
 Black Bean
 (Chef Aaron Tan)

Best paired with:
 Champagne Sanger Voyage 360 Brut NV,
 France

SOUP 汤

海底椰鲜奶炖花胶汤 🍷🐷
 Double-boiled Sea Coconut with
 Fresh Milk, Fish Maw
 (Chef Pung Lu Tin)

Best paired with:
 Ministry of Clouds McLaren Vale Picpoul
 2023,Australia

POULTRY 家禽

脆皮手拍烧鸡
 Classic Hand-smashed Crispy
 Roasted Chicken
 (Chef Fok Wing Tin)

Best paired with:
 Luna Estate Chardonnay 2019,
 New Zealand

VEGETABLE 蔬菜

虾干鲍汁烩柚皮 🍷
 Braised Pomelo Skin, Giant Dried
 Shrimp with Abalone Sauce
 (Chef Pung Lu Tin)

Best paired with:
 Bava Albarossa Piemonte DOC
 Albarossa 2020, Italy

RICE 米饭

鲜虾腊味鸳鸯沙煲饭 🍷🐷
 Wok-fried Jasmine Rice and Brown
 Rice, Prawns, Duo Cured Sausage
 (Chef Fok Wing Tin)

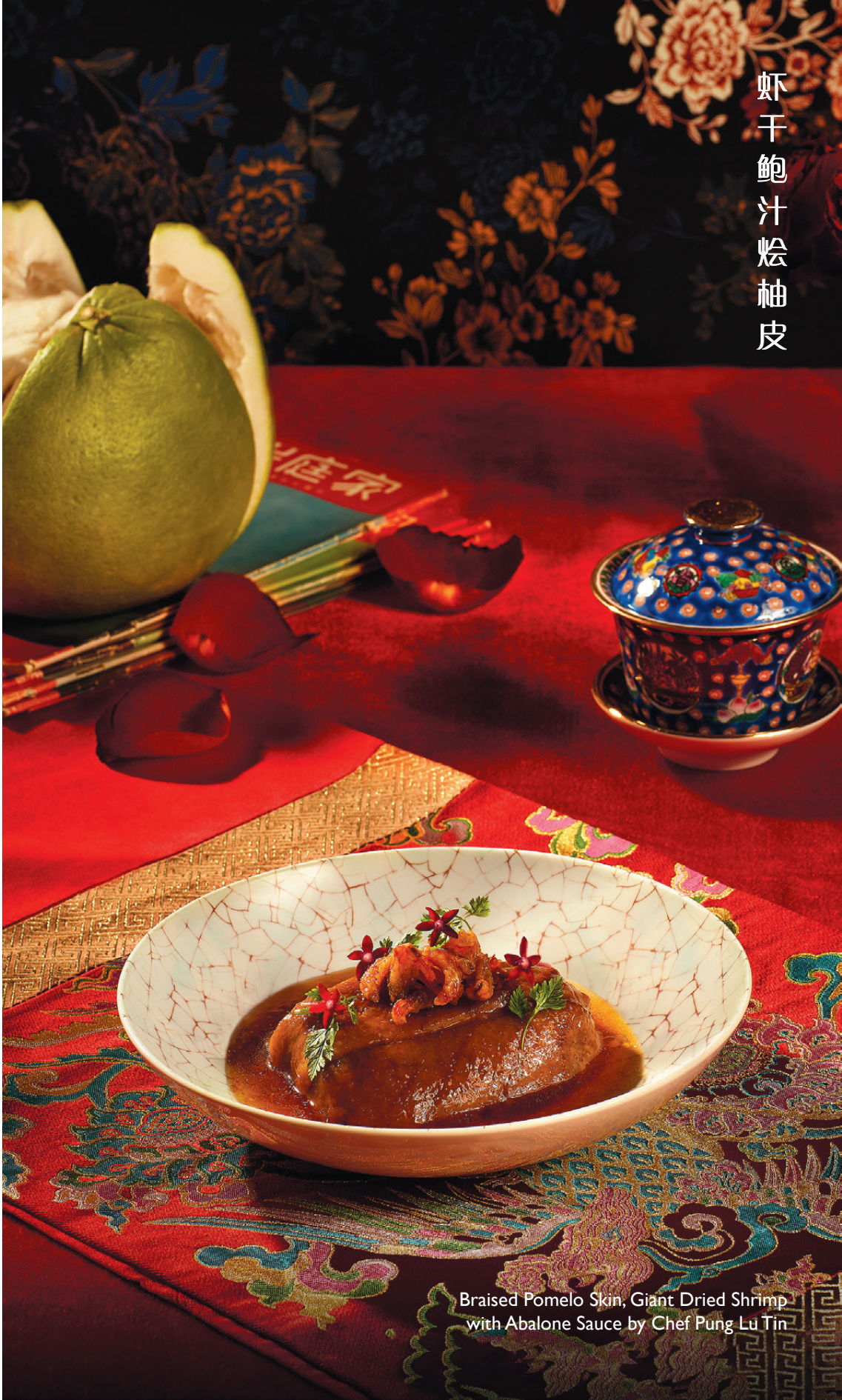
Best paired with:
 Luigi Bosca de Sangre Cabernet Franc
 2021,Argentina

