

Sophisticated Modern Asian
With Chef Justin Quek



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.

4 Course Set Lunch

Appetizers

Duo of Chef Starters

Binchotan Kampot Black Pepper Short Ribs | Mesclun Leaves
Spring Vegetable Salad | Slow Cooked Egg | Truffle Vinaigrette
Scallop Uni Har Gow | Wilted Baby Spinach | Champagne Emulsion

2nd Courses

Double Boiled Soup of the Day
Fresh Mushroom Cappuccino
Herbal Beef Broth | Tendons | Fresh Herbs
Charcoal Grilled Seasonal Vegetable | Spanish Ham | Fresh Herbs Salad

Mains

Sautéed Prawn Capellini "Marco Polo"
Nam Yu Braised Beef
Braised Seafood Rice in Superior Broth
Wok Fried Maine Lobster Hokkien Mee
Pan Roasted Crispy Scale Coral Cod | Shellfish Emulsion | Seasonal Greens
Pan Roasted Challan Duck Breast | Young Vegetables | Kampot Red Pepper Sauce

Desserts

Duo of Dessert
Tropical Fruit Creations
Banana Flambé in Rum | Vanilla Ice Cream
Home Made Sorbet | Ice Cream | Fresh Fruits

\$80++



++ All prices are subjected to 7% GST and 10% Service Charge for all diners

Lunch Experience of 2 Cultures

Steamed

The vapour into which water is converted when heated, forming a white mist of minute water droplets in the air.

Sautee

The word sauté (pronounced "saw-TAY") refers to a form of dry-heat cooking that uses a hot pan and a small amount of fat to cook the food quickly.

Wok-fried

Stir frying is a Chinese cooking technique in which ingredients are fried in a small amount of very hot oil while being stirred in a wok.

Charcoal Grilled

Chargrill is to grill food at high heat or to cook food over a charcoal or wood fire.

Soupy

Soup is a primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of meat or vegetables with stock, juice, water, or another liquid. Hot soups are additionally characterized by boiling solid ingredients in liquids in a pot until the flavors are extracted, forming a broth.

Dessert "Sweet"

Sweet course or dish (as of pastry or ice cream) usually served at the end of a meal

\$168++



À la Carte Menu

Starter

Salade de Printemps <i>Soft Boiled Egg, Parmesan & Truffle Vinaigrette</i>	\$30
Our Signature's Duck Foie Gras Xiao Long Bao	\$28
Steamed Scallop and Sea Urchin Har Gow <i>King Oyster, Royal Oscietra Caviar & Crab Bisque</i>	\$45
Braised Whole Abalone (2 Heads) <i>Spanish Ham and Asparagus</i>	\$88
Royal Oscietra Caviar (30gms) <i>Barn Laid Scrambled Eggs Sour Cream & House-Made Blinis</i>	\$188
Beluga Caviar (30gms) <i>Barn Laid Scrambled Eggs Sour Cream & House-Made Blinis</i>	\$428

Noodles

Wok Fried Maine Lobster Hokkien Noodle	\$45
Wok Fried & Braised Crab Leg Rice Vermicelli	\$90
Nordic King Crab Legs in Ginger Broth and Rice Vermicelli	\$90
King Prawns Sambal Capellini	\$35

Mains

Crispy Scales Wild Coral Cod Fillet <i>Sweet Sour Chilli Sauce, Four Heavenly Vegetables</i>	\$60
Clay Pot Rice (30 min) (2 persons) <i>Braised Abalone & Wok Fried Petit Tender Wagyu Beef in Kampot Pepper, Oriental Greens</i>	\$118
Charcoal Grilled A4 Kagoshima Steak <i>Seasonal Greens, Roasted Garlic Fried Rice</i>	\$198
Wok Fried Whole Live Maine Lobster in Kampot White Pepper <i>Oriental Greens and Steamed Rice</i>	\$95

Desserts

Flourless Soufflé with House Made Ice Cream (2 persons)	\$22
Fresh Seasonal Fruits Platter	\$25
Banana Flambée in Rum with Salted Gula Java Ice Cream	\$25
Coffee and Petit Fours (per person)	\$18

