

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 KHOO SIGNATURE MENU

蟹肉酿蟹盖 🖇 🔒

Deep-fried Crab Shell Stuffed, Alaskan King Crab Meat

石斛干贝炖花胶鸡汤

Double-boiled Chicken Soup, Fish Maw, Dried Dendrobium, Conpoy

金银蒜粉丝蒸龙虾 🖇 🥖

Steamed Pacific Spiny Lobster, Glass Noodles, Garlic, Superior Soy Sauce

鲍汁鹅掌扣三头鲍 🛱 🕝 🥖

Braised Three Head South African Abalone, Goose Web, Abalone Sauce

脆面和牛脸肉 🦉 🕓 🥖

Hong Kong Style Crispy Egg Noodles, Braised Beef Cheeks

燕窝黑芝麻杏仁布丁

Chilled Black Sesame Almond Pudding, Bird's Nest

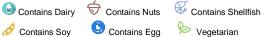
\$238 per person

For Parties of Two or More















JIANG-NAN CHUN TASTING MENU

柚子凉拌南非鲜鲍 🐺 🥖 Chilled South African Abalone, Pomelo

海螺玛卡炖排骨汤 🖇 🖵 Double-boiled Pork Ribs Soup, Sea Whelk, Maka, Dried Scallops

> 上汤焗本地龙虾 🖇 🥖 Braised Pacific Spiny Lobster, Superior Stock

果木掛炉北京片皮鸭 🥖 Signature Jiang-Nan Chun Cherry Valley Peking Duck

> 鸭丝焖伊面 🕓 🧭 Braised E-Fu Noodles, Shreded Duck or 鸭粒炒饭 🥖 Fried Rice, Minced Duck

蛋白杏仁茶 🕓 Hot Almond Cream, Egg White

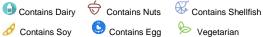
\$198 per person

For Parties of Two or More













楼台烟雨 LOU TAI YAN YU

江南四拼

黑松露羊肚菌鳕鱼饺, 萝卜丝酥 🔒, 水晶鲜菌素饺 😓 , 金牌烧肉 🥽

Jiang-Nan Platter

Crystal Cod Fish Dumpling, Morel Mushrooms, Truffle Crispy Silky Turnip Pastry, Dried Shrimps, Ham Steamed Crystal Mushroom Dumpling Crispy Pork Belly, Mustard

> 广东老火靓汤 **Traditional Cantonese Soup**

上汤焗本地龙虾 😽 Braised Pacific Spiny Lobster, Superior Stock

珍宝菇炒澳洲牛柳粒 🦉 🥖 Wok-fried Australian Beef Tenderloin. Portobello Mushrooms

鲍汁乾隆炒饭 🖇 🥖 Fried Rice, Prawns, Crab Meat, Scallops, Butterscotch Mushrooms, Abalone Sauce

> 芦荟水晶冻 Chilled Aloe Vera, Lemongrass Jelly

\$158 per person

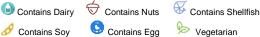
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厨师精选

BUSINESS LUNCH MENU

点心三拼

鲍鱼烧卖 妥,萝卜丝酥 ඛ,虾饺 妥

Dim Sum Combination

Steamed Pork and Shrimp Dumpling, Baby Abalone Crispy Silky Turnip Pastry, Dried Shrimps, Ham Steamed Shrimp Dumpling

烧味拼盘

果木黑豚叉烧 💋, 明炉吊烧鸭, 金牌烧肉 🥽

Barbecued Combination

Honey Glazed Iberico Pork Pluma Roasted Cherry Valley Duck Crispy Pork Belly, Mustard

广东老火靓汤

Traditional Cantonese Soup or

松茸菜胆炖花胶鸡汤

Double-boiled Chicken Soup, Fish Maw, Matsutake Mushrooms, Cabbage (Additional supplement \$28 per person)

无花果咕噜肉 📿

Sweet and Sour Pork, Fresh Figs

浓汤带子菠菜苗面线 ❸

Wheat Vermicelli, Scallop, Spinach, Thick Broth

上汤焗龙虾焖伊面 🖇 🕓



Braised E-Fu Noodles, Pacific Spiny Lobster, Superior Stock (Additional supplement \$38 per person)

