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## JIN TING WAN IGNITES A NEW ERA OF CANTONESE CUISINE

*Marina Bay Sands' latest concept debuts this July, bridging heritage and innovation through craft and culture*



*Pictured clockwise: Executive Chef Albert Li, Drunken Mantis Shrimp with Chinese Celtuce 富贵一条龙, Alaskan King Crab 阿拉斯加帝皇蟹 and assorted dim sum*

**Singapore (26 June 2025)** – Marina Bay Sands is set to unveil its latest dining concept, Jin Ting Wan, which will open its doors on 23 July. Perched 55 storeys above the city in Tower 1 of Marina Bay Sands, Jin Ting Wan is poised to be Singapore's highest authentic Cantonese restaurant, where Cantonese cuisine meets contemporary culinary artistry.

Jin Ting Wan offers a multi-sensory journey through the soul of Yue cooking, where flavour meets finesse. From intimate private spaces and larger communal settings to the thoughtful blend of oriental motifs and modern minimalism featuring intricate latticework and vibrant silks, every table is designed to feel personal, allowing each guest to immerse themselves in the experience.

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“Marina Bay Sands is guided by a vision to be Asia’s leading dining destination, continually elevating culinary standards across the region,” says Tane Picken, Senior Vice President and Chief Hospitality Officer at Marina Bay Sands. “Jin Ting Wan is a natural extension of this ambition. The vision is for an authentic Cantonese concept where every detail is thoughtfully considered to create not only a memorable meal, but a meaningful connection to heritage and refined artistry.”

At the helm of this culinary vision stands Executive Chef Albert Li, whose two-decade career includes leading Michelin-starred kitchens such as Imperial Treasure Fine Chinese Cuisine in Shanghai. Under his guidance, Jin Ting Wan invites guests on a journey through a new era of Cantonese cuisine – one where legacy meets reinvention on every plate. Drawing from his deep roots in Yue (Cantonese) cuisine and technical expertise, Chef Li leads a kitchen where classical techniques, such as slow-cooking, double-boiling, and the artful precision of Dim Sum, are reinterpreted with modern sensibilities. Jin Ting Wan will showcase a vibrant menu that evolves throughout the year, reflecting the rhythms of seasons and Chef Li’s culinary philosophy.

The soul of an authentic Cantonese dining experience lies in the warmth of personalised service and refined hospitality. This commitment to excellence is exemplified under the leadership of General Manager Rose Jiang, who brings over 15 years of distinguished experience in luxury hospitality and fine dining. Having helmed some of Beijing’s most acclaimed establishments, including the Michelin-starred Mansion Cuisine by Jingyan and Fu Chun Ju at The PuXuan Hotel, Jiang ensures that every guest interaction at Jin Ting Wan embodies the highest standards of precision, service, and grace.

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## Jin Ting Wan's cuisine reflects a mastery of tradition and a bold spirit of reinvention



*Jin Ting Wan celebrates the timeless elegance of Cantonese cuisine, with dishes such as Roasted Duck with Black Pepper, served atop fragrant, house-made pandan bread*

Each dish at Jin Ting Wan captures the spirit of the season, offering a distinctive experience that is as much about the artistry of the food as it is about the cultural depth it represents. This dedication to the essence of Yue cuisine is elevated by the use of premium, seasonal ingredients sourced globally, including rare delicacies like wild game. Chef Li's mastery is particularly reflected in his signature dishes, where he reinterprets beloved traditional recipes with an eye for perfection and a dedication to ingredients of the highest quality.

"Cantonese cuisine is more than my heritage, it is my identity," shares Chef Li. "My mission is to shift perceptions. I want guests to experience the cuisine not only through taste, but through harmony, balance, and feeling — the very soul of Cantonese cooking."

Chef Li's interpretation of Cantonese cuisine shines in the signature dish, the *Roasted Duck with Black Pepper* 堂剪黑胡椒枇杷鸭. Unlike Peking or conventional roast duck, this traditional Cantonese roast duck employs a unique technique that flattens the duck to resemble the pipa, a traditional Chinese string instrument, which increases its surface area for quicker cooking and more even marination. At Jin Ting Wan, this heritage technique is honoured with precision: the duck is slow roasted over fragrant lychee wood in a custom-built oven, where every detail, from marination to controlling the fire, is meticulously calibrated. The result is a golden, crisp-skinned masterpiece, delicately infused with smokiness and rich, layered flavour.

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The menu also extends beyond traditional Cantonese dishes, as Chef Li draws inspiration from other variations of Guangdong cuisine, including Teochew, Hakka, and Shun De styles. Another signature dish at Jin Ting Wan is *Drunken Mantis Shrimp with Chinese Celtuce* 富贵一条龙, an inventive dish inspired by Teochew-style marinated cold dishes. Jin Ting Wan uses mantis shrimp in season, which will be cured in an exquisite marinade of aged huadiao wine, rock sugar, preserved plum, and citrus peel, achieving a glistening 'candied' texture.

Rounding out the menu are timeless favourites such as assorted dim sum, prepared with care and precision and Cantonese classics that highlight the freshest, premium ingredients, such as the Alaskan King Crab 阿拉斯加帝皇蟹.

### A Holistic Experience Rooted in Rituals and Craft



*Guests will be able to experience the traditional Cantonese tea ritual, a cherished cultural tradition, in the serene setting of the Art Room*

Beyond its cuisine, Jin Ting Wan celebrates the deeper rituals of Cantonese culture through its in-house tea programme. Guests are invited to savour tradition through a thoughtfully curated tea collection featuring seven categories of Chinese tea and over 80 varietals, brought to life through the artistry of a Gong Fu-style tea ceremony, an iconic hallmark of Cantonese culture. With its precise gestures and deliberate rhythm, this traditional method beautifully echoes the ritualistic storytelling that defines Jin Ting Wan.

The ceremony is offered both in the Art Room, the first immersive touchpoint of the Jin Ting Wan journey, and throughout the dining experience. Leading the programme is Head Tea Master Jacky (Zhao Gang), who brings a wealth of experience from esteemed

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establishments across China, Macao, and Japan – including prestigious tenures at Wynn Palace Macao and the iconic Grand Lisboa Hotel.

Inspired by its tea offerings, Jin Ting Wan's signature cocktail concept reimagines the revered tea culture through a series of nuanced, tea-infused creations, including a thoughtful selection of zero-proof cocktails. Beyond the tea programme, guests can also explore a curated collection of Chinese liquors, with specially sourced Baijiu taking centre stage.

Located on Level 55 of Hotel Tower 1 at Marina Bay Sands, the 162-seater restaurant will be open for lunch and dinner daily. Apart from the main dining area, the restaurant also features two private dining rooms, seating 12 and 10, and two private dining suites for 10 and 14 guests. The private dining suites are thoughtfully designed to include a dedicated service station and personal server, ensuring a highly tailored and seamless experience. For a more intimate encounter with the cuisine, the restaurant also offers a Chef's Table for eight, where guests can enjoy a curated, behind-the-scenes dining experience.

Follow @JinTingWanSG on [Instagram](#) and [Facebook](#) for updates or visit [www.marinabaysands.com/JinTingWan](http://www.marinabaysands.com/JinTingWan).

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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](http://www.marinabaysands.com).

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