



PAN PACIFIC
ORCHARD, SINGAPORE

THE
CHAIRMAN'S
LOUNGE

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A new refinement to enduring classicism in Chinese cuisine at Pan Pacific Orchard

Chef Leung Wing Cheung has captivated discerning connoisseurs with his quietly elegant culinary repertoire, a reflection of his profound understanding of Chinese cuisine. Celebrating over four decades of delighting diners in Hong Kong and Singapore, Chef Leung now graces Pan Pacific Orchard as the newly appointed Chinese Master Chef.

Chef Leung's culinary journey began in Hong Kong in the 1960s and 70s, where he apprenticed under seasoned restaurant chefs. His move to Singapore about 30 years ago marked a significant milestone, placing him among the first wave of influential Hong Kong chefs to impact the local culinary scene.

His 12-year tenure as the Executive Cantonese Chef at Si Chuan Dou Hua, PARKROYAL on Kitchener Road — a fine dining restaurant under the Pan Pacific Hotels Group, further cemented his status in the culinary world.

The cornerstone of Leung's cuisine lies in drawing out and elevating the natural flavours of top quality ingredients with minimal seasoning — the true essence of Cantonese cuisine. His journey is a remarkable testament to his unparalleled finesse in technique and flair, as well as his unwavering dedication to the art of Chinese cuisine.

His ability to seamlessly marry the subtleties of different regional Chinese cuisines has resulted in an array of nuanced dishes that have garnered widespread acclaim. Some of his signature dishes, which he will continue to serve at Pan Pacific Orchard, include his repertoire of double-boiled soups, exemplifying the traditional techniques of 'san bao liu dun' (三煲六炖),

the visually stunning Exotic Garden Yusheng with Osmanthus and Black Truffle Sauce, a festive favourite transformed into an all-year-round delicacy, as well as the Crispy Noodles with Australian Lobster Meat, Ginger and Scallion, served in a sumptuous Lobster Broth-infused Egg Gravy, all minimally seasoned to highlight the freshness of the ingredients.

A staunch advocate of the Chinese culinary maxim 'se xiang wei ju quan' (色香味俱全), Chef Leung emphasises the importance of dishes excelling in appearance, aroma, and taste. He elaborates, "Our commitment to a menu that is both healthy and appealing is paramount. I embrace a philosophy of eating healthily and happily, finding great joy in the satisfaction of diners experiencing our cuisine."

THE
CHAIRMAN'S
LOUNGE

The Chairman's Lounge
Luxury Feast (Lunch Only)
奢华商务鼎盛宴

APPETIZER | 前菜精选

宝典三式拼

莲藕夹心鱼茸饼, 黄金脆龙须, 镇江排骨王

Trio Treasure Platter

- Fried Lotus Root filled with Fish Paste
- Crispy Squid Tentacle with Salted Egg Yolk
- Pork Rib with "Zhejiang" Style

SOUP | 汤品

椰皇鲍鱼花胶炖鸡汤

Double-boiled Chicken Consommé with Premium Fish Maw
and Whole Abalone served in Whole Coconut

SEAFOOD | 海鲜

避风塘炒斑球

Wok-Fried Garoupa Fillet with XO Sauce, Fragrant Garlic and Almond Flakes

MEAT | 主菜

寻龙鱼籽百花鸡脯伴西兰花苗

Roasted Chicken Sandwich filled with Prawn Paste topped with
Oscietra Caviar garnished with Broccolini

NOODLES | 主食

翠湖蟹粉捞米线

Stewed Rice Vermicelli with Crabmeat and Crab Roe Sauce

LIGHT BELLY TEA | 轻体茶语

A refreshing infusion to reset the senses

DESSERT | 甜品

燕窝龙眼雪梨马蹄露(冻)

Double-boiled Bird's Nest with Water-chestnut, Snow Pear and Longan (Cold)

Premium Chinese Tea | 茗茶

\$228 per person (minimum 10 persons) subject to 10% service charge and prevailing gst.

