



## 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.



岁寒三友  
SUI HAN SAN YOU

秘制冻南非鲜鲍鱼  
Chilled South African Abalone

广东老火靚汤  
Traditional Cantonese Soup

大千虾球  
Sautéed Prawns with Dried Chilli and Shallot

珍宝菇炒澳洲牛粒  
Wok-fried Australian Beef Tenderlion with Portobello Mushrooms  
Or

果木掛炉北京片皮鸭  
Signature Jiang-Nan Chun Peking Duck  
(Additional supplement \$68 per duck )

瑶柱蟹肉菜粒炒饭  
Fried Rice with Crab Meat, Dried Scallops and Vegetables

芦荟水晶冻  
Chilled Aloe Vera with Lemongrass Jelly

**\$138 per person**

秋色秋意  
QIU SE QIU YI

生捞原只汤鲍  
Chilled Sliced Whole Abalone

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

南美珠参北菇伴时蔬  
Braised South African Sea Cucumber  
with Black Mushroom and Seasonal Greens

京烧美国牛肋骨  
Slow Cooked US Beef Short Ribs with Special Sauce

豉油皇香港炒面  
Stir-fried Egg Noodles with Wild Mushrooms

杨枝甘露  
Mango and Sago Cream with Pomelo

**\$168 per person**

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

千峰翠色  
QIAN FENG CHUI SE

奇脆虾球拼生捞原只汤鲍

Combination of  
Deep-fried Prawn with Sliced Almond and Crispy Rice  
Chilled Sliced Whole Abalone

花旗参官燕炖鸡汤

Double-boiled Superior Bird's Nest Soup with Ginseng

蒜茸粉丝蒸波士顿龙虾

Steamed Boston Lobster with Garlic and Glass Noodles

椒酱炒澳洲顶级和牛 AA7

Wok-fried Westholme Australian AA7 Wagyu Beef Tenderloin  
with Black Pepper Sauce

浓汤带子菠菜苗面线

Wheat Vermicelli with Scallop and Spinach in Thick Broth

黑芝麻布丁配荔枝冰沙

Roasted Black Sesame Pudding with Lychee Sorbet

**\$258 per person**

**健康素食**  
**HEALTHY VEGETARIAN**

**脆皮千丝卷拼水晶鲜菌素饺**

Vegetarian Combination  
Beancurd Skin Roll with Assorted Shredded Vegetables,  
Fungus and Mushrooms  
Crystal Mushrooms Dumpling

**松茸野菌津胆汤**

Double-boiled Matsutake and Wild Mushroom Soup  
with Chinese Cabbage

**雪梨炒素虾**

Wok-fried Vegetarian Prawns with Chinese Pear

**素鲍鱼北菇伴时蔬**

Braised Vegetarian Abalone and Mushrooms  
with Seasonal Greens

**素丝炒米粉**

Stir-fried Rice Vermicelli with Shredded Vegetables

**燕窝芦荟水晶冻**

Chilled Aloe Vera with Lemongrass Jelly and Bird's Nest

**\$88 per person**

## CHEF'S SIGNATURE

SGD

- |   |  |    |
|---|--|----|
|    | 果木掛炉北京片皮鸭<br>Signature Jiang-Nan Chun Peking Duck  | 98 |
|    | 江南三拼<br>叉烧, 烧肉, 烧鸭<br>Barbecued Combination<br>Honey Glazed Pork Collar<br>Crispy Pork Belly<br>Roasted Duck | 24 |
|    | 海螺玛卡炖排骨汤<br>Double-boiled Pork Ribs Soup with Sea Whelk,<br>Maka and Dried Scallops                          | 38 |
|    | 松茸菜胆炖花胶鸡汤<br>Double-boiled Chicken Soup with Fish Maw,<br>Matsutake Mushrooms and Cabbage                    | 48 |
|  | 港式清蒸东星件 (最少两位用)<br>Steamed Star Garoupa Fillet with Superior Soy Sauce<br>(Minimum Order For 2 Persons)      | 78 |
|  | 蟹肉酿蟹盖<br>Deep-fried Crab Shell Stuffed with Crab Meat  | 28 |
|  | 凤梨咕嚕肉<br>Sweet and Sour Pork with Pineapple  | 16 |
|  | 鲜柠汁脆皮炸子鸡<br>Deep-fried Chicken with Fresh Lemon Sauce  | 16 |
|  | 京烧美国牛肋骨<br>Slow Cooked US Beef Short Rib with Special Sauce  | 26 |
|  | 波士顿龙虾泡饭<br>Poached Rice with Boston Lobster in Superior Stock  | 40 |
|  | 蛋白杏仁茶<br>Hot Almond Cream with Egg White   | 14 |
|  | 杨枝甘露<br>Mango and Sago Cream with Pomelo   | 14 |

