

the CHEF

CHEF YEW ENG TONG
EXECUTIVE CHEF, ALMA BY JUAN AMADOR ❀

“As a chef, one of my greatest enjoyment is to harness the vibrant flavors of locally sourced sustainable produce to create dishes, honouring the land and support our community.”

Helming one-Michelin-starred Alma by Juan Amador, Chef Yew brings years of experience from the international food scene.

He has represented Singapore in many culinary competitions, including the Culinary Olympics and has led the Singapore National Culinary Team in that competition in Germany in 2014 and it took the top spot. He has also represented Singapore at the Bocuse d’Or from 2013 to 2017, notably coming in tops in the Asian selection part of the competition in Shanghai in 2012.

the TEAM

CHEF BOON, CHEF LIEW, CHEF NEX

“With the passion in preserving our environment and supporting local communities, this menu has been thoughtfully curated with the freshest ingredients sourced directly from local farmers. Partnering with a one-star Michelin chef, we hope to elevate our dining experience to new heights. With expertise honed through years of culinary mastery, Chef Yew and the team hopes to bring innovation to the dishes, ensuring a gastronomic journey that delights the senses.”

Led by Chef Boon, Chef Liew and Chef Nex, the culinary team at JEN Singapore Orchardgateway by Shangri-La visions to champion sustainability and support our local producers. They are always on a lookout for local agricultural farms for sustainable produce.

rooted in
NATURE

CHAR- GRILLED PURPLE CABBAGE

Marinated Red Chicory, Purple Cabbage Puree,
Cauliflower Couscous, Vegetables Jus

22

CRISPY SKIN POUSSIN

Braised Leek & Fennel, Local Farmed Mushrooms,
Potato Puree, Truffle Creme

30

CRISPY BARRAMUNDI

Sauteed Baby Spring Vegetables, Fermented Black Bean Paste,
Piquillo Pepper Coulis

30

GRILLED SUSTAINABLE SEAFOOD

River Prawn, Octopus, Scallop, Crustacean Cream, Lyonnaise Potato

34

