



## 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 fulfil 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.

## 食物过敏提示 ALLERGY ADVICE

### 食物过敏 Food Allergens

- |                   |                                   |
|-------------------|-----------------------------------|
| (S) 豆类 Soy (Soya) | (SF) 贝壳类 Shellfish / Mollusc      |
| (PN) 花生 Peanuts   | (CT) 甲壳类 Crustaceans              |
| (L) 羽扇豆 Lupin     | (D) 奶制品 Dairy (Milk)              |
| (SM) 芝麻 Sesame    | (SO <sub>2</sub> ) 亚硫酸盐 Sulphites |
| (N) 坚果类 Nuts      | (M) 芥末 Mustard                    |
| (G) 麸质 Gluten     | (F) 鱼类 Fish                       |
| (C) 芹菜 Celery     | (E) 蛋 Eggs                        |

### 饮食偏好 Dietary Preferences

- |                          |                                |
|--------------------------|--------------------------------|
| (A) 含酒精 Contains Alcohol | (SU) 可持续食材 Sustainable Produce |
| (B) 含牛肉 Contains Beef    | (GF) 无麸质食品 Gluten Free         |
| (P) 含猪肉 Contains Pork    | (VG) 素食 Vegetarian             |
| (LC) 本地 Local            | (V) 纯素食 Vegan                  |

为了更好地满足您的需求，如您有任何特殊的饮食要求、  
食物过敏或不耐受，请告知我们的员工。

Allow us to fulfil your needs – please let one of our staff know if you have any  
special dietary requirements, food allergies or food intolerances.

江南春尊享臻选  
JIANG-NAN CHUN PRESTIGE SELECTION

江南三拼

松香百花凤眼带子球 (SF, S, G),

金牌烧肉 (M, P),

伊比利亚蜜汁叉烧 (E, F, D, SF, S M, C, P)

Jiang-Nan Platter

Pan-Fried Scallop Sphere with Shrimp Paste and Truffle

Crispy Pork Belly with Mustard

Honey-Glazed Iberico Pork

极品海中宝炖汤 (F, D, SF, M, C)

Double-Boiled Sea Treasure Soup with Fish Maw, Conpoy,  
Sea Cucumber, Shiitake Mushroom and Sakura Chicken

港式清蒸东星斑 (F, D, SF, S, M, C)

Steamed Star Garoupa Fillet in Superior Soy Sauce

红扣南非十八头溏心干鲍伴天白花菇 (G, F, D, SF, S, M, C)

Braised South African Eighteen Head Dried Abalone  
with Shiitake Mushroom

鹿儿岛 A5 和牛松炒饭 (G, E, F, D, SF, S, M, C)

Fried Rice with Minced Kagoshima A5 Wagyu Beef

冰花炖金丝官燕

Double-Boiled Superior Bird's Nest with Rock Sugar

**338 每位 per person**

All prices quoted are in Singapore Dollars, subject to 10% service charge and prevailing government taxes.

 厨师精选 Chef's Specialty

主厨招牌推荐  
CHEF'S SIGNATURE MENU

江南三拼

昆布清酒麻香一品鲜鲍 (G, CT, F, D, SF, SM, S, M, C, ALC),

意大利香醋葱油红海蜇头 (CT, F, L, SF, S, M, C),

伊比利亚蜜汁叉烧 (E, F, D, SF, S, M, C, P)

Jiang-Nan Platter

Chilled Fresh Abalone with Sesame Sauce and Rice Wine

Red Jellyfish Head with Italian Vinegar and Scallion Oil

Honey-Glazed Iberico Pork

*Taittinger Brut Réserve NV*

松茸干贝螺头花胶鸡汤 (CT, F, L, D, SF, S, M, C)

Double-Boiled Chicken Soup with Fish Maw, Sea Whelk,

Conpoy and Matsutake Mushrooms

蜜椒汁鲜菌 A5 和牛 (G, CT, F, L, D, S, M, C, B)

Wok-Fried A5 Wagyu Beef with Mushrooms in Black Pepper Sauce

*Domaine Muzard, Santenay 'Vieilles Vignes'*

脆贝西施意大利菠菜苗 (G, CT, E, F, D, SF, M, C)

