

# CHIN(金泉)ISERIE

Modern Asian by Justin Quek

## 商务午餐套餐

### Business Lunch Set Menu

**\*Select 3 Courses at \$68++ per person / 任选三道菜肴每位\$68++**

*\*including Starter, Pasta or Main and Dessert 包括开胃前菜, 意面或主食与甜品*

**\*Select 4 Courses at \$88++ per person / 任选四道菜肴每位\$88++**

*\*including Starter, Pasta, Main and Dessert 包括开胃前菜, 意面, 主食与甜品*

### Starters 开胃菜

#### Salade de Printemps (V)

*Stone Fruits | Mesclun Salad | Wild Mushroom | Truffle Vinaigrette*  
当季沙拉 | 水果 | 混合沙拉 | 野菌 | 松露香醋汁

#### Truffle Xiao Long Bao (3pcs) (Supplement \$6++)

*Duck Foie Gras | Golden Broth | Jamon Iberico Ham*  
主厨推荐 | 松露鸭肝小笼包 (3 件) | 黄焖汤 | 伊比利亚火腿 (附加 \$6++)

#### Norwegian Salmon

*Slow Cooked | Tartar | Ikura Roe | Grapefruit Jelly | Marinated Grapefruit*  
挪威三文鱼 | 低温慢煮 | 塔塔 | 葡萄柚

#### Mushroom Cappuccino (V)

*Home-made Brioche Toast | Hazelnut*  
招牌野菌浓汤 | 自制榛子土司

#### Asian Double-boiled Soup

时令炖靚汤

#### Hokkaido Diver Scallop (Supplement \$10++)

*Ceviche | Winter Black Truffle | Micro Herbs | Parmesan*  
北海道活扇贝 | 季节黑松露 | 微型沙拉 (附加 \$10++)

## Pasta 意面

### **Fresh Prawn "Marco Polo" (Supplement \$6++)**

*Egg Pasta | Kombu | Lobster Oil*  
鲜虾 | 意大利全蛋面 | 自制龙虾油 (附加 \$6++)

### **Truffle Pasta (V)**

*Capellini | Wild Mushroom | Albufera Sauce*  
松露意大利面 | 野菌 | 松露奶油

## Mains 主食

### **Freshly Catch**

*Roasted | Herbs Beurre Blanc | Seasonal Vegetables*  
香煎每日鲜鱼 | 香草法式奶油汁 | 时蔬

### **Guinea Fowl**

*Roasted | Pomme Purée | Seasonal Greens | Shao Xing Cream*  
烤珍珠鸡 | 土豆泥 | 时蔬 | 绍兴奶油汁

### **Grass Fed Beef & Prawn (Supplement \$12++)**

*Roasted | Kampot Black Pepper Prawn | Carrot Cumin | Port Wine Jus*  
海路双吃 | 香煎腓力牛排 | 爆炒黑椒虾球 | 孜然萝卜泥 | 红酒汁 (附加 \$12++)

## Dessert 甜点

### **Chef's Daily Dessert**

主厨每日甜品

### **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

### **Chocolate Sensation (Supplement \$6++)**

*Variation of Chocolate | Mango | Vanilla Ice Cream*  
创意巧克力 | 芒果 | 香草冰淇淋 (附加 \$6++)

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## DELUXE MENU

### Norwegian Salmon

*Slow Cooked | Tartar | Ikura Roe | Grapefruit Jelly | Marinated Grapefruit*  
挪威三文鱼 | 低温慢煮 | 塔塔 | 葡萄柚

### Live Maine Lobster

*Wok Fried | Squid | Hokkien Mee*  
爆炒 | 波士顿龙虾 | 福建面

### Japanese Shirobuta Pork

*Charcoal Grilled | Fennel Pork Jiao Zi | Seasonal Greens | Shao Xing Cream*  
日本白布塔猪肉 | 碳烤 | 茴香猪肉饺子 | 时蔬 | 绍兴奶油汁

