

# QĪN

RESTAURANT & BAR

序 Milk Bread, Gula Melaka, Whipped Brown Butter

Kagoshima Yellow Tail, Kohlrabi, Cucumber Ponzu 百

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

Aged Quail, Scallions 'Hua Juan', Szechuan Pepper 集

*La Gerla Rosso Di Montalcino  
Sangiovese (Italy)*

終 Japanese Strawberry, Hokkaido Milk, Soya Sauce

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

3 COURSE 68++

Add Wine Pairing: 58++

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.

# QIN

RESTAURANT & BAR

序 Milk Bread, Gula Melaka, Whipped Brown Butter  
You Tiao, Bafun Uni, Miso  
Kueh Pie Tee, Smoked Petuna Trout, Horseradish

Kagoshima Yellow Tail, Kohlrabi, Cucumber Ponzu 百  
Legras & Haas Brut Intuition NV  
*Champagne (France)*

Tom Yum, Danish Langoustine, Calamansi 潮  
Domaine Jean-Paul Balland Sancerre Rose  
Rose Pinot Noir (France)

Aged Quail, Scallions 'Hua Juan', Szechuan Pepper 集  
La Gerla Rosso Di Montalcino  
*Sangiovese (Italy)*

終 Ice Kachang, Rhubarb, Mascarpone  
Japanese Strawberry, Hokkaido Milk, Soya Sauce  
Pineapple Tart 'Cloud'  
Gianni Doglia Moscato D'asti DOCG  
*Moscato Bianco (Italy)*

4 COURSE 98 + +

Add Wine Pairing: 78++

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