Sautéed Italian Spinach with Egg White and Crispy Conpoy

宫廷浓汤澳洲龙虾稻庭面 (G, CT, F, L, SF, S, M, C, ALC)

Braised Inaniwa Noodles with Australian Lobster  
in Superior Stock

官燕开心果丸子露 (G, D)

Chilled Pistachio Cream with Imperial Bird's Nest  
and Glutinous Rice Balls

*Bava Moscato d'Asti DOCG, Piedmont*

**238 每位 per person**

*3-glass wine pairing, \$85 per person*

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品鉴菜单  
TASTING MENU

昆布清酒麻香一品鲜鲍 (G, CT, F, D, SF, SM, S, M, C, ALC) 拼

伊比利亚蜜汁叉烧 (E, F, D, SF, S, M, C, P)

Chilled Fresh Abalone with Sesame Sauce and Rice Wine  
Honey-Glazed Iberico Pork

*Taittinger Brut Réserve NV*

宫廷浓汤花胶海味羹 (G, CT, F, D, SF, M, C, ALC)

Sea Treasure Broth with Fish Maw, Shredded Sea Cucumber  
and Conpoy

蒜蓉粉丝蒸本地龙虾 (G, CT, F, D, SF, M, C)

Steamed Pacific Spiny Lobster with Glass Noodles and Minced Garlic

*Louis Jadot Bourgogne Chardonnay*

果木挂炉北京片皮鸭 (G, SF, S, M, C)

Signature Jiang-Nan Chun Peking Duck

*Domaine Muzard, Santenay 'Vieilles Vignes'*

干炒鸭丝香港生面 (G, E, F, D, SF, S, M, C)

Wok-Fried Hong Kong Noodles with Shredded Duck

or

X.O. 酱鸭粒炒饭 (CT, G, E, F, D, SF, S, M, C)

Fried Rice with Minced Duck in X.O. Chilli Sauce

蛋白杏仁茶 (G, E, D)

Hot Almond Cream with Egg White

*Bava Moscato d'Asti DOCG, Piedmont*

**188 每位 per person**

两位起 For Parties of Two or More

3-glass wine pairing, \$85 per person (excluding dessert wine)

4-glass wine pairing, \$105 per person

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健康素食  
HEALTHY VEGETARIAN

江南三拼 (G, SM, S, VG)

胡麻酱松茸菇, 如意竹笙素饺, 糖醋素虾

Vegetarian Combination

Deep-Fried Shimeiji Mushroom with Sesame Sauce

Crystal Mushroom Dumpling with Bamboo Pith

Sweet and Sour Vegetarian Prawn

羊肚菌竹笙南瓜羹 (G, S, VG)

Pumpkin Broth with Bamboo Pith and Morel Mushrooms

素鱼豆腐烩鲜菌 (G, S, VG)

Braised Vegetarian Fish Beancurd with Assorted Mushrooms

素鲍鱼北菇伴时蔬 (G, S, VG)

Vegetarian Abalone with Mushroom and Seasonal Vegetables

橄榄菜素粒炒饭 (G, S, VG)

Fried Rice with Assorted Vegetables and Chinese Preserved Olives

杏汁伴雪燕 (G, D, VG)

Double-Boiled Almond Cream with Snow Swallow




**88 每位 per person**

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 厨师精选 Chef's Specialty

## 前菜类


### APPETISERS

	每份 Per Serving
 昆布清酒麻香一品鲜鲍 (G, CT, F, D, SF, SM, S, M, C, ALC) Chilled Fresh Abalone with Sesame Sauce and Rice Wine	38
 香酥软壳蟹 (G, CT, F, D, SF, M, C) Crispy Soft Shell Crab with Salt and Pepper	28
 意大利香醋脆瓜紅海蜇头 (CT, F, L, SF, S, M, C) Chilled Red Jellyfish Head with Cucumber and Italian Vinegar	24
酥炸奇脆虾球 (G, CT, F, L, SF, M, C) Deep-Fried Prawns with Sliced Almonds and Crispy Rice	18
炸鱼皮 (金沙 / 盐烧) (G, E, F, D, SF, M, C) Crispy Fish Skin (Salted Egg Yolk / Salt and Pepper)	18
脆皮椒盐豆腐 (G, F, D, SF, M, C) Crispy Beancurd with Salt and Pepper	16

