

# GASTROMONTH

## MICHELIN GUIDE • SINGAPORE

### MAN FU YUAN

#### Dinner Menu

##### Appetiser

Beijing Duck, Goose Liver Parfait, Mixed Berries Sauce,  
Kaluga Caviar, Gold Leaf

##### Soup

Superior Seafood Bisque, in Pumpkin Husk

##### Main

Braised 6 Head Abalone Combination with Fried Rice and Sakura Prawn

##### Dessert

Lemon Grass Jelly with Aloe Vera, Black Taro Lava Puff



#### MICHELIN Guide's Point of View

A comfortable space, professional service and a fairly priced menu combine to make this Cantonese restaurant, within the InterContinental hotel, a good choice. The kitchen brigade has remained unchanged for a long time and is celebrated for a number of its dishes: double-boiled black chicken soup with fish maw and conch; tea-smoked duck; and roasted suckling pig, for which two day's notice is required - the seafood is also always a popular choice.

#### Address

80 Middle Rd, Level 2 InterContinental Singapore, Singapore 188966

#### 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](mailto: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