杨枝甘露 🔒

Chilled Mango, Sago Cream, Pomelo

\$98 per person

For Parties of Two or More

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健康素食 HEALTHY VEGETARIAN

脆皮干丝卷拼水晶鲜菌素饺 🥖

Vegetarian Combination

Beancurd Skin Roll, Assorted Shredded Vegetables, Fungus, Mushrooms Crystal Mushrooms Dumpling

虫草花野菌津胆汤

Double-boiled Wild Mushroom Soup, Cordyceps Flower, Chinese Cabbage

雪梨炒素虾

Wok-fried Vegetarian Prawns, Chinese Pear

素鲍鱼北菇伴时蔬 🥖

Braised Vegetarian Abalone, Mushrooms, Seasonal Greens

茄子金菇焖米粉 🥖

Braised Rice Vermicelli, Eggplant, Enoki Mushrooms

芦荟水晶冻

Chilled Aloe Vera, Lemongrass Jelly

\$98 per person

















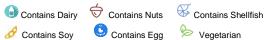


APPETIZERS	SGD
	每份 Per Serving
柚子凉拌南非鲜鲍 妥 Chilled Sliced South African Abalone, Pomelo	38
青芥末酥炸软壳蟹 冢 🔒 🕓 Crispy Soft Shell Crab, Wasabi Mayonnaise	28
■ 酥炸奇脆虾球 妥	18
_金沙银鱼 <mark> </mark>	18
盐烧鱼皮 Crispy Fish Skin, Salt and Pepper	18
烟熏素鹅 🔗 🐎 Chilled Smoked Beancurd Skin Roll, Assorted Vegetables	16
脆皮椒盐豆腐 <mark>❷</mark> ⊱ Crispy Beancurd, Salt and Pepper	16
香口松茸菇 Ы Deep-fried Shimeiji Mushrooms	16











点心

DIM SUM

SGD

每件

		Per Piece
	红菜头龙虾饺妥 Steamed Boston Lobster Dumpling, Prawn, Beetroot,	16
~	黑松露羊肚菌鳕鱼饺 <mark>৶</mark> Crystal Cod Fish Dumpling, Morel Mushrooms,	12
	鲍鱼烧卖₩Ç Steamed Pork and Shrimp Dumpling, Baby Abalone	9
~	黑蒜虾饺 妥 Steamed Shrimp Dumpling, Black Garlic	8
	虾饺 妥 Steamed Shrimp Dumpling	6
	蚝皇叉烧包妥♀️⑤ Steamed Barbecued Iberico Pork Bun	6
	如意竹笙素饺 № Crystal Mushroom Dumpling, Bamboo Pith	4
	北方麻辣饺子& 🗭 🕓 Steamed Pork and Shrimp Dumpling, Chilli Oil Coriander	4
	黑椒和牛肉酥 ☎ <mark>ᄽ</mark> ⑥ Crispy Wagyu Beef Pastry, Black Pepper Sauce	12
~	黑松露鲍鱼松茸挞 😿 📦 🕓 Baked Abalone Tart, Matsutake Mushrooms, Black Truffle	10
	萝卜丝酥 巛 🖙 🕓 Crispy Silky Turnip Pastry, Dried Shrimps, Ham	4
	鲜虾腐皮卷巛 🔗	4

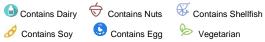
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Deep-fried Beancurd Skin Roll, Shrimps



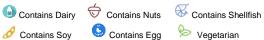


每份 Per Serving 16 叁 X.O. 酱炒萝卜糕 🞖 🕝 🕓 Wok-fried Turnip Cake, X.O. Chilli Sauce 四季蒸肠粉 Steamed Rice Rolls 60 本地龙虾 🛞 Pacific Spiny Lobster, Baby Asparagus 24 鲜虾脆腐皮 🖇 Prawns, Crispy Beancurd, Black Fungus, Chives 24 叉烧梅菜 🥽 🥜

