

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

EXECUTIVE SET (Lunch Only)

Salad de Printemps

Parmesan Chips | Truffle Vinaigrette
春季沙拉 | 乳酪脆片 | 松露油醋

Wagyu Beef

Sautéed | Kampot Black Pepper Cream
炒和牛 | 柬埔寨黑椒奶油酱

Or

Roasted Catch of the Day

Warm Tomato Sherry Dressing
每日现烤海鲜 | 番茄雪莉酒酱

Chef's Dessert

主厨创意甜品

\$38++ person

\$38++ 一位

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EXPÉRIENCE MENU

Hokkaido Scallop

Sous Vide | Lemon Pepper Coulis
真空低温慢煮北海道扇贝 | 柠檬胡椒冷酱

JQ's Signature Mushroom Cappuccino

Hazelnut Toast
招牌野菌浓汤 | 榛子酱土司

Petite Tender

Oven Roasted | Kampot Black Pepper Sauce
烤嫩小排牛肉 | 柬埔寨黑胡椒酱
Or 或

Catch of the Day

Roasted | Yuzu Uni Emulsion
每日现烤海鲜 | 柚子海胆酱汁
Or 或

Corn Fed French Chicken

Braised | Shao Xing Cream
焖法式粟米鸡 | 绍兴奶油酱

Chef's Dessert

主厨创意甜品

\$60++ person

\$60++ 一位

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ASIAN EXPÉRIENCE MENU

Crispy Skin French Poussin

Roasted | Ginger and Herb Sauce
烤脆皮法国童子鸡 | 姜与植物香料酱

Scallop and Uni "Har Gow"

Golden Broth
扇贝海胆虾饺 | 黄金高汤

Fresh Snapper Fillet Rolls

Spring Vegetables | Superior Soya Sauce
清蒸鲜鲷鱼片 | 时蔬 | 特制酱油

Grain Fed Beef

Wok Fried | Kampot Black Pepper Sauce
Egg Fried Rice | Baby Vegetables
锅炒谷饲牛肉 | 柬埔寨黑胡椒酱 | 蛋炒饭 | 幼蔬菜

Chef's Dessert

主厨创意甜品

\$60++ person (min. 2)

\$60++ 一位 (最少 2 位)

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PRESTIGE MENU

Salmon Fillet

Slow Cooked | Petite Salad | Soya and Mirin Dressing
慢煮三文鱼 | 沙拉佐日式酱

JQ's Selection, R&L Legras, Pluriel, Blanc de Blanc, Grand Cru, Chouilly, France, NV

Parmentier Périgourdine

French Chicken Gizzards | Wild Mushrooms | Potato Mousseline
法式鸡胗 | 野菌蘑菇 | 法式土豆

JQ's Selection, Schloss Vollrads, Riesling, Rheingau, Germany, 2018

King Prawn "Marco Polo"

Sautéed | Hand Made Egg Linguine
香煎明虾 | 全蛋意大利细面

Lucien le Moine, Bourgogne Blanc, Chardonnay, Burgundy, France, 2015

Grain Fed Angus Beef Tenderloin

Pan Roasted | Ceps Mushrooms | Kampot Black Pepper Sauce
烤安格斯牛排 | 野菌蘑菇 | 柬埔寨黑胡椒酱

JQ's Selection, Poupille, Merlot, Côtes de Castillon, Bordeaux, France, 2010

Or 或

Smoked Chicken & Duck Foie Gras

Roasted | Lemongrass | Ginger Sauce
香茅烟熏烤鸡 | 香煎鸭肝 | 姜汁

Lucien le Moine, Bourgogne Rouge, Burgundy, France, 2015

Chocolate Sensation

Salted Gula Java Ice Cream
热情巧克力佐咸味爪哇椰糖冰淇淋

Carmes de Rieussec, Sauternes, France, 2011

\$128++ person

\$128++ 一位

Wine Pairing 搭配餐酒\$90++

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ASIAN PRESTIGE MENU

Langoustine Fritters

Ice Plants Salad | Ginger Soya Vinaigrette
酥脆虾 | 水晶冰菜沙拉 | 姜油醋

Scallop & Uni "Har Gow"

Yuzu and Lobster Emulsion
扇贝海胆“虾饺” | 柚子龙虾泡沫汁

Snapper Fillet Rolls

Steamed | Young Vegetables | Manjack Berries | Soya Sauce
清蒸鲜鲷鱼片 | 幼蔬菜 | 破布子 | 酱油

Stuffed Loofah Shrimp Mousse

Water Chestnut | Golden Broth
酿丝瓜虾滑慕斯 | 马蹄 | 黄金高汤

King Prawn

Sōmen | Young Vegetables | Superior Broth
明虾寿面 | 幼蔬菜 | 特制高汤

Crispy Fresh Poussin

Sautéed Duck Foie Gras
脆皮法国童子鸡 | 香煎鸭肝
Or 或

Rock Lobster

Wok Fried | Kampot White Pepper
锅炒太平洋龙虾 | 柬埔寨白胡椒

Chef's Dessert

主厨创意甜品

\$128++ person (min. 2)

\$128++ 一位 (最少 2 位)