

Sophisticated Modern Asia

With Chef Justin Quek

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.

CHINOISERIE

Modern Asian by Justin Quek

Business Luncheon

\$55++

Appetizers

Heirloom Tomatoes & Spring Salad

Parmesan Ice Cream | Basil Coulis | Balsamic Vinaigrette

or

King Prawn

Golden Broth | Baby Spinach

or

Assorted Dim Sum Platter

Mains

Binchotan Grilled French Duck

Caramelised Pearl Onion | Creamed New Potatoes | Raspberry Vinegar | Honey

or

Chef's Market Creation

Daily Specials

or

Wagyu Beef Noodles

Wagyu Beef Slice | Beef Tendons | Fresh Herbs | Herbal Broth

Seasonal Chef's Dessert

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

Deluxe Menu

\$80++

Appetizers

Duo of Chef's Seasonal Starters

or

White Asparagus

Slow Cooked Egg | Ceps Mushroom Cream

2nd Course

Mediterranean Seabass

Zucchini Flower | Tomato Fondue

Mains

Chef's Market Creation

Daily Specials

or

Binchotan Grilled Angus Beef

Grilled Vegetables | Creamed New Potatoes | Yuzu | Kosho

Seasonal Chef's Dessert