

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

商务午餐套餐

Business Lunch Set Menu

***Select 3 Courses at \$68++ per person / 任选三道菜肴每位\$68++**

**including Starter, Pasta or Main and Dessert 包括开胃前菜, 意面或主食与甜品*

***Select 4 Courses at \$88++ per person / 任选四道菜肴每位\$88++**

**including Starter, Pasta, Main and Dessert 包括开胃前菜, 意面, 主食与甜品*

Starters 开胃菜

Salade de Printemps (V)

Stone Fruits | Mesclun Salad | Wild Mushroom | Truffle Vinaigrette
当季沙拉 | 水果 | 混合沙拉 | 野菌 | 松露香醋汁

Crispy Holland Mussel

Infused Curry Salt | Mango Plum Salad | Ginger Flower Dressing
香脆荷兰贻贝 | 咖喱 | 芒果梅子沙拉 | 姜花汁

Truffle Xiao Long Bao (3pcs) (Supplement \$6++)

Duck Foie Gras | Black Truffle Consommé | Jamon Iberico Ham
主厨推荐 | 松露鸭肝小笼包 (3 件) | 松露高汤 | 伊比利亚火腿 (附加 \$6++)

Mushroom Cappuccino (V)

Home-made Brioche Toast | Hazelnut
招牌野菌浓汤 | 自制榛子土司

Asian Double-boiled Soup

时令炖靚汤

Japanese Buri-oh (Supplement \$10++)

Tartare | Micro Herbs | Parmesan Chips | Lemongrass Soy Dressing
日本黄狮鱼塔塔 | 微型沙拉苗 | 帕马森脆片 | 香茅油醋汁 (附加 \$10++)

Pasta 意面

Fresh Prawn "Marco Polo" (Supplement \$6++)

Egg Pasta | Kombu | Lobster Oil
鲜虾 | 意大利全蛋面 | 自制龙虾油 (附加 \$6++)

Truffle Pasta (V)

Capellini | Wild Mushroom | Albufera Sauce
松露意大利面 | 野菌 | 松露奶油

Mains 主食

Wild Threadfin

Seared | Tomato | Olives | Capers | Greens | Fennel
嫩煎野生午鱼 | 番茄 | 橄榄 | 刺山柑 | 时蔬 | 茴香

Guinea Fowl

Ginger Scallion Sauce | Cumin Aubergine Purée | Seasonal Greens
珍珠鸡 | 姜葱酱 | 孜然茄子泥 | 时蔬

Surf & Turf (Supplement \$12++)

Australian Beef Tenderloin | Garlic Prawn | Crustacean Pea Purée | Seasonal Vegetables
烤澳大利亚牛里脊 | 蒜虾 | 海味豌豆泥 | 时蔬 (附加 \$12++)

Dessert 甜点

Chef's Daily Dessert

主厨每日甜品

Tropical Chrysanthemum

Chrysanthemum Granita | Compressed Pineapple | Coconut Sorbet
菊花冰沙 | 凤梨 | 椰子冰淇淋

Chocolate Hazelnut (Supplement \$6++)

Dark Chocolate Espuma | Candied Hazelnut | Hazelnut Ice Cream
榛子巧克力 | 黑巧克力慕斯 | 榛子冰淇淋 (附加 \$6++)

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DELUXE MENU

Japanese Buri-oh

Tartare | Micro Herbs | Parmesan Chips | Lemongrass Soy Dressing
日本黄狮鱼塔塔 | 微型沙拉苗 | 帕马森脆片 | 香茅油醋汁

Wild Threadfin

Seared | Tomato | Olives | Capers | Greens | Fennel
嫩煎野生午鱼 | 番茄 | 橄榄 | 刺山柑 | 时蔬 | 茴香

Surf & Turf

Australian Beef Tenderoin | Garlic Prawn | Crustacean Pea Purée | Seasonal Vegetables
澳大利亚牛里脊 | 蒜虾 | 海味豌豆泥 | 季节时蔬

