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.

\$128++ Amuse Bouche

Japanese Hamachi | Micro Greens | Black Truffle Dressing Steamed Egg Custard | Mud Crab | Superior Broth, Spring Salad | Cirspy Oyster fritter

Foie Gras Xiao Long Bao | Golden Broth

Seasonal Wild Catch | Straits Chinese Sweet & Sour Sauce

Hokkien Noodles with Wok Fried Live Prawns | House Made Sambal Briased Beef | Wok-Fried Kampot Black Pepper Beef | Seasonal Greens

> Dessert Chocolate Sensation | Gual Java Anglaise

> > Petit Fours

\$200++ Seasonal Amuse Bouche

French Oyster | Ginger Flower Dressing Duck Foie Gras Xiao Long Bao | Truffle Cream | Spanish Ham Spring Salad | Live Prawn Fritter

Scallop with Bran Laid Egg White | Royal Oscietra Caviar

Steamed Wild Coral Cod | Baby Vegetables | Superior Soy Sauce

Wok Fried Rice Vermicelli with Mud Crab

Pan-roastedKagoshima Wagyu Beef | Braised Abalone In Black Truffle Jus

Seasonal Asparagus

Palate Cleanser
TropicalSorbet

Lessert
Chocolate Brownie | Goreng Pisang | Salted Gula Java Ice Cream

Petit Fours

Event Content

Our collection of private rooms offer you discreet options for special moments. From cosy rooms that combine to accommodate larger groups, to handsome halls for hedonistic enjoyment, there is a space for every occasion.

Each of our four rooms are equipped with a suite of amenities tailored for creating the perfect environment for your function. Private booking of the entire 75-seat premise is also available.

To find out more, talk to our service manager or email events@justinguek.com.

