

Chef Chan's Private Dine

OUR STORY



Chef Chan Private Dine offers luxurious Cantonese dining in the privacy of an all-private room concept. The restaurant is helmed by Chef Wong Hong Loong, a protégé of celebrity Chef Chan Chen Hei of Hai Tien Lo and Chef Chan's Restaurant fame.

He is an expert in Cantonese cuisine, both the familiar favourites as well as the updated classics with a contemporary twist.

As the head of Chef Chan's Restaurant previously located at the National Museum of Singapore, Chef Wong is perhaps best known for his signature dish of steamed Empurau Fish, a rare and expensive delicacy sought after by his loyal customers.

With more than 20 years of experience cooking for VIPs who include government ministers, foreign dignitaries and famous personalities, Chef Wong also knows much about pampering his guests.

CHEF CHAN'S

Create Your Own Menu

(minimum 4 diners)

Choose any 4	Choose any 6	Choose any 8
(inclusive of 1 Dessert)	(inclusive of 1 Dessert)	(inclusive of 1 Dessert)
$68++ per diner	$128++ per diner	$188++ per diner
FOR LUNCH	FOR LUNCH AND DINNER	FOR LUNCH AND DINNER

Select 1 from any category for all guests seated at the same table

汤类 SOUP

泡参鸡汤
Herbal Chicken Soup

胡椒干贝猪肚汤
Double-boiled White Pepper Chicken Soup with Pig's Stomach

木瓜雪耳排骨汤
Double-boiled Papaya Soup with Snow Fungus & Pork Ribs

红烧蟹肉大鲍翅
Braised Shark's Fin with Crabmeat
(Supplementary $48++ per diner)

餐前小吃 APPETISER TRIO

百花脆皮乳猪
Crispy Suckling Pig with Prawn Paste

黑猪烧卖
Kurobuta Pork Siew Mai with Caviar

椒盐虾
Spiced Salt Prawn

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西班牙黑豚韭菜饺
Iberico Pork with Chives Dumpling

南乳脆花腩
Fried Sliced Pork Belly in Fermented Bean Curd

自制虾枣
Home-made Prawn Ball
(contain minced pork)

海鲜 SEAFOOD

姜蒜蒸鲨鱼头
Steamed Shark's Head with Minced Ginger & Garlic

花雕蛋白蒸蟹肉
Steamed Crab Meat with Egg White

干煎海虾
Pan-fried Sea Prawn with Chef's Sauce

蒜蓉蒸龙虾
Steam Lobster with Scallion
(Supplementary $38++ per diner)

红烧澳大利亚鲍鱼
Braised Sliced Australian Abalone with Mushroom, Seasonal Vegetable and Abalone Sauce
(Supplementary $28++ per diner)

肉 MEAT

咸水鸭
Salted-water Duck

吊炸鸡
Signature Crispy Chicken

蒜香排骨
Deep-fried Spare Ribs with Garlic

黑椒和牛粒
Wagyu Beef Cubes in Black Pepper Sauce
(Supplementary $18++ per diner)

鼓汁炒烧猪腩
Stir-fried Suckling Pig with Black Bean Paste Sauce

鱼 FISH

自家製豆腐蓉蒸星斑
Steamed Star Grouper with Homemade Tofu and Egg White

豆酥鳕鱼
Cod Fish with Crispy Beans

XO酱炒星斑
Stir-fried Star Grouper with XO Sauce

三味蒸鲳鱼
(潮州式， 广东式， 桔子酸梅酱)
Steamed Chinese Pomfret in 3 Ways
(Teochew, Cantonese & Calamansi Sauce)

菜 VEGETABLES

脆贝勝瓜大白菜炒蛋
Stir-fried Angled Gourd & Wongbok with Scrambled Egg & Conpoy

三黄蛋苋菜
Braised Spinach with Trio Eggs

XO酱肉碎蒂皇菜
Sauteed Emperor Spinach with Minced Pork in XO Sauce

珍茵肉碎扒豆腐
Stir-fried Tofu with Minced Meat

Prices are subjected to service charge and prevailing government taxes

饭 / 面 RICE / NOODLE

鲜蟹黄河粉
Wok-fried Kway Teow with Fresh Crab Gravy

海鲜百玉面汤
Seafood White Noodle Soup

XO酱龙虾烩饭
Lobster 'Mui Fan' with XO Sauce
(Supplementary $18++ per diner)

XO酱龙虾伊面
Braised 'Ee Fu' Noodles with Lobster in XO Sauce
(Supplementary $18++ per diner)

SAVORY ADD-ON

Steamed Empurau with Superior Soya Sauce /
Fish Scales Deep-fried with Spiced Salt & Pepper
Supplementary : $688++ per kg (est. 2kg)

