



QĪN

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

MD2 Pineapple, Pineapple Jam, Passionfruit Curd, Parmesan, Coconut






\$128++ for 2 persons

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BOOZE BITES

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

SMALL BEGINNINGS

 SIPHON MUSHROOM TEA <i>Seasonal Mushroom, Free-range Egg Custard Good for 3-4 persons</i>	58
SCALLOP BAIJIU <i>Hokkaido Scallop, Apple, Fennel, Flame Spritz Baijiu, Citrus Emulsion</i>	19
CEVICHE <i>Hamachi, Cold-pressed Japanese Sesame Oil, Plum Gel, Ginger, Sliced Red Shallots, Crispy Rice, Calamansi, Fresh Herbs</i>	22
X.O. HAMACHI <i>Collar, X.O. Butter, Sakura Hae Bee</i>	24
ROAST PORK CRACKLING <i>QĪN's Roast Pork, Asian Citrus Dip, Mustard, Torch Ginger Plum Dressing</i>	18
 CHILLI CRAB CROSTINI <i>Pomelo, Avocado, Herbs</i>	18
 QĪN'S SLAW <i>Fresh Greens, Peanuts, Citrus, Torch Ginger Plum Dressing</i>	14
 SWEET POTATO <i>Arugula, Kumquat, Pearl Onions, Fried Shallots</i>	12
 BROCCOLINI <i>Garlic, Garlic, Garlic</i>	15

THE APPETITE GROWS

	SPATCHCOCK <i>Corn-fed Chicken, Rice Cake, Fermented Chilli Aioli, Shoyu Jus</i>	25
	TEOCHEW JADE <i>Sustainably-farmed Steamed Jade Perch, Collagen Broth, Rice Lees, Marinated Tomato, Agedashi Tofu, Chlorophyll Oil</i>	30
	ASSAM <i>Grilled Assam Kühlbarra Barramundi in Banana Leaf, Pickled Daikon, Okra</i>	25
	IMPOSSIBLE SLIDERS <i>Duo of Original and Plum Sauce. Served with Lettuce, Momotaro Tomato and Vegan Mayonnaise</i>	16
	'NOCHICKEN' <i>Eryngii, Seasonal Mushroom, Brussel Sprout</i>	28
	KUROBUTA <i>Kurobuta Pork Rack (400g), Asian Salsa, Seasonal Vegetables, Garlic Pommery Mustard Sauce</i>	38
	SHORT RIB <i>36 Hours Sous Vide Margaret River 100% Angus Short Rib (400g) grilled over binchōtan, Satay Espuma, Sambal Matah</i>	68

YOU JUST CAN'T GET ENOUGH

	'SANG MEIN' <i>Tiger Prawn, Crustacean Oil, Truffle Scent, in Casserole</i>	38
	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>	40
	CANTON CRISP <i>Beef Brisket braised in Pickled Cream, Crispy Vermicelli</i>	38
	SOUR AND SPICY "POT AU FEU" <i>Symphony of Seasonal Vegetables, Vermicelli, Saffron</i>	26

SWEET SERENADE

PINEAPPLE TART

10

MD2 Pineapple, Pineapple Jam, Passionfruit Curd, Parmesan, Coconut



ROSE LOVE LETTER

2

*Crisp Kuih Kapit, Rose-infused Aerated Cream
(Minimum 2 pieces)*

per pc

HOT AND COLD "ORH NEE"

8

*Osmanthus-infused Mashed Yam, Aerated Pumpkin Sponge,
Fried Crispy Shallots, Warm Taro Soy Milk*



CHILDHOOD MEMORIES

10

Crispy, Soft, Dinosaur, Crunchy, Ice-cream, Surprise, Roar

MUAH CHEE

8

Chewy, Soft, Mochi, Gula Apong, Crunchy, Peanut, Sesame

PHRAYA RUM STICKY DATE PUDDING

12

Medjool Dates, Gula Apong Butterscotch, Madagascar Vanilla Ice-cream, Orange Perfume

