

# CHINOISERIE

Modern Asian by Justin Quek

## EXECUTIVE SET (Lunch Only)

### Soft Shell Crab

*Stone Fruit | Mesclun Salad | Ginger Flower & Plum Dressing*  
软壳蟹 | 季节水果 | 招牌姜花酸梅汁

OR

### 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 | 野菌蘑菇

### Catch of the Day

每日海鲜

OR

### Corn Fed French Chicken

*Poached | Wild Mushroom | Smoked Pomme Puree | Albufera Sauce*  
法式慢煮鸡 | 野菌蘑菇 | 烟熏土豆泥 | 白松露酱

### Chef's Dessert

主厨创意甜品

**\$38++ per person**

**\$38++ 一位**

**Weekdays Lunch ONLY, exclude Public Holidays**

*Prices displayed are subject to 10% Service Charge and 7% Government Service Taxes.*

# CHIN(金泉)ISERIE

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## DELUXE MENU

### Amuse Bouche

可口小点

### Duo of Salmon

*Slow Cooked | Tartare | Lime Cream | Champagne Orange Jelly*  
三文鱼双拼 | 慢煮 | 塔塔 | 青柠檬奶油 | 香槟橘子果冻

### Truffle Pasta

*Fettuccine | Smoked Pork | Albufera Sauce*  
松露奶油意面 | 意大利宽面 | 烟熏黑毛猪

### Grain Fed Angus Tenderloin

*Cereal Crust | Smoked Pomme Puree | Veal Sweetbread | Yuzu Jus*  
安格斯牛里脊 | 谷麦脆片 | 牛胸腺 | 柚子汁

### Warm Vacherin Mont d'Or Cheese

*On Toast | Petite Salad*  
焗蒙多尔奶酪

OR 或

### Pandan Coconut

*Sorbet | Mousse | Chips*  
班兰椰子 | 冰沙 | 慕斯 | 脆片

*With Cheese & Dessert add \$15++*  
选择蒙多尔奶酪与甜品 (附加\$15)

**\$60++ per person**

**\$60++ 一位**

# CHINOISERIE

Modern Asian by Justin Quek

## ASIAN DELUXE MENU

### Amuse Bouche

可口小点

### Soft Shell Crab

*Stone Fruit | Mesclun Salad | Ginger Flower & Plum Dressing*

软壳蟹 | 季节水果 | 招牌姜花酸梅汁

### Freshly Caught King Prawn

*Wok Fried Hokkien Noodles*

招牌明虾福建面

### Wagyu Minced Beef Cube

*Wok Fried in Kampot Black Pepper Sauce | Seasonal Green | Carrot Cumin Puree*

锅炒和牛方块佐亚洲黑胡椒酱 | 时蔬 | 胡萝卜茴香泥

### Qing Teng

*Ginkgo Nut | Lotus Seeds | Chrysanthemum Sorbet*

白果莲子清汤 | 菊花冰沙

**\$60++ per person (min. 2)**

**\$60++ 一位 (最少 2 位)**

# CHIN(金泉)ISERIE

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## JQ's PRESTIGE MENU

### Amuse Bouche

可口小点

### French Oyster

*Freshly Shucked | Ginger Flower & Plum Dressing | Salmon Roe*  
新鲜法国生蠔 | 招牌姜花酸梅汁 | 三文鱼子

### Tasting of Chef Selection Caviar

*Cauliflower | Salmon Tartare | Confit Potato*  
厨师精选鱼子酱 | 椰菜花 | 三文鱼塔塔 | 油封法国土豆

### Trio Foie Gras

*Xiao Long Bao | Sautéed | Lu Shui*  
创意鸭肝三拼 | 小笼包 | 香煎 | 卤水

### Sea Cucumber

*Stuffed with Hokkaido Scallop Mousse | Jade Velouté | Iberico Ham*  
海参酿北海道扇贝慕斯 | 翡翠浓汤 | 伊比利亚火腿

### Miso Cod

*Oven Baked | Ginger & Lime Nage Sauce*  
烘烤味噌鳕鱼 | 招牌姜与青柠檬酱

### Kagoshima A4 Wagyu

*Charcoal Grilled | Escargot | Uni Yuzu Butter*  
炭烤鹿儿岛 A4 和牛 | 法国蜗牛 | 海胆柚子酱

### Warm Vacherin Mont d'Or Cheese

*On Toast | Petite Salad*  
焗蒙多尔奶酪

OR 或

### Pandan Coconut

*Sorbet | Mousse | Chips*  
班兰椰子 | 冰沙 | 慕斯 | 脆片

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

选择蒙多尔奶酪与甜品 (附加\$15)

**\$168++ per person**

**\$168++ 一位**

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# CHIN(金泉)ISERIE

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## JQ's EXPÉRIENCE MENU

### Amuse Bouche

可口小点

### French Oyster

*Freshly Shucked | Ginger Flower & Plum Dressing | Salmon Roe*  
新鲜法国生蠔 | 招牌姜花酸梅汁 | 三文鱼子

### Trio Foie Gras

*Xiao Long Bao | Sautéed | Lu Shui*  
创意鸭肝三拼 | 小笼包 | 香煎 | 卤水

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### Warm Vacherin Mont d'Or Cheese

*On Toast | Petite Salad*  
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OR 或

### Pandan Coconut

*Sorbet | Mousse | Chips*  
班兰椰子 | 冰沙 | 慕斯 | 脆片

*With Cheese & Dessert add \$15++*  
选择蒙多尔奶酪与甜品 (附加\$15)

**\$128++ per person**

**\$128++ 一位**