



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.

四季如春

SI JI RU CHUN

奇脆虾球拼黑豚叉烧

Deep-fried Prawn with Sliced Almond and Crispy Rice
Honey Glazed Pork Collar

瑶柱蟹肉海味羹

Braised Sea Treasure Soup with Crab Meat and Dried Scallops

金银蒜蒸鳕鱼

Steamed Cod Fish with Minced Garlic

发菜蚝豉扣六头鲍鱼

Braised Six Head Abalone with Dried Oyster and Black Moss

生炒腊味糯米饭

Stir-fried Glutinous Rice with Preserved Sausages

杨枝甘露

Mango and Sago Cream with Pomelo

\$168 per person

大吉大利

DA JI DA LI

梨香玉带拼金牌烧肉

Crispy Scallop with Fresh Pear
Crispy Pork Belly

虫草花元贝螺片炖燕窝

Double-boiled Bird's Nest Soup, Sea Whelk,
Dried Scallops and Cordyceps Flower

X.O. 酱肉碎蒸鳕鱼

Steamed Cod Fillet with Minced Pork in X.O. Chilli Sauce

发菜北菇扒六头鲍鱼

Braised Six Head Abalone with Shiitake Mushrooms and Black Moss

虾籽干烧伊府面

Braised E-Fu Noodles with Shrimp Roe and Straw Mushrooms

芦荟桃胶青柠冻

Chilled Aloe Vera with Lemongrass Jelly and Peach Resin

\$198 per person

一帆风顺

YI FAN FENG SHUN

黑鱼子乳猪件拼梨香玉带
Suckling Pig with Avruga Caviar
Crispy Scallop with Fresh Pear

花旗参螺头花胶炖鸡汤
Double-boiled Chicken Soup with Fish Maw, Sea Whelk and
Ginseng

港式清蒸顺壳件
Steamed Soon Hock Fillet with Superior Soy Sauce

蚝皇花菇扣三头鲍鱼
Braised Three Head Abalone and Chinese Mushrooms in Oyster
Sauce

上汤焗波士顿龙虾焖伊面
Braised E-Fu Noodles with Boston Lobster in Superior Stock

红莲雪蛤燕窝
Double-boiled Hashima with Red Dates,
Lotus Seeds and Coral Seaweed

\$288 per person

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



吉祥如意

HEALTHY VEGETARIAN

红运松露蘑菇饺拼陈醋木耳

Steamed Mushrooms Dumpling with Black Truffle
Cloud Ear Fungus with Garlic in Vinegar Sauce

松茸羊肚菌津胆汤

Double-boiled Soup with Morel Mushrooms and Chinese Cabbage

鲜淮山黄耳榆耳百合炒芦笋

Stir-fried Chinese Yam with Asparagus, Fungus and Lily Bulbs

什菌炒香港芥兰

Wok-fried Hong Kong Kai Lan with Assorted Mushrooms

翡翠素粒炒饭

Fried Rice with Assorted Vegetables and Spinach Puree

燕窝杏仁茶汤圆

Hot Almond Cream with Bird's Nest and Glutinous Rice Dumplings

\$128 per person

年年有余

NIAN NIAN YOU YU

鲑鱼北崎贝捞起

Prosperity Salmon and Surf Clams Yu Sheng

X.O. 酱碧绿炒虾球

Sautéed Prawns with Seasonal Greens in X.O. Chilli Sauce

鲍鱼菜胆松茸炖鸡汤

Double-boiled Chicken Soup with Baby Abalone,
Chinese Cabbage and Matsutake Mushroom

港式清蒸顺壳鱼

Steamed Soon Hock Fish with Superior Soy Sauce

麻辣烧鸡

Deep-fried Crispy Chicken with Spicy Sauce

柱甫花菇扒菠菜

Braised Whole Dried Scallop with Shiitake Mushrooms and Spinach

金菇虾籽干烧伊府面

Braised E-Fu Noodles with Shrimp Roe and Enoki Mushrooms

杏仁茶汤圆

Hot Almond Cream with Glutinous Rice Dumplings

\$172 Per Persons

Minimum order for 6 persons

大展鸿图

DA ZHAN HONG TU

鲑鱼北崎贝捞起

Prosperity Salmon and Surf Clams Yu Sheng

元贝螺片竹笙炖燕盏

Double-boiled Bird's Nest Soup with Sea Whelk,
Whole Dried Scallop and Bamboo Pith

酥炸奇脆虾球拼芥末虾球

Prawns Combination:
Deep-fried Prawn with Sliced Almond and Crispy Rice
Deep-fried Prawn with Wasabi Dressing

