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# JIN TING WAN 金艇湾

## Introduction

With a culinary vision that reaches beyond the boundaries of traditional Cantonese cuisine, Jin Ting Wan 金艇湾 draws deeply from the rich regional traditions of Guangdong, including the refined artistry of Teochew, Hakka, and Shun De gastronomy. Guests are invited on an odyssey through a new era of Cantonese cuisine, one where legacy meets reinvention on every plate. Featuring premium, seasonal ingredients sourced from around the world, each dish is meticulously crafted with time-honoured techniques – from slow-cooking, double-boiling to the artful precision of Dim Sum – creating a dining experience that celebrates both the artistry of cuisine and the cultural richness it embodies.

Signature highlights include an exquisite *Roasted "Pipa" Duck with Tangerine Peel and Water Chestnut* 堂剪黑胡椒枇杷鸭堂剪陈香琵琶鸭, prepared with the traditional Pipa method, a unique technique that flattens the duck to resemble the pipa, a traditional Chinese string instrument, and slow-roasted over lychee wood in a specially designed oven. Another star dish is the *Poached Hokkaido Squid with Peanut and Garlic with Chilli Oil* 脆爽北海道火箭鱿鱼蒜香红油, a dish that draws inspiration from the Greater Canton region and beyond, with Teochew and Sichuan influences.

For a polished yet warmly personal dining experience, guests can opt to dine in the Private Dining Rooms and Private Dining Suites. Thoughtfully designed to include a dedicated service station and personal server, guests will enjoy a highly tailored and seamless experience. For elevated occasions, the intimate Chef's Table experience delves deeper into culinary traditions, showcasing the beauty of simplicity through the world's finest ingredients. This immersive exploration is hosted in the exquisitely appointed Chef's Table room, where guests can enjoy a curated, behind-the-scenes dining experience.

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## A Curated Journey of Teas, Wines and More

At Jin Ting Wan, the wine experience unfolds as a journey through China's most captivating landscapes. The restaurant presents Singapore's largest collection of fine Chinese wines, with 120 labels drawn from six defining regions. Each bottle reflects the character of its origins; from minerals carried by the winds of the Loess Plateau, the gentle freshness of vineyards shaped by coastal breezes, the intensity forged under the desert sun, and the elegance coaxed from mountain valleys where warm days meet cool, star-filled nights. Together, they trace a portrait of Chinese terroir that is still emerging on the world stage, where ancient soils and modern craftsmanship converge to produce wines of unexpected finesse and expressive depth.

This collection sits alongside a remarkable portfolio of rare and limited-release vintages, available only at Jin Ting Wan. Hand-selected by the restaurant's sommelier team, these bottles represent small productions and special cuvées that seldom travel far from their homes of origin. Each is chosen for its ability to elevate Jin Ting Wan's authentic Cantonese cuisine, to offer nuance, contrast, or harmony with the restaurant's most intricate dishes.

The wine programme flows naturally into Jin Ting Wan's broader beverage philosophy, where tea, wine and spirits are treated as parallel expressions of culture and craft. Guests are invited to savour tradition through a specially featuring seven categories of Chinese tea and over 80 varietals, enhanced by a Gong Fu-style tea ceremony — a celebrated hallmark of Cantonese culture. With its precise gestures and deliberate rhythm, this traditional method beautifully echoes the ritualistic storytelling that defines Jin Ting Wan.

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. For those seeking an even deeper pairing experience, a selection of fine and rare spirits, including specially sourced Baijiu 白酒, is available to complement the exquisite cuisine.

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### Design and Décor

At Jin Ting Wan, dining is elevated into a full sensory experience through its artfully conceived design, décor, and ambience. Framed by breathtaking panoramic views of the city skyline and the sea, the restaurant's interior pays tribute to its heritage while embracing modern elegance.

Conceptualised by award-winning design firm AvroKO, the bespoke interiors feature intricate dragonfly motifs — a nod to the restaurant's name — and a harmonious blend of contemporary design with elegant oriental elements. Upon entering, guests are transported into a space where heritage and artistry converge, starting with an impressive sculpture at the Arrival Lobby that takes its form from the intricate pattern of dragonfly wings. Other elements include thoughtfully designed Jin Ting Wan wallpapers by Fromental, the same makers of the bespoke hand-embroidered wall coverings from Marina Bay Sands' ultra-luxurious Paiza Royal Collection suites, as well as the intricate rotunda floor design, a thoughtful tribute to traditional craftsmanship found in the mosaic patterns of classical Chinese gardens.