### 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

**\$98++ per person / 每位**

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## DéCOUVERTE MENU

### Oscietra Caviar

*Smoked Salmon Parfait | Slow Cooked Norwegian Salmon | Jade Jelly | Kaffir Lime Cream*  
精选鱼子酱 | 烟熏三文鱼冰糕 | 低温慢煮挪威三文鱼 | 青柠酱

### Blue Coral Cod

*Hokkaido Scallop | Poached French Oyster | Beurre Blanc*  
银鳕鱼 | 日本扇贝 | 法国生蚝

### Fish Collagen Soup

*Braised "Thai Style" | Crabmeat | Coriander | Green Chili Vinaigrette*  
泰式鱼唇羹 | 蟹肉 | 香菜 | 青辣椒香醋

### Wagyu Beef & Lobster

*Roasted | Kampot Black Pepper Maine Lobster | Carrot Cumin | Port Wine Jus*  
海路双吃 | 香煎和牛 | 爆炒黑椒波士顿龙虾 | 孜然萝卜泥 | 红酒汁

### Mango Passion Pavlova

*Mango Sorbet | Exotic Sorbet | French Meringue | Mango Gelee*  
芒果 | 水果冰糕 | 蛋白酥 | 芒果泥

**\$188++ per person / 每位**

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## PRESTIGE MENU

### Japanese Sea Urchin

*Oscietra Caviar | Chinese Yellow Wine Jelly | Clams | Crab | Miso*  
日本海胆 | 精选鱼子酱 | 黄酒 | 蛤蜊 | 蟹肉 | 味增

### Blue Coral Cod

*Hokkaido Scallop | Poached French Oyster | Beurre Blanc*  
银鳕鱼 | 日本扇贝 | 法国生蚝

### Maine Lobster & Fish Maw

*Roasted Lobster | Braised Superior Fish Maw | Truffle Foie gras Xiao Long Bao | Rich Stock*  
波士顿龙虾 | 焖上等花胶 | 松露鸭肝小笼包 | 鲍鱼汁

### Suckling Pig

*Oven Roasted | Seasonal Green | Carrot Puree | Yuzu Pepper Sauce*  
脆皮烤乳猪 | 时蔬 | 胡萝卜泥 | 柚子汁

### Chocolate Sensation

*Variation of Chocolate | Mango | Vanilla Ice Cream*  
创意巧克力 | 芒果 | 香草冰淇淋

**\$288++ per person / 每位**

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## BESPOKE MENU

### French Oyster & Sea Urchin

*Ginger Flower & Plum Dressing*

*Oscietra Caviar | Sea Urchin | Chinese Yellow Wine Jelly | Clams | Crab | Miso*

新鲜法国生蠔 | 自制姜花汁

日本海胆 | 精选鱼子酱 | 黄酒 | 蛤蜊 | 蟹肉 | 味噌

### Three Head South African Abalone

*Braised | Pan Seared French Foie Gras | Winter Black Truffle | Foie Gras Xiao Long Bao*

南非三头鲍鱼 | 香煎法国鸭肝 | 鸭肝松露小笼包 | 季节黑松露

### Live Maine Lobster

*Fennel Pork Jiao Zi | Shao Xing Cream*

波士顿龙虾 | 茴香猪肉饺子 | 绍兴汁

### Treasure of the Sea

*Braised "Thai Style" | Crabmeat | Coriander | Green Chili Vinaigrette*

泰式海中宝 | 蟹肉 | 香菜 | 青辣椒香醋

### Kagoshima A4 Wagyu Beef

*Charcoal Grilled | Uni Butter | Brown Onion*

碳烤鹿儿岛 A4 和牛 | 海胆酱 | 时蔬

### Bird Nest

*Double Boiled | Ginseng*

泡参炖燕窝

**\$388++ per person / 每位**

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