

满汉全席

精华宴之《祥云端气》新加坡站

Manchu-Han Imperial Feast 2025

Lead by Master Chef Qi Jinzhu

Man Fu Yuan Executive Chinese Chef Aaron Tan

席珍食单 MENU

一道奉香茗, First Course

上等极品菊花普洱 Premium Puer Tea with Chrysanthemum

二道奉, Second Course

四喜干果 - 五香腰果, 虎皮花生沾, 怪味杏仁, 贡品红松仁

Dry Nuts - Five Spice Cashew Nuts, Peanut Crunch,
Crunchy Almond, Large Pine Nuts

四甜蜜饯 - 蜜饯苹果、蜜饯桔饼、蜜饯鲜桃、蜜饯青梅

Dried Fruits - Dried Apple, Dried Kippan,
Dried Peach, Dried Green Plum

上等鲜果 - 鲜草莓, 蓝莓, 四季金橘, 香印绿葡萄

Fresh Fruits - Premium Strawberries, Blueberries,
Kumquat, Premium Green grapes

饽饽四品 - 云豆卷, 桃仁喇嘛糕, 小窝头, 核桃仁枣泥糕

Snacks - Duo Beans Roll, Lama Cake, Steamed Corn Bun,
Beijing Red Date Cakes

酱菜四品 - 糖蒜, 泡菜, 酱香芥兰头, 洛神花梨子

Pickles - Preserved Leek, Kimchi, Marinated Kailan Head,
Roselle Flower Peach

三，前菜 Third Course

冷盘：云鹤游天

卤鸭珍，酱香牛展，乾隆白菜，芥末肚片，油焖香菇
李锦记酱油、老抽与经典蚝油调制

Cold Appetiser

Braised Duck Gizzard, Beef Shank,
Beef Tripe Slices, Fragrance Flower Mushroom
Lee Kum Kee Soy Sauce, Dark Soy Sauce, Premium Brand
Oyster Sauce, Vegetarian Oyster Flavoured Sauce

四，热菜 Fourth Course, Main Course

御凤还巢

Double-boiled Bird's Nest with Chicken Mousse,
Chinese Ham and White Fungus

昆仑鲍脯

李锦记老抽与经典蚝油调制

Premium Dried Australian Abalone with Dried Grouper Skin
Lee Kum Kee Dark Soy Sauce, Premium Brand Oyster Sauce

红煨鹿筋

李锦记老抽、经典蚝油、生抽及柱侯酱调制

Braised Deer Trotter

Lee Kum Kee Dark Soy Sauce, Premium Brand Oyster Sauce,
Light Soy Sauce, Chu Hou Paste

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

Bear Paw with Broccoli (Imitation Bear Paw)

Lee Kum Kee Dark Soy Sauce, Premium Brand Oyster Sauce, Light Soy Sauce, Chu Hou Paste, Char Siu Sauce

宫门献鱼

Braised Fish with Premium Flower Fish Cake

燕尾海参

李锦记老抽、经典蚝油、生抽、柱侯酱

Braised Sea Cucumber

Lee Kum Kee Dark Soy Sauce, Premium Brand Oyster Sauce, Light Soy Sauce, Chu Hou Paste

芙蓉羊肚菌

Morel Mushroom, Seasonal Green

烤全羊 (紫苏叶, 蒙古香料, 酱汁)

李锦记蒜蓉, 叉烧酱

Roasted Whole Lamb

(Perilla Leaf, Mongolian Spices, Sauce)

Lee Kum Kee Minced Garlic sauce, Oriental BBQ Sauce

什锦墨哈盒

Green Apple Stuffed with Sweet Glutinous Rice
and Dried Fruits

杏仁雪蛤豆腐

Almond Bean Curd with Hashima

五、小炒件 Wok-fried Creations
鼎湖上素

Stir-fried Seasonal Vegetables with
Wild Mushroom and Fungus

滑炒里脊青椒

Stir-fried Shredded Pork Loin with Green Pepper
李锦记蒜蓉酱调制

Lee Kum Kee Minced Garlic, Oriental BBQ Sauce

六、御点饽饽 Imperial Pastries
金丝饼

Grilled Shredded Prata

猪肉萝卜蒸饺

Steamed Pork and Radish Dumplings
李锦记酱油与经典蚝油调制

Lee Kum Kee Soy Sauce, Premium Brand Oyster Sauce

七、汤点, Soup

珍珠翡翠白玉汤

Baby Spinach with Tofu and Rice

收席, Banquet Finale

告别香茗, 五行茶

Five-element Tea

THE CULINARY MASTERS



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 陈健倫师傅

Leading the culinary team at Man Fu Yuan, Chef Aaron Tan is the first Singaporean and among the few worldwide to be formally appointed a disciple of Master Chef Qi, an honour rarely bestowed. He earned this distinction through a rigorous process of live cooking demonstrations, technical audits, and in-depth interviews, dedicating himself to mastering this imperial tradition.

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