



RESTAURANT & BAR

道 dào

6-course

和

MILK BREAD

Gula Melaka, Cultured Butter

风

HOKKAIDO SCALLOP

Green Apple, Yuzu Kosho

香

JAPANESE YELLOWTAIL

Kohlrabi, Buttermilk, Dill

翠

SANCHOKU WAGYU TENDERLOIN

Burnt Eggplant, Miso, 'Short Rib'

愉

MANDARIN

Granita, Ginger

悦

MARIGOLD

Coconut, Yoghurt

\$108++ per person

• Menus and prices are subject to change.

• All prices are subject to 10% service charge and prevailing government taxes.

Q̄IN

RESTAURANT & BAR

秀 xiù

9-course

和

MILK BREAD

Gula Melaka, Cultured Butter

风

HOKKAIDO SCALLOP

Green Apple, Yuzu Kosho

松

CEP MUSHROOM

Truffle, Shio Kombu

香

JAPANESE YELLOWTAIL

Kohlrabi, Ponzu, Dill

艺

WANTON SKIN RAVIOLI

Organic Egg, Truffle, Spinach

翠

SANCHOKU WAGYU TENDERLOIN

Burnt Eggplant, Miso, 'Short Rib'

愉

MANDARIN

Granita, Ginger

悦

MARIGOLD

Coconut, Yoghurt

柔

HAWTHORN PÂTÉ DE FRUIT

\$148++ per person

• Menus and prices are subject to change.

• All prices are subject to 10% service charge and prevailing government taxes.

QĪN

RESTAURANT & BAR

缘 yuán

13-course

和

MILK BREAD

Gula Melaka, Cultured Butter

风

HOKKAIDO SCALLOP

Green Apple, Yuzu Kosho

源

WAGYU BEEF TARTARE

White Soy, Kaluga Hybrid Caviar

松

CEP MUSHROOM

Truffle, Shio Kombu

香

JAPANESE YELLOWTAIL

Kohlrabi, Buttermilk, Dill

艺

WANTON SKIN RAVIOLI

Organic Egg, Truffle, Spinach

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TOM YUM

Danish Langoustine, Calamansi

翠

SANCHOKU WAGYU TENDERLOIN

Burnt Eggplant, Miso, 'Short Rib'

愉

MANDARIN

Granita, Ginger

悦

MARIGOLD

Coconut, Yoghurt

柔

HAWTHORN PÂTÉ DE FRUIT

节

BLACK SESAME MOCHI

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66% DARK CHOCOLATE CHOUX

\$198++ per person

• Menus and prices are subject to change.

• All prices are subject to 10% service charge and prevailing government taxes.