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JIN TING WAN DEBUTS A CANTONESE CULINARY STATEMENT AT MARINA BAY SANDS

A new chapter in Cantonese cuisine unfolds, set against Singapore's most iconic skyline



Unveiling exquisitely designed spaces, from the Arrival Lobby and Art Lounge to the private dining suites, Jin Ting Wan officially opens at Singapore's most iconic integrated resort

Singapore (29 August 2025) – Marina Bay Sands proudly unveils Jin Ting Wan, a refined new destination for Cantonese cuisine that marks a bold and elegant addition to Singapore's culinary landscape. Overlooking sweeping views of the city skyline and sea, the restaurant presents a thoughtful interpretation of Chinese dining, one that honours authenticity while embracing modern sophistication.

Leading the kitchen is Executive Chef Albert Li, a Guangxi-born talent whose culinary approach blends deep respect for classical techniques with a flair for creative evolution.

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With Jin Ting Wan, Chef Li seeks to broaden the narrative of Cantonese cuisine beyond its more familiar Hong Kong-style expressions, shining a light on the regional depth of Guangdong province, including influences from Shunde, Teochew, and Hakka culinary traditions. The result is a distinctive menu that reflects both diversity and depth, enriched with subtle accents from other Chinese regional styles such as Szechuan, adding unexpected nuance and balance.



Executive Chef Albert Li presents the Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves 九九梅菜安格斯牛肋

The opening menu captures this philosophy through a seasonal lens, featuring thoughtfully composed dishes that celebrate premium ingredients and cultural refinement. Guided by Chef Li's vision to showcase the breadth and depth of Cantonese cuisine, Jin Ting Wan's menu captures its authentic essence, featuring hearty roasted meats, a diverse selection of dim sum, and comforting soups that warm the soul. Signature dishes include the exquisite *Roasted Pipa Duck with Black Pepper 堂剪黑胡椒枇杷鸭*, presented on a customised pipa-shaped dish, and the *Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves 九九梅菜安格斯牛肋*. The preserved mustard greens are prepared using the traditional "nine-steam, nine-sun" technique, adding depth and authenticity to the dish.

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From left to right: *Hokkaido Geoduck with Seaweed Served in Clear Seafood Broth* 海藻冲浪北海道海蚌片 and fresh beancurd skin used in *Simmered Homemade Fresh Beancurd Skin with Baby Spinach in Fish Broth* 自制鲜腐竹鱼汤菠菜苗

Chef Li demonstrates a wide repertoire of techniques and textures across the menu from the *Poached Hokkaido Squid with Peanut and Garlic in Chili Oil* 脆爽北海道火箭鱿鱼蒜香红油, where rocket squid, caught at peak freshness, is swiftly poached to preserve its firm texture and served with a bold, Szechuan-inspired sauce of peanut, garlic, and chili oil. Another highlight is the *Simmered Homemade Fresh Beancurd Skin with Baby Spinach in Fish Broth* 自制鲜腐竹鱼汤菠菜苗, featuring tender tofu skin delicately separated using a time-honoured technique from housemade soymilk. The soybeans are specially sourced from Heilongjiang, China's largest soybean-producing province, lending the dish a rich, authentic character. For soup, the *Hokkaido Geoduck with Seaweed in Clear Seafood Broth* 海藻冲浪北海道海蚌片, stands out with its delicate slices of mini geoduck clam gently poached tableside in a rich, umami-laden broth. This clear soup is simmered for four hours using kombu, chicken, pork, scallop, and regional fish varieties, delivering depth and clarity in every sip.

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From left to right: Radish Puff with Chinese Ham in Handbag Shape “提包”萝卜 and Baked Taro Tart with Bird's Nest and Ginkgo Nut 燕窝银杏芋泥挞

For lunch, guests can indulge in artisanal dim sum such as the *Radish Puff with Chinese Ham, shaped like a handbag “提包”萝卜*, or the *Steamed Crispy Red Rice Roll with Shrimp & Pork 红米春风得意肠*, combining crisp vermicelli and tender fillings wrapped in vivid red rice noodles a playful, flavourful homage to textural contrast.

A fitting finale comes in the form of the *Baked Taro Tart with Bird's Nest and Ginkgo Nut 燕窝银杏芋泥挞*, a luxurious dessert that balances the velvety richness of taro with the delicate refinement of bird's nest, long prized in Chinese culinary culture for its elegance and nutritional value.

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A Beverage Program Rooted in Craft and Culture



Experts in their craft, Jacky Zhao Gang (left) and Joe Yang (right) curate the exceptional tea and wine experience at Jin Ting Wan

Complementing the cuisine is a beverage programme that enhances the overall experience, offering a rare combination of depth, heritage, and innovation.

The Art Lounge at Jin Ting Wan offers an immersive tea experience led by Head Tea Master Jacky Zhao Gang, one of the region's most respected experts in Chinese tea. With over 20 years of mastery, Zhao curates a collection of more than 80 carefully sourced teas many of which are rare, limited-edition selections from private producers. Guests are invited to explore varieties such as Feng Huang Dancong from Guangdong, aged Pu'er from Yunnan, and the house-exclusive Fu Yu Jin Ting blend a poetic fusion of wildflower-scented raw Pu'er and Moonlight White tea. Teas are brewed and presented with ceremony, encouraging guests to pause and appreciate both aroma and artistry in a tranquil, meditative setting.

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Guests are offered an immersive tea experience, exploring varieties such as Feng Huang Dancong from Guangdong, Pu'er from Yunnan, and the house-exclusive Fu Yu Jin Ting

In parallel, the wine programme curated by Head Sommelier Joe Yang brings focus to the emerging excellence of Chinese winemaking. With around 100 thoughtfully selected labels, the list highlights boutique producers such as Bao Zhuang Winery's Celebre, grown in the cloud-kissed slopes of Shangri-La, and Chapter & Verse by Canaan Winery, a Marselan pioneer in Hebei. These wines are chosen for their character and craftsmanship, as well as their ability to harmonise with the layered complexity of Cantonese cuisine.

Together, the tea and wine programmes serve as pillars of Jin Ting Wan's identity, creating a dining journey that is not only flavourful but also culturally immersive and intentionally curated.

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A New Season Begins in September



Wild foraged mushrooms from the highlands of Yunnan, Ganba Fungus (left) and Seasonal Matsutake Mushroom (right)

Aligned with Jin Ting Wan's philosophy of seasonality, provenance, and ingredient-led storytelling, the restaurant will debut its first seasonal tasting menu this September, celebrating the bounty of early autumn.

This inaugural edition centres on wild foraged mushrooms from the highlands of Yunnan, a region renowned for its ecological richness and unspoiled terrain. Guests will be among the first in Singapore to savour freshly flown-in Matsutake, cherished for its intense aroma, alongside the rare Golden Fungus, revered for its delicate, gelatinous texture.

These ingredients will be woven into a series of elegant new dishes that capture the transition of the season, revealing not only the landscape's natural rhythms but also Chef Li's culinary expression that balances authenticity with creativity.

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About Marina Bay Sands Pte Ltd

Since its opening in 2010, Marina Bay Sands has stood as an architectural marvel and the crown jewel in Singapore's skyline. Home to the world's most spectacular rooftop infinity pool and approximately 1,850 rooms and suites, the integrated resort offers exceptional dining, shopping, meeting and entertainment choices, complete with a year-round calendar of signature events.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com.

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