Barbeque Iberico Pork, Preserved Vegetables









烧味

BARBECUE FROM MESQUITE WOOD-FIRED OVEN

SGD

속 果木掛炉北京片皮鸭

一只 Whole

138

Signature Jiang-Nan Chun Cherry Valley 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

阿夫鲁加鱼子酱

Avruga Caviar

or

俄罗斯鱼子酱

10g

58

Russian Caviar

二食

20

姜葱, 宫保, 椒盐,鸭松生菜包

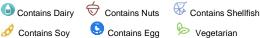
Additional Cooking Method

Wok-fried with Spring Onion & Ginger, Dried Chilli and Cashew Nuts, Salt & Pepper, Minced Duck with Lettuce Wrap













烧味

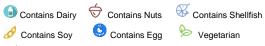
BARBECUE FROM MESQUITE WOOD-FIRED OVEN

		SGD
← 江南乳猪 (一天前预定) 😭	一只 Whole	488
Barbecued Suckling Pig (1 Day Pre-order)	半只 Half	328
		每位
		Per Person
《 江南三拼		34
叉烧, 烧鸭, 烧肉		
Barbecued Combination		
Honey Glazed Iberico Pork Pluma		
Roasted Cherry Valley Duck Crispy Pork Belly, Mustard		
Shopy I am Bany, muatara		
		每份 Per Serving
		rei Seiving
👄 果木黑豚叉烧 🚍 🕓 🥖		38
Honey Glazed Iberico Pork Pluma		
金牌烧肉 🥽		32
Crispy Pork Belly, Mustard		
明炉吊烧鸭		32
Roasted Cherry Valley Duck	半只 Half	58
		00
脆皮芝麻风沙樱花鸡 숙		28
Crispy Sakura Chicken, Sesame	半只 Half	48
玫瑰豉油鸡 ❷		28
Poached Sakura Chicken, Soy Sauce	半只 Half	48









官燕及海宝珍、汤、羹

	BIRD'S NEST & DOUBLE-BOILED SOUP	SGD
		每位 Per Person
	顶级冬虫草炖顶级关东辽参妥 Supreme Guan Dong Sea Cucumber, Cordyceps	468
	顶级冬虫草炖螺头鸡汤 妥 Supreme Cordyceps, Sea Whelk, Chicken	358
	原盅海味佛跳牆 🛱 🥽 Buddha Jumps Over The Wall	138
~	招牌浓鸡汤烩官燕 💭 Superior Bird's Nest, Thick Chicken Broth	98
	花旗参官燕炖鸡汤 Superior Bird's Nest, Ginseng	98
	石斛海螺炖花胶鸡汤 Chicken Soup, Fish Maw, Dried Dendrobium, Sea Whelk, Conpoy	68
~	松茸菜胆炖花胶鸡汤 Chicken Soup, Fish Maw, Matsutake Mushrooms, Cabbage	48
~	海螺玛卡炖排骨汤 🐺 🥽 Pork Ribs Soup, Sea Whelk, Maka, Dried Scallops	38
	瑶柱花胶海味黄汤羹 妥 Sea Treasure Broth, Fish Maw, Dried Scallops	38
	龙虾酸辣汤↔	32

Hot and Sour Soup, Spiny Lobster







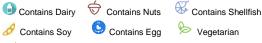
海味、鲍鱼

DRIED SEAFOOD & ABALONE SGD 每位 Per Person 798 蚝皇二十一头吉品干鲍 ₩ Braised Twenty-One Head Yoshihama Dried Abalone 438 蚝皇十二头澳洲干鲍 巛 Braised Twelve Head Australian Dried Abalone 150g 298 🥧 红扣澳洲青边鲜鲍 💞 Braised Australian Green Edge Abalone 140g 278 130g 258 78 Braised Three Head Abalone 68 鲍汁鹅掌扣六头鲍 😽 Braised South African Six Head Abalone, Goose Web 58 花胶北菇扣海参 😽 Braised Fish Maw, Sea Cucumber, Black Mushroom 38 葱香脆皮海参₩ Crispy Sea Cucumber, Oyster Sauce, Spring Onion









