



MIN JIANG AT DEMPSEY

Six Hands 六手交锋
庆六丰年
ANNIVERSARY SHOWCASE

Celebrating Six Years of Culinary Excellence

7 — 12 APRIL 2025



Taking the spotlight are Celebrity Guest Chefs Pung Lu Tin 冯洱迅 (left) and Daniel Koh 许树洲 (centre), together with Min Jiang at Dempsey's Master Chef Goh Chee Kong 吴志光 (right)

As **Min Jiang at Dempsey** celebrates its illustrious sixth year at the heart of Singapore's dining scene, we invite you to witness a remarkable culinary collaboration that brings together three distinguished Master Chefs for an unforgettable dining experience.

Available from 7 to 12 April 2025

5-Course Lunch Menu **\$126** per person

Available on 12 April 2025 only

7-Course Dinner Menu **\$186** per person

Available from 7 to 11 April 2025

6-Course Dinner Menu **\$146** per person

Six Hands

ANNIVERSARY SHOWCASE



巧手三品

Trio Anniversary Platter

Combining artistry of all three chefs, this stunning appetiser platter showcases **Buttery Morel Mushroom 香奶油羊肚菌** (right) that highlights the earthiness of morel mushrooms, complemented with a crisp kataifi golden base.

This **Deep-Fried Prawn with Salted Egg Yolk 合浦还珠炸虾球** (centre) features succulent prawn coated in rich salted egg yolk sauce, walnuts and finished with crispy garlic bits.

Lastly, the **Braised Iberico Meat Ball stuffed with Crabmeat, Quail Egg and Caviar 流心鹌鹑蛋伴红烧黑豚肉球** (left) showcases a decadent meatball crafted from minced Iberico pork, fresh prawns and crabmeat. Encased within is a velvety quail egg yolk and crowned with a touch of caviar.

黑蒜蓉煎银鳕鱼

Pan-Fried Sea Perch with Black Garlic Sauce

A delicate yet robust dish, this sea perch is pan-seared to golden perfection. The star is none other than the strong-bodied black garlic sauce – famed for its complex, subtly sweet flavour and also numerous health benefits. Every bite boasts a mellow, caramel-like depth with a smooth, velvety mouthfeel that complements the sea perch's natural sweetness.



夙閣留香

Foie Gras Terrine Monaka

A bold fusion of Japanese-French influences and modern Chinese cooking approach, this foie gras terrine is prepared with great precision. Seasoned with salt, pepper and brandy for enhanced aroma, then steamed and baked at a precise 52°C for 40 minutes before being ice-bathed and aged for two days to achieve a silky-smooth, buttery texture. Nestled within a crisp monaka (Japanese-style wafer), the terrine pairs beautifully with orange slices, providing a pleasantly refreshing contrast.

Diners are encouraged to halve the monaka, savouring it much like an exquisite ice cream sandwich.



巧手双品

Min Jiang Appetiser Platter

Starring two masterfully crafted small bites, the **Pan Seared Hokkaido Scallop with Pineapple Lime Sauce** 凤梨柠檬汁煎北海道带子 (left) uses premium Hokkaido scallop that is lightly seared to preserve their pristine flavour. Elevated with fermented shrimp paste and vibrant pineapple-lime sauce, every mouth boasts a refreshing citrusy brightness.

Moving on to the **Typhoon Shelter Crab Claws** 避风塘蟹钳 (right), where meaty crab claw is coated in a fragrant blend of crispy garlic, dried chilli, curry leaves and aromatic spices to offer an irresistible crunch in every mouth. A surprising touch of honey is used in the frying process, adding a layer of complexity that enhances the natural sweetness of the crab.



鸳鸯鱼卷

Yin Yang Fish Rolls with Salmon, Sea Perch and Tianjin Cabbage

Light yet flavourful, this exquisite dish embodies graceful refinement and balance. Sliced salmon and sea perch are carefully wrapped in Tianjin cabbage and gently steamed for 10 minutes to preserve its silky-smooth texture. A thin slice of truffle is nestled between the fish slices – adding a touch of earthy depth and luxurious aroma. It is served with savoury soy sauce, which enhances the subtle sweetness of the fish and cabbage.

龙虾伴酥炸罗米球

Stewed Lobster in Superior Stock with Deep-Fried Glutinous Rice

This umami-packed creation features succulent lobster, gently stewed in a rich superior broth made from a combination of chicken and prawn stocks to achieve an intense yet well-rounded flavour. To complement the dish, a deep-fried glutinous rice ball is served on the side – its crispy and chewy texture lends a nice contrast to the silkiness of the lobster.



