

Business Luncheon

\$48 for 3 courses

\$60 for 4 courses

STARTERS

Tempura of soft shell crab salad, mango, vegetables, chili in ginger flower dressing

软壳蟹，芒果沙拉

***Additional \$6**

Spring vegetables & mesclun leaves in truffle dressing (V)

什锦时蔬拼盘

Chef's Creation

Weekly Specials

SOUP

Roasted tomato soup with sautéed prawn

烤番茄浓汤佐香煎鲜虾

MAIN COURSE

Ocean Garoupa

Steamed Ocean Garoupa fillet, braised Savoy cabbage, light curry emulsion

清蒸石斑鱼佐咖喱泡么

"Crown" of Sakura Chicken

Roasted and deboned, sautéed wild mushrooms and mousseline potato, natural jus

烤樱花鸡胸，炒野蘑菇佐鸡汁

Singapore Nasi Lemak

Malay fragrant coconut rice with screw pine leave, fried white baits and Sakura chicken, prawn sambal

椰浆饭

Chef's Creation

Weekly Specials

DESSERT

Chilled Kagoshima sweet potatoes in ginger and cane syrup

甜薯汤

Roasted Apricot tart, honey ice cream

香烤杏塔配蜂蜜冰淇淋

Dessert du jour

Prices is exclusive of service charges and prevailing government taxes

(V) - Vegetarian

Ceviché of Kagoshima Buri-OH in lemon vinaigrette, micro greens

鹿尔岛王鱼薄片佐柠檬醋

JQ's Signature foie gras

Xiao Long Bao

鹅肝小笼包

***Additional \$8**

Beef herbal broth

香草牛肉汤

Wok fried rice noodle with fresh seafood

海鲜河粉

Singapore Chicken Rice

“樱花”鸡饭

Oven roasted aged Maori Lake grass fed beef, young vegetables, pink pepper sauce

炉烤毛利湖草饲牛排佐粉红椒汁

***Additional \$6**

Grilled Australian Lamb Cutlet

Sautéed French beans, aubergine and fried potatoes with Sichuan pepper, meat jus

扒澳洲羊肋排配四川胡椒肉汁

***Additional \$6**

Our homemade pastries

自制糕点

Tropical Fruits and Sorbet

时令水果拼盘