活海鲜 每100克 LIVE SEAFOOD Per 100g 时价 忘不了 (两天前预定) Market Price 港式清蒸 Empurau Fish (2 Day Pre-order) Steamed, Soy Sauce 58 🗻 老鼠斑 港式清蒸 Pacific Garoupa Steamed, Soy Sauce 28 속 东星斑 港式清蒸, 潮式煮或豉油皇干煎 Star Garoupa Steamed, Soy Sauce or Teocheow Style or Wok-fried, Soy Sauce 18 顺壳鱼 港式清蒸,姜茸蒸或油浸 Soon Hock Steamed, Soy Sauce, or Minced Ginger or Deep-fried 48 澳洲龙虾 姜葱炒或上汤焗 Australian Lobster Wok-fried, Spring Onion, Ginger or Braised, Superior Stock 48 象拔蚌 油泡或 X.O. 酱炒 Pacific Geoduck Flash-fried or X.O. Chilli Sauce

42 阿拉斯加蟹 (一天前预定)

辣椒,花雕蛋白蒸,上汤焗或冷食

Alaskan King Crab (1 Day Pre-order)

Chilli or Steamed, Chinese Wine, Egg White or

Braised, Superior Stock or Chilled

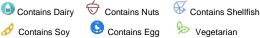
🗻 本地龙虾

上汤焗或金银蒜粉丝蒸 108 一只 Whole Pacific Spiny Lobster 58 半只 Half Braised, Superior Stock or Steamed, Garlic













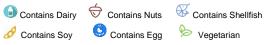
SEAFOOD SGD

		每位 Per Person
<u></u>	- 港式清蒸东星斑 (最少两位用) <mark> </mark>	78
	上汤焗本地龙虾 妥 📵 💭 Braised Pacific Spiny Lobster, Superior Stock	58
	青姜茸蒸鳕鱼 Steamed Cod Fish Fillet, Spring Onion, Ginger Sauce	32
	蟹肉酿蟹盖 妥 🗅 Deep-fried Crab Shell stuffed with Crab Meat	28
	大干虾球 🕳 💋 Sautéed Prawns, Dried Chilli, Shallot	18
		每份 Per Serving
	红烧火腩豆腐焖顺壳鱼件 🖙 🔗 🕓 Claypot Braised Soon Hock Fillet, Pork Belly, Beancurd, Seasonal Vegetables	128
~	鲍汁羊肚菌澳洲带子虾球豆腐煲 ♥ ❷ Claypot Braised Australian Scallops, Prawns, Beancurd, Morel Mushrooms, Abalone Sauce	58
	西兰花炒澳洲带子 😿 Stir-fried Australian Scallops, Broccoli	48
	黑椒粉丝大明虾皇家 🕝 🎸 Braised King Prawns, Glass Noodles, Mushrooms, Black Pepper Sauce	42
	避风塘炒虾球 🛱 🤡 Sautéed Prawns, Garlic, Dried Chili	38









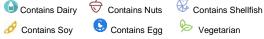
MEAT SGD

	002
	每位 Per Person
	88
── 干葱炒顶级和牛 ☑️ ☑️ ☑️ ☑️ Wok-fried Australian Sanchoku Wagyu Beef Sirloin, Shallot, Button Mushrooms, Garlic	78
珍宝菇炒澳洲牛柳粒 🗺 🕓 🔗 Wok-fried Australian Beef Tenderloin, Portobello Mushrooms	48
干贝焖和牛脸肉 �營≪ Braised Wagyu Beef Cheek, Dried Scallops	32
无花果东坡肉 😭 🔗 Braised Pork Belly, Fresh Figs	24
	每份 Per Serving
姜葱炒牛肉 🛫 🕒 🥜 Sautéed Sliced Australian Beef, Spring Onion, Ginger	48
	48
香叶三杯鸡煲 🔗 Claypot Braised Chicken, Ginger, Fragrant Thai Basil	32
宫保鸡丁☆ <i>&</i> Wok-fried Chicken, Dried Chilli, Cashew Nuts	32