5-COURSE LUNCH MENU

AVAILABLE FROM 7 TO 12 APRIL 2025

巧手三品

Trio Anniversary Platter

香奶油羊肚菌

Buttery Morel Mushroom

合浦还珠炸虾球

Deep-Fried Prawn with Salted Egg Yolk

流心鹌鹑蛋伴红烧黑豚肉球

Braised Iberico Meat Ball stuffed with Crabmeat,
Quail Egg and Caviar

🍷 Sakura Sake

许树洲

Chef Daniel Koh

冯洱迅

Chef Pung Lu Tin

吴志光

Chef Goh Chee Kong

响螺干贝花胶炖鸡汤

Double-Boiled Dried Conch Meat
with Dried Scallop and Fish Maw

🍷 Go Dolce Sake

冯洱迅

Chef Pung Lu Tin

黑蒜蓉煎银鳕鱼

Pan-Fried Sea Perch with Black Garlic Sauce

冯洱迅

Chef Pung Lu Tin

虾皇炆拉面

Stewed Handmade Noodles with King Prawn

🍷 Ghost Sake

吴志光

Chef Goh Chee Kong

妃子笑

Lychee Fritters with Lime Sherbet

许树洲

Chef Daniel Koh

\$126 per person
for a table of minimum 2 persons

🍷 Sake Pairing at \$36 per person

Menu is subject to change in view of market availability. Regular set menus will not be available during this period. Prices are subject to 10% service charge and prevailing government taxes. Not applicable with other promotions, discounts or vouchers, unless otherwise stated. Images are for illustration purposes only.

6-COURSE DINNER MENU

AVAILABLE FROM 7 TO 11 APRIL 2025

巧手三品

Trio Anniversary Platter

香奶油羊肚菌

Buttery Morel Mushroom

合浦还珠炸虾球

Deep-Fried Prawn with Salted Egg Yolk

流心鹌鹑蛋伴红烧黑豚肉球

Braised Iberico Meat Ball stuffed with Crabmeat,

Quail Egg and Caviar

🍷 Sakura Sake

许树洲

Chef Daniel Koh

冯洱迅

Chef Pung Lu Tin

吴志光

Chef Goh Chee Kong

响螺干贝花胶炖鸡汤

Double-Boiled Dried Conch Meat

with Dried Scallop and Fish Maw

冯洱迅

Chef Pung Lu Tin

矾煮鲍鱼

Isoyaki Abalone with Golden Egg Sauce

🍷 Go Diner Sake

许树洲

Chef Daniel Koh

黑蒜鸡球

Black Garlic Chicken Ballotine

许树洲

Chef Daniel Koh

虾皇炆拉面

Stewed Handmade Noodles with King Prawn

🍷 Ghost Sake

吴志光

Chef Goh Chee Kong

杏仁奶蒸黑芝麻糊

Steamed Black Sesame Seeds Paste topped

with Almond Milk Pudding

冯洱迅

Chef Pung Lu Tin

\$146 per person
for a table of minimum 2 persons

🍷 Sake Pairing at \$36 per person

Menu is subject to change in view of market availability. Regular set menus will not be available during this period.

Prices are subject to 10% service charge and prevailing government taxes. Not applicable with other promotions, discounts or vouchers, unless otherwise stated. Images are for illustration purposes only.

7-COURSE DINNER MENU

AVAILABLE ON 12 APRIL 2025 ONLY

前引小菜

Amuse-Bouche

夙閣留香

Foie Gras Terrine Monaka

🍷 Sakura Sake

许树洲

Chef Daniel Koh

巧手双品

Min Jiang Appetiser Platter

凤梨柠檬汁煎北海道带子

Pan Seared Hokkaido Scallop with Pineapple Lime Sauce

避风塘蟹钳

Typhoon Shelter Crab Claws

🍷 Go Dolce Sake

冯洱迅

Chef Pung Lu Tin

吴志光

Chef Goh Chee Kong

姬松茸羊肚菌鲍鱼金瓜盅

Double-Boiled Morels, Agaricus Mushrooms,
Abalone & Dried Scallops in Whole Mini Pumpkin

冯洱迅

Chef Pung Lu Tin

鸳鸯鱼卷

Yin Yang Fish Rolls with Salmon, Sea Perch
and Tianjin Cabbage

🍷 Go Diner Sake

许树洲

Chef Daniel Koh

山楂酱爆一支骨

Baked Pork Rib with Hawthorn Sauce

冯洱迅

Chef Pung Lu Tin

龙虾伴酥炸罗米球

Stewed Lobster in Superior Stock
with Deep-Fried Glutinous Rice

🍷 Ghost Sake

吴志光

Chef Goh Chee Kong

凤巢流沙拼开心果雪糕

Deep-Fried Yam Pastry with Custard
accompanied with Pistachio Gelato

吴志光

Chef Goh Chee Kong

\$186 per person
for a table of minimum 2 persons

🍷 Sake Pairing at \$46 per person

Menu is subject to change in view of market availability. Regular set menus will not be available during this period.
Prices are subject to 10% service charge and prevailing government taxes. Not applicable with other promotions,
discounts or vouchers, unless otherwise stated. Images are for illustration purposes only.