

JIN TING WAN WELCOMES YIJINSTING'S CHEF LU FOR AN EXCLUSIVE FOUR-HANDS CELEBRATION OF YUNNAN'S WILD MUSHROOM SEASON

The collaboration showcases the rare flavours of Yunnan's prized mushroom terroir through a masterful collaboration between two acclaimed Chinese culinary destinations

(Singapore) 3 August 2026 – This August, Jin Ting Wan welcomes Chef Lu Gongjie (陸功捷), the Executive Chef of YIJINSTING 依錦上庭, a prestigious Black Pearl One Diamond restaurant for an exclusive four-hands dining experience that brings together two leading expressions of contemporary Cantonese gastronomy. Available for one day only across lunch and dinner seatings on 21 August, the collaboration celebrates the arrival of Yunnan's highly anticipated wild mushroom season, one of China's most prized culinary harvests.

Kunming's Acclaimed YIJINSTING Makes Its Singapore Debut



Jin Ting Wan's Chef Albert joins hands with YIJINSTING's Chef Lu for an exclusive four-hands dining collaboration

Widely regarded as one of Kunming's most esteemed dining destinations, YIJINSTING has earned recognition for its refined interpretation of Yunnan cuisine and unwavering focus on the province's

exceptional seasonal produce. Recognised by the prestigious Black Pearl Restaurant Guide since 2025, the restaurant has built a reputation for transforming Yunnan's famed ingredients into elegant, contemporary expressions that honour both tradition and terroir.

Making a special appearance in Singapore, Chef Lu brings YIJINSTING's celebrated ingredient-led philosophy to Jin Ting Wan for a rare one-day engagement. *A Feast From the Mountains and Seas* brings together Jin Ting Wan's refined Cantonese craftsmanship and Chef Lu's deep expertise in Yunnan and Cantonese cuisine to celebrate the start of Yunnan's prized wild mushroom season, highlighting the region's remarkable biodiversity through a thoughtfully curated seasonal menu.



The menu showcases the seasonal bounty of Yunnan's prized wild mushrooms, including yellow porcini, termite mushrooms, matsutake, lion's mane mushrooms and saffron milk cap mushrooms

At its heart is the province's legendary wild mushroom harvest, a fleeting annual season revered by chefs and gourmands alike for its remarkable variety, rarity and flavour. From prized yellow porcini and termite mushrooms to matsutake, lion's mane and saffron milk cap mushrooms, each ingredient is thoughtfully incorporated into dishes that celebrate the richness of Yunnan's natural bounty.

A Refined Lunch Experience

The lunch menu presents a lighter yet equally compelling exploration of Yunnan's famed mushroom terroir. Handcrafted dim sum creations such as *Chanterelle Mushroom Siew Mai with*

Soft-boiled Quail Egg 鸡油菌溏心鹌鹑蛋烧卖 and Wild Mushroom and Yam Bean Dumpling 沙葛野菌饺 demonstrate the chefs' delicate touch, while nourishing dishes such as *Double-boiled Quail with Yellow Porcini Mushrooms 黄牛肝菌炖鹌鹑* showcase the depth and complexity of the region's prized fungi.

Further highlights include *Steamed Wild Patin Fish with Termite Mushrooms 鸡枞菌蒸野生巴丁鱼* and *Wok-fried Hanwoo Beef with Lion's Mane Mushrooms and Zhangshugang Peppers 老人头菌樟树港辣椒炒韩牛*, before concluding with *Poached Vermicelli in Sea Cucumber with Saffron Milk Cap Mushroom Broth 谷熟菌辽参浓汤米线* and the elegant *Double-boiled Milk with Bird's Nest and Matsutake Mushrooms 松茸官燕炖牛奶*.

An Elevated Dinner Showcase



Dinner delves deeper into Yunnan's celebrated mushroom terroir, complemented by premium ingredients such as abalone, fish maw and sea cucumber

For dinner, the experience is elevated with a luxurious showcase of Yunnan's rare wild mushrooms alongside premium ingredients such as abalone, fish maw and sea cucumber. Guests can savour dishes such as *Marinated Sea Cucumber with Lentil Blossom and Sichuan Peppercorn 椒麻扁豆花拌辽参* and *Marinated Abalone with Porcini Mushrooms 牛干菌浸鲍鱼*, followed by the richly nourishing *Double-boiled Conch and Quail with Yellow Porcini Mushrooms 黄牛肝菌海螺炖鹌鹑*.

Exclusive dinner highlights include *Braised Fish Maw with White Bolete Mushrooms* 白牛肝菌黄烧花胶, where the prized mushroom's earthy depth beautifully complements the luxurious texture of fish maw, as well as *Braised Rice with Ganba Mushrooms, Fresh Lotus Seeds and Yunnan Ham* 干巴菌鲜莲子火腿焖饭, a comforting expression of Yunnan's culinary traditions.

The experience concludes with the signature *Double-boiled Milk with Bird's Nest and Matsutake Mushrooms* 松茸官燕炖鲜奶, accompanied by delicate petit fours inspired by classic Chinese teahouse culture.

The lunch experience is priced at S\$228++ per guest, with an optional tea pairing available at S\$118++. The dinner menu is offered at S\$398++ per guest.

For more information and reservations, visit marinabaysands.com/restaurants/jin-ting-wan.html.

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