



点

DIM SUM

心



MAN FU YUAN WEEKEND DIM SUM BUFFET

Experience the pinnacle of a classic Cantonese experience with Man Fu Yuan's popular weekend dim sum à la carte buffet. Delight in the opulent ambience and impeccable service while savouring over 40 meticulously crafted dim sum selection. From signature favourites to exquisite appetisers and classic desserts, all complemented with a curated selection of premium teas for a truly Cantonese dining experience.

Highlights include Chef's Signature braised rock lobster with superior master stock and 15-Year hua tiao wine, handcrafted dim sums such as truffle crystal dumpling, crispy filo prawn pastry with wasabi aioli and tobiko, and the classic Hong Kong style barbecued meat platter.

MOTHER'S DAY EXCLUSIVE

9 and 10 May 2026

1ST SEATING

11:30am to 1:00pm
(Last order 12:30pm)

2ND SEATING

1:30pm to 3:00pm
(Last order 2:30pm)

\$78++ per adult (Minimum 2 to dine)

\$40++ per child (Aged 6 to 12 years old)

Prices are subject to 10% service charge and prevailing government tax.



母亲节佳肴



Mother's Day Specials

名厨介绍

SIGNATURES

只限一次享用
One serving per guest

极品上汤陈酒香焗龙虾 🍷🍷🍷

Braised Rock Lobster with Superior Master Stock,
15-Year Hua Tiao Wine, Ginger and Coriander Root

十月怀胎·百果热荔芋子 🍷🍷🍷

Deep-fried Yam Paste Stuffed with Hokkaido Scallop,
Passion Fruit Mayonnaise and Tobiko

🍷 Chef's Signature 🍷 Flambé 🍷 Contains Egg 🍷 Contains Pork 🍷 Contains Shellfish

🍷 Contains Beef 🍷 Contains Gluten 🍷 Contains Dairy 🍷 Contains Nuts 🍷 Contains Alcohol 🍷 Vegetarian

蒸点心

STEAMED DIM SUM

秘制馋嘴酱蒸凤凰爪

Steamed Chicken Claw with Superior Master Sauce

香焖花生豆豉蒸排骨 🐷🐷

Steamed Spare Ribs, Braised Peanuts

🦋 南洋风味乌达烧卖 🍷

Steamed Otak-otak Siew Mai

松露酱豚肉菇香烧卖 🍷🐷🐷🍷

Prawn and Pork Siew Mai, Wild Mushroom, Truffle Sauce

满福苑翡翠鲜虾饺, 鱼子 🍷

Spinach Prawn Dumpling, Tobiko

黑松露水晶包 🍷

Truffle Crystal Dumpling

韭菜水晶包 🍷

Green Chive Crystal Dumpling

蜜汁豚肉叉烧包 🐷🍷

Classic Honey-glazed Duroc Barbecued Pork Bun

荷香珍珠糯米鸡

Steamed Pearl Glutinous Rice, Chicken, Mushroom

黑金皇流沙包 🍷🍷

Steamed Bamboo Charcoal Lava Custard Bun

皮蛋海鲜卷 🍷🍷

Steamed Century Egg Seafood Roll

👨🍳 Chef's Signature 🍷 Flambé 🍳 Contains Egg 🐷 Contains Pork 🦋 Contains Shellfish

🐮 Contains Beef 🌱 Contains Gluten 🥛 Contains Dairy 🥜 Contains Nuts 🍷 Contains Alcohol 🌿 Vegetarian

