

#### 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.

## 恭贺新禧 LUNAR NEW YEAR SPECIAL

		SGD
金玉滿堂聚宝盆	For 10 Persons	788
Pen Cai	For 6 Persons	588
For Take Away Only – 1 Day Advance Notice Required		
	Lawaa	120
年年有余庆丰收 Prosperity Salmon Yu Sheng	Large	138
Prospenty Salmon Fu Sheng	Small	98
Additional Accompaniments for Yu Sheng	每	盘 Per Plate
三头鲍鱼		60
"Three Head Quality" Abalone		
官燕		60
Bird's Nest		
日本北崎贝		30
Japanese Surf Clams		
挪威鲑鱼片		30
Norwegian Salmon		
烟三文鱼		20
Smoked Salmon		
炸鱼皮		16
Crispy Fish Skin		
白饭鱼		16
Crispy Silver Fish		
南乳薄脆		6
Crackers		



#### 精致点心 (只限午市)

DIM SUM (Available for Lunch only) SGD 每件 Per Piece 9 天地长春 Deep-Fried Crabmeat Parcel with Spicy Sauce 9 兴旺有余 🥯 鲍鱼烧卖 Steamed Pork Dumpling with Baby Abalone 3 富贵逼人 ⇒ 带子欢喜饺 Steamed Prawn and Scallop Dumplings with Coriander and Asparagus 3 祥龙戏珠 龙珠虾饺 Steamed Shrimp Dumpling 3 黄金翡翠 莲藕腐皮卷 Deep-Fried Beancurd Skin Roll with Lotus Root Stuffing 3 四季平安 香煎萝卜糕 Pan-Fried Turnip Cake with Dried Shrimps and Chinese Preserved Meat 3 财源广进 金华叉烧烧饼 Baked Flaky Pastry with Char Siew Pork and Yunnan Ham 3 家财兴旺 Steamed Pork and Shrimp Dumplings in Chilli Oil and Coriander 3 仙姑献福 黑松露素花饺 Steamed Vegetarian Dumpling with Black Truffle 3 包你发财 蜜汁叉烧包 Steamed Barbecued Pork Bun

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



# 开胃菜

### **APPETISERS**

	APPE 112FR2	SGD
		每份 Per Serving
	百福骈瑧 烧味拼盘 Combination Platter Roasted Duck, Soy Sauce Chicken, Barbecued Pork and Jellyfish	60
<b></b>	福享新春 化皮乳猪件 Barbecued Suckling Pig	52
<u></u>	醉翁得意 生捞原只汤鲍 Chilled Sliced Whole Abalone with Jelly Fish	28
	眼瞻福气 金奖烧肉 Roasted Pork Belly	26
	家肥屋润 果木黑豚肉叉烧腩 Roasted Kurobuta Pork Belly with Honey Glaze	29
	欢乐年年 香口松菇 Deep Fried Shimeji Mushrooms	16



# 官燕 、汤

### BIRD'S NEST & SOUP

SGD

	每位 Per Person
龙兴华夏 顶级冬虫草高汤炖关东辽参(—天前预定) Double Boiled Guan Dong Sea Cucumber and Supreme Cordyceps Soup (1 Day Advance Notice Required)	368
奉觞上寿 顶级冬虫草炖螺头鸡汤 (一天前预定) Double Boiled Supreme Cordyceps Soup with Sea Whelk and Chicken (1 Day Advance Notice Required)	338
喜鹊登梅 冬虫草炖鲍鱼海参 Double Boiled Abalone and Sea Cucumber Soup with Cordyceps	128
燕舞新春 浓汤官燕 Superior Bird's Nest in Thick Chicken Broth	98
红梅献岁 蟹皇燕窝羹 Braised Bird's Nest with Crab Roe	58
春花彩图 虫草花花胶菜胆炖鸡汤 Double Boiled Chicken Soup with Fish Maw and Cordyceps Flower	48
一展鸿图 瑤柱猴头菇炖排骨汤 Double Boiled Pork Ribs Soup with Dried Scallop and Monkey head Mushrooms	38
二龙腾飞 海螺玛卡炖排骨汤 Double Boiled Pork Ribs Soup with Sea Whelk, Maka and Drie Scallops	38 d

#### 海味、鲍鱼

#### DRIED SEAFOOD & ABALONE SGD 每位 Per Person 468 喜上眉梢 蚝皇二十五头极品溏心干鲍 (三天前预定) Braised Twenty Five Head Yoshihama Dried Abalone (3 Days Advance Notice Required) 298 六蓄兴旺 蚝皇十五头澳洲溏心干鲍 Braised Fifteen Head Australian Dried Abalone 150 110g 包罗万象 100g 138 红扣澳洲青边鲜鲍 Braised Australian Green Edge Abalone 90g 120 88 招财进宝 👄 蚝皇三头鲍鱼 Braised Three Head Abalone 58 千祥云集 富贵海中宝 鲍片,海参,日本花菇,花胶 Braised Slice Abalone, Sea Cucumber, Japanese Mushroom, Fish Maw and Seasonal Vegetables 28 好事连连 发菜蚝市冬菇海参时蔬



