

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

EXECUTIVE SET (Lunch Only)

Mushroom Cappuccino

招牌野菌浓汤

OR

Salade de Printemps

Truffle Vinaigrette | Stone Fruits | Mesclun Salad | Wild Mushroom
春季沙拉 | 松露油醋汁 | 水果 | 混合沙拉 | 野菌蘑菇

Catch of the Day

每日海鲜

OR

Shao Xing Chicken

Poached | Wild Mushroom | Pomme Puree
法式绍兴奶油鸡 | 野菌蘑菇 | 土豆泥

Chef's Dessert

主厨创意甜品

\$45++ per person

\$45++ 每位

Weekdays Lunch ONLY, exclude Public Holidays

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DELUXE MENU

Amuse Bouche

可口小点

Hokkaido Sea Urchin Cold Pasta

Kohlrabi | Mentaiko | Yuzu | Sakura Ibi | Salmon Ikura Roe | Mesclun Salad
海胆冷面 | 球茎甘蓝 | 明太子 | 柚子 | 樱花虾 | 三文鱼鱼籽 | 混合沙拉

Oyster & Seasonal Asparagus

Oyster Beurre Blanc | Smoked Pork | Chicken Skin | Micro Herbs
生蚝奶油酱 | 季节芦笋 | 熏猪肉 | 鸡皮 | 幼时蔬

Galician Ribeye

Charcoal Grilled | Carrot Purée | Seasonal Greens | Perigourdine Sauce
炭烤西班牙牛眼肉 | 胡萝卜泥 | 时蔬 | 法式鸭肝汁

Warm Vacherin Mont d'Or Cheese

On Toast | Petite Salad
焗蒙多尔奶酪

OR 或

Freshly Baked Pear Tart

Gula Java Ice Cream
鲜烤梨塔 | 爪哇椰糖冰淇淋

****With Cheese & Dessert add \$15++**
选择蒙多尔奶酪与甜品 (附加\$15)

\$68++ per person

\$68++ 每位

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ASIAN DELUXE MENU

Amuse Bouche

可口小点

Sea Cucumber

Szec huan Vinaigrette | Mesclun Salad | Black Fungus | Seasonal Greens
海参 | 四川藤椒汁 | 混合沙拉叶 | 木耳 | 时蔬

Freshly Caught King Prawn

Wok Fried Hokkien Noodles
招牌明虾福建面

Crackling Suckling Pig

Grilled Watermelon | Confit Tomato | Yuzu Jus
脆皮烤乳猪 | 烤西瓜 | 油封番茄 | 柚子汁

Chef's Dessert

Jackfruit | Mango and Sago | Coconut Cream
菠萝蜜 | 芒果西米露 | 椰浆

\$68++ per person (min. 2)

\$68++ 每位 (最少 2 位)

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JQ's PRESTIGE Menu

Amuse Bouche

可口小点

French Oyster

Ginger Flower & Plum Dressing | Ikura Roe

新鲜法国生蠔 | 姜花酸柑汁 | 三文鱼鱼籽

Hokkaido Sea Urchin

Kohlrabi | Mentaiko | Yuzu | Sakura Ibi

北海道海胆 | 球茎甘蓝 | 明太子 | 柚子 | 樱花虾

Live Divers Scallop

Ceviche | Chef Selection Caviar | Micro Greens

挪威扇贝生薄片 | 顶级鱼子酱 | 幼时蔬

Jerusalem Artichoke Velouté

Winter Black Truffle

洋姜浓汤 | 黑松露

King Fish

Roasted | Maine Lobster | Oyster Beurre Blanc | Seasonal Greens

香煎澳洲肺鱼 | 波士顿龙虾 | 生蚝奶油酱 | 时蔬

Kagoshima A4 Wagyu

Charcoal Grilled | Pan Roasted Duck Foie Gras | Seasonal Greens | Perigourdine Sauce

炭烤鹿儿岛 A4 和牛 | 香煎法式鸭肝 | 胡萝卜泥 | 时蔬 | 法式鸭肝汁

Warm Vacherin Mont d'Or Cheese

On Toast | Petite Salad

焗蒙多尔奶酪

OR 或

Freshly Baked Pear Tart

Gula Java Ice Cream

鲜烤梨塔 | 爪哇椰糖冰淇淋

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

选择蒙多尔奶酪与甜品 (附加\$15)

\$168++ per person

\$168++ 每位

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JQ's Expérience MENU

Amuse Bouche

可口小点

Hokkaido Sea Urchin

Kohlrabi | Mentaiko | Yuzu | Sakura Ibi

北海道海胆 | 球茎甘蓝 | 明太子 | 柚子 | 樱花虾

Jerusalem Artichoke Velouté

Winter Black Truffle

洋姜浓汤 | 黑松露

King Fish

Roasted | Maine Lobster | Oyster Beurre Blanc | Seasonal Greens

香煎 澳洲肺鱼 | 波士顿龙虾 | 生蚝奶油酱 | 时蔬

Crackling Suckling Pig

Grilled Watermelon | Confit Tomato | Yuzu Jus

脆皮烤乳猪 | 烤西瓜 | 油封番茄 | 柚子汁

Warm Vacherin Mont d'Or Cheese

On Toast | Petite Salad

焗蒙多尔奶酪

OR 或

Freshly Baked Pear Tart

Gula Java Ice Cream

鲜烤梨塔 | 爪哇椰糖冰淇淋

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

选择蒙多尔奶酪与甜品 (附加\$15)

\$128++ per person

\$128++ 每位