





QĪN

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 <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

NOODLES

	SANG MEIN <i>Red Leg 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 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

