

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

Chef's Appetizer Platter

Poached French Oyster | Superior Soya Sauce
King Prawn Fritter | Mango & Avocado Salad
Hokkaido Scallop & Uni "Har Gow" | Caviar | Yuzu Emulsion
蒸法国生蚝 | 精选酱油 | 鲜虾卷 | 香芒 | 牛油果 | 沙拉
北海道扇贝海胆虾饺 | 鱼子酱 | 柚子泡沫汁

Treasures of the Sea

Bean Sprouts | Coriander Leaves | Green Chilli Vinaigrette
海宝银针 | 芽菜 | 香菜 | 青辣椒酱

Mediterranean Sea Bream Fillet

Steamed | Puling "Teo Chew" Style | Yellow Fermented Beans |
Manjack Berries | Superior Broth
蒸 | 鲷鱼片 | 普宁潮州式 | 黄豆酱 | 破布子 | 高汤

Whole Abalone & Sea Cucumber

Braised 6 Head Abalone | Stuffed Sea Cucumber |
Seasonal Vegetable | Rich Brown Stock
焖六头鲍鱼 | 酿海参 | 时蔬 | 鲍鱼汁

A4 Japanese Wagyu Beef

Wok Fried | French Spring Onions Bulb
爆炒 | A4 日本和牛 | 葱茎

OR 或

Maine Lobster

Wok-fried | Egg White | Rice Vermicelli
焖 | 波士顿龙虾 | 蛋白 | 米粉

Double-boiled Hashima

Red Dates | Gingko Nuts | Manuka Honey
炖雪蛤 | 红枣 | 白果 | 麦卢卡蜂蜜

\$208++ per person / 每位 (min 2 persons / 最少 2 位)

*Packages quoted subject to change depending on availability of materials and/or price fluctuations.
Prices displayed are subject to 10% Service Charge and 7% Government Service Taxes.*



H A P P Y

*Mother's
Day*

Valid from 3rd to 9th May 2021