

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

JIANG-NAN CHUN

Lunch Menu

Dim Sum Combination: Crispy Silky Turnip Pastry with Dried Shrimps and Ham, Steamed Pork Dumpling with Baby Abalone, Honey Glazed Pork Collar

King Prawns with Glass Noodles and Mushrooms in Black Pepper Sauce

Sweet and Sour Pork with Pineapple

Fried Rice with Crab Meat, Egg White and Dried Scallops

Chilled Coconut Pudding



MICHELIN Guide's Point of View

The exquisite space, reached via a marble staircase, is warm and welcoming and its heavy leather chairs are especially comfortable. In 2017 Chef Lam, with over 20 years' experience in Cantonese cooking, joined the kitchen. Apart from traditional dishes, his signatures like deep-fried chicken with fresh lemon sauce and wok-fried star grouper fillet with superior soy sauce are obvious highlights. Reservations recommended.

Address

190 Orchard Blvd, Level 2 Four Seasons Hotel Singapore, Singapore 248646

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email info@gastromonth.com 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly