



QĪN

EXECUTIVE LUNCH SET

STARTER

CRAB SALAD

*Sichuan Peppercorn Dressing,
Chive, Pomelo, Petite Salad*

OR

MUSHROOM SOUP

Garlic Confit, Chive Oil

ENTRÉE

PAN-SEARED BARRAMUNDI

*Sambal Balado Beurre Blanc,
Seasonal Vegetables*

OR

BABYBACK RIBS

*Irish pork ribs grilled over
binchōtan, Sweet and Sour
Barbecue Sauce, QĪN's Potato Salad*

OR

BRAISED LAMB PASTA

*Braised Lamb, Mirepoix,
Sweet and Smoky Hungarian
Paprika, Linguine*

DESSERT

MATCHA TART

Adzuki Bean, Orange Zest

OR

BANDUNG PANNA COTTA

Lychee Ice

\$38++

for two courses of choice

\$48++

for three courses

• 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.

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

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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 Original

② 'Mala'

CHOICE OF ① Black Garlic Emulsion

② Truffle, Eggs Mimosa

10

12

SMALL BEGINNINGS



SIPHON MUSHROOM TEA

Seasonal Mushroom, Free-range Egg Custard

*Pre-order is highly recommended. We seek your understanding that this dish is only served when the best quality seasonal mushrooms are available.

58

for 3-4 persons

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

Kama (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

	COQUELET CHICKEN <i>Crispy Chicken Rice Onigiri, Fermented Garlic Chilli Aioli, Shoyu Jus</i>	28
	HALIBUT <i>Scottish Halibut, Caviar, Shoyu Buerre Blanc, Rice Lees, Aged 'Hua Diao' Marinated Tomato, Seasonal Asparagus, Chlorophyll Oil</i>	48
	KUROBUTA <i>Kurobuta Pork Rack (400g), Asian Salsa, Seasonal Vegetables, Garlic Pommery Mustard Sauce</i>	48
	SHORT RIB <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

	'SANG MEIN' <i>Tiger Prawn, Crustacean Oil, Truffle Scent, in Casserole</i>	48
	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 Only available during dinner</i>	40
	CANTON CRISP <i>Beef Brisket braised in Pickled Cream, Crispy Vermicelli</i>	48
	SOUR AND SPICY "POT AU FEU" <i>Symphony of Seasonal Vegetables, Vermicelli, Saffron</i>	26
	'NOCHICKEN' <i>The Vegetarian Butcher 'NoChicken', Eryngii, Seasonal Mushroom, Brussel Sprout 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

