



## DINNER MENU

### TO START

#### PROSPERITY "MANTOU"

Whipped Condensed Milk, Red Date Honey, Cha Soba  
\$10

#### COLD APPETISER

(Good to Share)

#### LOCAL MARINATED CHERRIES TOMATO (V)

Chrysanthemum Jelly, Yuzu, Local Sorrel  
\$22

#### Straits Wild Caught Sea Bream "HAI DIAO"

Local Vegetable Spring Roll, Sauce Hainan  
\$28

#### SARAWAK PORK EAR TERRINE "QIAN CENG"

Pickle Mountain Pepper Gastrique, Local Vegetables  
\$22

#### LOCAL ROMAINE SALAD

Oyster Shallot Vinaigrette  
\$18

Vegetarian (VG) Vegan (V)

Menus and prices are subject to change.

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



## HOT APPETISER

(Good to Share)

### DEEP FRY SILKEN TOFU (V)

*Ginger, Spring Onions, Shallot*

\$15

### LOCAL EGGPLANT BBQ "ORIENTAL STYLE" (V)

*Garlic Chilli Ragu, Rice Crisp, Chives*

\$24

### CAMERON HIGHLAND CAULIFLOWER "GAN GUO" (V)

*Multigrain Furikake, Nori, Quinoa*

\$24

### HOKKAIDO PORK BELLY (YUME NO DAICHI)

"HAR CHEONG"

*Prawn Paste, Sesame Oil*

\$20

### STRAITS WILD YAM "ORH KUEH"

*Pork Belly Meat Jus, Crispy Shallots, Hoshi Ebi*

\$26

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### 14 DAYS DRY AGED IBERICO BELLOTA PORK JOWL "LA ROU"

*Er Guo Tou, Szechuan Spices, Romaine Lettuce, Oriental Oyster Dressing*

**\$22**

### WAGYU BEEF "HEI HU JIAO"

*Black Pepper, Shallot, Mustard Seed, Black Trumpet*

**1PCS \$6 I 13PCS \$16**

### LOCAL TIGER PRAWN "TOASI"

*Black Fungus, Tobiko, Spring Onion*

**\$18**

### SIGNATURE APPETIZER

#### (Individual) SHANGHAINENSE HAIRY CRAB ROE "DOU HUA"

*Brown Crab, Pickle Chilli, Local Soy Curd*

**\$22**

### SOUTH AFRICAN ABALONE

*Shallot Scented Noodles, Sakura Ebi, Kombu*

**\$28**

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## MAINS

### SPANISH BELLOTARIBS "SHAO KAO"

*Chu Hou Sauce, Tomato, Crispy Aromatics, Romaine Salads*

**\$35**

### Straits Line Caught Local Threadfin "QING ZHEN"

*Tubers, Canton Style Shallot Soy Vinaigrette*

**\$42**

### AUS WAGYU SHORT RIB MBS 4/5 "TANG SHAO"

*Pistachio Puree, Mala Glaze, X.O. Beef, Romaine Salad*

**\$68**

### 5 DAYS AGED GG FRENCH POULET LEG SADDLE

*"AN XIN" (HALVED)*

*Ginger Scallions, Teochew Chilli, Romaine Salad*

**\$42**

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# QIN

RESTAURANT & BAR

## SWEETS

### CAMERON HIGHLAND "NAI CHA"

*Nai Gai, Roasted Black Tea, Buckwheat*

\$12

### MALAYSIA KINTA VALLEY WILD YAM

#### "ORH NEE ICE CREAM"

*Chinese Rice Lees, Cream, Gingko*

\$12

### PERSIMMON "DONG SHI ZI"

*Citrus, Brown Sugar*

\$15

### GULA MELAKA "MA SHU"

*Coconut Flakes, Sea Salt*

\$9

### SESAME "SU"

*Okinawa Brown Sugar, Filo Pastry*

1pc \$7 | 3pcs \$18

### LIU SHA "BAO"

*Custard, Cream, Salted Egg*

1pcs \$4

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