

# 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

### Salade de Printemps

Truffle Vinaigrette

春季沙拉 | 松露油醋

\$22

### Japanese Bonito Carpaccio

Tataki

火烧日本鰹鱼薄片

\$38

### Crabmeat

Wok Fried Organic Egg White | Royal Oscietra Caviar(15g)

锅炒有机蛋白 | 蟹肉 | 鱼子酱 (15g)

\$68

### Hokkaido Scallop & Sea Urchin "Har Gow"

Yuzu & Lobster Emulsion | Royal Ociestra Caviar

北海道扇贝海胆虾饺 | 柚子海胆泡沫汁

\$30

### Xiao Long Bao

Foie Gras | Black Truffle Consommé

主厨推荐 | 招牌鸭肝小笼包 | 松露高汤

\$25

### Hokkaido Scallop

Pan Roasted | Cep Mushrooms | Truffle Butter

北海道扇贝 | 锅烤 | 牛肝菌 | 松露奶油

\$45

*Prices displayed are subject to 10% Service Charge and 7% Government Service Taxes.*

## SOUPS 汤类

### Mushroom Cappuccino

招牌野菌浓汤

\$18

### Double Boiled Soup of the Day

时令炖靚汤

\$15

### Jerusalem Artichoke Velouté

Truffle Cream

洋蓟奶油汤 | 松露奶油

\$28

## MAIN PLATE 主食

### Seafood 海鲜

#### King Prawn "Marco Polo"

Sautéed | Capellini in Kombu and Sea Kelp

香煎明虾 | 细意大利面佐海藻海帶

\$32

#### Maine Lobster

Sōmen | Young Vegetables | Superior Broth

缅因龙虾寿面 | 幼蔬菜 | 特制高汤

\$40

#### Wild Caught Ocean Fillet

Herb Fondue

当日捕海鱼 | 香料酱

\$42

#### Braised Sea Cucumber

Stuffed with Scallop Mousse | Abalone Sauce | Wild Mushroom

焖海参酿扇贝慕斯 | 鲍鱼汁 | 野菌蘑菇

\$60

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### **Two Head Abalone**

Braised | Rich Brown Sauce | Leafy Vegetables  
焖两头鲍鱼 | 鲍鱼汁 | 幼蔬菜叶  
\$90

### **Japanese Dried Abalone**

Braised | Rich Brown Sauce | Leafy Vegetables  
焖日本干鲍鱼 | 鲍鱼汁 | 幼蔬菜叶  
\$150

## **MEAT 肉类**

### **Miyazaki A4 Wagyu**

Charcoal Grilled | Young Vegetable | Natural Jus  
炭烤宫崎 A4 和牛 | 幼时蔬 | 天然肉汁  
\$150

### **Grain Fed Angus Beef Tenderloin**

Pan Roasted | Ceps Mushrooms |  
Kampot Black Pepper Sauce  
烤安格斯牛排 | 野菌蘑菇 | 柬埔寨黑胡椒酱  
\$55

### **Corn Fed French Chicken**

Braised | Shao Xing Cream  
红烧法式粟米鸡 | 绍兴奶油酱  
\$38

### **Kurobuta Pork**

Grilled | Morel Cream Sauce  
炭烤黑毛猪肉 | 羊肚野菌蘑菇酱  
\$48

### **Beef Cheek**

Chu Hou Braised with Cognac | Mashed Potato | Oriental Greens  
焖牛颊佐柱候酱与干邑 | 土豆泥 | 时蔬  
\$45

### **Australian Rack of Lamb**

Oven Roasted | Ratatouille | Rosemary Jus  
烘烤澳大利亚羊架 | 普罗旺斯蔬菜杂烩 | 迷迭香汁  
\$55

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## COMMUNAL PLATE 共享餐

### **Live Whole Rock Lobster**

Wok Fried Garlic & Chilli or Kampot White or Black Pepper

太平洋龙虾

镬炒 | 蒜香椒盐 | 柬埔寨白胡椒 | 柬埔寨黑胡椒

\$65

### **Fresh Sea Catch**

Steamed Thai Style or Teo Chew or Cantonese or Nonya Sweet Sour & Chilli

当日鲜鱼

蒸 | 泰式 | 潮州式 | 粤式 | 娘惹酸甜辣椒

*Market Price 时价*

### **Wagyu Beef**

Wok Fried | Ginger | Spring Onions

镬炒薑葱和牛

\$42

## VEGETABLE 菜类

### **You Mai Lettuce**

Steamed | Superior Soya Sauce

蒸 | 油麦 | 特级酱油

\$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 or Red Fruit

法式传统酥芙蕾 | 金万利橘子味甜酒 | 薄荷巧克力 | 当季红梅水果

Ice Cream 冰淇淋

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

\$32

### **Valrhona Chocolate Sensations**

Brownie | Crème Brûlée | Mousse | Nutty Chocolate Banana | Salted Gula Java

精彩巧克力拼盘 | 布朗尼 | 焦糖布丁 | 香蕉坚果蛋糕 | 咸味爪哇椰糖

\$22

### **Fine Apple Tart**

Almond | Vanilla

精致苹果塔 | 杏仁 | 香草

(waiting time 20mins 烘烤时间 20 分钟)

\$18

### **Ice Cream / Sorbet**

冰淇淋 | 冰沙

\$6 (per scoop 一舀)

### **Chef's Daily Dessert**

主厨每日甜品

\$18