

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.



Chef Lam's Signature

	SGD
果木掛炉北京片皮鸭 Signature Jiang-Nan Chun Peking Duck	98
○ 果木黑豚叉烧 Honey Glazed Pork Collar	29
海螺玛卡炖排骨汤 Double-boiled Pork Ribs Soup with Sea Whelk, Maka Dried Scallops	38 and
松茸菜胆炖花胶鸡汤 Double-boiled Chicken Soup with Fish Maw, Matsutal Mushrooms and Cabbage	48 ke
	158
蟹肉酿蟹盖 Deep-fried Crab Shell stuffed with Crab Meat	26
凤梨咕噜肉 Sweet and Sour Pork with Pineapple	28
	68
京烧美国牛肋骨 Slow Cooked US Beef Short Rib with Special Sauce	26
	40
蛋白杏仁茶 Hot Almond Cream with Egg White	14
	12



前菜类

	APPETISER	SGD
		每份 Per Serving
	生捞原只汤鲍 Chilled Sliced Whole Abalone	24
a	金沙鲈鱼 Deep-fried Sea Perch with Salted Egg Yolk	24
	酥炸奇脆虾球 Deep-fried Prawns with Sliced Almond and Crispy Rice	16
	青芥末酥炸软壳蟹 Crispy Soft Shell Crab with Wasabi Mayonnaise	16
	酸姜皮蛋 Century Egg with Preserved Ginger	12
a	酒香醉鸡卷 Poached Chicken in Chinese Wine	14
	脆皮黄金豆腐 Crispy Beancurd	14
	香口松茸菇 Deep-fried Matsutake Mushrooms	14
	盐烧鱼皮 Crispy Fish Skin with Salt and Pepper	14

烧味

BARBECUE FROM MESQUITE WOOD-FIRED OVEN

			SGD
	江南乳豬 (一天前预定) Barbecued Suckling Pig (1 Day Pre-order)	一只 Whole	328
	果木掛炉北京片皮鸭 Signature Jiang-Nan Chun Peking Duck	一只 Whole	98
	明炉吊烧鸭	半只 Half	38
	Roasted Duck	每份 Per Serving	22
	玫瑰豉油鸡	半只 Half	36
	Poached Chicken in Soy Sauce	每份 Per Serving	20
	化皮乳猪件 Crispy Suckling Pig	每份 Per Serving	50
~	江南三拼 乳猪件, 叉烧, 烧鸭 Barbecued Combination Suckling Pig Honey Glazed Pork Collar Roasted Duck	每位 Per Person	24
	果木黑豚叉烧 Honey Glazed Pork Collar	每份 Per Serving	29
	金牌烧肉 Crispy Pork Belly	每份 Per Serving	24



点心(只限午市)

DIM SUM (Available for Lunch only)

SGD 每件 Per Piece 4 Steamed Shrimp Dumpling 9 鲍鱼烧卖 Steamed Pork Dumpling with Baby Abalone 3 黑椒牛肉酥 Crispy Puff Pastry with Black Pepper Beef 2 潮州粉果 Steamed Dumpling with Pork and Dried Shrimp 3 蚝皇叉烧包 Steamed Barbecued Pork Bun 🧻 水晶鲜菌素饺 2 Crystal Mushrooms Dumpling 3 北方麻辣饺子 Steamed Pork and Shrimp Dumpling in Chilli Oil and Coriander 3 Deep-fried Beancurd Skin Roll with Shrimp 2 鸡丝春卷 Crispy Spring Roll with Chicken 🧻 萝卜丝酥 3 Crispy Silky Turnip Pastry with Dried Shrimps and Ham 6 鲍鱼珍珠鸡 Steamed Glutinous Rice with Abalone and Chicken Wrapped with Lotus Leaf 6 松化马来糕 Cantonese Sponge Cake