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## 前菜类

APPETISER

SGD

每位  
Per Person

生捞原只汤鲍

Chilled Sliced Whole Abalone

24



酥炸奇脆虾球

Deep-fried Prawns with Sliced Almond and Crispy Rice

16



金沙鲈鱼

Deep-fried Sea Perch with Salted Egg Yolk

14



酒香醉鸡卷

Poached Chicken in Chinese Wine

14

青芥末酥炸软壳蟹

Crispy Soft Shell Crab with Wasabi Mayonnaise

12

酸姜皮蛋

Century Egg with Preserved Ginger

12

脆皮黄金豆腐

Crispy Beancurd

8

香口松茸菇

Deep-fried Shimeiji Mushrooms

8

盐烧鱼皮

Crispy Fish Skin with Salt and Pepper

8

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## 烧味

### BARBECUE FROM MESQUITE WOOD-FIRED OVEN

		SGD
 江南乳猪(一天前预定)	一只 Whole	328
Barbecued Suckling Pig (1 Day Pre-order)	半只 Half	188
 果木挂炉北京片皮鸭	一只 Whole	98
Signature Jiang-Nan Chun Peking Duck		
		每位 Per Person
 江南三拼		24
叉烧, 烧肉, 烧鸭		
Barbecued Combination		
Honey Glazed Pork Collar		
Crispy Pork Belly		
Roasted Duck		
明炉吊烧鸭		16
Roasted Duck		
 果木黑豚叉烧		16
Honey Glazed Pork Collar		
金牌烧肉		12
Crispy Pork Belly		




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## 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 (一天前预定) Supreme Guan Dong Sea Cucumber and Cordyceps (1 Day Pre-order)	368
 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
 招牌浓鸡汤烩官燕 Superior Bird's Nest in Thick Chicken Broth	98
花旗参官燕炖鸡汤 Superior Bird's Nest with Ginseng	98
 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
花旗参螺头炖鸡汤 Chicken Soup with Ginseng and Sea Whelk	58
 松茸菜胆炖花胶鸡汤 Chicken Soup with Fish Maw, Matsutake Mushrooms and Cabbage	48
 海螺玛卡炖排骨汤 Pork Ribs Soup with Sea Whelk, Maka and Dried Scallops	38
鲜蟹肉粟米羹 Sweet Corn Soup with Crab Meat	22
龙虾酸辣汤 Hot and Sour Soup with Lobster	22
广东老火靚汤 Traditional Cantonese Soup	22

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## 海味、鲍鱼

### DRIED SEAFOOD & ABALONE

SGD

每位  
Per Person

			568
	蚝皇二十五头吉品溏心干鲍 (一天前预定)		
	Braised Twenty Five Head Yoshihama Dried Abalone (1 Day Pre-order)		
	蚝皇十五头澳洲溏心干鲍		368
	Braised Fifteen Head Australian Dried Abalone		
		110g	208
	红扣澳洲青边鲜鲍	100g	188
	Braised Australian Green Edge Abalone	90g	168
	鲍汁花胶扣顶级关东辽参		108
	Braised Supreme Guan Dong Sea Cucumber and Fish Maw in Abalone Sauce		
	红扣原只三头鲍		78
	Braised Three Head Abalone		
	花胶北菇扣海参		48
	Braised Fish Maw, Sea Cucumber and Black Mushroom		
	葱烧原条南美珠参		36
	Braised South American Whole Sea Cucumber with Leek		

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# 活海鲜

## LIVE SEAFOOD

SGD

每 100 克  
Per 100g

时价  
Market Price

忘不了 (两天前预定)

港式清蒸

Empurau Fish (2 Day Pre-order)  
Steamed with Soy Sauce



老鼠斑

港式清蒸

Pacific Garoupa  
Steamed with Soy Sauce

45



东星斑

港式清蒸, 潮式煮或豉油皇干煎

Star Garoupa  
Steamed with Soy Sauce, Teocheow Style or Wok-fried with Soy Sauce

26

顺壳鱼

港式清蒸, 姜茸蒸或油浸

Soon Hock  
Steamed with Soy Sauce, Steamed with Minced Ginger or Deep-fried

16



澳洲龙虾

上汤焗或姜葱炒

Australian Lobster  
Braised with Superior Stock or Wok-fried with Spring Onion and Ginger