VEGETABLES SGD

	每份 Per Serving
瑶柱蟹肉扒时蔬 田raised Seasonal Vegetables, Crab Meat, Dried Scallops	42
什菌炒时蔬 Sautéed Seasonal Greens, Assorted Mushrooms	36
	30
红烧竹笙豆腐煲 & Claypot Braised Beancurd, Black Mushrooms, Bamboo Piths, Seasonal Vegetables	30
脆贝西施炒菜苗 妥 ᠍ Wok-fried Seasonal Greens, Egg White, Crispy Conpoy	28
鲍汁灵芝菇菠菜豆腐 ❷ ᠍ 妥 Braised Spinach Beancurd, Shimeiji Mushrooms, Abalone Sauce	28
金砵伴水芹香 ‰ Wok-fried Assorted Vegetables served in Whole Pumpkin	26
清炒各类香港时蔬 芥兰,菜心,奶白菜,菠菜,芦笋,西兰花,油麦菜 Sautéed Hong Kong Seasonal Greens Kai Lan, Choy Sum, Baby Bok Choy, Spinach,	26
Asparagus, Broccoli, Chinese Lettuce 煮法:	
蒜茸炒,X.O. 酱炒,蚝皇扒,姜汁炒 Cooking Method	

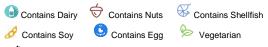
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Garlic, Homemade X.O. Chilli Sauce, Oyster Sauce, Ginger Sauce





饭类、面类

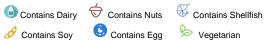
RICE & NOODLES

SGD

	每位 Per Person
本地龙虾泡饭 妥 Poached Rice, Pacific Spiny Lobster, Superior Stock Output Description: Descr	60
← 香煎鹅肝鸭粒炒饭 ⑤ Fried Rice, Minced Cherry Valley Duck, Foie Gras	38
● 鲍汁乾隆炒饭 妥 ⑤ Fried Rice, Prawns, Crab Meat, Scallops, Butterscotch Mushrooms, Abalone Sauce	18
樱花虾家乡炒饭 妥 ⑤ Fried Rice, Sakura Shrimps, Salted Egg Yolk	18
鲜蟹肉瑶柱蛋白炒饭 ਂ ᠖ Fried Rice, Crab Meat, Egg White, Dried Scallops	18
← 上汤焗龙虾焖伊面 妥 → □ Braised E-Fu Noodles, Pacific Spiny Lobster, Superior Stock	60
一 南非六头鲍鱼焖新竹米粉	48
豉椒和牛片香煎面 <mark>♂ </mark>	38
海参肉碎伴葱油鱼茸面 妥 Fish Noodles, Braised Sea Cucumber, Minced Iberico Pork, Fragrant oil	32
X.O. 酱海鲜焖面卜妥 <mark>⊙</mark> Braised Flat Noodles, Seafood, X.O. Chilli Sauce	24
浓汤带子菠菜苗面线妥 ⑤ Wheat Vermicelli, Scallop, Spinach, Thick Broth	20
干烧伊面 § Braised E-Fu Noodles, Straw Mushrooms	14









甜品

DESSERT SGD 每位 Per Person CLASSIC 108 🧀 冰糖炖顶级金丝燕条 Superior Bird's Nest, Rock Sugar 68 🧀 冰糖炖官燕 Double-boiled Bird's Nest, Rock Sugar 28 燕窝芋泥炖鲜奶 🔒 🕓 Fresh Milk Pudding, Bird's Nest, Yam Paste 18 蛋白杏仁茶 🕁 🕓 Hot Almond Cream, Egg White 16 叁 杨枝甘露 🔒 Chilled Mango, Sago Cream, Pomelo 16 芦荟水晶冻 Chilled Aloe Vera, Lemongrass Jelly 16 药膳龟苓膏 Herbal Jelly, Osmanthus MODERN 24 🗪 梨香杏仁巧克力慕斯 🔒 🕓 🕏 Anjou Pear, Almond-Chocolate, Jasmine Tea Mousse 24 金桔巧克力球 📦 🥸 😽 Oolong Tea Infused Jivara Chocolate Sphere, Kumquat 24 香草酒香凤梨 🔒 🕓 Drunken Caramelized Pineapple Sponge Cake, Vanilla Whipped Ganache