港式清蒸东星斑

Steamed Star Garoupa with Superior Soy Sauce

明炉烧鸭

Jiang-Nan Chun Signature Roasted Duck

发菜蚝豉北菇六头鲍鱼烩时蔬

Braised Six Head Abalone, Dried Oyster, Shiitake Mushrooms,
Seasonal Vegetables and Black Moss

生炒腊味糯米饭

Stir-fried Glutinous Rice with Preserved Sausages

桃胶燕窝窝

Chilled Coral Seaweed with Peach Resin

\$226 Per Persons

Minimum order for 6 persons

福星高照

FU XING GAO ZHAO

龙虾鲑鱼北崎贝捞起

Prosperity Lobster, Salmon and Surf Clams Yu Sheng

花胶津胆炖燕盏

Double-boiled Superior Bird's Nest Soup
with Fish Maw and Chinese Cabbage

上汤焗波士顿龙虾

Braised Boston Lobster in Superior Stock

酒酿云腿蒸鳕鱼

Steamed Cod Fillet with Sliced Yunnan Ham
and Fermented Glutinous Rice Wine Sauce

明炉烧金猪

Barbecued Suckling Pig

红烧三头鲍鱼海参

Braised Three Head Abalone with Sea Cucumber

鲍汁乾隆炒饭

Fried Rice with Crab Meat, Butterscotch Mushrooms
and Dried Scallops in Abalone Sauce

红莲雪蛤

Double-boiled Hashima with Red Dates and Lotus Seeds

\$2198 for 8 Persons

金玉满堂

JIN YU MAN TANG

(一天前预定 1 Day Advance Notice Required)

鲍鱼龙虾鲑鱼捞起

Prosperity Abalone, Lobster and Salmon Yu Sheng

松茸螺头花胶菜胆炖鸡汤

Double-boiled Chicken Soup with Sea Welk, Fish Maw,
Chinese Cabbage and Matsutake Mushrooms

港式清蒸忘不了

Steamed Empurau Fish with Superior Soy Sauce

三头鲍鱼扣南美珠参伴时蔬

Braised Three Head Abalone with South American Sea Cucumber

上汤牛油焗波士顿龙虾

Braised Boston Lobster with Butter in Superior Stock

顶汤干贝竹笙浸时蔬

Poached Seasonal Greens with Dried Scallops
and Bamboo Pith in Superior Stock

梅菜肉碎三丝稻庭乌冬

Braised Inaniwa Udon with Shredded Seafood,
Minced Pork and Preserved Vegetables

燕窝杨枝甘露


Mango and Sago Cream with Bird's Nest

Including a bottle of DOM PERIGNON ROSE 2005 750ML

\$5988 for 8 Persons

恭贺新禧

LUNAR NEW YEAR SPECIAL

		SGD
	包罗万有 澳洲龙虾鲍鱼捞起(一天前预定) Abundance Australian Lobster and Abalone Yu Sheng (1 Day Advance Notice Required)	Large 888
	年年有余 三文鱼生捞起 Prosperity Salmon Yu Sheng	Large 138 Small 98
	Additional Accompaniments for Yu Sheng	每盘 Per Plate
	三头鲍鱼 “Three Head Quality” Abalone	68
	低温龙虾 Sous-Vide Lobster	60
	官燕 Bird’s Nest	60
	日本北崎贝 Japanese Surf Clams	30
	挪威鲑鱼片 Norwegian Salmon	30
	烟熏三文鱼 Smoked Salmon	30
	炸鱼皮 Crispy Fish Skin	18
	白饭鱼 Crispy Silver Fish	18
	南乳薄脆 Crackers	6





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



厨师精选
Chef's Specialty

精致点心 (只限午市)

DIM SUM (Available for Lunch Only)

	SGD
	每件 Per Piece
天地长春	9
 蟹肉千层酥 Deep-fried Crabmeat Parcel with Spicy Sauce	
兴旺有余	9
 鲍鱼烧卖 Steamed Pork Dumpling with Baby Abalone	
富贵逼人	9
 龙虾带子饺 Steamed Lobster and Scallop Dumpling	
财源广进	8
 瑶柱菜苗饺 Steamed Vegetables Dumpling with Dried Scallop and Shrimps	
祥龙戏珠	6
笋尖鲜虾饺 Steamed Shrimp Dumpling with Bamboo Shoots	
黄金翡翠	6
金钩咸水角 Deep-fried Pork Dumpling with Dried Shrimps	
包你发财	6
蜜汁黑豚肉叉烧包 Steamed Char Siew Pork Bun	
家财兴旺	6
麻辣饺子 Steamed Pork and Shrimp Dumpling in Chilli Oil and Coriander	
仙姑献福	6
红菜头松露蘑菇饺 Steamed Mushrooms Dumpling with Black Truffle and Beetroot	