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# 烧味

## BARBECUE FROM MESQUITE WOOD-FIRED OVEN

 果木掛炉北京片皮鸭 (G, SF, S, M, C) 一只 Whole 148  
Signature Jiang-Nan Chun Peking Duck

### 配料

Condiments

原味, 青葱味薄饼

Classic and Spring Onion Pancakes

传统甜酱, 京式酱

Traditional Sweet and Savory Sauce

黄瓜, 葱丝

Cucumber and Leek

奥西特拉鲟鱼子酱

Oscietra Caviar

### 二食

Additional Cooking Method

姜葱炒 (G, F, D, SF, S, M, C) 20  
Wok-Fried Sliced Duck with Spring Onion and Ginger

官保炒 (G, F, D, SF, S, M, C) 20  
Wok-Fried Sliced Duck with Dried Chilli and Cashew Nuts

酥炸椒盐 (G, D, SF, S, M, C) 20  
Deep-Fried Duck Meat with Salt and Pepper

鸭松生菜包 (G, F, D, SF, S, M, C) 20  
Wok-Fried Minced Duck with Lettuce Wrap




干贝鸭丝焖伊面 (G, E, F, D, SF, S, M, C) 30  
Braised Ee-Fu Noodles with Shredded Duck and Conpoy

X.O. 酱鸭粒炒饭 (G, CT, E, F, D, SF, S, M, C) 30  
Fried Rice with Minced Duck in X.O. Chilli Sauce

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# 烧味

## BARBECUE FROM MESQUITE WOOD-FIRED OVEN

 江南乳猪 (一天前预定) (P) Barbecued Suckling Pig (1 Day Pre-Order)	一只 Whole	488
	半只 Half	328
		每位 Per Person
 烧味三拼 金牌烧肉 (M, P), 伊比利亚蜜汁叉烧 (E, F, D, SF, S M, C, P), 明炉吊烧鸭 Barbecued Combination Crispy Pork Belly with Mustard Honey-Glazed Iberico Pork Roasted Duck		30
		每份 Per Serving
 伊比利亚蜜汁叉烧 (E, F, D, SF, S M, C, P) Honey-Glazed Iberico Pork		32
金牌烧肉 (M, P) Crispy Pork Belly with Mustard		32
明炉吊烧鸭 Roasted Duck	半只 Half 一只 Whole	52 102

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## 官燕及海宝珍、汤、羹

### BIRD'S NEST & DOUBLE-BOILED SOUP

	每位 Per Person
 顶级冬虫草炖螺头鸡汤 (F, D, SF, M, C) Supreme Cordyceps with Sea Whelk and Chicken	288
极品海中宝炖花胶汤 (F, D, SF, M, C) Double-Boiled Sea Treasure Soup with Fish Maw, Conpoy, Sea Cucumber, Shiitake Mushroom and Sakura Chicken	108
 宫廷黄焖浓汤官燕羹 (G, F, D, SF, M, C) Braised Thick Broth with Imperial Bird's Nest	98
 宗谷元贝花胶螺头松茸炖樱花鸡汤 (F, D, SF, M, C) Double-Boiled Sakura Chicken Soup with Fish Maw, Sea Whelk, Conpoy and Matsutake Mushrooms	68
元贝花胶灵芝菇炖浓鸡汤 (G, F, D, SF, M, C) Superior Chicken Broth with Fish Maw, Conpoy and Shimeji Mushrooms	58
猴头菇薏米陈皮干贝炖西施骨 (F, D, SF, M, C) Double-Boiled Pork Rib Soup with Conpoy, Monkey Head Mushroom, Barley and Dried Tangerine Peel	38
宫廷浓汤花胶海味羹 (G, F, D, SF, M, C) Sea Treasure Broth with Fish Maw, Shredded Sea Cucumber and Conpoy	38
龙虾海味酸辣羹 (G, SF, E, F, D, SF, M, C) Hot and Sour Soup with Spiny Lobster and Assorted Seafood	32
鲜蟹肉粟米羹 (G, SF, E, F, D, SF, M, C) Sweet Corn Soup with Crab Meat	32

