



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
(inclusive of 1 Dessert)
\$68++ per diner
FOR LUNCH

Choose any 6
(inclusive of 1 Dessert)
\$128++ per diner
FOR LUNCH AND DINNER

Choose any 8
(inclusive of 1 Dessert)
\$188++ per diner
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)

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)

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)

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

----- OR -----

西班牙黑豚韭菜餃

Iberico Pork with Chives Dumpling

南乳脆花腩

Fried Sliced Pork Belly with Fermented Bean Curd

自制虾枣

Home-made Prawn Ball
(contain minced pork)

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

菜 VEGETABLES

脆贝胜瓜大白菜炒蛋

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

鸳鸯鲜蟹黄河粉

Duo Wok-fried Kway Teow with Alaska King 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

鴛鴦鮮蟹黃河粉
Duo Wok-fried Kway Teow with Alaska King Crab Gravy

OR
海蝦白玉面湯
Prawn Noodle Soup

紅豆沙芝麻湯圓
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
百花脆皮乳豬 | 蜜汁叉燒 | 椒鹽蝦
Crispy Suckling Pig with Prawn Paste
Honey Glazed Char Siew
Spiced Salt Prawn

紅燒龍躉魚皮
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

鴛鴦鮮蟹黃河粉
Duo Wok-fried Kway Teow with Alaska King Crab Gravy
OR

海蝦白玉面湯
Prawn Noodle Soup

陳皮酸甘凍
Calamansi Jelly with Preserved Mandarin Orange

Set Menu B

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

雙拼 Duo Platter
烤烏賊 | 南乳脆花腩
Grilled Squid
Deep-fried Pork Belly in Fermented Bean Curd

雙拼 Duo Platter
乳豬糯米卷 | 姜蔥龍躉魚皮
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

紅腳蝦松花蛋日式烏冬面
Japanese Udon Noodle with Red Leg Prawn and Century Egg
Sauce

陳皮酸甘凍
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)

羊肚菌汤
Morel Mushroom Soup

三拼 Trio Platter
桂花番茄 | 虾枣 | 泰式拍肉
Osmanthus Cherry Tomato | Mock Prawn Ball | Vegetarian Mock Meat Thai Style

扣肉
Braised Pork Mock with Yam

大白菜
Black Moss Cabbage

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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