52

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, Steamed with Chinese Wine and Egg White,  
Braised with Superior Stock or Chilled

36

象拔蚌

油泡或 X.O. 酱炒

Pacific Geoduck  
Flash-fried or X.O. Chilli Sauce

36

每位  
Per Person



波士顿龙虾 (半只)

上汤焗或金银蒜粉丝蒸

Boston Lobster (Half)  
Braised with Superior Stock or Steamed with Garlic

36

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# 海鲜

## SEAFOOD

SGD

每位  
Per Person

	头抽干煎东星件 (最少两位用) Wok-fried Star Garoupa Fillet with Superior Soy Sauce (Minimum Order For 2 Persons)	78
	啫啫波士顿龙虾 Braised Boston Lobster with Spring Onion, Ginger and Garlic served in Claypot	72
	红烧火腩豆腐焖顺壳鱼件 (最少两位用) Braised Soon Hock Fillet with Pork Belly, Beancurd and Seasonal Vegetables (Minimum Order For 2 Persons)	48
	蟹肉酿蟹盖 Deep-fried Crab Shell Stuffed with Crab Meat	28
	银湖蜜香烤鲈鱼 Baked Sea Perch on Egg White	26
	港式煎封鳕鱼 Pan-fried Cod Fillet with Superior Soy Sauce	25
	西兰花炒澳洲带子 Stir-fried Australian Scallops with Broccoli	24
	鲍汁羊肚菌澳洲带子虾球豆腐煲 Braised Australian Scallop, Prawn, Beancurd and Morel Mushrooms in Abalone Sauce served in Claypot	24
	大千虾球 Sautéed Prawns with Dried Chilli and Shallot	16
	特色香煎生虾 Wok-fried Live Prawns with Soy Sauce	16
	黑椒粉丝大明虾皇 Braised King Prawn with Glass Noodles and Mushrooms in Black Pepper Sauce	14

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## 肉类

MEAT

SGD

每位  
Per Person

	椒酱炒澳洲顶级和牛 AA7 Wok-fried Westholme Australian AA7 Wagyu Beef Tenderloin with Black Pepper Sauce	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
	京烧美国牛肋骨 Slow Cooked US Beef Short Rib with Special Sauce	26
	姜葱炒牛肉 Sautéed Sliced Beef Tenderloin with Ginger and Spring Onion	18
	秘制红扣和牛尾 Braised Wagyu Oxtail with Lemongrass-Infused Oil	18
	凤梨咕嚕肉 Sweet and Sour Pork with Pineapple	16
	香叶三杯鸡煲 Braised Chicken, Ginger and Fragrant Thai Basil served in Claypot	16
	宫保鸡丁 Wok-fried Chicken with Dried Chilli and Cashew Nuts	16
	鲜柠汁脆皮炸子鸡 Deep-fried Chicken with Fresh Lemon Sauce	16

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## 蔬菜

### VEGETABLES

SGD

每位  
Per Person

#### 金钵伴水芹香

Wok-fried Assorted Vegetables  
served in Whole Pumpkin

22

#### 红烧竹笙豆腐煲

Braised Beancurd with Black Mushrooms,  
Bamboo Piths and Seasonal Vegetables  
served in Claypot

16



#### 上汤日本番薯浸菜苗

Poached Baby Spinach and Japanese Sweet Potato  
in Superior Stock

14



#### 脆贝西施炒菜苗

Wok-fried Seasonal Greens with Egg White  
and Crispy Conpoy

14

#### 鲍汁灵芝菇菠菜豆腐

Braised Spinach Beancurd and Shimeji Mushrooms  
in Abalone Sauce

14

#### 浓鸡汤浸娃娃菜

Poached Baby Cabbage with Chicken Broth

14

#### 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,  
Asparagus, Broccoli, Chinese Lettuce

14

#### 煮法

蒜茸炒, X.O. 酱炒, 蚝皇扒

#### Cooking Method

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







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## 饭类、面类

RICE & NOODLES

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
 南非六头鲍鱼焖新竹米粉 Rice Vermicelli with Six Head South African Abalone	40
 浓汤带子菠菜苗面线 Wheat Vermicelli with Scallop and Spinach in Thick Broth	18
 豉椒和牛片香煎面 Crispy Egg Noodles with Sliced Wagyu Beef and Bell Peppers in Black Bean Sauce	18
X.O. 酱海鲜焖面卜 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
干烧伊面 Braised E-Fu Noodles with Straw Mushrooms	14

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