Braised Whole Dried South Africa Abalone
$95++ per piece

Roasted Whole "Pi-pa" Duck (2-days notice)
$108++

Whole Suckling Pig with Glutinous Rice
Supplementary : $368++

甜点 DESSERT

陈皮酸甘冻
Calamansi Jelly with Preserved Mandarin Orange Peel

红豆沙芝麻汤圆
Red Bean Paste with Sesame Glutinous Rice Ball

白果芋泥
Yam Paste "Orhnee" with Ginkgo Nut

红枣炖官燕
Double-boiled Superior Bird's Nest with Red Date
(Supplementary $16++ per person)

酥皮窝饼
Pancake with White Lotus Paste

香煎糯米滋
Glutinous Rice Pancake with Coconut Filling

CHEF CHAN'S

龍師傅精選套餐
Colonia Set Menu

$168++ per diner
(minimum 4 diners)

12hr 養生雞汁
12hours Slow-Cooked Chicken Essence with American Ginseng

三拼 Trio Platter
韮菜餃 | 黑椒荷芹和牛粒 | 蜜汁叉燒
Pan-fried Chives Dumpling | Sauteed Kagoshima Grade A4 Wagyu Beef Cubes in Black Pepper sauce | Roasted Honey Glazed Char Siew

自家製豆腐蓉蒸星斑
Steamed Star Grouper with Homemade Tofu and Egg White

龍師傅招牌吊炸雞
"Loong Shi Fu" Signature Crispy Chicken

鮮蟹黃河粉
Wok-fried Kway Teow with Seasonal Fresh Crab Gravy
OR
XO醬龍蝦烩饭
Lobster 'Mui Fan' with XO Sauce

红豆沙芝麻汤圆
Red Bean Paste with Sesame Glutinous Rice Ball

AVAILABLE FOR LUNCH AND DINNER

Prices are subjected to service charge and prevailing government taxes

CHEF CHAN'S

GIANT GAROUPA SKIN

A rare delicacy from a 200kg giant garoupa



200kg Giant Garoupa Skin
A rare catch, seldom seen at this size



Duo Platter
Crispy Suckling Pig with Glutinous Rice and
Sauteed Garoupa Skin with Spring Onion and Ginger



Braised Giant Garoupa Skin with
Seasonal Vegetable and Mushroom

A rare tasty experience at Chef Chan's Private Dine.

While the giant garoupa itself is not served, its prized skin is transformed into a rich, savoury delicacy – carefully prepared by Master Chef Wong Hong Loong.

A unique dish for those who appreciate traditional technique, rare ingredients, and something truly memorable.

For reservation please WhatsApp Chef Chan's Private Dine, Tel: 96491083

CHEF CHAN'S

龍師傅精選套餐
Harmonia Set Menu

$198++ per diner
(minimum 4 diners)

Set Menu A

12hr 養生雞汁
12hours Slow-Cooked Chicken Essence with American Ginseng

三拼 Trio Platter
百花脆皮乳猪 | 蜜汁叉燒 | 椒盐虾
Crispy Suckling Pig with Prawn Paste
Honey Glazed Char Siew
Spiced Salt Prawn

红烧龙趸鱼皮
Braised Giant Garoupa Skin with Mushroom, Seasonal Vegetable and Abalone Sauce

大白菜卷
Steamed Cabbage Roll
with Chicken Conpoy Broth

龍師傅招牌吊炸雞
"Loong Shi Fu" Signature Crispy Chicken

鮮蟹黃河粉
Wok-fried Kway Teow with Alaska King Crab Gravy
OR
XO醬龍蝦烩饭
Lobster 'Mui Fan' with XO Sauce

陈皮酸甘冻
Calamansi Jelly with Preserved Mandarin Orange

Set Menu B

12hr 養生雞汁
12hours Slow-Cooked Chicken Essence with American Ginseng

双拼 Duo Platter
烤乌贼 | 南乳脆花腩
Grilled Squid
Deep-fried Pork Belly in Fermented Bean Curd

双拼 Duo Platter
乳猪糯米卷 | 姜葱龙趸鱼皮
Crispy Suckling Pig with Glutinous Rice
Sauteed Giant Garoupa Skin
with Ginger & Spring Onion

龍師傅招牌吊炸雞
"Loong Shi Fu" Signature Crispy Chicken

红脚虾松花蛋日式乌冬面
Japanese Udon Noodle with Red Leg Prawn and Century Egg Sauce

陈皮酸甘冻
Calamansi Jelly with Preserved Mandarin Orange

AVAILABLE FOR LUNCH AND DINNER

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CHEF CHAN'S

龍師傅精選套餐
Vegetarian Set Menu by "Loong Shi Fu"

$128++ per diner
(minimum 4 diners)

三拼 Trio Platter
桂花番茄 I 叉烧网卷 I 泰式拍肉
Osmanthus Cherry Tomato | Mock Char Siew | Vegetarian Mock Meat Thai Style

羊肚茵汤
Morel Mushroom Soup

扣肉
Braised Pork Mock with Yam

大白菜
Black Moss Cabbage

石榴球
Fortune Pouch

金针菇河粉
Golden Enoki Kway Teow

红豆沙芝麻汤圆
Red Bean Paste with Sesame Glutinous Rice Ball

AVAILABLE FOR LUNCH AND DINNER

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