

FOUR HANDS DINNER

PRESENTED BY CHEF AARON TAN & CHEF YEW ENG TONG

Ties That Bind

8 TO 10 MAY 2025



MAN FUYUAN & ALMA PRESENT 'TIES THAT BIND' A 4-HANDS COLLABORATION

An extraordinary culinary collaboration between Executive Chinese Chef Aaron Tan of the celebrated Cantonese restaurant Man Fu Yuan and Executive Chef Yew Eng Tong of Alma by Juan Amador, a 1-Michelin-starred restaurant.

This unique collaboration will take place from **8 to 10 May 2025**, offering a 7-course dinner experience available exclusively during dinner service.

For the first time, Chef Eng Tong's contemporary European dishes, infused with Asian influences, will beautifully intertwine with Chef Aaron's masterful reinterpretation of classic Cantonese flavours.

Rooted in a deep, long-standing friendship, this collaboration celebrates both chefs' culinary journeys and the mutual respect that defines their professional bond.

A HARMONIOUS CONVERGENCE OF FLAVOURS

The Ties That Bind menu features a curated selection of signature dishes from both kitchens, alongside exclusive collaborative creations.

This unforgettable dining experience exemplifies the remarkable synergy between two culinary worlds, showcasing the boundless creativity and brotherhood that emerge when two brilliant minds unite in the kitchen.

Through the interplay of flavours, textures, and storytelling, guests are invited to embark on a journey that transcends time and cuisine, where every bite reflects the depth of culinary mastery and the shared passion for gastronomy.

Available from 8 to 10 May 2025 Exclusively during dinner service at Man Fu Yuan \$268++ per person | Wine pairing \$98++ per person



MENU

AMUSE BOUCHE

沉默叉烧 Echoes of the Roast ♥ 🗑

21 days Dry-aged Iberico Pork Collar, Rock Melon Present by Man Fu Yuan and Alma by Juan Amador

籽籽生香 Multi-Seed Man Tou 🕽 🌢 🕲

Multi-Seed Man Tou, Bak Kua Mayo Present by Alma by Juan Amador

浮海之珍 Seaweed Foie Bo Luo Bao ○○●

Seaweed, Foie Bo Luo Bao Present by Alma by Juan Amador

蟹与皇 Imperial Tides 💯 🗓

Flower Crab Meat, Crab Roes, Onion and Ginger Herb Oil

Present by Man Fu Yuan

珍珠满潮 Tide of Pearls 🌚

Chilled Canadian Oyster, Premium Oyster Sauce, Minced Dried Oyster, Ikura
Pairing: 2021 Ramon Canals Cava, Marta Brut, Cava, Spain
Present by Man Fu Yuan

Arctic Char

Radish, Watermelon, Passionfruit, N25 Caviar Pairing: 2018 Von Winning Drache, Riesling Trocken Gutswein, Pfalz, Germany Present by Alma by Juan Amador

金丝岩龙 Golden Silk Lobster 💇 🗓

Rock Lobster, Tobiko, Golden Egg Floss, Salted Egg Yolk Sauce Pairing: 2018 Gitton Pere Et Fils Sancerre, Belles Dames, Blanc, Loire Present by Man Fu Yuan

MENU

雪中之碳 A4 Snow-Aged Wagyu 🗸

Charred Leek, Fermented Black Garlic Purée, Cocoa Jus Pairing: 2020 Domaine la Barroche Chateauneuf du Pape, Julien Barrot, Rouge, AOC Present by Alma by Juan Amador

生米; 熟饭 Earth's Legacy 🗑

Glutinous Rice, Duo Preserved Cured Meat Pairing: 2021 Caymus Red Wine Conundrum. California, USA Present by Man Fu Yuan

紫. 苏. 桃 Poached Peach 🗓 🖢

Soursop Sorbet, Sakura, Salted Buttermilk Sago, Red Shiso Present by Alma by Juan Amador

PETIT FOURS

先鸡后蛋 The First & The Last 🗓

Cantonese Egg Waffle, Chilli Chicken Floss, Strawberries Aioli Present by Man Fu Yuan

情比金鉴 Eternal Affection 🖒

Golden Osmanthus Praline Present by Man Fu Yuan

香兰抹茶费南雪 Verdant Harmony ひ○●♡

Pandan Financier
Present by Alma by Juan Amador

Scan to learn more



A Collaboration between







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