

Warm hearts and palates with Man Fu Yuan's new menu



Singapore, 16 September 2020 – Man Fu Yuan unveils a curated new menu of exquisitely crafted creations that showcase an artful balance of spices and flavours, uplifted by modern interpretations and quality world-sourced ingredients. Conceptualised by Executive Chinese Chef Aaron Tan (陈健倫), the new menu includes a comforting selection of appetisers, soups and mains to accompany traditional favourites, and is available daily for lunch and dinner.

Crafted with finesse, these innovative new signature dishes are underpinned by traditional culinary techniques with presentations nothing short of unforgettable, ensuring diners savour both a sumptuous meal and a visual feast. Reminiscent of familial warmth and togetherness of communal dining, expect flavours with sincerity, heart and nourishing bounty.

"These new creations focus on innovation without losing tradition, and reinvention while retaining taste", says Chef Aaron. "Elements of these signature dishes allow guests to experience their food with multi-sensory delight. I also believe the root of Chinese cuisine is in comfort and family bonding over food, which is an inspiration for flavours presented, which are warming to the heart and palate."

Highlights include soulful and comforting Chinese delights such as the *Kung Fu Soup – double-boiled* sakura chicken, abalone, maca, morel mushrooms served in a tea pot, with the broth poured out into a





tea cup to be delicately sipped and enjoyed; and *Chilled Fanny Bay oysters in hua diao wine, ikura, and bonito*, elegantly presented with a tea-infused smoke presentation akin to floating clouds.

Guests may also order from a selection of dishes reinvented for a modern palate, including the new *Braised beef short ribs, wild mushrooms, spicy sauce in lotus leaf* presented with action and flames, and *Poached marble goby fish with mala green peppercorns, chilli, salted vegetables broth*, a palaterouser with a fragrant aroma coupled with spice from mala peppercorns and piquant salted vegetable broth.

Guests may enjoy a sumptuous meal within the intimate setting of our eight semi-private or private dining rooms, which seat from two to five guests, with family and friends, or host a business meeting over exquisite curated menus.

Elevate the culinary presentations with a handpicked selection of quality wines from renowned regions, passionate growers and boutique wineries. Tea connoisseurs will also be pleased with the sophisticated showcase of nine premium teas presented in an exquisite, individually-served tea set that provide an aromatic journey to uplift the dining experience at Man Fu Yuan.

Full menu can be viewed at ManFuYuan.sq, and high-resolution images can be downloaded here.

For reservations and enquiries, please speak with us at 6825 1008, email InterContinental.Dining@ihg.com, or visit ManFuYuan.sg.

Man Fu Yuan

Level 2, InterContinental® Singapore 80 Middle Road, Singapore 188966 +65 6825 1008 ManFuYuan.sg

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Media Enquiries:

Sim Miao Ling Marketing Communications Executive

Tel: +65 6825 1128

Email: miaoling.sim@ihg.com

Tang Wen Xian

Director of Marketing Communications

Tel: +65 6825 1252

Email: wenxian.tang@ihq.com





Notes to Editors:

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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 Heritage Wing which is distinctly reflective of the Peranakan culture, all rooms and suites incorporate a touch of historic charm.

For more information, visit <u>singapore.intercontinental.com</u>, <u>twitter.com/interconsin</u>, <u>facebook.com/ICSingapore</u> or <u>instagram.com/interconsin</u>.

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