

Sophisticated Modern Asia

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.

Découverte Menu

\$150++

前菜双拼

Duo of Starters

R&L Legras Pluriel, Blanc de Blanc, Grand Cru, Chouilly France NV

香煎北海道扇贝 | 扇贝海胆虾饺 | 德国雷司令奶油

Hokkaido Scallop

Seared | Steamed Scallop & Sea Urchin Har Gow | Riesling Cream

海螯虾 | 叁巴细意大利面

Langoustine

Sambal Capellini

Schloss Vollrads QbA Feinherb Riesling, Rheingau Germany 2016

创意时日活捉海鲜

Chef's Market Creation

Daily Specials

or

红烧元蹄卷 | 香煎野菌蘑菇与鸭肝

Crepinette of Pig Trotter

Cep Mushrooms | Duck Foie Gras | Abalone & Truffle Sauce

Chateau Poupille, Cotes de Castillon, Bordeaux France 2010

满口小点

Palate Cleanser

主厨时日甜品

Chef Dessert

Klein Constantia Vin de Constance, Muscat de Frontignan, South Africa 2014

精選咖啡 或 茶飲 配法式小點

Petit Fours

Vittoria Coffee or Fine Tea

Wine Pairing \$78++



Prices displayed are subject to 10% Service Charge and 7% Government Service Taxes.

Expérience Menu

\$180++

创意季节前菜双拼

Duo of Seasonal Starters

R&L Legras Pluriel, Blanc de Blanc, Grand Cru, Chouilly France NV

法国白芦笋 | 鱼子酱奶油汁

French White Asparagus

Steamed | New Potato | Caviar Cream

海螯虾 | 叁巴细意大利面

Langoustine

Sambal Capellini

Schloss Vollrads QbA Feinherb Riesling, Rheingau Germany 2016

地中海鲈鱼 | 蛤蜊香料汁

Mediterranean Seabass

Clams | Herb Fondue

Guibert, Moulin de Gassac, Chardonnay, Languedoc, France 2017

炭烤日本和牛 | 焖海参与鲍鱼

Surf & Turf

Binchotan Grilled Japanese A4 Miyazaki Wagyu Beef

Braised Sea Cucumber & Abalone

Chateau Poupille, Cotes de Castillon, Bordeaux France 2010

满口小点

Palate Cleanser

主厨创意季节甜品

Seasonal Chef's Dessert

Klein Constantia Vin de Constance, Muscat de Frontignan, South Africa 2014

精選咖啡 或 茶飲 配法式小點

Petit Fours

Vittoria Coffee or Fine Tea

Wine Pairing \$90++



Ala Carte Menu

Starters

3 Chef's Best Seasonal Appetizers	\$45
JQ's Signature Duck Foie Gras Xiao Long Bao	\$25
Steamed Scallop and Sea Urchin Har Gow, Seared Scallop Baby Spinach, Caviar & Champagne Emulsion	\$45
Salad Printemps	\$28

Soups

Steamed Turnip Stuffed with Lobster Mousse, Golden Broth	\$32
Fish Cartilage Velouté, Duck Foie Gras Dumplings, Truffle Shavings	\$38
JQ's Signature Fresh Mushroom Cappuccino	\$18

Noodles

King Prawns Sambal Capellini	\$32
Wok Fried Rice Vermicelli, Kelong Fresh Crustacean in Shao Xing Cream	\$38
Wok Fried Live Maine Lobster Hokkien Noodle	\$45
Wok Fried & Braised King Crab Rice Vermicelli	\$80

Mains

Seasonal Ocean Catch Creations	MP
Kelong King Prawns, Garlic & Chilli	\$30
Crispy Scales Wild Coral Cod (<i>French or Asian Creations</i>)	\$60
Charcoal Grilled A4 Miyazaki Wagyu Steak Seasonal Greens & Roasted Garlic Rice	\$150

Desserts

Freshly Baked Fine Apple Tart with House Made Ice Cream (<i>2 persons</i>)	\$28
Flourless Soufflé with House Made Ice Cream (<i>2 persons</i>)	\$22
Chef's Seasonal Dessert Platter	\$25
Fresh Seasonal Fruits Platter	\$18
Gula Java Affogato	\$15
Coffee and Petit Fours	\$15

