

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

Chef's Seasonal Appetizer Platter

主厨季节开胃拼盘

\$45

Salade de Printemps

Truffle Vinaigrette

春季沙拉 | 松露油醋

\$22

Hokkaido Scallop & Sea Urchin "Har Gow"

Yuzu & Lobster Emulsion

北海道扇贝海胆虾饺 | 柚子海胆泡沫汁

\$20

 Xiao Long Bao

Foie Gras | Black Truffle Consommé

主厨推荐 | 招牌鸭肝小笼包 | 松露高汤

\$25

Hokkaido Scallop

Pan Roasted | Cep Mushrooms | Truffle Butter

北海道扇贝 | 锅烤 | 牛肝菌 | 松露奶油

\$45

King Prawn Fritter

Fried | Pine Nuts | Lily Bulbs |

Celery | Yuzu & Lobster Emulsion

酥脆明虾 | 松子百合西芹 | 柚子龙虾泡沫汁

\$48

SOUPS 汤类

 Mushroom Cappuccino

招牌野菌浓汤

\$18

Jerusalem Artichoke Velouté

Toasted Truffle Brioche | Grilled Green Asparagus

烘松露奶油面包 | 烤芦笋

\$35

Golden Broth

Braised Sea Cucumber | Baby Vegetable

黄焖金汤 | 焖海参 | 幼蔬菜

\$35

MAIN PLATE 主食

Seafood 海鲜

 Live Maine Lobster

Hokkien Noodle

生猛缅因龙虾 | 福建炒面

\$40

King Crab Leg

Braised | Rice Vermicelli

帝皇蟹脚 | 焖 | 米粉

\$60

 Live Maine Lobster "Marco Polo"

Sautéed | Hand Made Egg Linguine

炒龙虾 | 全蛋意大利细面

\$45

 Miso Cod

Baked | Yuzu Uni Butter

味噌鳕鱼 | 烘烤 | 柚子海胆奶油

\$42

French Turbotin Fillet

Baked | Roasted Garlic | Salted Pork | Thyme in Superior Sauce

烘烤法国多宝鱼 | 烤蒜 | 腌猪肉 | 百里香高汤

\$60

6 Head Japanese Dried Abalone

Winter Black Truffle | Natural Chicken Jus | Baby Vegetable

焖六头日本干鲍 | 黑松露 | 天然鸡汁

\$288

MEAT 肉类

Australian Wagyu Beef (M6)

Charcoal Grilled | Spring Vegetable | Morel Cream

炭烤澳大利亚 M6 和牛 | 春季蔬菜 | 羊肚菌菇奶油酱

\$58

Hokkaido Snow Wagyu (A4)

Nam Yu Braised | Braised Sea Cucumber | Flower Mushroom

南乳焖北海道雪花和牛(A4) | 焖海参 | 花菇

\$88

Miyazaki Wagyu (A4)

Charcoal Grilled | Seasonal Greens | Truffle Sauce

備長炭烤日本宫崎和牛(A4) | 时蔬 | 松露酱

\$150

Organic Chicken

Pot Roasted | Wild Mushroom | Mash Potato | Shao Xing Cream

锅烤有机樱花鸡 | 野菌蘑菇 | 土豆泥 | 绍兴奶油酱

\$45

COMMUNAL PLATE 共享餐

King Crab Legs

Singapore Chilli or Kampot White or Black Pepper

阿拉斯加帝皇蟹脚

招牌新加坡辣椒酱 | 柬埔寨白胡椒 | 柬埔寨黑胡椒

\$98

Live Whole Maine Lobster

Work Fried Garlic & Chilli or Kampot White or Black Pepper

生猛缅因龙虾

镬炒 | 蒜香椒盐 | 柬埔寨白胡椒 | 柬埔寨黑胡椒

\$80

Mediterranean Seabass

Steamed Thai Style or Teo Chew or Cantonese or Nonya Sweet Sour & Chilli

地中海鲈鱼

蒸 | 泰式 | 潮州式 | 粤式 | 娘惹酸甜辣椒

\$70

Whole French Turbotin

Baked | Roasted Garlic | Salted Pork | Thyme in Superior Sauce

烘烤法国多宝鱼 | 烤蒜 | 腌猪肉 | 百里香高汤

\$118

Japanese Wagyu Short Ribs (A4)

Work Fried | Ginger | Spring Onions

日本 (A4) 和牛小排骨 | 镬炒 | 薑 | 葱

\$70

VEGETABLE 菜类

Wa Wa Cai

Steamed | House Sambal | Glass Noodle

蒸娃娃菜 | 三峇酱

\$20

You Mai Lettuce

Steamed | Superior Soya Sauce

蒸 | 油麦 | 特级酱油

\$16

Royal Chives

Work Fried | Beans Sprout

清炒 | 青龙菜 | 芽菜

\$16

HOME MADE DESSERTS 甜品

Flourless Soufflé

Grand Marnier or Chocolate & Mint or Red Fruit

法式传统酥芙蕾 | 金万利橘子味甜酒 | 薄荷巧克力 | 当季红梅水果

Ice Cream 冰淇淋

(2 persons - waiting time 20mins 两位 - 烘烤时间 20 分钟)

\$32

Valrhona Chocolate Sensations

Brownie | Crème Brûlée | Mousse | Nutty Chocolate Banana | Salted Gula Java

精彩巧克力拼盘 | 布朗尼 | 焦糖布丁 | 香蕉坚果蛋糕 | 咸味爪哇椰糖

\$22

Petite Bombe Alaska

Mango | Chocolate | Salted Gula Java

火焰冰岛 | 芒果 | 巧克力 | 咸味爪哇椰糖

(waiting time 20mins 烘烤时间 20 分钟)

\$32

Fine Apple Tart

Almond | Vanilla

精致苹果塔 | 杏仁 | 香草

(waiting time 20mins 烘烤时间 20 分钟)

\$18

Ice Cream

Salted Gula Java | Vanilla | Chocolate

冰淇淋 | 爪哇椰糖 | 香草 | 巧克力

\$6 (per scoop 一舀)

Sorbet

Mango | Peach

冰沙 | 芒果 | 桃子

\$6 (per scoop 一舀)

Coffee & Mignardise

Almond Tuile | Financier | Chocolate Praline | Pandan Macaron

咖啡 & 精致小点 | 杏仁脆饼 | 费南雪 | 果仁巧克力 | 香兰马卡隆

\$15 per person 位