炸，煎及焗点心

DEEP-FRIED, PAN-FRIED AND BAKED DIM SUM

脆皮鲜虾付皮卷 🍤🥚

Crispy Prawn Beancurd Roll with Mayonnaise

芝麻蜜汁叉烧酥 🐷🌿

Cantonese Style Honey-glazed Barbecued Pork Pastry

芥末千丝虾卷, 鱼子 🍤🥚

Crispy Filo Prawn Pastry with Wasabi Aioli, Tobiko

荔枝虾球, 荔枝生汁酱 🍤🍷

Crispy Lychee Prawn, Lychee Aioli

酥皮葡式蛋挞 🥚🥚🌿


Baked Mini Portuguese Egg Tart

韭黄银牙蛋香萝卜糕 🐷🌿


Wok-fried Radish Cake, Silver Sprouts, Yellow Chives

开胃菜


APPETISERS

腌青椒伴皮蛋 


Chilled Century Egg with Green Chilli Pickles

西施金柑凉拌日本海藻 


Marinated Seaweed with Preserved Mandarin Orange

馋嘴麻辣口水鸡 


Shredded Mala Chicken, Sesame Seed, Crushed Peanut

黑椒蜜汁八爪鱼 

Marinated Octopus with Sesame Black Pepper Sauce

蒜香手拍黄瓜 


Chilled Japanese Cucumber with Duo Garlic Sauce

百香果腌南瓜片 


Marinated Sliced Pumpkin with Passion Fruit

烧腊

ROASTS

豉油玫瑰露养殖鸡 


Braised Corn-fed “Yuen” Chicken, Soya Sauce, Rose Dew Wine

蜜汁豚肉叉烧皇 

Honey-glazed Pork Belly

药膳明炉吊烧鸭

Roast Duck with Chinese Herbs

粤式拼盘 

Combination Platter

Selections

双拼盘

Duo Combination

三拼盘

Trio Combination

菜肴

MAINS

👩 名厨滋补养颜炖汤

Chef's Signature Double-boiled Soup

蟹肉海参鱼肚羹 🍲

Crab Meat with Shredded Sea Cucumber and Fish Maw Bisque

👩 凉瓜豆豉焖龙斑鱼丁

Braised Giant Grouper, Bitter Gourd, Black Bean Sauce

洛神花酸甜咕嚕肉 🍲

Sautéed Pork with Sweet and Sour Roselle Sauce, Pineapple, Lychee

头抽卤水猪脚 🍲

Braised Pork Knuckle, Sand Ginger, Superior Soya Sauce

每日时蔬

蒜茸炒, 蚝油

Seasonal vegetables

Wok-fried with choice of garlic or oyster sauce

三蛋松菇汇菠菜 ○

Spinach with Shimeiji Mushroom, Century Egg, Salted Egg Yolk, Egg White Broth

虾仁豚肉麻婆豆腐 🍲🐷

Stewed Mapo Beancurd with Prawn, Minced Pork in Sichuan-style

红烧双菇西兰花 ○🍲

Braised Broccoli, Crab Meat, Egg White, Tobiko

脆口香酥辣子鸡 🍲

Crispy Mala Chicken, Peanuts, Dried Chilli, Sesame Seeds, Scallions

👩 Chef's Signature 🍷 Flambé ○ Contains Egg 🐷 Contains Pork 🍲 Contains Shellfish

🐮 Contains Beef 🌾 Contains Gluten 🥛 Contains Dairy 🥜 Contains Nuts 🍷 Contains Alcohol 🌱 Vegetarian

粥, 粉面及饭

CONGEE, NOODLES AND RICE

姜丝, 葱花鱼片粥, 油条 🍲

Fish Congee, Shredded Ginger, You Tiao

皮蛋瘦肉滑粥, 油条 🍲🍲

Minced Pork Congee, Century Egg, You Tiao

野菌酱蛋香炒饭 🍳🍴

Egg Fried Rice, Kailan, Mushroom, Truffle Sauce

XO酱叉烧海皇炒饭 🍳🍲🍴

Golden Egg Fried Rice with Prawn, Char Siew, and X.O Sauce

粤式干炒牛河 🍴

Wok-fried Flat Noodles, Sliced Beef Tenderloin,
Yellow Chives, Beansprout

双菇银牙韭黄焖伊面 🍲🍴




Stewed Ee-fu Noodle with Yellow Chives, Duo Mushrooms

黑胡椒豚肉叉烧银珍粉 🍲





Stir-Fried Silver Needle Noodles, Honey-Glazed Pork
Char Siew, Silver Sprouts, Yellow Chives

甜点




DESSERT

甜菜根香芒桃胶露   

Chilled Cream of Beetroot, Mango, Pomelo, Peach Collagen

黑芝麻糊花生汤圆    

Black Sesame Soup with Sweet Peanut Glutinous Rice Balls

新会红豆沙伴香芋汤圆   

Red Bean Soup with Taro Glutinous Rice Balls

香菊果仁元肉八宝花茶, 桃胶 

Chilled Eight Treasure Tea with Peach Collagen

MAN FU YUAN, LEVEL TWO

FRASERS HOUSE
A LUXURY COLLECTION HOTEL, SINGAPORE
80 MIDDLE ROAD, SINGAPORE 188966
T +65 6825 1008

FRASERSHOUSESINGAPORE.COM