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厨师精选
Chef's Specialty

烧味 & 前菜

BARBECUE & APPETISERS

SGD

每位
Per Person

 江南三拼 29
叉烧, 烧肉, 烧鸭
Barbecued Combination
Honey Glazed Pork Collar
Crispy Pork Belly
Roasted Duck

每份
Per Serving

 江南乳猪 (一天前预定) 一只 Whole 398
Barbecued Suckling Pig
(1 Day Advance Notice Required)

百福骈臻 62
烧味拼盘
烧鸭, 油鸡, 叉烧, 海蜇
Combination Platter
Roasted Duck, Soy Sauce Chicken,
Honey Glazed Pork Collar and Jellyfish

福享新春 62
化皮乳猪件
Crispy Suckling Pig

 家肥屋润 32
果木黑豚叉烧
Honey Glazed Pork Collar

眼瞻福气 32
金牌烧肉
Roasted Pork Belly

醉翁得意 18
酒香醉鸡
Poached Chicken in Chinese Wine

欢乐年年 18
黄金鱼皮
Crispy Fish Skin with Salted Egg Yolk

红梅报喜 18
冰梅有机番茄仔
Greenhouse Tomatoes with Plum Jelly

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



厨师精选
Chef's Specialty

官燕 & 汤羹

BIRD'S NEST & SOUP

SGD

每位
Per Person

龙兴华夏

368



顶级冬虫草高汤炖关东辽参 (一天前预定)
Double-boiled Supreme Cordyceps Soup
with Guan Dong Sea Cucumber
(1 Day Advance Notice Required)

奉觴上寿

338

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)

喜鹊登梅

138



冬虫草炖鲍鱼海参
Double-boiled Cordyceps Soup
with Abalone and Sea Cucumber

一展鸿图

128



原盅海味佛跳牆
Buddha Jumps Over The Wall

燕舞新春

108



浓鸡汤官燕
Superior Bird's Nest in Thick Chicken Broth

红梅献岁

98

红烧蟹肉官燕
Braised Bird's Nest with Crab Meat and Dried Scallops

春花彩图

58

虫草花花胶菜胆炖鸡汤
Double-boiled Chicken Soup with Fish Maw
and Cordyceps Flower

二龙腾飞

48

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

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



厨师精选
Chef's Specialty

海味 & 鲍鱼

DRIED SEAFOOD & ABALONE

SGD

每位
Per Person

喜上眉梢

568

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)

六蓄兴旺

368

蚝皇十五头澳洲溏心干鲍

Braised Fifteen Head

Australian Dried Abalone

120g

218



红扣澳洲青边鲜鲍

110g

198

Braised Australian Green Edge Abalone

100g

188



鲍汁花胶扣顶级关东辽参

128

Braised Supreme Guan Dong Sea

Cucumber and Fish Maw in Abalone Sauce



招财进宝

88

蚝皇三头鲍鱼

Braised Three Head Abalone

千祥云集

58

富贵海中宝

鲍片, 海参, 花胶, 日本花菇

Braised Sliced Abalone, Sea Cucumber,

Fish Maw and Japanese Mushroom

好事连连

38

发菜蚝豉冬菇海参时蔬

Braised Sea Cucumber, Dried Oysters,

Shiitake Mushrooms, Black Moss and Vegetables

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



厨师精选

Chef's Specialty

海鲜

SEAFOOD

SGD

每位
Per Person

龙缠启岁

38



上汤焗波士顿龙虾 (半只)

Braised Boston Lobster with Superior Stock (Half)

瑞雪迎春

32



照烧焗鲈鱼伴芦笋

Honey Glazed Sea Perch Fillet with Asparagus

吉庆有余

30

四季橄榄菜蒸鳕鱼

Steamed Cod Fillet with Chinese Preserved Olive

松柏长青

30

鲜人参虫草花蒸鳕鱼

Steamed Cod Fillet with Ginseng
and Cordyceps Flower

赋献梅花

18

大千虾球

Sautéed Prawns with Dried Chilli and Shallot

每份
Per Serving

万物回春

128



红烧火腩豆腐焖顺壳鱼件

Braised Soon Hock Fillet with Pork Belly, Beancurd
and Seasonal Vegetables

招财进宝

88

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

双星赐福

68

X.O. 酱芦笋炒澳洲带子

Wok-fried Australian Scallops with Asparagus
in X.O. Chili Sauce

椒花献颂

48

黑椒粉丝大明虾皇煲

King Prawns with Glass Noodles
and Mushrooms in Black Pepper Sauce

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



厨师精选

Chef's Specialty

活海鲜

LIVE SEAFOOD

SGD

每100克
Per 100g

忘不了(三天前预定)

