

Man Fu Yuan

Chinese Fine Dining at InterContinental® Singapore

Singapore, 2015 – A stalwart in the culinary dining scene since 1995, Man Fu Yuan (满福苑) at InterContinental® Singapore offers a refreshed menu with enhanced seafood highlights alongside a comforting selection of signature favourites, handcrafted dim sum, appetisers, soups and mains.

Helmed by Executive Chinese Chef Kwan Yiu Kan who was originally from Guangdong, he began his distinguished career of over forty years at the age of 14 in the capital of Cantonese cuisine, Hong Kong. Since then, Chef Kwan has worked in various top Cantonese restaurants including Shangri-La Hotel, Singapore for nearly 10 years, and most recently as the Executive Chinese Chef at IHG® sister hotel's renowned Xin Cuisine.

Discover the rich and intricate art of Chinese cooking with Chef Kwan's menu that showcases a multitude of culinary techniques, backed by a commitment to observing tradition and balanced with thoughtful innovation. Beginning with *Double-boiled Seafood Soup in Coconut* 香椰青炖海鲜汤 (\$28++), diners will be treated to a nourishing soup with a hint of sweetness from the coconut and lifted by accents of lemongrass. A treat to the eyes as well as the palate, the air-flown Australian lobster (market price) is showcased in all its glory on ice and presented sashimi-style. Alternatively, guests may choose to enjoy it deep-fried and coated with an irresistible salted egg yolk sauce.

Live Australian mussels (market price) is paired with Man Fu Yuan's signature homemade black bean sauce and served in claypot, a hearty dish that will have diners reaching out for more, while the *Baked Sea Mantis Shrimp with Stewed Rice in Stone Bowl* 石锅生焗海螵蛸烩饭 (\$58++), studded generously with mini abalones, whets the palate with its unami depths. The pièce de résistance of the seafood menu is the Alaskan king crab (market price), steamed with Chinese wine and egg white to tantalising perfection.

With the freshest seafood sourced from over nine countries, cooked in over ten styles, alongside seasonal ingredients, there is something for everybody. Not to be missed are perennial favourites including the signature *Whole Roasted Suckling Pig with Glutinous Rice* 大红乳猪酿糯米饭 (\$388++ whole; \$38++ per portion) stuffed with fragrant wok-fried glutinous rice and roasted to golden, crispy perfection and *Smoked Duck with Chinese Tea Leaves and Brown Sugar* 招牌茶王鸭 (\$44++ half; \$70++ whole), where the tenderness of the duck is accentuated by the smokiness and aroma of the Wuyi Royal Daffodil tea leaves.

Another signature delight that is favoured by guests is the *Braised Beef Brisket with Noodles* 牛腩捞全蛋面 (\$12++), a classic delight that is further uplifted with the use of rich duck egg noodles.

For a sweet ending, indulge in the *Egg Custard Bun* 金沙奶皇包 (\$12++) that can be prepared 3 ways – steamed, deep-fried or encased within a coat of decadent deep-fried sweet potato 紫薯流沙. Alternatively, the *Cream of Avocado with Baileys Ice Cream* 牛油果百利雪糕 (\$8++) will provide a lingering sweet note to round up the memorable meal.

In addition to the exquisite oriental fare, Dim Sum Chef Simon Poon showcases his creativity through a selection of handcrafted dim sum specialties such as *Crystal Dumpling with Preserved Vegetables* 雪菜水晶粿 (\$5.20 per portion), *Lobster Dumpling with “Jin Hua” Ham* 龙虾金华火腿饺子 (\$8.80++ per portion), *Bamboo Pith with Beef Balls* 野山竹牛肉球 (\$6.80++ per portion), *Minced Pork Dumpling with Scallops* 带子烧卖 (\$6.80++ per portion), and *Glutinous Rice Dumpling Traditional Style* 家乡咸水角 (\$5.20++ per portion). Chef Poon is also the mastermind behind InterContinental Singapore’s delectable range of mooncakes and dumplings during the highly anticipated Mid-Autumn and Dumpling festivals every year.

