

# QĪN

RESTAURANT & BAR

序

Milk Bread, Gula Melaka, Whipped Brown Butter  
You Tiao, Bafun Uni, Miso  
Kueh Pie Tee, Smoked Petuna Trout, Horseradish  
Hamachi Toro, Wasabi, Creme Fraiche

Kagoshima Yellow Tail, Kohlrabi, Cucumber Ponzu

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

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

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La Gerla Rosso Di Montalcino  
*Sangiovese (Italy)*

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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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Milk Bread, Gula Melaka, Whipped Brown Butter  
You Tiao, Bafun Uni, Miso  
Kueh Pie Tee, Smoked Petuna Trout, Horseradish  
Hamachi Toro, Wasabi, Creme Fraiche

Kagoshima Yellow Tail, Kohlrabi, Cucumber Ponzu

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

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Alaskan King Crab, White Pepper, NOMAD Caviar

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

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Tom Yum, Danish Langoustine, Calamansi

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

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

*La Gerla Rosso Di Montalcino  
Sangiovese (Italy)*

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臻

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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