

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

Braised Isles of Eden Sea Cucumber, Baby Vegetable, Golden broth \$35
焖海参佐黄金高汤

Braised Isles of Eden Sea Cucumber & Hokkaido Snow Wagyu Beef \$88
焖海参与焖北海道雪花和牛

Isles of Eden Sea Cucumber & King Crab Meat Salad,
Salmon Caviar, Ponzu Sauce \$38
海参与帝皇蟹肉沙拉, 三文鱼子, 柚子汁

Wok Fried King Prawn Fritter, Pine Nuts, Lily bulbs, Celery
And Yuzu & Lobster Emulsion \$48
锅炒明虾, 松子, 百合, 西芹, 柚子龙虾泡沫汁

Hokkaido Scallop & Uni 'Har Gow', Oscietra Caviar,
Yuzu & Lobster Emulsion \$28
北海道扇贝与海胆“虾饺”, 鱼子酱, 柚子龙虾泡沫汁

Braised 6 Heads Japanese Dried Abalone, Fresh Winter Black Truffle
& Natural Chicken Jus \$288
焖六头日本干鲍, 黑松露, 天然鸡汁

SHARING PLATES: (4 TO 6 PERSONS)

Prosperity Yu Sheng \$98
发财鱼生

Roasted Kampot White Pepper Irish Duck \$45
烤爱尔兰鸭佐贡布白胡椒

HALF 半只 \$45
WHOLE 一只 \$88

Baked Whole French Turbot, Roasted Garlic, Ginger, Pork Belly,
Superior Stock \$118
焗法国多宝鱼, 烤蒜, 姜, 五花肉, 高汤

Braised Isles of Eden Sea Cucumber, Abalone, Fish Maw,
Dried Oyster, Flower Mushroom in Casserole \$388
砂锅海参, 鲍鱼, 花胶, 蠔豉与花菇

Our Signature's Lap Mei Fan, Sautéed Duck Foie Gras,
Winter Black Truffle \$138
招牌腊味饭佐鸭肝与冬季黑松露