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## 海味、鲍鱼

### DRIED SEAFOOD & ABALONE

	每位 Per Person
蚝皇十八头吉品干鲍 (G, F, D, SF, S, M, C) Braised Eighteen Head Yoshihama Dried Abalone	798
蚝皇十二头澳洲干鲍 (G, F, D, SF, S, M, C) Braised Twelve Head Australian Dried Abalone	438
 红扣南非十五头溏心干鲍 (G, F, D, SF, S, M, C) Braised South African Fifteen Head Dried Abalone	268
红扣南非十八头溏心干鲍 (G, F, D, SF, S, M, C) Braised South African Eighteen Head Dried Abalone	148
蚝皇南非四头鲍鱼 (G, F, D, SF, S, M, C) Braised South African Four Head Abalone in Oyster Sauce	62
江南蚝皇海中宝 (G, F, D, SF, S, M, C) 海参, 花胶, 瑶柱, 花菇 Braised Sea Cucumber, Fish Maw, Conpoy and Black Mushroom in Oyster Sauce	58

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## 活海鲜

### LIVE SEAFOOD

每 100 克

Per 100g

忘不了  
(一天前预定)

港式清蒸 (F, D, SF, S, M, C)  
Steamed with Superior Soy Sauce

168

Empurau Fish  
(1 Day Pre-Order)



老鼠斑  
Pacific Garoupa

港式清蒸 (F, D, SF, S, M, C)  
Steamed with Superior Soy Sauce

58

东星斑  
Star Garoupa

港式清蒸 (F, D, SF, S, M, C)  
Steamed with Superior Soy Sauce

28

豉油皇干煎 (F, D, SF, S, M, C)  
Wok-Fried with Superior Soy Sauce

潮式煮 (F, D, SF, M, C)  
Teocheow-Style

顺壳鱼  
Soon Hock

港式清蒸 (F, D, SF, S, M, C)  
Steamed with Superior Soy Sauce

18

油浸 (F, D, SF, S, M, C)  
Deep-Fried

姜茸蒸 (F, D, SF, S, M, C)  
Steamed with Minced Ginger



象拔蚌  
Pacific Geoduck

油泡 (G, F, D, SF, M, C)  
Flash-Fried

48

X.O. 酱炒 (G, F, D, SF, M, C)  
X.O. Chilli Sauce

阿拉斯加蟹  
(一天前预定)

花雕蛋白蒸 (G, SF, F, CT, E, C, M)  
Steamed with Chinese Wine and Egg White

42

Alaskan King Crab  
(1 Day Pre-Order)

上汤焗 (G, SF, F, D, CT, C, M)  
Braised in Superior Stock

辣椒 (G, CT, F, D, SF, S, M, C)  
Singapore-Style Chilli Sauce

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		每 100 克 Per 100g
澳洲龙虾 Australian Lobster	姜葱炒 (G, CT, F, D, SF, M, C) Wok-Fried with Spring Onions and Ginger	48
	上汤焗 (G, SF, F, D, CT, M, C) Braised in Superior Stock	
	金银蒜蒸 (F, D, CT, S, M, C) Steamed with Minced Garlic	
	牛油芝士焗 (G, F, D, CT, S, M, C) Baked with Cheese	
	黄金炒 (E, F, D, SF, D, M, C) Wok-Fried with Salted Egg Yolk	
 本地龙虾 Pacific Spiny Lobster	上汤焗 (G, SF, F, D, CT, M, C) Braised with Superior Stock	一只 Whole 108 半只 Half 58
	金银蒜蒸 (F, D, CT, S, M, C) Steamed with Minced Garlic	
	辣椒 (G, CT, F, D, SF, S, M, C) Singapore-Style Chilli Sauce	