	每份 Per Serving
	12
四季蒸肠粉 虾肠粉, 叉烧肠粉或带子肠粉 Four Seasons Steamed Rice Rolls Prawn, Honey Glazed Pork Belly or Scallop	10
X.O. 酱蒸凤爪 Steamed Phoenix Claw in X.O. Chilli Sauce	6



海宝珍、汤、羹

DOUBLE-ROILED SOUP

	DOUBLE-BOILED SOUP	SGD
		每位 Per Person
	顶级冬虫草炖顶级关东辽参 (一天前预定) Supreme Guan Dong Sea Cucumber and Cordyceps (1 Day Pre-order)	368
<u></u>	顶级冬虫草炖螺头鸡汤 (一天前预定) Supreme Cordyceps, Sea Whelk and Chicken (1 Day Pre-order)	338
	冬虫草炖鲍鱼海参 Abalone and Sea Cucumber with Cordyceps	128
	原盅海味佛跳牆 Buddha Jumps Over The Wall	108
	野生竹笙松露鸡仁炖花胶 Chicken Soup with Fish Maw, Bamboo Piths and Black Truffles	48
	松茸菜胆炖花胶鸡汤 Chicken Soup with Fish Maw, Matsutake Mushrooms and Cabbage	48
	黑蒜什菌津胆炖椰皇 Black Garlic and Wild Mushrooms Soup Served in Whole Coconut	42
	海螺玛卡炖排骨汤 Pork Ribs Soup with Sea Whelk, Maka and Dried Scallops	38
	独子黑蒜唐排炖美人胶汤 Pork Ribs Soup with Fermented Black Garlic and Fish Skin	32
	菜胆北菇松茸炖竹笙 Chicken Soup with Matsutake Mushrooms, Bamboo Pith and Wolfberry and Chinese Cabbage	22
	鲜蟹肉粟米羹 Sweet Corn Soup with Crab Meat	18
	龙虾酸辣汤 Hot and Sour Soup with Lobster	18
	广东老火靓汤	16



Traditional Cantonese Soup

官燕 Pinn'c NEC

	BIRD'S NEST	SGD
		每位 Per Persor
	顶级冬虫草炖官燕 Superior Bird's Nest with Supreme Cordyceps	300
	招牌浓鸡汤烩官燕 (65 克) Superior Bird's Nest in Thick Chicken Broth (65g)	98
	花旗参官燕炖鸡汤 Superior Bird's Nest with Ginseng	98
	松茸菜胆炖燕窝 Bird's Nest with Matsutake Mushrooms and Chinese Cabbage	98
	红烧云腿烩燕窝 Braised Bird's Nest with Yunnan Ham	88
	蟹皇燕窝羹 Braised Bird's Nest with Crab Roe	78
	鲜蟹肉烩官燕 Braised Superior Bird's Nest with Crab Meat	78
	高汤炖官燕 Superior Bird's Nest with Chicken in Superior Stock	78
	什菌素汤炖官燕 Superior Bird's Nest with Assorted Mushrooms	78
	花胶鸡丝燕窝羹 Braised Bird's Nest with Fish Maw and Chicken	58



海味、鲍鱼

DRIED SEAFOOD & ABALONE SGD 每位 Per Person 468 蚝皇二十五头吉品溏心干鲍 (三天前预定) Braised Twenty Five Head Yoshihama Dried Abalone (3 Day Pre-order) 368 蚝皇十五头澳洲溏心干鲍 Braised Fifteen Head Australian Dried Abalone 110g 180 红扣澳洲青边鲜鲍 100g 160 Braised Australian Green Edge Abalone 90g 150 108 鲍汁花胶扣顶级关东辽参 (100克) Braised Supreme Guan Dong Sea Cucumber and Fish Maw in Abalone Sauce (100g) 78 红扣原只三头鲍 Braised Three Head Abalone 48 花胶北菇扣海参 Braised Fish Maw, Sea Cucumber and Black Mushroom 28 蚝皇扣原条南美珠参 (170克) Braised South American Whole Sea Cucumber (170g)



