



QĪN

# EXECUTIVE LUNCH SET

## STARTER

### CHILLI CRAB CROSTINI

*Pomelo, Avocado, Herbs*

OR

### CARROT SOUP

*Crab, Cumin, Orange Perfume*

## ENTRÉE

### BRAISED PORK STEW

*Asian Spices, Hungarian Paprika,  
Potato Purée*

OR

### BARRAMUNDI

*Pan-seared Kühlbarra Barramundi,  
Assam-spiced Beurre Blanc,  
Grilled Baby Bok Choy*

OR

### BEEF RAGOUT

*'Mala' Spice, Linguini*

## DESSERT

### MANGO PUDDING

*Mango, Pomelo, Sago, Mango Pearls*

OR

### CHOCOLATE TART

*Bittersweet Chocolate, Vanilla Ice-cream*

**\$35++**

**for two courses of choice**

**\$45++**

**for three courses of choice**

• 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

*36 Hours Sous Vide 100% Angus Short Rib (400g) grilled over binchōtan, Satay 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*

## PHRAYA RUM STICKY DATE PUDDING

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

**\$138++ for 2 persons**

- Menus and prices are subject to change.
- Not valid in conjunction with other promotions, discounts, vouchers, e-vouchers, membership and privileges.
- All prices are subject to 10% service charge and prevailing government taxes.

## BOOZE BITES

### CHICHARRONES

Pork Skin Cracker with Sichuan Spice

10

### CURRY-AGE

Chicken Karaage, QĪN's Curry Spice

10

### HAR CHEONG WING

Fried Fermented Prawn-paste  
Chicken Wing. Served with Calamansi

10

### LAPCHEONG POTATO

Potato and Chinese Sausage  
Casserole with Scallions

8



### QĪN'S CHIPS

Garlic Chilli Aioli

10

### THUNDERCLAP ROTI PRATA

CHOICE OF ① Black Garlic Emulsion

10

CHOICE OF ① Original

② 'Mala'

② Truffle, Eggs Mimosa

12

## SMALL BEGINNINGS



### SIPHON MUSHROOM TEA

Seasonal Mushroom, Free-range Egg Custard  
Good for 3-4 persons

58

### CEVICHE

Hamachi, Cold-pressed Japanese Sesame Oil, Perilla Plum Gel, Sliced Red Shallots,  
Crispy Rice, Calamansi, Fresh Herbs  
Only available during dinner

23

### X.O. HAMACHI

Collar, X.O. Butter, Sakura Hae Bee  
Only available during dinner

24



### CHILLI CRAB CROSTINI

Pomelo, Avocado, Herbs

20



### QĪN'S SLAW

Fresh Greens, Peanuts, Citrus, Torch Ginger Plum Dressing  
Add Ceviche: +20

14



### BROCCOLINI

Garlic, Garlic, Garlic

16



## THE APPETITE GROWS

	<b>SPATCHCOCK</b> <i>Corn-fed French Chicken, Rice Cake, Fermented Chilli Aioli, Shoyu Jus</i>	28
	<b>HALIBUT</b> <i>Scottish Halibut, Caviar, Shoyu Beurre Blanc, Rice Lees, Semi-dried Tomato, Seasonal Asparagus, Chlorophyll Oil</i>	48
	<b>KUROBUTA</b> <i>Kurobuta Pork Rack (400g), Asian Salsa, Seasonal Vegetables, Garlic Pommery Mustard Sauce</i>	48
	<b>SHORT RIB</b> <i>36 Hours Sous Vide 100% Angus Short Rib (400g) grilled over binchōtan, Satay Espuma, Sambal Matah</i>	78

## YOU JUST CAN'T GET ENOUGH

	<b>'SANG MEIN'</b> <i>Tiger Prawn, Crustacean Oil, Truffle Scent, in Casserole</i>	48
	<b>THE KING'S BEEF</b> <i>Homemade Beef Rendang, Spaghetti, Crushed Cherry Tomatoes, Garlic, Kaffir</i>	28
	<b>LAKSA MODERNÈ</b> <i>Scottish Bamboo Clam, Capellini, Laksa Emulsion</i> <i>Only available during dinner</i>	40
	<b>CANTON CRISP</b> <i>Beef Brisket braised in Pickled Cream, Crispy Vermicelli</i>	48
	<b>SOUR AND SPICY "POT AU FEU"</b> <i>Symphony of Seasonal Vegetables, Vermicelli, Saffron</i>	26
	<b>'NOCHICKEN'</b> <i>Eryngii, Seasonal Mushroom, Brussel Sprout</i> <i>Only available during dinner</i>	28

## SWEET SERENADE

### PINEAPPLE TART

10

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

### HOT AND COLD "ORH NEE"

8

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

*Only available during dinner*

### 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, Peanut Streusel, Orange Perfume*

