



QĪN

# EXECUTIVE LUNCH SET

## STARTER

### PRAWN RÉMOULADE

*Kaffir Lime, Tiger Prawn*

OR

### ROASTED TOMATO SOUP

*Burrata, Crouton*

## ENTRÉE

### SALMON

*Grilled Atlantic Salmon,  
Bonito Cream, Ikura,  
Pearl Barley*

OR

### LAKSA LINGUINE

*Laksa Nantua Sauce, Scallop*

OR

### PORK BELLY

*Apple Purée,  
Grilled Chinese Broccoli,  
Raisin and Dijon Jus*

## DESSERT

### ONDEH ONDEH

*Sweet Pandan Curd, Coconut,  
Gula Apong Espuma*

OR

### BROWNIE

*Valrhona Brownie, Vanilla Cream,  
Peanut Streusel, Strawberry 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'

*Red Leg 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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## STARTERS

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

## SMALL PLATES

 <b>SIPHON MUSHROOM TEA</b> <i>Seasonal Mushroom, Free-range Egg Custard</i> <i>*Pre-order is highly recommended. We seek your understanding that this dish is only served when the best quality seasonal mushrooms are available.</i>		<b>58</b> <i>for 3-4 persons</i>
<b>CEVICHE</b> <i>Hamachi, Cold-pressed Japanese Sesame Oil, Perilla Plum Gel, Sliced Red Shallots, Crispy Rice, Calamansi, Fresh Herbs</i> <i>Only available during dinner</i>		<b>23</b>
<b>X.O. HAMACHI</b> <i>Kama (Collar), X.O. Butter, Sakura Hae Bee</i> <i>Only available during dinner</i>		<b>24</b>
 <b>CHILLI CRAB CROSTINI</b> <i>Pomelo, Avocado, Herbs</i>		<b>20</b>
 <b>QĪN'S SLAW</b> <i>Fresh Greens, Peanuts, Citrus, Torch Ginger Plum Dressing</i> <i>Add Ceviche: +20</i>		<b>14</b>
 <b>BROCCOLINI</b> <i>Garlic, Garlic, Garlic</i>		<b>16</b>

## MEAT & FISH

	<b>COQUELET CHICKEN</b> <i>Crispy Chicken Rice Onigiri, Fermented Garlic Chilli Aioli, Shoyu Jus</i>	28
	<b>HALIBUT</b> <i>Scottish Halibut, Caviar, Shoyu Buerre Blanc, Rice Lees, Aged 'Hua Diao' Marinated 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

## NOODLES

	<b>'SANG MEIN'</b> <i>Red Leg 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 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>The Vegetarian Butcher 'NoChicken', Eryngii, Seasonal Mushroom, Brussel Sprout Only available during dinner</i>	28



## SWEET TREATS

### 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*