DESSERT 甜品

懷舊蓮子蓮蓉焗西米布甸 🍷
 Classic Baked Sago Pudding,
 Lotus Paste, Lotus Seeds
 (Chef Peter Tsang)

🍷 Chef's Signature 🍷 Flambé 🍷 Contains Egg 🍷 Contains Pork 🍷 Contains Shellfish
 🍷 Contains Beef 🍷 Contains Gluten 🍷 Contains Dairy 🍷 Contains Nuts 🍷 Contains Alcohol 🍷 Vegetarian

Prices are subject to 10% service charge and prevailing government tax.



虾干
鲍汁
烩柚皮

Braised Pomelo Skin, Giant Dried Shrimp
 with Abalone Sauce by Chef Pung Lu Tin

ELEGANCE (SHARING MENU)
6-COURSE (3-5 PERSONS)

\$158++ per person | Wine pairing \$88++ per person
Lunch and Dinner

APPETISER 前菜

广府山城贵妃黄油鸡 🍷🍷
Cantonese Drunken Chicken
(Chef Aaron Tan)

双金龙须蟹肉汇 🍷🍷
Stir-fried Crab Meat with Egg White
Served in Golden Leaf
Edible Gold Leaf
(Chef Fok Wing Tin)

瑶柱马蹄虾粒金蚝崧 🍷🍷
Stir-fried Dried Oyster with Water
Chestnut, Conpoy, Prawns
(Chef Pung Lu Tin)

Best paired with:
Champagne Sanger Voyage 360 Brut NV,
France

SOUP 汤

杏汁猪肚鸡鱼鳔 🍷🍷
Double-boiled Chicken with Almond,
Pig Stomach, Fish Maw
(Chef Peter Tsang)

Best paired with:
Ministry of Clouds McLaren Vale Picpoul
2023, Australia

POULTRY 家禽

香茅子姜葱仔黑椒鹿肉煲 🍷
Wok-fried Venison with Ginger,
Lemongrass, Black Pepper Sauce,
Served in Claypot (Chef Aaron Tan)

Best paired with:
Luna Estate Chardonnay 2019,
New Zealand

SEAFOOD 海鲜

麒麟蒸龙躉鱼件 🍷🍷
Steamed Giant Grouper Fillet with
Carrot, Mushrooms, Ginger,
Superior Sauce
(Chef Fok Wing Tin)

Best paired with:
Bava Albarossa Piemonte DOC
Albarossa 2020, Italy

RICE 米饭

粤式经典明虾焖脆饭 🍷🍷
Wok-fried Crispy Rice with Prawns,
Mushroom, Scallion
(Chef Peter Tsang)

