

江南春
JIANG-NAN CHUN



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.

甜品

DESSERT


SGD

每位
Per Person


冰糖炖顶级金丝燕条 (60克)
Superior Bird's Nest
with Rock Sugar (60g) 108


皇牌杏汁干捞官燕盏
Braised Bird's Nest
with Almond Cream 68

冰糖炖官燕
Double-boiled Bird's Nest
with Rock Sugar 58

 黑芝麻布丁配荔枝冰沙
Roasted Black Sesame Pudding
with Lychee Sorbet 16

荔枝杏仁豆腐
Homemade Almond Tofu
with Lychee 15

 杨枝甘露
Mango and Sago Cream
with Pomelo 14

 芦荟水晶冻
Chilled Aloe Vera with
Lemongrass Jelly 14

药膳龟苓膏
Herbal Jelly with Osmanthus 14

黑糯米伴椰子雪糕
Black Glutinous Rice with
Coconut Ice-Cream 14

蛋白杏仁茶
Hot Almond Cream
with Egg White 14

万寿果炖雪梨
Double-boiled Papaya
and Chinese Pear 14

四季鲜果盘
Seasonal Fresh Fruit 14