

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

商务午餐套餐

Business Lunch Set Menu

Select 3 Courses at 48++ per person / 任选三道菜肴每位 48++

Select 4 Courses at 68++ per person / 任选四道菜肴每位 68++

Select 5 Courses at 88++ per person / 任选五道菜肴每位 88++

Starters 开胃前菜

Salade de Printemps (V)

Stone Fruits | Mesclun Salad | Wild Mushroom

当季沙拉 | 水果 | 混合沙拉 | 野菌

Choices of Dressing : Truffle Vinaigrette 松露香醋汁

酱汁: Raspberry Vinaigrette 覆盆子香醋汁

Plum Vinaigrette 梅子香醋汁

Balsamic Vinaigrette 巴薩米可香醋汁

62°C Organic Egg

Sautéed Foie Gras | Pork Jowl Confit | Truffle Sauce

慢煮有机鸡蛋 | 香煎法式鸭肝 | 油封猪颈肉 | 松露汁

Truffle Xiao Long Bao (3pcs)

Duck Foie Gras | Black Truffle Consommé | Jamon Iberico Ham

主厨推荐 | 松露鸭肝小笼包(3件) | 松露高汤 | 伊比利亚火腿

Soup 汤

Mushroom Cappuccino (V)

Served with Home-made Brioche Toast | Hazelnut

招牌野菌浓汤 | 自制榛子土司

Hearty Soup of The Day

时令炖靚汤

Pasta 意面

King Prawn "Marco Polo"

Egg Pasta | Lobster Oil | Kombu
鲜虾 | 意大利全蛋面 | 自制龙虾油

Truffle Pasta (V)

Capellini | Wild Mushroom | Albufera Sauce
意大利面 | 野菌 | 松露奶油

Mains 主食

Norwegian Nordic Salmon

Roasted | Seasonal Greens | Cauliflower Puree | Hazelnut | Balsamic
香煎挪威三文鱼 | 时蔬 | 椰菜花泥 | 榛果 | 意大利黑醋

Chicken Roulade

Preserved Meat Rice "Lap Mei Fan" | Wild Mushroom
Seasonal Vegetable | Chicken Jus
鸡肉卷 | 腊味饭 | 野菌 | 时蔬 | 鸡汁

Duo Preparation of Beef Tenderloin (supplement 12++)

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
(附加 12++)

Dessert 甜点

Chef's Daily Dessert

主厨每日甜品

Sweet Yam "Orh-Nee"

Pumpkin | Ginkgo Nuts | Coconut Sorbet
芋泥 | 南瓜 | 银杏 | 椰子冰沙

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DELUXE MENU

Hokkaido Scallop

Ceviche | Micro Herbs | Lemongrass Soy Dressing
北海道扇贝沙薄片 | 沙拉苗 | 香茅香醋汁

62°C Organic Egg

Sautéed Foie Gras | Pork Jowl Confit | Truffle Sauce
慢煮有机鸡蛋 | 香煎法式鸭肝 | 油封猪颈肉 | 松露汁

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

Tête de Moine

Crispbread | Nuts
瑞士乳酪 | 脆饼 | 果仁

OR 或

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

****With Cheese & Dessert add 15++**

选择瑞士乳酪与甜品 (附加 15++)

88++ per person

每位 88++

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ASIAN DELUXE MENU

Asian Appetizer Platter

"Kou Rou Bao" Braised Duroc Pork | "Lu Shui" Duck Foie Gras

Signature Xiao Long Bao | Jamon Iberico Ham

Homemade Nonya Fish & Crab Cake "Otak-Otak"

扣肉包 | 卤水法式鸭肝

招牌松露小笼包 | 伊比利亚火腿

自制娘惹蟹肉"乌达"

Wild Caught Fish

Steamed | Prawn Stuffed Zucchini Flower | Garlic Sauce

野生鱼 | 节瓜花酿鲜虾 | 蒜茸蒸

Chicken Roulade

Preserved Meat Rice "Lap Mei Fan" | Braised Abalone

Wild Mushroom | Seasonal Vegetable

鸡肉卷 | 酿腊味饭 | 焖鲍鱼 | 野菌 | 时蔬

Sweet Yam "Orh-Nee"

Pumpkin | Gingko Nuts | Coconut Sorbet

芋泥 | 南瓜 | 银杏 | 椰子冰沙

88++ per person (min. 2)

每位 88++ (最少 2 位)

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MENU DÉCOUVERTE

French Oyster

Ginger Flower Dressing | Ikura Roe
法国生蠔 | 自制姜花汁 | 三文鱼鱼籽

Zucchini Flower

Prawn Stuffed | Live Abalone | Royal Oscietra Caviar | Uni Yuzu Emulsion
节瓜花 | 酿鲜虾 | 活鲍鱼 | 精选鱼籽酱 | 海胆柚子泡沫汁

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

Challans Duck in Two Way

Roasted | Duck Foie Gras | Rillettes Wrap | Spice Red Wine Sauce
法式查兰鸭双吃 | 香煎 | 鸭肝 | 油封鸭卷 | 红酒汁

Tête de Moine

Crispbread | Nuts
瑞士乳酪 | 脆饼 | 果仁

OR 或

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

****With Cheese & Dessert add \$15++**

选择瑞士乳酪与甜品 (附加\$15++)

138++ per person

每位 138++

*Menu is subjected to change depending on availability of ingredients and/or price fluctuations.
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PRESTIGE MENU

French Oyster

Ginger Flower Dressing | Ikura Roe
法国生蠔 | 自制姜花汁 | 三文鱼鱼籽

Hokkaido Scallop & Carabinero Prawn

Royal Oscietra Caviar | Micro Herbs | Lemongrass Soy Dressing
北海道扇贝 | 西班牙红虾 | 精选鱼籽酱 | 沙拉苗 | 香茅香醋汁

62°C Organic Egg

Black Truffle Shaving | Sautéed Foie Gras | Pork Jowl Confit
慢煮有机鸡蛋 | 季节鲜刨黑松露 | 香煎法式鸭肝 | 油封猪颈肉

African 6 head Abalone & Truffle Xiao Long Bao

Braised | Rich Brown Sauce
焖南非六头鲍鱼 | 松露小笼包 | 鲍鱼汁

Surf & Turf

Roasted Maine Lobster | Charcoal Grilled Kagoshima A4 Wagyu Beef | Red Wine Sauce
海路双拼 | 香煎波士顿龙虾 | 炭烤鹿儿岛 A4 和牛 | 红酒汁

Tête de Moine

Crispbread | Nuts
瑞士乳酪 | 脆饼 | 果仁

OR 或

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

****With Cheese & Dessert add \$15++**

选择瑞士乳酪与甜品 (附加\$15++)

188++ per person

每位 188++

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BESPOKE MENU

288++ per person / 每位
Subject to available Seasonal Ingredients

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