砂煲

CLAYPOT	SGD
	每份 Per Serving
红烧火腩豆腐焖顺壳鱼 (600 克) Soon Hock with Pork Belly, Beancurd and Seasonal Vegetables (600g)	85
西班牙香肠鲜龙虾炒鱼香茄子煲 Lobster and Cured Pork Sausage with Eggplant and Minced Pork	80
鲍汁羊肚菌澳洲带子虾球豆腐煲 Australian Scallops, Prawns, Beancurd and Morel Mushrooms in Abalone Sauce	52
X.O.酱鲈鱼煲 Sea Perch in X.O. Chilli Sauce	48
秘制红扣和牛尾煲 Wagyu Beef Oxtail with Lemongrass-Infused Oil	32
黑椒粉丝大明虾皇煲 King Prawns with Glass Noodles and Mushrooms in Black Pepper Sauce	28
凉瓜豉蒜焖鸡煲 Braised Chicken and Bitter Gourd with Garlic in Black Bean Sauce	28
姜汁腊味芥兰煲 Kai Lan with Waxed Meat and Ginger	24
豉蒜百花酿三宝 Assorted Stuffed Vegetables in Black Bean Sauce	26
香叶三杯鸡煲 Chicken, Ginger and Fragrant Thai Basil	26
红烧竹笙豆腐保	26



Beancurd with Black Winter Mushrooms, Bamboo Piths and Seasonal Vegetables

海鲜

	SEAFOOD	SGD
		每位 Per Person
<u></u>	银湖蜜香烤鲈鱼 Baked Sea Perch on Egg White	26
	蟹肉酿蟹盖 Deep-fried Crab Shell Stuffed with Crab Meat	26
	照烧焗鳕鱼伴露笋 Honey Glazed Black Cod with Asparagus	25
	港式煎封鳕鱼 Pan-fried Cod Fillet with Superior Soy Sauce	25
		每份 Per Serving
<u></u>	头抽干煎东星件 (600 克) Wok-fried Star Garoupa Fillet with Superior Soy Sauce (600g)	158
	澳洲带子炒西兰花 Stir-fried Australian Scallops with Broccoli	48
<u></u>	千岁爷爆虾球 Sautéed Prawns with Dried Chilli and Shallot	28
	特色香煎生虾 Wok-fried Live Prawns with Soy Sauce	28

活海鲜

LIVE SEAFOOD	SGD
	每100克 Per 100g
东星斑 潮式煮,豉油皇干煎或港式清蒸 Star Garoupa Teocheow Style, Wok-fried with Soy Sauce or Steamed	26
老鼠斑 (一天前预定) 港式清蒸 Pacific Garoupa (1 Day Pre-order) Steamed with Soy Sauce	42
顺壳鱼 姜茸蒸,豉油皇酥炸或港式清蒸 Soon Hock Minced Ginger, Deep-fried or Steamed	15
澳洲龙虾 (一天前预定) 姜葱炒 Australian Lobster (1 Day Pre-order) Wok-fried with Spring Onion	52
生猛草虾 金银蒜粉丝蒸,上汤焗或白灼 Live Prawns Steamed with Garlic, Braised with Superior Stock or Poached with Chinese Wine	12
象拔蚌 (一天前预定) X.O. 酱炒 Geoduck Clam (1 Day Pre-order) X.O. Chilli Sauce	30
	每位 Per Person
波士顿龙虾 (半只) 金银蒜粉丝蒸,上汤焗 Maine Lobster (Half) Steamed with Garlic or Braised with Superior Stock	36