Fromage

Chef Selection Duo Hard Cheeses | Crispbread | Nuts
厨师精选两种硬乳酪 | 脆饼 | 果仁

OR 或

Lemon Basil

Lemon Curd | Basil Ice Cream | Lemon Meringue
柠檬罗勒 | 柠檬凝乳 | 罗勒冰淇淋 | 脆饼

****With Cheese & Dessert add \$15++**

选择乳酪与甜品 (附加\$15++)

88++ per person / 每位

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ASIAN DELUXE MENU

Truffle Xiao Long Bao

Duck Foie Gras | Black Truffle Consommé | Jamon Iberico Ham
鸭肝小笼包 | 松露高汤 | 伊比利亚火腿

Local Delights

Wok Fried | Fresh Prawn | Hokkien Mee
爆炒 | 鲜虾 | 福建面

Iberico Pork Jowl

Charcoal Grilled | "Char Siew" Marination | Mustard Sauce
碳烤西班牙黑猪颈肉 | 叉烧 | 芥末汁

Tropical Chrysanthemum

Chrysanthemum Granita | Compressed Pineapple | Coconut Sorbet
菊花冰沙 | 凤梨 | 椰子冰淇淋

88++ per person (Minimum of Two)
每位 88++ (至少两位)

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MENU DÉCOUVERTE

French Oyster

Ginger Flower Dressing | Ikura Roe
法国生蠔 | 自制姜花汁 | 三文鱼鱼籽

Hokkaido Diver Scallop

Fresh Prawn | Crustacean Pea Purée | Fennel
北海道扇贝 | 鲜虾 | 海味豌豆泥 | 茴香

Truffle Pasta

Australia Winter Black Truffle | Capellini | Wild Mushroom
松露意大利面 | 冬季黑松露 | 野菌

Guinea Fowl

Cumin Aubergine Purée | Seasonal Greens | Morel Cream
珍珠鸡 | 孜然茄子泥 | 时蔬 | 羊肚菌汁

Fromage

Chef Selection Duo Hard Cheeses | Crispbread | Nuts
厨师精选两种硬乳酪 | 脆饼 | 果仁

OR 或

Lemon Basil

Lemon Curd | Basil Ice Cream | Lemon Meringue
柠檬罗勒 | 柠檬凝乳 | 罗勒冰淇淋 | 脆饼

****With Cheese & Dessert add \$15++**
选择乳酪与甜品 (附加 \$15++)

138++ per person / 每位

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PRESTIGE MENU

Oyster & Mussel

Freshly Shucked French Oyster | Ginger Flower Dressing | Fritters Holland Mussel | Curry

法国生蠔 | 自制姜花汁 | 香脆荷兰贻贝 | 咖喱

Abalone & Xiao Long Bao

Braised African 7 Head Abalone | Signature Duck Foie Gras Xiao Long Bao | Jamon Iberico Ham

焖南非七头鲍鱼 | 鸭肝松露小笼包 | 伊比利亚火腿

Taste of Sea

Maine Lobster | Wild Threadfin |

Hokkaido Diver Scallop | Crustacean Pea Purée

海中宝 | 波士顿龙虾 | 野生午鱼 | 北海道扇贝 | 海味豌豆泥

Dry Aged Galiciana Striploin MBS 3

Quail Egg | Truffle Jus | Winter Black Truffle | Seasonal Greens

干式熟成加利西亚西冷牛排 | 鹌鹑蛋 | 松露汁 | 冬季黑松露 | 季节时蔬

Fromage

Chef Selection Duo Hard Cheeses | Crispbread | Nuts

厨师精选两种硬乳酪 | 脆饼 | 果仁

OR 或

Chocolate Hazelnut

Dark Chocolate Espuma | Candied Hazelnut | Hazelnut Ice Cream

榛子巧克力 | 黑巧克力慕斯 | 榛子冰淇淋

****With Cheese & Dessert add \$15++**

选择乳酪与甜品 (附加 \$15++)

188++ per person / 每位

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BESPOKE MENU

288++ per person / 每位
&
388++ per person / 每位

Subject to available Seasonal Ingredients