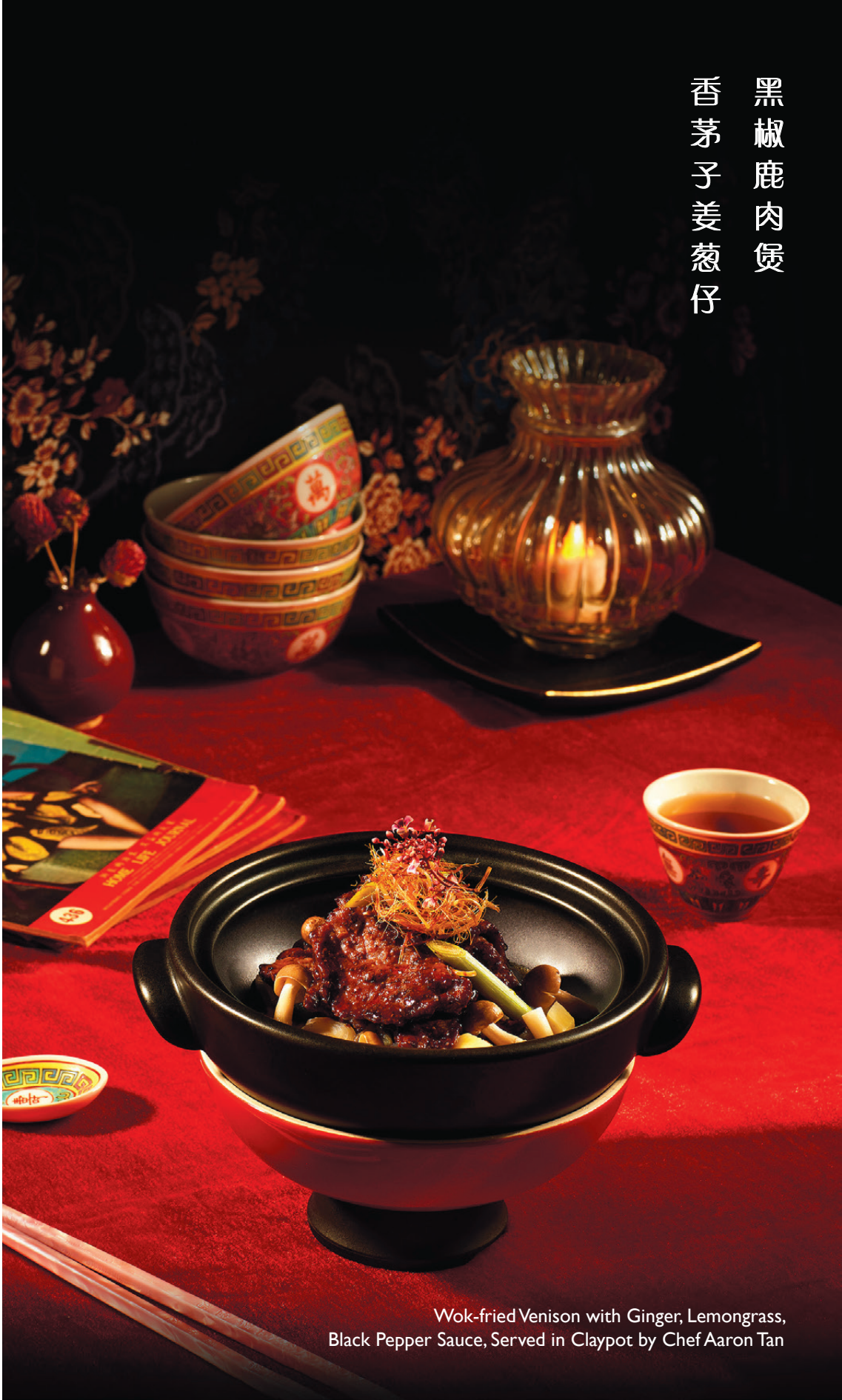
Best paired with:
Luigi Bosca de Sangre Cabernet Franc
2021, Argentina

DESSERT 甜品

木瓜南北杏蜂巢糖炖雪蛤
Double-boiled Papaya with Manuka
Honey, Chinese Almond and Hashima
(Chef Pung Lu Tin)

🍷 Chef's Signature 🍷 Flambé 🍷 Contains Egg 🍷 Contains Pork 🍷 Contains Shellfish
🍷 Contains Beef 🍷 Contains Gluten 🍷 Contains Dairy 🍷 Contains Nuts 🍷 Contains Alcohol 🍷 Vegetarian

Prices are subject to 10% service charge and prevailing government tax.



黑椒鹿肉煲
香茅子姜葱仔

Wok-fried Venison with Ginger, Lemongrass,
Black Pepper Sauce, Served in Claypot by Chef Aaron Tan

TIMELESS (INDIVIDUALLY PORTIONED MENU)
6-COURSE (MINIMUM 2 TO DINE)

\$228++ per person | Wine pairing \$88++ per person
Lunch and Dinner

APPETISER 前菜

鲜果龙凤邂逅沙律 🍷🐟
Chilled Lobster with Chicken Salad,
Mixed Fruits
(Chef Pung Lu Tin)

青花椒香橙莲藕苗 🍷
Chilled Mini Lotus Roots Marinated
in Orange Jus and Green Sichuan
Peppercorn
(Chef Aaron Tan)

波菜寿司卷, 鱼子 🍷
Seaweed and Spinach Roll, Tobiko
(Chef Peter Tsang)

Best paired with:
Champagne Sanger Voyage 360 Brut NV,
France

SOUP 汤

纱窗蟹逅鱼唇竹笙羹 🍷🍲
Braised Seafood Bisque with
Fish Mouth, Bamboo Pith
(Chef Fok Wing Tin)

