



CHINOISERIE

**A Private Dining Experience by
Asia's Premier Celebrity**

Chef Justin Quek

A handwritten signature in black ink, appearing to be "J. Quek", with a long, sweeping flourish extending to the right.

Grand Cru of French Asian Cuisine
"Passion on the Plate"

14th February 2023

CHIN(金泉)ISERIE
Modern Asian by Justin Quek

Specially Curated Menu

Japanese Musk Melon

Seasonal Musk Melon | Burrata Cheese | Jamon

Iberico Ham | Micro Herbs | Yuzu Foam

季节日本哈密瓜 | | 伊比利亚火腿 | 微型沙拉
| 柚子泡沫



Organic Egg

Slow Cooked | Winter Black Truffle | Duck Foie

Gras | Confit Pork Jowl | Wild Mushroom

低温慢煮蛋 | 季节黑松露 | 香煎法式鸭肝 |
油封猪颈肉 | 野菌



Live Maine Lobster

Chef Selection Caviar | Mullet Roe | Golden Broth

| Korean Somen

波士顿龙虾 | 精选鱼子酱 | 乌鱼子 | 黄焖汤 |
韩国寿面



Kagoshima A4 Beef in Two Way

Charcoal Grilled Striploin | Crispy Short-ribs with

Salt & Pepper | Carrot Cumin

Seasonal Greens | Red Wine Jus

日本鹿儿岛 A4 和牛双吃 | 碳烤西冷 | 椒盐牛小
排 | 时蔬 | 红酒汁



Chocolate Mocha Profiteroles

Araguani Ice Cream | Mocha | Choux | Feuilletine

| Chocolate Sauce

摩卡泡芙 | 咖啡冰淇淋 | 巧克力冰淇淋 | 脆饼
| 巧克力酱

250++ per person /每位