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# 海鲜

## SEAFOOD

	每位 Per Person
 港式清蒸东星斑 (最少两位用) (F, D, SF, S, M, C) Steamed Star Garoupa Fillet in Superior Soy Sauce (Minimum Order For 2 Persons)	78
 上汤焗本地龙虾 (G, CT, F, D, SF, M, C) Braised Pacific Spiny Lobster in Superior Stock	58
酱汁焗鲈鱼 (F, D, SF, S, M, C, ALC) Baked Sea Perch with Seasonal Vegetables in Teriyaki Sauce	28
 蟹肉酿蟹盖 (G, CT, E, F, D, SF, M, C) Deep-Fried Crab Shell stuffed with Crab Meat	28
大千虾球 (G, CT, F, D, SF, S, M, C) Sautéed Prawns with Dried Chilli and Shallots	18
	每份 Per Serving
 红烧火腩豆腐焗顺壳鱼 (G, CT, D, SF, S, M, C, P) Braised Soon Hock Fillet with Pork Belly, Beancurd, and Seasonal Vegetables served in Claypot	118
鲍汁海皇豆腐煲 (G, CT, F, D, SF, S, M, C) Braised Sea Perch Fillet, Australian Scallops, Prawns and Beancurd in Abalone Sauce served in Claypot	58
X.O. 酱西兰花炒澳洲带子 (G, CT, F, D, SF, S, M, C) Stir-Fried Australian Scallops with Broccoli in X.O. Chilli Sauce	58

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# 肉类

## MEATS

	每位 Per Person
 蜜椒汁鲜菌 A5 和牛 (G, F, D, SF, S, M, C, B) Wok-Fried A5 Wagyu Beef with Mushrooms in Black Pepper Sauce	68
鲜冬菇炒澳洲牛柳粒 (G, E, F, D, SF, S, M, C, B) Wok-Fried Australian Beef Tenderloin with Fresh Black Mushrooms	48
家常东坡肉 (G, F, D, SF, S, M, C, P, ALC) Braised Pork Belly with Chef's House-Made Sauce	24
	每份 Per Serving
 古法焖澳洲和牛尾 (G, F, D, SF, S, M, C, B, ALC) Traditional-Style Braised Australian Wagyu Beef Oxtails	48
九层塔鲍鱼焖鸡煲 (G, F, D, SF, S, M, C, ALC) Braised Chicken and Abalone with Fragrant Thai Basil served in Claypot	48
姜葱炒雪花牛肉 (G, F, D, SF, S, M, C, B, ALC) Sautéed Sliced Snow Beef in Spring Onion and Ginger Sauce	46
秘制京都黑豚肉 (G, F, D, CT, S, M, C, P) Cantonese-Style Wok-fried Sliced Kurobuta Pork	42
宫保鸡丁 (G, F, D, CT, S, M, C) Wok-Fried Chicken with Dried Chilli and Cashew Nuts	32

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# 蔬菜

## VEGETABLES

	每份 Per Serving
 瑶柱蟹肉扒时蔬 (G, CT, E, F, D, SF, S, M, C) Braised Seasonal Vegetables with Crab Meat and Conpoy	42
 韭菜花肉丝炒蝦仁 (G, CT, SF, S, P) Wok-Fried Chives with Prawn and Shredded Pork	38
什菌炒时蔬 (G, F, D, SF, S, M, C) Sautéed Seasonal Vegetables with Assorted Mushroom	36
鱼香茄子煲 (G, F, D, SF, S, M, C, P) Braised Eggplants with Minced Pork and Salted Fish served in Claypot	32
虾米酱干煸四季豆 (G, CT, F, D, SF, S, M, C, P) Wok-Fried French Beans with Minced Pork, Garlic and Dried Chili in Dried Shrimp Paste	32
红烧竹笙豆腐煲 (G, F, D, CT, S, M, C) Braised Beancurd, Black Mushroom, Bamboo Pith and Seasonal Vegetables served in Claypot	30
脆贝西施炒菜苗 (G, E, F, D, SF, M, C) Wok-Fried Seasonal Vegetables with Egg White and Crispy Conpoy	30
各类香港时蔬 芥兰, 菜心, 奶白菜, 菠菜, 芦笋, 西兰花, 油麦菜 Seasonal Hong Kong Seasonal Vegetables Choice of: Kai Lan, Choy Sum, Baby Bok Choy, Spinach, Asparagus, Broccoli, Chinese Lettuce	28
煮法: 蒜茸炒 (G), 姜汁炒 (G), X.O. 酱炒 (G, CT, F, D, SF, S, M, C), 蚝皇扒 (G, F, D, SF, S, M, C), 上汤浸 (F, D, SF, M, C) Cooking Method: Garlic, Ginger Sauce, X.O. Chilli Sauce, Oyster Sauce, Poached with Superior Stock	

