

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

Freshly Shucked French Oyster

Natural | Ginger Flower & Plum Dressing

新鲜法国生蠔

\$10

Salade de Printemps

Truffle Vinaigrette | Stone Fruits | Mesclun Salad | Wild Mushroom

春季沙拉 | 松露油醋汁 | 水果 | 混合沙拉叶 | 野菌蘑菇

\$22

Chef's Appetizer Platter

Creations of Four Special Starter | Seasonal Product

厨师创意季节前菜四拼

\$68

🍷 Xiao Long Bao (5pcs)

Foie Gras | Black Truffle Consommé

主厨推荐 | 招牌鸭肝小笼包 | 松露高汤 (五粒)

\$25

Hokkaido Scallop and Sea Urchin "Har Gow" (3pcs)

Oscietra Caviar | Yuzu Lobster Emulsion

北海道扇贝海胆虾饺 | 鱼子酱 | 柚子龙虾泡沫汁

\$30

French Duck Foie Gras

Sautéed | Roasted Apple | Apple Jus

香煎法国鸭肝 | 烤苹果 | 榛子 | 葡萄干酱

\$60

Hokkaido Scallop

Pan Roasted | Wild Mushrooms | Chicken Jus

北海道扇贝 | 锅烤 | 野菌蘑菇 | 鸡汁

\$45

SOUPS 汤类

Mushroom Cappuccino

招牌野菌浓汤

\$18

Asian Hearty Soup of The Day

时令炖靚汤

\$15

MAIN PLATE 主食

Seafood 海鲜

Maine Lobster "Marco Polo"

Egg Pasta | Lobster Oil | XO Sauce | Kombu

波士顿龙虾意面 | 意大利全蛋面 | XO 酱 | 自制龙虾油

\$40

Miso Cod

Oven Baked | Ginger & Lime Nage Sauce

烘烤味增鳕鱼 | 招牌姜与青柠檬酱

\$52

Live Whole Maine Lobster

Work Fried Garlic & Chilli OR Kampot White OR Black Pepper

爆炒整只波士顿龙虾

蒜香椒盐 / 柬埔寨白胡椒 / 柬埔寨黑胡椒

\$80

Braised Sea Cucumber

Stuffed with Scallop Mousse | Jade Broth | Wild Mushroom

海参酿扇贝慕斯 | 焗 | 翡翠浓汤 | 野菌蘑菇

\$78

African Two Head Abalone

Braised | Rich Brown Sauce | Leafy Vegetables

南非鲍鱼 | 焗 | 鲍鱼汁 | 幼蔬菜叶

\$250

Japanese Dried Abalone

Braised | Rich Brown Sauce | Leafy Vegetables

日本干鲍鱼 | 焗 | 鲍鱼汁 | 幼蔬菜叶

\$150

MEAT 肉类

Kagoshima A4 Wagyu

Charcoal Grilled | Lemon | Kombu | Young Vegetable | Beef Jus

炭烤鹿儿岛 A4 和牛 | 柠檬 | 昆布 | 幼时蔬 | 牛汁

\$168

Beef Rossini

Reserva Tenderloin | Pan Roasted French Foie Gras | Seasonal Greens | Grilled

Toast | Madeira Sauce

法式菲力牛排配鸭肝 | 时蔬 | 法式炭烤面包 | 马德拉红酒汁

\$58

Surf & Turf

Charcoal Grilled Reserva Tenderloin | Maine Lobster in Kampot Pepper Sauce

碳烤菲力牛排与爆炒柬埔寨黑椒波士顿龙虾双拼

\$68

Shao Xing Chicken

Poached | Wild Mushroom | Pomme Puree

法式绍兴奶油鸡 | 野菌蘑菇 | 土豆泥

\$32

Smoked Spanish Pork Jowls

Confit | Pomme Puree | Young Vegetable | Apple Jus

香煎烟熏黑毛猪五花肉 | 幼时蔬 | 迷迭香汁

\$48

Dorper Lamb Rack

Slow Roast | Seasonal Veg | Cumin Carrot Puree | Rosemary Jus

慢煮澳洲羊排 | 季节时蔬 | 孜然胡萝卜泥 | 迷迭香汁

\$58

COMMUNAL PLATE 共享餐

Fresh Sea Caught

Steamed Thai Style **OR** Teo Chew **OR** Cantonese **OR** Nonya Sweet Sour & Chilli

当日鲜鱼

蒸 / 泰式 / 潮州式 / 粤式 / 娘惹酸甜辣椒

Market Price 时价

A4 Japanese Wagyu Beef

Wok Fried | Ginger | Spring Onions

爆炒姜葱 A4 日本和牛

\$48

VEGETABLE 菜类

You Mai Lettuce

Steamed | Superior Soya Sauce

蒸 | 油麦 | 豉油

\$16

Royal Chives

Wok Fried | Beans Sprout

清炒 | 青龙菜 | 芽菜

\$16

HOME MADE DESSERTS 甜品

🍷 **Flourless Soufflé**

Grand Marnier OR Chocolate & Mint

法式传统酥芙蕾 | 金万利橘子味甜酒 | 巧克力薄荷

Ice Cream 冰淇淋

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

\$32

Chef's Dessert Platter

Creations of Four Special Starter | Seasonal Product

厨师创意季节甜品四拼

\$68

Noisette

Hazelnut | Homemade Praline | Gianduja Ice Cream

榛子 | 自制混合坚果泥 | 榛子巧克力雪糕

\$28

Seasonal Strawberry

Strawberries Sorbet | Consommé | Gelee | Fromage Blanc

季节草莓 | 草莓冰沙 | 果冻 | 奶酪

\$22

Chef's Daily Dessert

主厨每日甜品

\$18

Ice Cream OR Sorbet

冰淇淋 / 冰沙

\$6 (per scoop 一舀)

Tête de Moine Cheese

Chips | Nuts

瑞士乳酪 | 脆饼 | 果仁

\$25