Market Price

港式清蒸

Empurau

(3 Days Advance Notice Required)

Steamed with Soy Sauce

老鼠斑(一天前预定)

48

港式清蒸



Pacific Garoupa

(1 Day Advance Notice Required)

Steamed with Soy Sauce

东星斑

28

潮式煮, 港式清蒸或豉油皇干煎



Star Garoupa

Teocheow Style, Steamed with Soy Sauce, Wok-fried with Soy Sauce

顺壳鱼

18

港式清蒸或油浸

Soon Hock

Steamed with Soy Sauce, Deep-fried

澳洲龙虾(一天前预定)

52

姜葱炒



Australian Lobster

(1 Day Advance Notice Required)

Wok-fried with Spring Onion

阿拉斯加蟹(一天前预定)

42

Australian Lobster

上汤焗

Braised with Superior Stock

象拔蚌(一天前预定)

38

X.O. 酱炒

Geoduck Clam

(1 Day Advance Notice Required)

X.O. Chili Sauce



波士顿龙虾

一只 Whole 76

港式清蒸, 金银蒜粉丝蒸

半只 Half 38

Boston Lobster

Steamed with Superior Soy Sauce or Garlic

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



厨师精选

Chef's Specialty

肉类 & 家禽类

MEAT & POULTRY

SGD

每位
Per Person

扭转乾坤

88



椒酱炒澳洲顶级和牛 AA7

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

牛耕绿野

36

珍宝菇炒澳洲牛柳粒

Wok-fried Australian Beef Tenderloin
with Portobello Mushrooms

每份
Per Serving

春风大雅

一只 Whole

88

明炉烧鸭

Roasted Duck

半只 Half

50

金鸡报喜

一只 Whole

78

当红炸子鸡

Deep-fried Chicken

半只 Half

42

千娇百媚

一只 Whole

78

玫瑰豉油鸡

Poached Chicken in Soy Sauce

半只 Half

42

国家兴旺

38

脆皮黑豚咕噜肉

Sweet and Sour Pork with Pineapple

六畜兴旺

38

鲍汁京葱黑豚肉片

Stir-fried Sliced Pork with Spring Onion
in Abalone Sauce

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



厨师精选

Chef's Specialty

蔬菜

VEGETABLES

SGD

每份
Per Serving

海岳烟霞

48



瑶柱蟹肉扒时蔬

Braised Seasonal Vegetables with Crabmeat
and Dried Scallops

造家庭福

38



浓汤竹笙双色松茸菇时蔬

Braised Seasonal Vegetables with Matsutake Mushrooms
and Bamboo Pith in Superior Broth

升官发财

38



凤尾腊味炒芥兰

Wok-fried Kai Lan Kale with Chinese Sausages

百年好合

38

上汤日本番薯浸菜苗

Poached Baby Spinach and Japanese Sweet Potato
in Superior Stock

柳绿春风

28

清炒各类香港时蔬

芥兰, 菜心, 奶白菜, 菠菜苗, 芦笋, 西兰花

Sautéed Hong Kong Seasonal Greens

Kai Lan, Choy Sum, Baby Bok Choy, Baby Spinach,
Asparagus, Broccoli

煮法

蒜茸炒, X.O. 酱炒, 蚝皇扒, 上汤

Cooking Method

Garlic, X.O. Chili Sauce, Oyster Sauce or Superior Stock

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



厨师精选

Chef's Specialty

饭 & 面

RICE & NOODLES

SGD

每位
Per Person

四海增辉

98



三头鲍鱼焖新竹米粉

Braised Rice Vermicelli with Three Head Abalone

财源广进

38



黄焖小鲍鱼面线

Braised Wheat Vermicelli with Baby Abalone
in Rich Broth

满园春色

22

黑豚叉烧葱油捞鱼茸面

Fish Noodles with Pork Collar in Scallion Oil

黄金银条

18

X.O. 酱海鲜焖面卜

Braised Flat Noodles with Seafood in X.O. Chilli Sauce

春归媚柳

16

虾籽干烧伊府面

Braised E-Fu Noodles with Shrimp Roe
and Straw Mushrooms

黄金满贯

18



鲍汁乾隆炒饭

Fried Rice with Crab Meat, Butterscotch Mushrooms
and Dried Scallops in Abalone Sauce

香飘四季

18

鲜蟹肉瑶柱蛋白炒饭

Fried Rice with Crab Meat, Egg White and Dried Scallops

三阳开泰

16

虾米酱黑豚肉炒饭

Fried Rice with Pork Collar and Shrimp Paste

丰稔年花

16

樱花虾腊味糯米饭

Stir-fried Glutinous Rice with Sakura Shrimps
and Chinese Sausages

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



厨师精选

Chef's Specialty