

QĪN

RESTAURANT & BAR

序

Milk Bread, Gula Melaka, Whipped Brown Butter
White Asparagus, Chervil, Yuzu
Kueh Pie Tee, Smoked Petuna Trout, Horseradish
Hamachi Toro, Wasabi, Creme Fraiche

Kagoshima Yellow Tail, Kohlrabi, Cucumber Ponzu

目

Legras & Haas Brut Intuition NV
Champagne (France)

Aged Quail, Spring Alliums, Scallions 'Hua Juan', Szechuan Pepper

葉

La Gerla Rosso Di Montalcino
Sangiovese (Italy)

終

Ice Kachang, Rhubarb, Mascarpone
Japanese Strawberry, Hokkaido Milk, Soya Sauce

Gianni Doglia Moscato D'asti DOCG
Moscato Bianco (Italy)

4 COURSE 148++

Add Wine Pairing: 68++

Menus and prices are subject to change.

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

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.

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*Legras & Haas Brut Intuition NV
Champagne (France)*

冒

'Xing Ren Dou Fu', White Asparagus, Nomad Caviar, Almond

*Ken Forrester Old Vine Reserve Chenin Blanc
Chenin Blanc (South Africa)*

蹄

Tom Yum, Danish Langoustine, Calamansi

*Domaine Jean-Paul Balland Sancerre Rose
Rose Pinot Noir (France)*

潮

Aged Quail, Spring Alliums, Scallions 'Hua Juan', Szechuan Pepper

*La Gerla Rosso Di Montalcino
Sangiovese (Italy)*

栗

蹄

Ice Kachang, Rhubarb, Mascarpone
Japanese Strawberry, Hokkaido Milk, Soya Sauce
Pineapple Tart 'Cloud'

*Gianni Doglia Moscato D'asti DOCG
Moscato Bianco (Italy)*

6 COURSE 198++

Add Wine Pairing: 98++

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