Braised Sea Cucumber, Shiitake Mushrooms, Dried Oysters and Black Moss with Vegetables

# 海鲜

SEAFOOD

SGD

	每位 Per Person
龙缠启岁	38
广东式炒波士顿龙虾 (半只)	
Wok Fried Boston Lobster in Black Bean Sauce	
瑞雪迎春	25
照烧焗鳕鱼伴芦笋	
Honey Glazed Black Cod with Asparagus	
吉庆有余	25
四季橄榄菜蒸鳕鱼	
Steamed Cod Fillet with Chinese Preserved Olive	
松柏长青	25
鲜人参虫草花/青姜茸蒸鳕鱼	
Steamed Cod Fillet with Ginseng and Cordyceps Flower Or Minced Green Ginger	
赋献梅花	16
酥炸奇脆虾球	
Deep Fried Prawns with Sliced Almond and Crispy Rice	
	每份
	Per Serving
双星赐福	68
川汁凤凰蚌带子炒鲜芦笋	
Wok Fried Phoenix Clam and Scallops with Asparagus in Szechwan Sauce	
万物回春	40
鲈鱼火腩焖豆腐煲	48
Braised Sea Perch with Beancurd and Pork Belly in Claypot	

### 肉类 &家禽类

#### MEAT & Poultry

SGD 每位 Per Person 88 扭转乾坤 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 32 牛耕绿野 日本青椒炒澳洲牛柳粒 Wok Fried Australian Beef Tenderloin with Japanese Capsicum 每份 Per Serving 春风大雅 一只 Whole 84 果木掛炉烧鸭 Roasted Duck 半只 Half 42 一只 Whole 68 金鸡报喜 当紅炸子鸡 半只 Half 34 Deep-Fried Chicken 68 一只 Whole 千娇百媚 葱油霸王鸡 Poached Chicken with Ginger and Spring 半只 Half 34 Onion in Soy Sauce 48 国家兴旺 京烤骨伴炸馒头 Braised Sweet and Sour Pork Ribs with Crispy Buns 28 六畜兴旺



日本青瓜虾米酱炒猪爽肉

Stir Fried Pork Shoulder with Dried Shrimp Paste

### 蔬菜

	VEGETABLES	SGD
		每份 Per Serving
<b></b>	海岳烟霞 蟹皇蟹肉扒时蔬 Braised Seasonal Vegetables with Crabmeat and Crab Roe	48
	百年好合 酥脆鱼汤百合浸时蔬 Poached Seasonal Greens and Lily Bulbs with Crispy Fish in Superior Stock	36
<b></b>	升官发财 凤尾腊味炒芥兰 Wok Fried Kai Lan with Preserved Sausage	32
	造家庭福 干贝鲍汁鸿喜菇扒豆腐 Braise Beancurd with Shimeji Mushrooms, Dried Scallops and Abalone Sauce	28
	柳绿春风 清炒各类香港时蔬 芥兰,菜心,奶白菜,菠菜苗,露笋,西兰花 Sautéed Hong Kong Seasonal Greens Kai Lan, Choy Sum, Baby Bok Choy, Baby Spinach, Asparagus, Broccoli	26
	煮法 蒜茸炒,X.O. 酱炒,蠔皇扒,上汤 Cooking Method Garlic, Homemade X.O. Chilli Sauce, Oyster Sauce or Superior Stock	

# 饭、面

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RICE	$\mathfrak{k}$	NOODLES	

	MICE & NOODLES	SGD
		每位 Per Person
<b>a</b>	四海增辉 南非六头鲍鱼焖新竹米粉 Rice Vermicelli with Six Head South African Abalone	38
	财源广进 黄焖小鲍鱼面线 Wheat Vermicelli with Baby Abalone in Rich Broth	28
	香飄四季 蛋白瑤柱炒三色饭 Fried Assorted Rice with Egg White and Dried Scallops	16
	黄金银条 X.O. 海鲜焖面卜 Braised Flat Noodles with Seafood in X.O. Chilli Sauce	16
	红妆艳抹 红油抄手酸辣面线 Wheat Vermicelli with Pork Dumpling in Hot and Sour Broth	16
	满园春色 鲜虾云吞鱼茸面 Fish Noodles Soup with Shrimp Dumplings	16
	春归媚柳 海鲜干炒香港面 Wok Fried Egg Noodles with Assorted Seafood	16
<b>~</b>	黄金满贯 鲍汁乾隆炒饭 Fried Rice with Crab Meat, Butterscotch Mushrooms and Dried Scallops in Abalone Sauce	16
	三阳开泰 虾米酱黑豚肉炒饭 Fried Rice with Kurobuta Pork Belly	16
<u></u>	丰稔年花 樱花虾腊味糯米饭 Stir Fried Glutinous Rice with Sakura Shrimps and Preserved Sausages	16

