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.
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
Waygu Beef Slice | Beef Tendons | Fresh Herbs | Herbal Broth

Seasonal Chef’s Dessert
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