

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

JQ's Selection of Caviar

Classic Condiments with Blinis

精选鱼籽酱

228 per 30gm

🍷 Freshly Shucked French Oyster

*Natural **OR** Ginger Flower & Plum Dressing*

新鲜法国生蠔 | 自制姜花汁

10

Salade de Printemps (V)

Stone Fruits | Mesclun Salad | Wild Mushroom

当季沙拉 | 水果 | 混合沙拉 | 野菌

Choice of Dressing : Truffle Vinaigrette

松露香醋汁

酱汁任君选: Plum Vinaigrette

梅子香醋汁

Balsamic Vinaigrette

巴薩米可香醋汁

22

Chef's Appetizer Platter

Seasonal Creations

厨师创意季节前菜 “四拼”

68

🍷 Truffle Xiao Long Bao (4pcs)

Duck Foie Gras | Black Truffle Consommé | Jamon Iberico Ham

鸭肝小笼包 (4 件) | 松露高汤 | 伊比利亚火腿

30

French Duck Foie Gras

Sautéed | Raisin | Muscat

香煎法国鸭肝 | 葡萄干 | 麝香葡萄酒

60

🍷 Hokkaido Scallop

Charcoal Grilled | Wild Mushroom | Chicken Jus

北海道扇贝 | 碳烤 | 野菌 | 鸡汁

58

SOUPS 汤类

🍷 Mushroom Cappuccino

招牌野菌浓汤

18

Asian Double Boiled Soup

时令炖靓汤

18

🍷 Fish Maw Soup

Braised "Thai Style" | Crabmeat

Corriander | Green Chili Vinaigrette

泰式花胶羹 | 蟹肉 | 香菜 | 青辣椒香醋

68

PASTA 意面

🍷 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

48

🍷 Truffle Pasta (V)

Black Truffle | Capellini | Wild Mushroom | Albufera Sauce

松露意大利面 | 黑松露 | 野菌 | 松露奶油

48

MAIN PLATE 主食

SEAFOOD 海鲜

Live Australian Rock Lobster (~800gm/克)

Sashimi OR Wok Fried Kampot White OR Black Pepper OR Steamed with Garlic

生猛澳洲龙虾

煮法： 刺身 或 柬埔寨白胡椒 或 柬埔寨黑胡椒 或 蒜茸蒸

288

Live Whole Maine Lobster

Wok Fried Kampot White OR Black Pepper OR Garlic & Chilli

整只波士顿龙虾

柬埔寨白胡椒 或 柬埔寨黑胡椒 或 蒜香椒盐

88

Premium Fish Maw & Three Head Abalone

Braised | Leafy Vegetables | Rich Brown Sauce

三头鲍鱼 | 干花胶 | 焖 | 幼蔬菜叶 | 鲍鱼汁

228

Australian One Head Abalone

Braised | Leafy Vegetables | Rich Brown Sauce

澳大利亚一头鲍鱼 | 焖 | 幼蔬菜叶 | 鲍鱼汁

258

Dried African Abalone

Braised | Leafy Vegetables | Rich Brown Sauce

南非干鲍鱼 | 焖 | 幼蔬菜叶 | 鲍鱼汁

428

Miso Cod

Oven Baked | Ginger & Lime Nage

烘烤 | 味噌鳕鱼 | 招牌姜与青柠檬酱

58

MEAT 肉类

🍷 Kagoshima A4 Wagyu (180gm/克)

Charcoal Grilled | Kombu | Young Vegetable | Veal Jus

炭烤鹿儿岛 A4 和牛 | 昆布 | 幼时蔬 | 牛汁

168

🍷 Surf & Turf

Sautéed Maine Lobster in Kampot Pepper Sauce | Roasted Beef Tenderloin (80g /克)

海路双拼 | 爆炒黑椒波士顿龙虾 | 烤菲力牛排

68

Australian Beef Tenderloin

Roasted | Seasonal Vegetables | Port Wine Jus

香烤澳洲牛里脊 | 时蔬 | 红酒汁

58

Magret Duck

Oven Roasted | Seasonal Green | Carrot Puree | Grand Marnier Sauce

香煎法式鸭胸 | 时蔬 | 胡萝卜泥 | 橙酒汁

68

New Zealand Lamb Rack (180gm/克)

Roasted | Seasonal Vegetables | Cumin Carrot Puree | Natural Jus

香煎澳洲羊排 | 季节时蔬 | 孜然胡萝卜泥 | 原汁

68

Shirobuta Pork Collar

Charcoal Grilled | Seasonal Greens | Honey Mustard Sauce

碳烤 | 白布塔猪肉 | 时蔬 | 蜂蜜芥末酱

58

Free Range Chicken Supreme

Roasted | Pomme Purée | Seasonal Greens | Truffle Sauce

散养鸡 | 土豆泥 | 时蔬 | 松露汁

48

VEGETABLE 菜类

Daily Oriental Greens

当日中式时蔬

18

Royal Chives

Wok Fried | Beans Sprout

清炒 | 青龙菜 | 芽菜

18

HOME MADE DESSERTS 甜品

🍷 Freshly Baked Fine Apple Tart

Served with Home made Gula Java Ice Cream

鲜烘苹果挞配自制爪哇椰糖冰淇淋

(Waiting time 20mins 烘烤时间 20 分钟)

28

Grapes Aloe Vera

Muscat Grapes | Figs Sorbet | Grapes Granita | Oolong Espuma

马斯喀特葡萄 | 无花果冰淇淋 | 葡萄冰沙 | 乌龙

22

Raspberry Lychee Pavlova

Raspberry Sorbet | Lychee Sorbet | Sumac Meringue | Lychee Espuma

覆盆子冰淇淋 | 荔枝冰沙 | 荔枝慕斯 | 脆片

22

Chocolate Pecan Tart

Pecan Ice Cream | Chocolate Mousse | Pecan Praline | Chocolate Sable

胡桃巧克力塔 | 胡桃冰淇淋 | 巧克力慕斯

28

Ice Cream **OR Sorbet**

冰淇淋 **或** 冰沙

6 (per scoop 一舀)