Best paired with:
Ministry of Clouds McLaren Vale Picpoul
2023,Australia

SEAFOOD 海鲜

脆香鱼子鳕鱼袋 🍷
Crispy Cod Fish Stuffed with Caviar
(Chef Peter Tsang)

Best paired with:
Luna Estate Chardonnay 2019,
New Zealand

SUPERIOR SEAFOOD 高档海鲜

黄焖汁烩明火烤伦敦鸭伴南非
5头鲍鱼 🍷🍲
Braised Pumpkin Bisque with
South Africa 5-head Abalone,
Roasted Irish Duck
(Chef Pung Lu Tin)

Best paired with:
Bava Albarossa Piemonte DOC
Albarossa 2020, Italy

NOODLES 粉面

龙虾汤蟹皇粉丝 🍷🍲
Braised Glass Noodles with Crab
Meat, Crab Roe, Lobster Bisque
(Chef Aaron Tan)

Best paired with:
Luigi Bosca de Sangre Cabernet Franc
2021, Argentina

DESSERT 甜品

米浆果仁露伴印尼深山红燕窝 🍷
Warm Roasted Peanut, Rice Cream
with Premium Red Bird's Nest
(Chef Aaron Tan)

鲜奶酿蟹盖
甜洋葱火腿蟹肉



Deep-fried Crab Shell Stuffed with Creamy Crab Meat,
Cured Meat, Onion and Scallion by Chef Aaron Tan

LAVISH (INDIVIDUALLY PORTIONED MENU)
6-COURSE (MINIMUM 2 TO DINE)

\$398++ per person | Wine pairing \$88++ per person
Lunch and Dinner

APPETISER 前菜

香煎金蚝伴牛油果 🍷
Pan-seared Golden Oyster with
Guacamole, Cracker
(Chef Peter Tsang)

古法粵式蜜汁西班牙叉烧皇,
寻龙鱼子 🍷
Honey Glazed Iberico Pork Char Siew,
Kaluga Caviar
(Chef Aaron Tan)

燕窝酿虾茸百花球 🍷🍷
Prawn Paste Ball with Squid
and Bird's Nest Stuffing
(Chef Fok Wing Tin)

Best paired with:
Champagne Sanger Voyage 360 Brut NV,
France

SUPERIOR SOUP 高级汤

三宝炖汤
Double-boiled Classic Cantonese
Three Treasure Soup
(Chef Fok Wing Tin)

Best paired with:
Ministry of Clouds McLaren Vale Picpoul
2023, Australia

SUPERIOR SEAFOOD 高级海鲜

经典昆仑鲍脯 🍷🍷
Braised 18-19-head Sliced Dried
Abalone with Giant Grouper Skin
(Chef Pung Lu Tin)

Best paired with:
Luna Estate Chardonnay 2019,
New Zealand

甜洋葱火腿蟹肉鲜奶酿蟹盖 🍷🍷
Deep-fried Crab Shell Stuffed with
Creamy Crab Meat, Cured Meat,
Onion and Scallion
(Chef Aaron Tan)

Best paired with:
Bava Albarossa Piemonte DOC
Albarossa 2020, Italy

SUPERIOR RICE 高级米饭

葱油烧豚肉酿关东刺参伴五谷米饭 🍷🍷
Braised Spiky Sea Cucumber stuffed
with Iberico Minced Pork, Leek,
accompanied with Five Grain Rice
(Chef Peter Tsang)

Best paired with:
Luigi Bosca de Sangre Cabernet Franc
2021, Argentina

SUPERIOR DESSERT 高级甜品

斑斓香茅冻伴金丝燕窝汇,
麦卢卡蜂蜜
Chilled Lemongrass Jelly with Pandan,
Manuka Honey, Golden Bird's Nest
(Chef Pung Lu Tin)

刺参伴五谷米饭
葱油烧豚肉酿关东

🍷 Chef's Signature 🍷 Flambé 🍷 Contains Egg 🍷 Contains Pork 🍷 Contains Shellfish
🍷 Contains Beef 🍷 Contains Gluten 🍷 Contains Dairy 🍷 Contains Nuts 🍷 Contains Alcohol 🍷 Vegetarian

Prices are subject to 10% service charge and prevailing government tax.



Braised Spiky Sea Cucumber stuffed with Iberico Minced Pork,
Leek, accompanied with Five Grain Rice by Chef Peter Tsang

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