A customised lacquer located at the end of the arrival corridor featuring intricately handcrafted paintings of flowers and dragonflies embodies one of the key design concept pillars of Jin Ting Wan: jewellery boxes from China's aristocratic past. Originally commissioned by royals and aristocrats, jewellery boxes were designed and handcrafted by skilled artisans, utilising precious materials such as silver, gold and ivory. In keeping with the tradition of jewellery boxes as vessels of precious memories, Jin Ting Wan transforms into a space for the highest expressions of heritage and artistry. To further replicate the custom of the jewellery boxes, the restaurant will also house a curated selection of fine artefacts, ceramics inspired by traditional Chinese forms, and custom art commissions.

### The Team

#### Albert Li, Executive Chef

With over two decades of experience in esteemed restaurants in China, Executive Chef Albert Li stands at the forefront of Cantonese gastronomy, expertly bridging tradition

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with refined artistry for the modern connoisseur at Jin Ting Wan.

A native of Guangxi, Chef Li brings a mastery of traditional Cantonese techniques rooted in a deep fluency in regional Chinese cuisines including Teochew, Hakka and Shun De styles. His distinguished career includes significant tenures at Black Pearl and Michelin-starred restaurants in Shanghai and Tianjin.

Under his culinary leadership, Jin Ting Wan's menus pay homage to time-honoured principles of Cantonese cuisine complemented by premium ingredients sourced from around the world. From the freshest seafood and wild game to exquisite seasonal produce, Chef Li's culinary creations are a harmonious blend of the finest ingredients to create signature dishes that are at once rooted and revelatory.

Now leading a dedicated team of 50 culinary professionals, Chef Li curates a dynamic seasonal menu, infusing each dish with skill, precision and artistry at Jin Ting Wan.

### Joe Yang, Head Wine Sommelier

Hailing from Guangdong, China, Joe Yang brings over a decade of expertise in the world of fine wines to Jin Ting Wan. A highly accomplished sommelier, Joe holds the prestigious WSET Level 4 Diploma and the Advanced Sommelier Certificate, and has refined his expertise at Michelin-starred restaurants in Macau. Notable milestones include leading the wine programme at the Three Michelin-starred Jade Dragon, the Two-Star Michelin and Forbes-rated Alain Ducasse at Morpheus, and the celebrated Two-Star Michelin French restaurant, The Tasting Room. His dedication to wine and hospitality has earned him top honours, including Sommelier Hotelier of the Year 2019 by Stellers Greater China and Champion of the Macau Sommelier Challenge.

As Head Sommelier, Joe has curated a wine programme of extraordinary depth and finesse. His selection at Jin Ting Wan comprises one of Singapore's most extensive collections of Chinese wines, showcasing the diversity and sophistication of China's vast terroir through the regions of Ningxia, Hebei, Yunnan, Shandong and Shanxi, alongside a distinguished selection of rare international vintages.

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### Jacky Zhao Gang, Head Tea Master

Recognised as one of the region's foremost tea masters, Jacky brings over 20 years of experience in the intricate art of Chinese tea to Jin Ting Wan. His journey in tea artistry began in 2003 at Cai Gen Xiang in Chengdu Bian, where he mastered the elegance of tea art performances and led the preparation of traditional Eight Treasures Tea. Following that is an illustrious career across renowned establishments in China, Macao, and Japan, including prestigious appointments at Wynn Palace Macao and the iconic Grand Lisboa Hotel, where Jacky pioneered seasonal tea offerings and collaborated with celebrated culinary figures and Michelin-starred chefs.

As Head Tea Master at Jin Ting Wan, Jacky has personally curated an exquisite collection of over 80 teas. From aged Pu'er from the mist-laced mountains of Yunnan and prized Wuyi Rock varietals from ancient tea trees to Jin Ting Wan's very own special flower tea blend Fu Yu Jin Ting, each tea has been personally selected for its terroir, taste and seasonality through China's storied terrains. More than a beverage, every brew and pour becomes a sensory narrative under Jacky's warmth and precision. Through his thoughtful tea pairings and tableside service, every meal becomes steeped in the quiet poetry of tea at Jin Ting Wan.

### Fast Facts on Jin Ting Wan

- Jin Ting Wan is located at Level 55 of Marina Bay Sands Hotel Tower 1.
- The 162-seater restaurant spans the entire floor and includes two private dining rooms, two private dining suites, and a Chef's Table for special occasions.
- The restaurant is open daily for lunch at 11.30am – 2.30pm (last seating) and dinner at 5.30pm – 9.30pm (last seating).
- The restaurant offers a variety of dining options, including:
  - Two private dining rooms, seating 10 and 12
  - Two private dining suites, seating 10 and 14
  - Upper à la carte, overlooking the city
  - Lower à la carte, overlooking the sea
  - Chef's Table, seating eight
- For reservations, visit [www.marinabaysands.com/JinTingWan](http://www.marinabaysands.com/JinTingWan). Follow the conversations on social @JinTingWanSG.