



TO LIVE IN SPRING

Jiang-Nan Chun is inspired by Jiang Nan, the paradise-like region of southern China whose cities are celebrated in the famous

saying: 生在苏州, 活在杭州, 食在广州

“Born in Suzhou, live in Hangzhou, eat in Guangzhou.”

“Chun 春” (Spring) completes the restaurant name and radiates the promise of renewal, growth and pleasure associated with the season.

Jiang-Nan Chun also embodies the concept “Xiang Le Zhu Yi” 享乐主义 or “The principle of enjoyment and happiness”, which implies that food has the ability to transcend the body’s appetites to fulfill the aspirations of the mind and the soul -- making how and why you eat as important as what you eat.

To dine well and to understand what you are eating is the essence of wellbeing and a happy life.

Such is the experience that awaits you at Jiang-Nan Chun.

春味序章

Passages of Spring

江南三拼

卤水南非鲜鲍 (SF), 伊比利亚蜜汁叉烧(P, E, S), 酥炸蜂巢带子 (SF, D)

Jiang-Nan Platter

Marinated Fresh South African Abalone
Honey-Glazed Iberico Pork
Spiced Fried Scallop

Taittinger Brut Réserve, NV

椰盅羊肚菌元贝螺头炖鸡汤 (SF)

Double-Boiled Chicken Soup with Sea Whelk, Conpoy and Morel
Mushroom served in Whole Coconut

春笋蜜椒炒 A5 和牛 (B, S)

Wok-Fried A5 Wagyu Beef with Spring Bamboo Shoots
in Black Pepper Sauce

Domaine Lucien Muzard Santenay Vieilles Vignes, Côte de Beaune

黄汤浸白芦笋 (P)

Braised White Asparagus in Superior Broth

鲜菌虾汁焖澳洲龙虾稻庭面 (SF)

Braised Inaniwa Noodles with Australian Lobster and Mushrooms in
Shrimp Sauce

白巧橙花黑芝麻慕斯 (D)

Orange Blossom Mousse with Black Sesame Crèmeux
and White Chocolate

Bava Moscato d'Asti DOCG, Piedmont

\$238 per person

3-glass wine pairing, \$85 per person

 厨师特色菜 Chef's Specialty

(B) 含有牛肉 Contains Beef (P) 含有猪肉 Contains Pork (SF) 含有贝类 Contains Shellfish
(S) 含有大豆 Contains Soy (E) 含有鸡蛋 Contains Egg (ALC) 含有酒精 Contains Alcohol
(D) 含有乳制品 Contains Dairy (N) 含有坚果 Contains Nuts (L) 当地的 Local
(V) 素食主义者 Vegan (VG) 素食 Vegetarian

所有价格均以新加坡元为单位, 并需加收服务费和其他现行政府税。
Price is subject to 10% service charge and prevailing government taxes.

SGD

每位
Per Person

江南三拼 48

卤水南非鲜鲍 (SF), 伊比利亚蜜汁叉烧 (P, E, S),

酥炸蜂巢带子 (SF, D)

Jiang-Nan Platter:

Marinated Fresh South African Abalone

Honey-Glazed Iberico Pork

Spiced Fried Scallop

椰盅羊肚菌元贝螺头炖鸡汤 (SF) 68

Double-Boiled Chicken Soup with Sea Whelk,
Conpoy and Morel Mushroom Served in Whole
Coconut

春笋蜜椒炒 A5 和牛 (B, S) 68

Wok-Fried A5 Wagyu Beef with Spring Bamboo
Shoots in Black Pepper Sauce

黄汤浸白芦笋 (P) 38

Braised White Asparagus in Superior Broth

鲜菌虾汁焖澳洲龙虾稻庭面 (SF) 68

Braised Inaniwa Noodles with Australian Lobster
and Mushrooms in Shrimp Sauce

白巧橙花黑芝麻慕斯 (D) 28

Orange Blossom Mousse with Black
Sesame Crèmeux and White Chocolate

 厨师特色菜 Chef's Specialty

(B) 含有牛肉 Contains Beef (P) 含有猪肉 Contains Pork (SF) 含有贝类 Contains Shellfish
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