



QĪN



Welcome to QĪN

Sit back and let us take you through a culinary adventure that evokes nostalgia.

Let's lift the curtains to your gastronomic expedition with piquant flavours that beckon to be indulged. These delightful appetisers serve as a perfect **PRELUDE**.

Step right up and take your path of **JOURNEY** as we bring you especial creations that coax you into a state of complete euphoria. No matter the choice of route, these delicacies are sure to hit home. Have some mushroom tea, or if you like, 'Chilli Crab Crostini'; these are best for sharing.

Pursue your **JOURNEY** with our 'Canton Crisp', 'Short Rib', and 'Hainan, No Rice Please'. We take pride in serving only the finest to you. After all, we are a family.

Look around you and stroll to the last chapter - **FINALE**. Round up your reminiscing visit with evocative desserts such as 'Childhood Memories' and 'Rose Love Letter'.

Thank you for coming...and **WELCOME HOME**.

EXECUTIVE LUNCH SET MENU A

QIN'S SLAW

Fresh Greens, Peanuts, Citrus, Torch Ginger Plum Dressing

TOOTHFISH

Ginger Soy Beurre Blanc, Barley Risotto, Seasonal Vegetables

MANGO PUDDING

Mango, Pomelo, Sago, Mango Pearls

\$39++ per person

EXECUTIVE LUNCH SET MENU B

CHILLI CRAB CROSTINI

Pomelo, Avocado, Herbs

BEEF

Beef Cheek Kalimotxo Style, Pomme Purée, Roasted Tuber

CHOCOLATE TART

Bittersweet Chocolate, Vanilla Ice-cream

\$49++ per person

ADD \$12++ TO COMPLETE YOUR JOURNEY:

BUTTERNUT SOUP

Maple Glazed Butternut, Curry Oil

FRESHLY BREWED COFFEE / TEA

- Menus and prices are subject to change.
- Not valid in conjunction with other promotions, discounts, vouchers, e-vouchers, membership and privileges.
- Gross bills will be subjected to 10% service charge and 7% GST.

TASTE OF QĪN

THUNDERCLAP ROTI PRATA

Truffle, Eggs Mimosa

CHICHARRONES

Pork Skin Cracker with Sichuan Spice

CHILLI CRAB CROSTINI

Pomelo, Avocado, Herbs

KUROBUTA

Kurobuta Pork Rack (400g), Asian Salsa, Seasonal Vegetables, Garlic Pommery Mustard Sauce

OR

SHORT RIB

*Margaret River 100% Angus Short Rib (400g) grilled over binchōtan, Spicy Peanut Espuma, Sambal Matah
(Add \$30++ for this selection)*

'SANG MEIN'

Tiger Prawn, Crustacean Oil, Truffle Scent, in Casserole

OR

CANTON CRISP

Beef Brisket braised in Pickled Cream, Crispy Vermicelli

PINEAPPLE TART

Caramelised MD2 Pineapple, Pineapple Jam, Passionfruit Curd, Aged Cheddar Cheese, Coconut Sorbet


\$128++ for 2 persons

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PRELUDE 序

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| BELINJAU <i>Crisp Bittersweet Nut Crackers, Asian Salsa, Local Herbs</i> | 8 | CURRY-AGE <i>Chicken Karaage, QĪN's Curry Spice</i> | 10 |
| QĪN'S CHIPS <i>Garlic Chilli Aioli</i> | 10 | HAR CHEONG WING <i>Fried Fermented Prawn-paste Chicken Wing. Served with Calamansi</i> | 10 |
| CHOICE OF ① Original ② 'Mala' | | LAPCHEONG POTATO <i>Potato and Chinese Sausage Casserole with Scallions</i> | 8 |
| CHICHARRONES <i>Pork Skin Cracker with Sichuan Spice</i> | 10 | | |
| THUNDERCLAP ROTI PRATA | | | |
| CHOICE OF ① Black Garlic Emulsion | 10 | | |
| ② Truffle, Eggs Mimosa | 12 | | |

JOURNEY ONE 道

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|---|----|
|  SIPHON MUSHROOM TEA <i>Seasonal Mushroom, Free-range Egg Custard</i> <i>Good for 3-4 persons</i> | 58 |
|  BUTTERNUT SOUP <i>Maple Glazed Butternut, Curry Oil</i> | 12 |
| 'DONGPO' PORK <i>48-hour Slow Braised Pork Belly, Lettuce</i> | 18 |
| PORK TEA JELLY <i>Pepper Pork Broth Jelly, Romaine Lettuce, Spicy Citrus Dip</i> | 18 |
|  QĪN'S SLAW <i>Fresh Greens, Peanuts, Citrus, Torch Ginger Plum Dressing</i> | 22 |
|  CHILLI CRAB CROSTINI <i>Pomelo, Avocado, Herbs</i> | 25 |

JOURNEY TWO 道

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|---|---|----|
|  | 'NOCHICKEN' <i>Eryngii, Seasonal Mushroom, Brussel Sprout</i> | 28 |
|  | HAINAN, NO RICE PLEASE <i>Free-range Organic Chicken, Chicken Chip, Barley Grain Ball, Garlic Chilli Aioli, Shoyu Jus</i> | 30 |
| | TEOCHEW JADE <i>Sustainably-farmed Jade Perch, Salted Ume, Seasonal Peas, Tomato Broth, Collagen Broth</i> | 34 |
| | THE KING'S BEEF <i>Homemade Beef Rendang, Spaghetti, Crushed Cherry Tomatoes, Garlic, Kaffir</i> | 28 |
| | LAKSA MODERNÈ <i>Scottish Bamboo Clam, Capellini, Laksa Emulsion</i> | 38 |
|  | CANTON CRISP <i>Beef Brisket braised in Pickled Cream, Crispy Vermicelli</i> | 38 |
| | 'SANG MEIN' <i>Tiger Prawn, Crustacean Oil, Truffle Scent, in Casserole</i> | 38 |
|  | SHORT RIB <i>Margaret River 100% Angus Short Rib (400g) grilled over binchōtan, Spicy Peanut Espuma, Sambal Matah</i> | 68 |
|  | DORPER LAMB <i>Sustainable Dorper Lamb Rack (250g), Lamb Velouté, Yoghurt, Mint Chimichurri</i> | 38 |
| | KUROBUTA <i>Kurobuta Pork Rack (400g), Asian Salsa, Seasonal Vegetables, Garlic Pommery Mustard Sauce</i> | 38 |

FINALE 终

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| | STRAWBERRIES AND CREAM <i>Candied Chilli, Compressed Strawberries, Soft Vanilla Cream Cheese, Brown Sugar Peanut Streusel</i> | 13 |
| | PINEAPPLE TART <i>Caramelised MD2 Pineapple, Pineapple Jam, Passionfruit Curd, Aged Cheddar Cheese, Coconut Sorbet</i> | 15 |
| | HOT AND COLD "ORH NEE" <i>Osmanthus-infused Mashed Yam, Aerated Pumpkin Sponge, Fried Crispy Shallots, Warm Taro Soy Milk</i> | 12 |
|  | CHILDHOOD MEMORIES <i>Crispy, Soft, Dinosaur, Crunchy, Ice-cream, Surprise, Roar</i> | 15 |
|  | ROSE LOVE LETTER <i>Crisp Kuih Kapit, Rose-infused Aerated Cream</i> | 12 |