Chinoiserie presents a harmonious, elegant integration of East and West, made possible by Chef Justin Quek’s background in haute French cuisine with his deep insights on Asian food culture, garnered through years of operating restaurants within the region. Using the most premium ingredients from around the world - including some artisanal Chinese produce known only by connoisseurs, and employing classic French and Asian cooking techniques, a new style of Asian food with a cosmopolitan spirit is created. We present to you, the Grand Cru of Asian cuisine.
Ala Carte Menu

STARTERS 开胃前菜

Freshly Shucked French Oyster
Natural | Ginger Flower & Plum Dressing
新鲜法国生蠔
$10

Salade de Printemps
Truffle Vinaigrette | Stone Fruits | Mesclun Salad | Wild Mushroom
春季沙拉 | 松露油醋汁 | 水果 | 混合沙拉叶 | 野菌蘑菇
$22

Chef’s Appetizer Platter
Creations of Four Special Starter | Seasonal Product
厨师创意季节前菜四拼
$68

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Xiao Long Bao (5pcs)
Foie Gras | Black Truffle Consommé
招牌鸭肝小笼包 | 松露高汤 (五粒)
$25

Hokkaido Scallop and Sea Urchin " Har Gow" (3pcs)
Oscietra Caviar | Yuzu Lobster Emulsion
北海道扇贝海胆虾饺 | 鱼子酱 | 柚子龙虾泡沫汁
$30

French Duck Foie Gras
Sautéed | Roasted Apple | Apple Jus
香煎法国鸭肝 | 烤苹果 | 榛子 | 葡萄干酱
$60

Hokkaido Scallop
Pan Roasted | Wild Mushrooms | Chicken Jus
北海道扇贝 | 锅烤 | 野菌蘑菇 | 鸡汁
$45

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SOUPS 汤类

Mushroom Cappuccino
招牌野菌浓汤
$18

Asian Hearty Soup of The Day
时令炖靓汤
$15

MAIN PLATE 主食
Seafood 海鲜

Maine Lobster "Marco Polo"
波士顿龙虾意面 | 意大利全蛋面 | XO 酱 | 自制龙虾油
Egg Pasta | Lobster Oil | XO Sauce | Kombu
$40

Miso Cod
烘烤味增鳕鱼 | 招牌姜与青柠檬酱
Oven Baked | Ginger & Lime Nage Sauce
$52

Live Whole Maine Lobster
爆炒整只波士顿龙虾
蒜香椒盐 | 柬埔寨白胡椒 | 柬埔寨黑胡椒
Work Fried Garlic & Chilli OR Kampot White OR Black Pepper
$80

Braised Sea Cucumber
海参酿扇贝慕斯 | 翠浓汤 | 野菌蘑菇
Stuffed with Scallop Mousse | Jade Broth | Wild Mushroom
$78

African Two Head Abalone
南非鲍鱼 | 焖 | 鲍鱼汁 | 幼蔬菜叶
Braised | Rich Brown Sauce | Leafy Vegetables
$250

Japanese Dried Abalone
日本干鲍鱼 | 焖 | 鲍鱼汁 | 幼蔬菜叶
Braised | Rich Brown Sauce | Leafy Vegetables
$150

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MEAT 肉类

Kagoshima A4 Wagyu
Charcoal Grilled | Lemon | Kombu | Young Vegetable | Beef Jus
炭烤鹿儿岛 A4 和牛 | 柠檬 | 昆布 | 幼时蔬 | 牛汁
$168

Beef Rossini
Reserva Tenderloin | Pan Roasted French Foie Gras | Seasonal Greens | Grilled Toast | Madeira Sauce
法式菲力牛排配鸭肝 | 时蔬 | 法式炭烤面包 | 马德拉红酒汁
$58

Surf & Turf
Charcoal Grilled Reserva Tenderloin | Maine Lobster in Kampot Pepper Sauce
碳烤菲力牛排与爆炒柬埔寨黑椒波士顿龙虾双拼
$68

Shao Xing Chicken
Poached | Wild Mushroom | Pomme Puree
法式绍兴奶油鸡 | 野菌蘑菇 | 土豆泥
$32

Smoked Spanish Pork Jowls
Confit | Pomme Puree | Young Vegetable | Apple Jus
香煎烟熏黑毛猪五花肉 | 幼时蔬 | 迷迭香汁
$48

Dorper Lamb Rack
Slow Roast | Seasonal Veg | Cumin Carrot Puree | Rosemary Jus
慢煮澳洲羊排 | 季节时蔬 | 孜然胡萝卜泥 | 迷迭香汁
$58

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COMMUNAL PLATE 共享餐

Fresh Sea Caught
Steamed Thai Style OR Teo Chew OR Cantonese OR Nonya Sweet Sour & Chilli
当日鲜鱼
蒸 / 泰式 / 潮州式 / 粤式 / 娘惹酸甜辣椒
Market Price 时价

A4 Japanese Wagyu Beef
Wok Fried | Ginger | Spring Onions
爆炒姜葱 A4 日本和牛
$48

VEGETABLE 菜类
You Mai Lettuce
Steamed | Superior Soya Sauce
蒸 | 油麦 | 豉油
$16

Royal Chives
Wok Fried | Beans Sprout
清炒 | 青龙菜 | 芽菜
$16

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HOME MADE DESSERTS 甜品

 Flourless Soufflé
Grand Marnier OR Chocolate & Mint
法式传统酥芙蕾 | 金万利橘子味甜酒 | 巧克力薄荷
Ice Cream 冰淇淋
(2 persons - waiting time 20mins 两位-烘烤时间 20 分钟)
$32

Chef's Dessert Platter
Creatations of Four Special Starter | Seasonal Product
厨师创意季节甜品四拼
$68

Noisette
Hazelnut | Homemade Praline | Gianduja Ice Cream
榛子 | 自制混合坚果泥 | 榛子巧克力雪糕
$28

Seasonal Strawberry
Strawberries Sorbet | Consommé | Gelee | Fromage Blanc
季节草莓 | 草莓冰沙 | 果冻 | 奶酪
$22

Chef’s Daily Dessert
主厨每日甜品
$18

Ice Cream OR Sorbet
冰淇淋 / 冰沙
$6 (per scoop 一舀)

Tête de Moine Cheese
Chips | Nuts
瑞士乳酪 | 脆饼 | 果仁
$25

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