Especially on weekends and public holidays, diners may indulge in an unlimited selection of over 40 dishes, from signature dishes, dim sum delicacies, appetisers to desserts as part of the *Weekend A La Carte Dim Sum Buffet*, priced at \$58++ per adult (minimum two to dine) and \$28++ per child (aged 4 to 12).

To complement and enhance the dining experience, Man Fu Yuan offers guests a unique tea-pairing service specially created for the restaurant by Pek Sin Choon, a premier purveyor of fine Chinese tea in Singapore. Choose from 8 premium grades of tea such as the Royal Red Robe, Wuyi Royal Daffodil and White Dragon Pearl. Tea connoisseurs will appreciate the Man Fu Yuan Special Five Elements Blend that uses ingredients of fire, earth and wood as a base to be brewed with water in a metal pot. This produces a golden hued tea with floral notes accented by the subtle flavour of lychee, unique to Man Fu Yuan.

Designed by Warren Foster Brown of FBEYE International, Man Fu Yuan’s interiors feature hand-painted wall coverings of vines, birds and butterflies along with natural timber flooring. These are all inspired by the restaurant’s name which translates to ‘garden of prosperity’. Refined furnishings and artwork provide a distinct and contemporary look while louvered windows and shutters evoke the setting of Peranakan culture that is reflected in the design of the hotel. Man Fu Yuan’s main dining room accommodates 100 guests while its semi-private and private dining rooms– named Jasmine, Peony, Lily and Orchid – cater to groups from 2 to 40 guests.



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Online Reservations: <https://goo.gl/fvJ8tr>

Opening Hours

Lunch: 11.45am to 3.00pm (Monday to Saturday)
11.00am to 3.00pm (Sunday and Public Holidays)
Dinner: 6.30pm to 10.30pm (Daily)

Prices are in Singapore dollars and subject to service charge and prevailing government tax.

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Notes to Editors:

About InterContinental® Singapore

A luxury landmark set in the heart of a historic precinct, InterContinental Singapore is deeply rooted in the heritage of the arts and cultural districts of Bugis and Bras Basah. Positioned in proximity to established historical enclaves including Arab Street, Kampong Glam and Little India, InterContinental Singapore is also conveniently located next to Bugis Junction shopping complex, Singapore's first glass-covered air-conditioned shopping street.

Drawing on the city's rich heritage and multi-faceted cultures inspired by the surrounding locale, the 403-guestroom hotel exudes a residential charm that harmoniously marries luxury and elegance with hints of locality. Comprising a Main Tower that suitably blends heritage-inspired furnishings with modern-day comforts, and a Shophouse Wing which is distinctly reflective of the Peranakan culture, all rooms and suites incorporate a touch of historic charm.

Since opening its doors in 1995, InterContinental Singapore has earned and maintained a strong reputation for outstanding service, with prestigious accolades including the **2015 Forbes Travel Guide Four-Star Rating; Certificate of Excellence** by TripAdvisor; **Top 25, Luxury & Best Service Hotel** by TripAdvisor in its 2013 Travellers' Choice® Awards; **Best Luxury Hotel** by Business Destinations 2012 Travel Awards; **Singapore's Leading Meetings & Conference Hotel** in the World Travel Awards 2013; and **Signature Business Hotel** by Hospitality Asia Platinum Awards 2011-2013, Regional Series. Services and facilities include a Peranakan-inspired Club InterContinental Lounge, a lobby lounge, a bar, three restaurants serving Chinese, Japanese and European cuisines; a swimming pool and 24-hour fitness centre, room service, business centre, laundry and valet.

For more information, visit intercontinental.com/singapore, twitter.com/InterConSin, facebook.com/ICSingapore or instagram.com/InterConSin.

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