肉类

	MEAT		SGD
		Pe	每位 Person
	椒酱脆米澳洲顶级和牛 AA7 Wok-fried Westholme Australia AA7 Wagyu Beef Tenderloin with Black Pepper Sauce and Crispy Rice		88
	青芥末炒澳洲牛柳粒 Wok-fried Australian Beef Tenderloin with Fresh Wasabi		28
	珍宝菇炒澳洲牛柳粒 Wok-fried Australian Beef Tenderloin with Portobello Mushrooms		28
<u></u>	京烧美国牛肋骨 Slow Cooked US Beef Short Rib with Special Sauce		26
<u></u>	乳香脆皮一支骨 Pork Rib Marinated with Preserved Red Beancurd		18
		Per	每份 Serving
	姜葱炒牛肉 Sautéed Sliced Beef Tenderloin with Ginger and Spring Onion		36
<u></u>	凤梨咕噜肉 Sweet and Sour Pork with Pineapple		28
	宫保鸡丁 Wok-fried Chicken with Dried Chilli and Cashew Nuts		26
	鲜柠汁脆皮炸子鸡 Deep-fried Chicken with Fresh Lemon Sauce	一只 Whole	68
		半只 Half	36

蔬菜

	VEGETABLES	SGD
		每份 Per Serving
	鲍汁灵芝菇菠菜豆腐 Braised Spinach Beancurd and Shimeji Mushrooms in Abalone Sauce	24
	鲜百合鼠耳浸胜瓜 Poached Luffa Melon with Black Fungus and Lily Buds	24
	浓鸡汤浸娃娃菜 Poached Baby Cabbage with Chicken Broth	24
	椒丝腐乳油麦菜 Wok-fried Chinese Lettuce with Shredded Chilli and Fermented Beancurd Sauce	22
	金银蛋苋菜苗 Poached Baby Spinach with Trio Eggs	22
<u></u>	脆贝西施炒菜苗 Wok-fried Seasonal Greens with Egg White and Crispy Conpoy	22
<u></u>	金砵伴水芹香 Wok-fried Assorted Vegetables Served in Whole Pumpkin	22
	清炒各类香港时蔬 芥兰,菜心,奶白菜,菠菜,露笋,西兰花 Sautéed Hong Kong Seasonal Greens Kai Lan, Choy Sum, Baby Bok Choy, Spinach, Asparagus, Broccoli	22
	煮法 蒜茸炒,X.O. 酱炒,蠔皇扒 Cooking Method Garlic, Homemade X.O. Chilli Sauce, Oyster Sauce	



饭类&面类

R	11		E	2	F	N	$\mathbf{\Omega}$	1	١ſ)	П	F	(
ш	u۱	し	L	U	L	I٦	U	ľ	L	J		Ι,	ď

SGD

		每位 Per Person
	波士顿龙虾泡饭 Poached Rice with Boston Lobster in Superior Stock	40
~	鲍汁乾隆炒饭 Fried Rice with Prawns, Crab Meat, Butterscotch Mushrooms and Dried Scallops in Abalone Sauce	14
	鲜蟹肉瑶柱蛋白炒饭 Fried Rice with Crab Meat, Egg White and Dried Scallops	14
*	X.O.酱和牛松炒饭 Fried Rice with Minced Wagyu Beef in X.O. Chilli Sauce	14
	咸鱼鸡粒炒饭 Fried Rice with Minced Chicken and Salted Fish	14
	翡翠罗汉炒饭 Fried Rice with Vegetables and Spinach Purée	14
	南非六头鲍鱼焖新竹米粉 Rice Vermicelli with Six Head South African Abalone	40
	蟹肉花雕鸡油蒸面线 Wheat Vermicelli with Crab Meat and Chinese Wine	22
a	豉椒和牛片香煎面 Crispy Egg Noodles with Sliced Waygu Beef and Bell Peppers in Black Bean Sauce	18
	红扣和牛脸肉伴脆面 Crispy Egg Noodles with Slow Cooked Beef Cheek	18
	X.O. 海鲜焖面卜 Braised Flat Noodles with Seafood in X.O. Chilli Sauce	14
	鲜虾云吞鱼茸面 Fish Noodle Soup with Shrimp Dumplings	14
	海鲜干炒面线 Stir-fried Wheat Vermicelli with Assorted Seafood	14
	干烧伊府面 Braised E-Fu Noodles with Straw Mushrooms	14