



满汉全席

A RARE MANCHU-HAN
IMPERIAL FEAST AT MAN FU YUAN

LEAD BY MASTER CHEF QI JINZHU & EXECUTIVE CHINESE CHEF AARON TAN

8 & 9 NOVEMBER 2025



INTRODUCTION

Man Fu Yuan at InterContinental Singapore presents a rare showcase of the Manchu-Han Imperial Feast 满汉全席 精华宴之《祥云端气》新加坡站, one of China's most elaborate culinary traditions, first served in the Qing dynasty.

Executive Chinese Chef Aaron Tan, the first Singaporean formally trained in this historic culinary art, will oversee the experience with his mentor, Master Chef Qi Jinzhu who will present a rare interpretation of the legendary Manchu-Han banquet with over 20 dishes.

Originating in the 17th century, the Manchu-Han Imperial Feast is one of the grandest banquets in Chinese history, traditionally comprising over 100 elaborate dishes served over several days, reserved exclusively for emperors and state occasions. This will mark the first time the feast will be authentically realised in Singapore, offering diners a taste of both Manchu and Han culinary traditions, in a form never before seen at this level locally.

Manchu-Han Imperial Feast Auspicious Clouds Edition

Available for dinner from 5:30pm to 10:30pm on 8 & 9 November 2025
\$588++ per person



Master Chef Qi Jinzhu
齐金柱大师

A direct culinary descendant of the Qing Dynasty, Master Chef Qi trained under Tang Keming, the last imperial chef of the Qing court, and has spent over five decades preserving the original court recipes and techniques.



Chef Aaron Tan
陈健伦师傅

Leading the culinary team at Man Fu Yuan, Chef Aaron Tan is the first Singaporean, and one of the very few globally to be formally appointed a disciple by Master Chef Qi. This honour is rarely bestowed. To earn it, Chef Aaron underwent a rigorous selection process involving live cooking demonstrations, technical audits, and in-depth interviews, dedicating himself fully to mastering this imperial tradition.

满汉全席精华宴之《祥云端气》新加坡站
满汉全席传承人·齐金柱大师·陈健伦师傅

一道奉 上等级品菊花普洱

二道奉 四喜干果 五香腰果，虎皮花生沾，怪味杏仁，贡品红松仁

四甜蜜钱 蜜线苹果、蜜线桔饼、蜜线鲜桃、蜜线青梅

上等鲜果 鲜草莓，蓝莓，四季金橘，香印绿葡萄

饽饽四品 云豆卷，桃仁喇嘛糕，小窝头，核桃仁枣泥糕

酱菜四品 糖蒜，泡菜，酱香芥兰头，洛神花梨子

三·前菜 冷盘 云鹤游天

卤鸭珍，酱香牛展，乾隆白菜，芥末肚片，油焖香姑

李锦记酱油、老抽与经典蚝油调制

四·热菜 一御凤还巢

二昆仑鲍脯 李锦记老抽与经典蚝油调制

三红煨鹿筋 李锦记老抽、经典蚝油、生抽及柱侯酱调制

四兰花熊掌（仿熊掌）

李锦记老抽、经典蚝油、生抽、柱侯酱与叉烧酱调制

五宫门献鱼

六燕尾海参 李锦记老抽、经典蚝油、生抽与柱侯酱调制

七芙蓉羊肚菌

八烤全羊（紫苏叶，蒙古香料，酱汁）

精选李锦记蒜蓉酱与烧烤酱调制

九什锦墨哈盒

十杏仁雪蛤豆腐

五·小炒件 鼎湖上素 李锦记蒜蓉酱调制

滑炒里脊青椒 李锦记蒜蓉酱与烧烤酱调制

六·御点饽饽 金丝饼 猪肉萝卜蒸饺

李锦记酱油与经典蚝油调制

七·汤点 珍珠翡翠白玉汤

收席 告别香茗 五行茶



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