

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

Salade de Printemps
Truffle Vinaigrette
春季沙拉 | 松露油醋
\$22

Hokkaido Scallop
Sous Vide | Lemon Pepper Coulis
真空低温慢煮北海道扇贝 | 柠檬胡椒冷酱
\$30

Salmon Fillet
Slow Cooked | Petite Salad | Soya and Mirin Dressing
慢煮三文鱼 | 沙拉佐日式酱
\$28

Langoustine Fritters
Mesclun Salad | Ginger Soya Vinaigrette
酥脆虾 | 法国蔬菜沙拉 | 姜油醋
\$26

Hokkaido Scallop & Sea Urchin "Har Gow"
Yuzu & Lobster Emulsion | Royal Ociestra Caviar
北海道扇贝海胆虾饺 | 柚子海胆泡沫汁
\$30

 Xiao Long Bao
Foie Gras | Black Truffle Consommé
主厨推荐 | 招牌鸭肝小笼包 | 松露高汤
\$25

Hokkaido Scallop
Pan Roasted | Cep Mushrooms | Truffle Butter
北海道扇贝 | 锅烤 | 牛肝菌 | 松露奶油
\$45

SOUPS 汤类

🍄 Mushroom Cappuccino
招牌野菌浓汤
\$18

Double Boiled Soup of the Day
时令炖靚汤
\$12

Golden Broth
Stuffed Loofah | Shrimp Mousse
黄焖金汤 | 酿丝瓜虾滑慕斯 | 马蹄
\$22

MAIN PLATE 主食

Seafood 海鲜

🍄 Rock Lobster
Hokkien Noodle
锅炒 | 太平洋龙虾 | 福建炒面
\$30

King Prawn "Marco Polo"
Sautéed | Hand Made Egg Linguine
香煎明虾 | 全蛋意大利扁面条
\$32

King Prawn
Sōmen | Young Vegetables | Superior Broth
明虾寿面 | 幼蔬菜 | 特制高汤
\$30

Wild Caught Ocean Fillet
Herb Fondue
当日捕海鱼 | 香料酱
\$42

Braised Sea Cucmuber
Flower Mushroom | Oriental Greens
焖马尔代夫海参 | 花菇 | 中式时蔬
\$60

MEAT 肉类

Petite Tender

Oven Roasted | Red Wine Sauce

烤嫩小排牛肉 | 红酒酱

\$45

Grain Fed Angus Beef Tenderloin

Pan Roasted | Ceps Mushrooms |

Kampot Black Pepper Sauce

烤安格斯牛排 | 野菌蘑菇 | 柬埔寨黑胡椒酱

\$55

Corn Fed French Chicken

Braised | Shao Xing Cream

红烧法式粟米鸡 | 绍兴奶油酱

\$38

Smoked Chicken & Duck Foie Gras

Roasted | Lemongrass | Ginger Sauce

香茅烟熏烤鸡 | 香煎鸭肝 | 姜汁

\$38

Korubuta Pork

Grilled | Bacon and Sherry Cream

炭烤黑毛猪肉 | 培根雪莉酒酱

\$38

Chateaubriand Steak

Roasted | Spring Vegetables | Red Wine Sauce

(waiting time 25mins 烘烤时间 25 分钟)

夏多布里昂牛排

500g (for 2-3pax) 500 克 (两至三位)

\$108

1kg (for 4-5pax) 1 公斤 (四至五位)

\$200

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

COMMUNAL PLATE 共享餐

 Live Whole Rock Lobster

Wok Fried Garlic & Chilli or Kampot White or Black Pepper

太平洋龙虾

镬炒 | 蒜香椒盐 | 柬埔寨白胡椒 | 柬埔寨黑胡椒

\$65

Fresh Sea Catch

Steamed Thai Style or Teo Chew or Cantonese or Nonya Sweet Sour & Chilli

当日鲜鱼

蒸 | 泰式 | 潮州式 | 粤式 | 娘惹酸甜辣椒

Market Price 时价

Wagyu Beef

Wok Fried | Ginger | Spring Onions

镬炒薑葱和牛

\$42

Crispy Skin Whole French Poussin

Roasted | Ginger and Herbs Sauce

烤脆皮法国童子鸡 | 植物香料酱

\$38

VEGETABLE 菜类

You Mai Lettuce

Steamed | Superior Soya Sauce

蒸 | 油麦 | 特级酱油

\$16

Royal Chives

Wok Fried | Beans Sprout

清炒 | 青龙菜 | 芽菜

\$16

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HOME MADE DESSERTS 甜品

🕒 Flourless Soufflé

Grand Marnier or Chocolate & Mint or Red Fruit

法式传统酥芙蕾 | 金万利橘子味甜酒 | 薄荷巧克力 | 当季红梅水果

Ice Cream 冰淇淋

(2 persons - waiting time 20mins 两位 - 烘烤时间 20 分钟)

\$32

Valrhona Chocolate Sensations

Brownie | Crème Brûlée | Mousse | Nutty Chocolate Banana | Salted Gula Java

精彩巧克力拼盘 | 布朗尼 | 焦糖布丁 | 香蕉坚果蛋糕 | 咸味爪哇椰糖

\$22

🕒 Fine Apple Tart

Almond | Vanilla

精致苹果塔 | 杏仁 | 香草

(waiting time 20mins 烘烤时间 20 分钟)

\$18

Ice Cream / Sorbet

冰淇淋 | 冰沙

\$6 (per scoop 一勺)

Chef's Daily Dessert

主厨每日甜品

\$18