THE
CHAIRMAN'S
LOUNGE

The Chairman's Lounge
Regal Imperial Feast
尊贵御品盛宴

APPETIZER | 前菜精选

至尊风味拼

麻香手撕鸡, 香煎生蝦饼, 香煎上素腐皮卷

Chef Leung's Signature Trio Platter

• Shredded Chicken glazed with Celery in Sesame Dressing

• Crispy Fritter with Fresh Prawn

• Crispy Beancurd Roll with Shredded Yam, Potato, Purple Sweet Potato and Pine Nuts

SOUP | 汤品

京式满坛香

"Beijing" Style Braised Fish Maw, Abalone, Sea Cucumber and Conpoy in Brown Broth

SEAFOOD | 海鲜

红烧火腩野生大笋壳

Stewed Wild Giant Soon Hock with Pork Belly, Eggplant, Beancurd Stick, Mushroom and Garlic in Claypot

MEAT | 主菜

蒜香黑豚柳伴西兰花苗

Stir-fried Julienne of Kurobuta with Fragrant Garlic garnished with Broccolini

RICE | 主食

干贝酱鸭脯炒陈村粉

Wok-fried Chencun Rice Sheet with Duck Fillet in X.O Chilli

LIGHT BELLY TEA | 轻体茶语

A refreshing infusion to reset the senses

DESSERT | 甜品

养颜雪梨百合炖雪蛤

Skin-Nourishing Sweet Soup with Snow Pear with Lily Bulb and Hasma

Premium Chinese Tea | 茗茶

\$268 per person (minimum 10 persons) subject to 10% service charge and prevailing gst.

THE
CHAIRMAN'S
LOUNGE

The Chairman's Lounge
Opulent Feast
富丽堂皇金鼎宴

APPETIZER | 前菜精选

顺德特色三品

酒酿潮式卤鹅肝, 淮香脆龙须, 松露大良炒鲜奶

Shunde Trio Platter

- Marinated Foie Gras with Glutinous Rice Wine "Teochew" Style
- Crispy Squid Tentacle with Fine Salt and Pepper
- Sautéed Fresh Milk with Crabmeat and Black Truffle

SOUP | 汤品

金银玉带椰皇炖花胶鲍鱼

Double-boiled Chicken Consommé with Premium Fish Maw, Whole Abalone,
Australian Scallop and Conpoy served in Whole Coconut

SEAFOOD | 海鲜

野生大笋壳两味

顺德蒸 1 青葱炸

Wild Giant Marble Goby prepared in Two Different Ways

- Steamed with Roasted Pork and Tofu, Shun De Style
- Deep Fried with Scallion in Light Soya Sauce

MEAT | 主菜

黄金荔茸鸭脯

Crispy Taro filled with Duck Fillet, Salted Egg Yolk, Diced Waxed Meat and Grain Rice

NOODLES | 主食

姜葱滑蛋龙虾煎生麵

Crispy Noodle with Lobster, Ginger, Scallion with Egg Gravy garnished with Hong Kong Choy Sum

LIGHT BELLY TEA | 轻体茶语

A refreshing infusion to reset the senses

DESSERT | 甜品

顺德燕窝双皮奶配豆沙锅饼

Combination of Shun De Style Steamed Double Layer Egg Custard with Bird's Nest
and Crispy Chinese Red Bean Paste Pancake

Premium Chinese Tea | 茗茶

\$288 per person (minimum 10 persons) subject to 10% service charge and prevailing gst.

THE
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The Chairman's Lounge
Gastronomic Feast
豪华风味臻品宴

APPETIZER | 前菜精选

至尊风味三拼

黄金荔茸带子盒, 顺德东星鱼滑, 香煎上素腐皮卷

Chef Leung's Trilogy Signature Platter

- Crispy Taro filled with Scallop and Salted Egg Yolk
- Steamed Leopard Coral Garoupa Fish Paste "Shunde" Style
- Crispy Beancurd Roll with Shredded Yam, Potato, Purple Sweet Potato and Pine Nuts

SOUP | 汤品

金鼎佛跳墙

Double-boiled "Buddha Jumps Over The Wall"

SEAFOOD | 海鲜

松茸花胶蒸酿蟹盖

Steamed Premium Matsutake, Fish Maw and Crabmeat with Egg White on Crab Shell

MEAT | 主菜

黑椒鹅肝粒煎和牛

Pan-seared Australian Wagyu Beef Cube with Foie Gras and Sarawak Black Pepper

RICE | 主食

龍蝦海皇五谷炸泡饭

Crispy Multigrain Rice with Fresh Lobster Meat, Diced Scallop and Dried Shrimps in Superior Broth

LIGHT BELLY TEA | 轻体茶语

A refreshing infusion to reset the senses

DESSERT | 甜品

椰汁荔茸燕窝

Freshly Brew Yam Puree with Bird's Nest and Coconut Milk

Premium Chinese Tea | 茗茶

\$328 per person (minimum 10 persons) subject to 10% service charge and prevailing gst.