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## 饭类

### RICE

	每位 Per Person
 本地龙虾泡饭 (G, CT, F, D, SF, M, C) Poached Rice with Pacific Spiny Lobster in Superior Stock	68
 红烧南非四头鲍鱼捞饭 (G, E, F, D, SF, S, M, C) Braised Rice with Four Head South African Abalone	48
 玫瑰双肠瑶柱排骨煲仔饭 (G, CT, F, D, SF, S, M, C, P, ALC) (两位起, 需时 45 分钟) Cantonese Claypot Rice with Pork Rib, Conpoy and Preserved Sausages (Minimum Order For 2 Persons, preparation time of 45 minutes)	30
鹿儿岛 A5 和牛松炒饭 (E, F, D, SF, S, M, C, B) Fried Rice with Minced Kagoshima A5 Wagyu Beef	22
 招牌鲍汁海鲜瑶柱炒饭 (G, CT, E, F, D, SF, S, M, C) Signature Fried Rice with Prawn, Crab Meat and Conpoy in Abalone Sauce	18
金瑶生拆蟹肉蛋白炒饭 (G, CT, E, F, D, SF, S, M, C) Fried Rice with Crab Meat, Egg White and Conpoy	18

## 面类

### NOODLES

	每位 Per Person
 上汤焗龙虾焖伊面 (G, CT, E, F, D, SF, S, M, C) Braised Ee-Fu Noodles with Pacific Spiny Lobster in Superior Stock	68
慢煮澳洲和牛脸肉香脆面 (G, E, F, D, SF, S, M, C, B) Crispy Egg Noodles with Slow-Braised Australian Beef Cheek in Sweet and Sour Sauce	32
X.O. 酱海鲜焖面卜 (G, CT, E, F, D, SF, S, M, C) Braised Flat Noodles with Assorted Seafood in X.O. Chilli Sauce	24
草菇干烧伊面 (G, E, F, D, SF, S, M, C) Braised Ee-Fu Noodles with Straw Mushroom	14
豉油皇香港炒面 (G, CT, E, F, D, SF, S, M, C) Hong Kong-Style Wok-Fried Egg Noodles in Superior Soy Sauce	14

All prices quoted are in Singapore Dollars, subject to 10% service charge and prevailing government taxes.

# 甜品

## DESSERTS

	每位 Per Person
<b>CLASSIC</b>	
 清炖顶级原只金丝官燕盏 Double-Boiled Imperial Bird's Nest with Rock Sugar	108
冰花炖金丝官燕 (杏汁/椰汁) (G, D) Double-Boiled Superior Bird's Nest with Rock Sugar (Almond Cream / Coconut Cream)	68
 香港怀旧冰花莎翁 (G, E) Hong Kong Traditional-Style Fried Chinese Doughnut	22
鲜磨杏仁茶汤圆 (G, D) House-Made Hot Almond Cream with Glutinous Rice Dumplings	18
杨枝甘露 (D) Chilled Mango and Sago Cream with Pomelo	16
芦荟水晶冻 (VG) Chilled Aloe Vera with Lemongrass Jelly	16
<b>MODERN</b>	
黑芝麻菊花“小笼包” (G, E, D, SM) Chrysanthemum Mousse with Black Sesame “Xiao Long Bao”	22
酱油焦糖五香西班牙油条 (G, S) Five Spice Churros with Soy Caramel Sauce	22

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