



DINNER MENU

TO START

PROSPERITY "MANTOU" (V)

招财馒头 (素)

Okinawan Brown Sugar, Sobacha, Marinated Honey, French Butter

\$15

DARK RYE SOUR DOUGH (V)

黑麦酸种面包 (素)

Served with French Butter

\$12

PRELUDE

前奏小食

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

14天干式熟成伊比利亚黑猪颊肉

Chinese White Wine, Romaine Salad, Oriental Spices

\$22

HOKKAIDO SNOW PORK BELLY (YUME NO DAICHI) "HAR CHEONG"

虾酱风味北海道雪花猪腩

Prawn Paste, Sesame Oil, Hua Tiao

\$22

CARAMELISED MERMAID FISH

焦糖凤尾鱼

Sole Fish, Sesame, Thai Chilli, Light Soy

\$22

Vegetarian (VG) Vegan (V)

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Menus and prices are subject to change.

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



PRELUDE

前奏小食

CRISPY JAPANESE SQUID TENTACLES

酥炸日本鱿鱼须

Xinjiang Spices

\$25

SPANISH PORK TROTTER TEMPURA "JIAO YAN"

椒盐西班牙猪蹄天妇罗

Salt, Chilli, Szechuan Peppercorn

1 pc \$12 | 3 pcs \$30

WAGYU BEEF CROQUETTE "HEI HU JIAO"

黑胡椒和牛可乐饼

Black Pepper, Mustard Seed, Black Trumpet Mushroom

1 pc \$6 | 3 pcs \$16

SPANISH IBERICO MOGOTE "TOAST"

伊比利亚猪肩吐司

Oriental-style Sambal, Gherkin, Sourdough, Gruyère Cheese

\$28

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COLD APPETISER
冷前菜

JAPANESE AMELA FRUIT TOMATO (V)

静岡阿米拉高糖度番茄 (素)

Korean Nashi Pear, Jambu, Preserved Plum, Aged Soy Balsamic Glaze

\$28

KOREAN JEJUDONY PORK BELLY "SUAN NI BAI ROU"

韩国济州岛黑猪肉,蒜泥白肉

Cucumber, Garlic, Soy Vinaigrette

\$32

KAGOSHIMA HAMACHI "LAO SHENG"

日本鹿儿岛黄尾鱼捞生

Shungiku, Tubers, Yuzu White Soy Vinaigrette, Pickles

\$35

SHIRO IKA "BAI ZHUO"

白灼白乌贼

Ulam Salad, Ginger Scallion Purée, Ikura

\$28

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COLD APPETISER
冷前菜

LOCAL ROMAINE SALAD
本地罗马生菜沙拉
Oyster Shallot Vinaigrette
\$18

IBERICO PORK SPARERIBS "MEI REN GUO"
伊比利亚猪排骨美人锅
Soy Collagen, Ginseng, Daikon, Tofu
\$33

SIGNATURE (INDIVIDUAL SERVING)
招牌单人份

DEEP SEA FISH MAW
深海花胶
Fermented Black Bean Beurre Blanc, Caviar
\$28

SHANGHAISE HAIRY CRAB ROE "DOU HUA"
上海大闸蟹膏豆花
Brown Crab, Pickled Chilli, Kyoto Soy Curd
\$22

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VEGETABLES

蔬菜

CAMERON HIGHLAND CAULIFLOWER "GAN GUO" (V)

金马仑干锅花椰菜 (素)

Multigrain Furikake, Nori, Quinoa

\$24

WHITE ASPARAGUS (V)

白芦笋 (素)

Oriental-style, Garlic Chilli Ragu, Spring Onion, Wing Bean

\$28

MEI CAI TOFU

梅菜豆腐

Eggplant, Celery, Radish

\$32

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MAINS
主菜

ZUWAIGANI SNOW CRAB CLAW "LAO MIAN" 松叶蟹钳捞面
Pork Lard, Spring Onion, Lobster Stock, Rice Noodles
\$72

LA ROU "DONABE" 腊肉砂锅饭
Liver Sausage, Lardo, X.O. Sauce, Artisan Waxed Pork Belly, Japanese Pearl Rice
\$65

STRAITS WILD CAUGHT THREADFIN "QING ZENG" 清蒸野生马友鱼
Yellow Chilli Ragu, Pickled Baby Lotus Root, Garlic Sprout
\$58

SPANISH IBERICO PORK RACK "TAN SHAO" 炭烧伊比利亚猪排
Black Pepper Jam, Zucchini, Tomato
\$55

AUS WAGYU SHORT RIB MBS4+ "SHAO KAO" 烧烤澳洲和牛短肋
X.O. Beef, Pistachio Purée, Mala Glaze
\$70

5 DAYS DRY AGED GG FRENCH POULET SADDLE 5天干式熟成法国鸡背鞍
Ginger Scallion, Teochew Chilli
\$48

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QIN

RESTAURANT & BAR

SWEETS

甜品

QIN "TANG"

'亲'汤

Peach Gum, Red Date, Fig, Grass Jelly Sorbet

\$15

NAI "CHA"

奶茶

Nai Gai, Buckwheat, Roasted Black Tea

\$15

SESAME CHOUX "XIN TAI RUAN"

芝麻泡芙

Sesame Moelleux, Vanilla Ice Cream, Nuts, Mochi

\$18

KOREAN PERSIMMON

韩国柿子

Okinawan Brown Sugar, Pomelo, Citrus

\$18

MA "SHU"

麻薯

Coconut, Brown Sugar, Warabi Mochi

\$9

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