

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.

Ala Carte Menu

STARTERS 开胃前菜

JQ's Selection of Caviar

Classic Condiments with Blinis

精选鱼籽酱

228 per 30gm

Freshly Shucked French Oyster

Natural OR Ginger Flower & Plum Dressing

新鲜法国生蠔 | 自制姜花汁

10

Salade de Printemps (V)

Stone Fruits | Mesclun Salad | Wild Mushroom

当季沙拉 | 水果 | 混合沙拉 | 野菌

Choice of Dressing :	Truffle Vinaigrette	松露香醋汁
酱汁任君选:	Raspberry Vinaigrette	覆盆子香醋汁
	Plum Vinaigrette	梅子香醋汁
	Balsamic Vinaigrette	巴薩米可香醋汁

22

Chef's Appetizer Platter

Seasonal Creations

厨师创意季节前菜 “四拼”

68

Truffle Xiao Long Bao (3pcs)

Duck Foie Gras | Black Truffle Consommé | Jamon Iberico Ham

鸭肝小笼包 (3 件) | 松露高汤 | 伊比利亚火腿

25

Hokkaido Scallop and Sea Urchin "Har Gow" (3pcs)

Oscietra Caviar | Yuzu Lobster Emulsion

北海道扇贝海胆虾饺 | 鱼籽酱 | 柚子龙虾泡沫汁

30

French Duck Foie Gras

Sautéed | Roasted Apple | Apple Jus

香煎法国鸭肝 | 烤苹果 | 苹果汁

60

Hokkaido Scallop

Pan Roasted | Wild Mushroom | Chicken Jus

北海道扇贝 | 香煎 | 野菌 | 鸡汁

45

SOUPS 汤类

📍 Mushroom Cappuccino

Served with Home-made Brioche Toast | Hazelnut
招牌野菌浓汤 | 自制榛子土司

18

Hearty Soup of The Day

时令炖靚汤

15

MAIN PLATE 主食

SEAFOOD 海鲜

📍 Live Australian Rock Lobster (~1.2kg)

Sashimi OR Wok Fried Kampot White OR Black Pepper OR Steamed with Garlic
生猛澳洲龙虾 (约 1.2 公斤)

煮法: 刺身 或 柬埔寨白胡椒 或 柬埔寨黑胡椒 或 蒜茸蒸

280

📍 Live Whole Maine Lobster

Wok Fried Kampot White OR Black Pepper OR Garlic & Chilli
整只波士顿龙虾

柬埔寨白胡椒 或 柬埔寨黑胡椒 或 蒜香椒盐

80

📍 Maine Lobster "Marco Polo"

Egg Pasta | Kombu | Lobster Oil
波士顿龙虾 | 意大利全蛋面 | 昆布 | 自制龙虾油

40

Braised Sea Cucumber

Stuffed with Fresh Prawn | Wild Mushroom | Jade Broth
海参酿鲜虾 | 焗 | 野菌 | 翡翠浓汤

78

African Two Head Abalone

Braised | Leafy Vegetables | Rich Brown Sauce
南非鲍鱼 | 焗 | 幼蔬菜叶 | 鲍鱼汁

250

📍 Miso Cod

Oven Baked | Ginger & Lime Nage
烘烤味噌鳕鱼 | 招牌姜与青柠檬酱

52

Fresh Sea Caught
Steamed Thai Style OR "Teo Chew" OR Cantonese
当日鲜鱼

蒸 | 泰式 或 潮州式 或 粵式
Market Price 时价

MEAT 肉类

Kagoshima A4 Wagyu (180gm/克)

Charcoal Grilled | Kombu | Young Vegetable | Veal Jus
炭烤鹿儿岛 A4 和牛 | 昆布 | 幼时蔬 | 牛汁

168

Duo Preparation of Beef Tenderloin

Roasted | Kampot Pepper Crusted | Shepherd's Pie | Seasonal Greens | Port Wine Jus
西班牙牛里脊双吃 | 柬埔寨胡椒薄脆 | 牧羊人饼 | 时蔬 | 波特酒汁

58

Surf & Turf

Sautéed Maine Lobster in Kampot Pepper Sauce | Charcoal Grilled Beef Tenderloin (80gm/克)
Cumin Carrot Purée | Port Wine Jus

海路双拼 | 爆炒黑椒波士顿龙虾 | 炭烤菲力牛排 | 孜然胡萝卜泥 | 波特酒汁

68

Chicken Roulade

Preserved Meat Rice "Lap Mei Fan" | Pan Roasted Foie Gras

Wild Mushroom | Seasonal Vegetable | Chicken Jus
鸡肉卷 | 腊味饭 | 香煎法式鸭肝 | 野菌 | 时蔬 | 鸡汁

42

Smoked Spanish Pork Jowl (160gm/克)

Charcoal Grilled | Young Vegetable | Pomme de Terre | Apple Jus

炭烤烟熏西班牙猪颈肉 | 幼时蔬 | 土豆泥 | 苹果汁

42

Dorper Lamb Rack (200gm/克)

Pan Roasted | Seasonal Vegetables | Carrot Cumin Purée | Rosemary Jus

慢烤澳洲羊排 | 季节时蔬 | 孜然胡萝卜泥 | 迷迭香汁

58

Challans Duck in Two Way

Roasted | Duck Foie Gras | Rillettes Wrap | Seasonal Vegetables Spice Red Wine Sauce

法式查兰鸭双吃 | 香煎 | 鸭肝 | 油封鸭卷 | 时蔬 | 红酒汁

58

VEGETABLE □ □

Daily Oriental Greens

当日中式时蔬

16

Royal Chives

Wok Fried | Beans Sprout

清炒 | 青龙菜 | 芽菜

16

HOME MADE DESSERTS 甜品

Flourless Soufflé

Grand Marnier OR Chocolate & Mint

法式传统酥芙蕾

金万利橘子味甜酒 或 巧克力薄荷

Ice Cream 冰淇淋

(2 persons - waiting time 20mins 两位-烘烤时间 20 分钟)

32

Chef's Dessert Platter

Creations of Four Special Desserts | Seasonal Product

厨师创意季节甜品 “四拼”

42

Café Liégeois

White Coffee Chantilly | Cardamon | Exotic Caramel | Homemade Coffee Praline

烈士咖啡馆 | 白咖啡尚蒂伊 | 豆蔻 | 焦糖 | 自制咖啡果糖

18

Seasonal Peach Melba

Smoked Vanilla Ice Cream | Crumble | Raspberry Coulis

法式桃子梅尔巴 | 熏香草冰淇淋 | 覆盆子酱

20

Chef's Daily Dessert

主厨每日甜品

18

Ice Cream OR Sorbet

冰淇淋 或 冰沙

6 (per scoop 一舀)

Tête de Moine

Crispbread | Nuts

瑞士乳酪 | 脆饼 | 果仁

25