



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

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 PLATES

 SIPHON MUSHROOM TEA <i>Seasonal Mushroom, Free-range Egg Custard</i> <i>*Pre-order is highly recommended. We use only premium seasonal mushrooms. We seek your understanding that this dish's availability is dependent on the quality of the mushrooms.</i>	58
CEVICHE <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>	23
 CHILLI CRAB CROSTINI <i>Pomelo, Avocado, Herbs</i>	20
 QĪN'S SLAW <i>Fresh Greens, Peanuts, Citrus, Torch Ginger Plum Dressing</i> <i>Add Ceviche: +20</i>	14
 BROCCOLINI <i>Garlic, Garlic, Garlic</i>	16

MEAT & FISH

-  **COQUELET CHICKEN** 28
Crispy Chicken Rice Onigiri, Fermented Garlic Chilli Aioli, Shoyu Jus
- HALIBUT** 48
*Scottish Halibut, Caviar, Shoyu Buerre Blanc, Rice Lees,
Aged 'Hua Diao' Marinated Tomato, Seasonal Asparagus, Chlorophyll Oil*
- KUROBUTA** 48
Kurobuta Pork Rack (400g), Asian Salsa, Seasonal Vegetables, Garlic Pommery Mustard Sauce
-  **SHORT RIB** 78
*36 Hours Sous Vide 100% Angus Short Rib (400g) grilled over binchōtan, Satay Espuma,
Sambal Matah*

NOODLES

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

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

