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# Jin Ting Wan 金艇湾

## Introduction

Jin Ting Wan 金艇湾 captivates guests through a new frontier of authentic Cantonese dining, with unparalleled expressions of food and ambience.

With a culinary vision that reaches beyond the boundaries of traditional Cantonese cuisine, Jin Ting Wan 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. 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.

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

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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.

Complementing the culinary experience is an exceptional beverage programme spanning tea, wine, and spirits. 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. Jin Ting Wan also proudly houses one of Singapore's most extensive collections of Chinese fine wines, including rare vintages available exclusively at the restaurant, thoughtfully curated and recommended by an expert team of sommeliers. 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 Cantonese cuisine.

## 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,

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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

Chef Albert Li stands at the forefront of modern Cantonese gastronomy, expertly bridging tradition with innovation. A native of Guangxi, Li's professional culinary journey began at the age of 21 and deepened throughout the years to establish a solid foundation in fine Chinese cuisine. With a background rooted in the time-honoured principles of Cantonese cuisine, Chef Li reimagines tradition with masterful artistry, crafting exquisite dishes that resonate with both past and present. His distinguished career includes significant tenures as Executive Sous Chef at the Michelin Two-Star Imperial Treasure Fine Chinese Cuisine in Shanghai, as well as the Executive Chef at Jin House at the Four Seasons Tianjin, where he upheld the restaurant's prestigious Black Pearl One Diamond rating every year since 2018.

Chef Li now helms a dedicated team of 50 culinary professionals and continues to redefine fine Chinese dining by honouring both tradition and innovation.

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### Rose Jiang, General Manager

With over 15 years of experience in luxury hospitality and fine dining, Rose has led some of Beijing's most acclaimed dining establishments with distinction, including Beijing's Michelin-starred restaurants Mansion Cuisine by Jingyan and Fu Chun Ju at The PuXuan Hotel. Her leadership blends precision, warmth and a deep understanding of guest experience, enhanced by her expertise in wine and other elements of refined service.

At Jin Ting Wan, Rose plays a central role in shaping the emotional and sensory journey of each guest. Her approach is rooted in grace, personalisation and heartfelt hospitality. A seasoned professional who leads with poise and purpose, she believes exceptional service is not just about standards, but about soul. Her presence brings harmony and heart to the restaurant, making every visit feel like a memorable homecoming.

### 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.

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### 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. With Joe as your guide, journey through the world's most distinguished vineyards with each pour for a taste of true Cantonese gastronomy 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

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- Chef's Table, seating eight
- For reservations, visit [www.marinabaysands.com/JinTingWan](http://www.marinabaysands.com/JinTingWan). Follow the conversations on social @JinTingWanSG.