

CHINOISERIE

Modern Asian by Justin Quek

Sophisticated Modern Asia

Chinoiserie presents a harmonious, elegant integration of East and West, made possible by Chef Justin Quek's background in haute French cuisine with his deep insights on Asian food culture, garnered through years of operating restaurants within the region. Using the most premium ingredients from around the world - including some artisanal Chinese produce known only by connoisseurs, and employing classic French and Asian cooking techniques, a new style of Asian food with a cosmopolitan spirit is created. We present to you, the Grand Cru of Asian cuisine.

Deluxe Menu

APPETIZERS

Duo of Chef's Seasonal Starter

创意季节前菜双拼

or

Oyster Fritter

Grilled Vegetables | Ice Plant | Capsicum Coulis

酥炸生蚝 | 烤时蔬 | 水晶冰菜 | 灯笼椒汁

2ND COURSE

Tomato Consommé

Stuffed King Crabmeat | Cherry Tomatoes | Baby Vegetables | Fresh Herbs

法式番茄清汤 | 帝皇蟹肉 | 幼蔬菜 | 植物香料

MAINS

Chef's Market Creation

Daily Specials

厨师创意 | 每日特餐

or

Breaded Épigamme of Lamb

Baked Provencal Vegetables | Herbs | Chilli Aioli

酥脆面包屑小羊 | 烘普罗旺斯蔬菜 | 植物香料 | 辣椒蛋黄酱

SEASONAL CHEF'S DESSERT

\$80++ *person* 位

Business Luncheon

APPETIZERS

Salmon Carpaccio

Soya & Ginger Dressing

三文鱼生薄片 | 酱油蓝姜花汁

or

JQ's Signature

Mushroom Cappuccino | Praline Brioche

招牌蘑菇卡布奇诺汤 | 坚果巧克力奶油面包

or

Scallop & Sea Urchin "Har Gow"

Royal Chive | Yuzu & Lobster Emulsion

扇贝海胆虾饺 | 青龙菜 | 柚子龙虾泡沫汁

MAINS

Luxe Seafood "Mui Fan"

Superior Broth

海鲜烩饭 | 金华火腿高汤

or

Chef's Market Creation

Daily Specials

厨师创意 | 每日特餐

or

Braised Australian Lamb Casserole

Ratatouille

焖澳大利亚羊肉 | 法式烩蔬菜

SEASONAL CHEF'S DESSERT

Tropical Fruits

Sorbet | Spices Syrup

热带水果 | 冰沙 | 香料糖浆

\$55++ person 位