

CHINOISERIE

Modern Asian by Justin Quek

Sophisticated Modern Asia

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

JQ's Selection of Caviar

Classic Condiments with Blinis

精选鱼籽酱

228 per 30gm

🍷 Freshly Shucked French Oyster

Natural OR Ginger Flower & Plum Dressing

新鲜法国生蠔 | 自制姜花汁

10

Salade de Printemps (V)

Stone Fruits | Mesclun Salad | Wild Mushroom

当季沙拉 | 水果 | 混合沙拉 | 野菌

Choice of Dressing : Truffle Vinaigrette

松露香醋汁

酱汁任君选: Plum Vinaigrette

梅子香醋汁

Balsamic Vinaigrette

巴蔴米可香醋汁

22

Chef's Appetizer Platter

Seasonal Creations

厨师创意季节前菜 “四拼”

68

🍷 Truffle Xiao Long Bao (4pcs)

Duck Foie Gras | Black Truffle Consommé | Jamon Iberico Ham

鸭肝小笼包 (4 件) | 松露高汤 | 伊比利亚火腿

30

French Duck Foie Gras

Sautéed | Raisin | Muscat

香煎法国鸭肝 | 葡萄干 | 麝香葡萄酒

60

🍷 Hokkaido Scallop

Charcoal Grilled | Wild Mushroom | Shao Xing Cream

北海道扇贝 | 碳烤 | 野菌 | 绍兴奶油汁

58

SOUPS 汤类

🍷 Mushroom Cappuccino

招牌野菌浓汤

18

Asian Double Boiled Soup

时令炖靓汤

18

🍷 Fish Maw Soup

Braised "Thai Style" | Crabmeat

Corriander | Green Chili Vinaigrette

泰式花胶羹 | 蟹肉 | 香菜 | 青辣椒香醋

68

PASTA 意面

🍷 Maine Lobster "Marco Polo"

Egg Pasta | Kombu | Lobster Oil

波士顿龙虾 | 意大利全蛋面 | 昆布 | 自制龙虾油

48

🍷 Truffle Pasta (V)

Winter Black Truffle (2gm/克) | Capellini | Wild Mushroom | Albufera Sauce

松露意大利面 | 季节黑松露 | 野菌 | 松露奶油

48

MAIN PLATE 主食

SEAFOOD 海鲜

🍷 Live Australian Rock Lobster (~800gm/克)

Sashimi OR Wok Fried Kampot White OR Black Pepper OR Steamed with Garlic
生猛澳洲龙虾

煮法： 刺身 或 柬埔寨白胡椒 或 柬埔寨黑胡椒 或 蒜茸蒸
288

🍷 Live Whole Maine Lobster

Wok Fried Kampot White OR Black Pepper OR Garlic & Chilli
整只波士顿龙虾

柬埔寨白胡椒 或 柬埔寨黑胡椒 或 蒜香椒盐
88

Premium Fish Maw & Three Head Abalone

Braised | Leafy Vegetables | Rich Brown Sauce
三头鲍鱼 | 干花胶 | 焗 | 幼蔬菜叶 | 鲍鱼汁

228

Australian One Head Abalone

Braised | Leafy Vegetables | Rich Brown Sauce
澳大利亚一头鲍鱼 | 焗 | 幼蔬菜叶 | 鲍鱼汁

258

Dried African Abalone

Braised | Leafy Vegetables | Rich Brown Sauce
南非干鲍鱼 | 焗 | 幼蔬菜叶 | 鲍鱼汁

428

🍷 Miso Cod

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

58

“Crispy Scale” Blue Coral Cod

French Oyster | Beurre Blanc | Seasonal Vegetables
香脆银鳕鱼 | 法国生蚝奶油汁 | 时蔬

58

MEAT 肉类

🍷 Kagoshima A4 Wagyu (180gm/克)

Charcoal Grilled | Kombu | Young Vegetable | Veal Jus
炭烤鹿儿岛 A4 和牛 | 昆布 | 幼时蔬 | 牛汁

168

380 Days Grain Fed Wagyu Beef (280gm/克)

MB 7 Rib Eye | Oven Roast | Young Vegetables | Veal Jus
烤 380 天和牛牛眼肉 | 幼时蔬 | 牛汁

138

🍷 Surf & Turf

Sautéed Maine Lobster in Kampot Pepper Sauce | Roasted Beef Tenderloin (80g/克)
海路双拼 | 爆炒黑椒波士顿龙虾 | 烤菲力牛排

68

Australian Beef Tenderloin

Roasted | Seasonal Vegetables | Port Wine Jus
香烤澳洲牛里脊 | 时蔬 | 红酒汁

58

New Zealand Lamb Rack (180gm/克)

Roasted | Seasonal Vegetables | Cumin Carrot Puree | Natural Jus
香煎澳洲羊排 | 季节时蔬 | 孜然胡萝卜泥 | 原汁

68

Shirobuta Pork Collar

Charcoal Grilled | Seasonal Greens | Natural Jus | Mustard Mayo
碳烤 | 白布塔猪肉 | 时蔬 | 原汁 | 芥末酱

58

Guinea Fowl

Roasted | Pomme Purée | Seasonal Greens | Shao Xing Cream
烤珍珠鸡 | 土豆泥 | 时蔬 | 绍兴汁

48

VEGETABLE 菜类

Daily Oriental Greens

当日中式时蔬

18

Royal Chives

Wok Fried | Beans Sprout

清炒 | 青龙菜 | 芽菜

18

HOME MADE DESSERTS 甜品

Freshly Baked Fine Apple Tart

Served with Home made Gula Java Ice Cream

鲜烘苹果挞配自制爪哇椰糖冰淇淋

(Waiting time 20mins 烘烤时间 20 分钟)

28

Apple Ginger Lychee

Apple Sorbet | Sous Vide Apple | Ginger Lychee Bing Su | Lychee Espuma

苹果荔枝 | 苹果冰糕 | 姜味荔枝冰沙

22

Mango Passion Pavlova

Mango Sorbet | Exotic Sorbet | French Meringue | Mango Gelee

芒果 | 水果冰糕 | 蛋白酥 | 芒果泥

22

Chocolate Sensation

Variation of Chocolate | Mango | Vanilla Ice Cream

创意巧克力 | 芒果 | 香草冰淇淋

32

Bird Nest

Double Boiled | Ginseng

泡参炖燕窝

68

Ice Cream **OR Sorbet**

冰淇淋 **或** 冰沙

6 (per scoop 一舀)