

*A minimum spend of \$100 nett per person is required
\$8 mineral water per person when dining

**Price are exclusive of 10% service charge and 7% GST
V-vegetarian

A LA CARTE

COLD APPETIZER

JQ's selections of caviar, classic condiments with blinis <i>Superior Oscietra 30 grams</i> 特级鱼籽酱 30 克	\$250
Fresh oysters 新鲜生蚝	
<i>Gillardeau No. 2</i> 法国	\$13 each
<i>Fine de Claire No.1</i> 法国	\$10 each
Autumn Salad (V) 秋季沙拉	\$22
Chef's appetizer platter <i>Tasting of our four best creations</i> 主厨精选前菜拼盘	\$60
Wagyu beef Carpaccio with autumn truffle vinaigrette, organic greens 澳洲顶级和牛薄片鲜吃佐秋季松露, 香料沙拉	\$48

HOT APPETIZER

JQ's signature foie gras xiao long bao 鹅肝小笼包	\$25
Kataifi of deep-sea banana prawns with Shao Xing cream, mesclun leave 千丝深海香蕉虾佐绍兴酒奶油	\$39
Pan-grilled Nordic king scallops, sautéed ceps, Oriental spices red wine 香煎北欧扇贝王, 牛肝菌配香料红酒汁	\$50
Duo of Foie Gras <i>Goose foie gras terrine flavoured with Sichuan pepper</i> <i>Pan-roasted Duck foie gras, caramelized apple and balsamic</i> 双式鹅肝	\$50

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SOUP

JQ's Signature Fresh Mushroom Cappuccino (V) JQ 招牌蘑菇汤		\$18
Shark cartilage veloute, sautéed duck foie gras and steamed Nordic crabmeat 鲨鱼骨汤佐香煎鸭肝及北欧蟹肉		\$28

PASTA & NOODLE

Sautéed Maine lobster "Marco Polo" 龙虾意大利面	Starter	\$30
	Main	\$48
Penne with Nordic King crabmeat, Singapore chilli crab sauce 辣椒螃蟹通心面		\$48
Fried Maine lobster "Hokkien Noodle" 龙虾福建炒面		\$48

MAIN COURSE

SEAFOOD

Baked miso marinated black cod, spring vegetables and organic greens, lime and ginger butter 味噌鳕鱼佐时令蔬菜,柠檬,葱黄油汁		\$48
"Live" Sri Lankan king crab or Nordic king crab, braised with rice vermicelli in ginger broth 活斯里兰卡或北欧帝王螃蟹米粉汤		\$65
Air flown Ocean fish, serve with Brittany winkles in light ginger nage 主厨精选密制时令海鱼 (具体细节请询问工作人员)		\$68
Sautéed whole Maine lobster, Asian pepper sauce 波士顿龙虾配亚式黑椒汁		\$77

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MEAT

JQ's signature roasted crackling suckling pig, Yuzu pepper sauce <i>(Please allow approximate cooking time 25 minutes)</i> JQ 招牌脆皮烤乳猪	\$65
Pan-grilled 300 days grain-fed Angus beef and sautéed Maine lobster medallion in Asian black pepper sauce 香煎谷饲安格斯牛排配龙虾黑椒汁	\$75
Pan-roasted French "Challans" Duck Breast Glazed with Asian spices and sautéed foie gras, roasted Sarawak pineapple, raspberry vinegar and wolfberries sauce 煎烤法国沙朗鸭胸, 香煎鸭肝, 砂捞越菠萝及覆盆子枸杞子酱	\$72
Slow roasted U.S. Colorado lamb rack Cumin flavoured baby carrots, smoked aubergine, Sichuan pepper au jus 慢烤美国科罗拉多州羊肋排配茴香味胡萝卜烟熏茄子及四川胡椒汁	\$77
Pan-grilled M8 Wagyu sirloin steak Seasonal air flown vegetables and mesclun, yuzu pepper sauce 香煎 M8 特级澳洲和牛配西柚黑椒汁及时蔬	\$148

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DESSERT

Fresh baked fine apple tart, homemade vanilla ice cream Additional scoop at \$6 each <i>(for 2-3 persons, please allow approximate waiting time 25 minutes)</i> 鲜烘苹果挞配自制冰淇淋	\$30
Chocolate sensation 激情巧克力	\$32
Symphony of dessert 什锦甜品拼盘	\$30
Chocolate and hazelnuts tart seasonal fruits and homemade ice cream 焦糖榛果巧克力挞配鲜果及自制冰淇淋	\$28
Flourless Grand Marnier soufflé and dentelle of fruits <i>(Please allow approximate waiting time 25 minutes)</i> 无面粉蛋奶酥	\$28
Coupe of vanilla ice cream and mango sorbet, raspberry coulis and almond tuile 香草冰淇淋芝果冰沙杯	\$15
Seasonal fresh fruit platter 时令水果拼盘	\$30
Homemade petit fours 自制花式糕点	\$9 <i>(per person)</i>

Cheese

Selection of AOC French cheeses <i>(Please allow approximate waiting time 15 minutes)</i>	\$35
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