

Sophisticated Modern Asian
With Chef Justin Quek



Chinoiserie presents a harmonious, elegant integration of East and West, made possible by Chef Justin Quek's background in haute French cuisine with his deep insights on Asian food culture, garnered through years of operating restaurants within the region. Using the most premium ingredients from around the world - including some artisanal Chinese produce known only by connoisseurs, and employing classic French and Asian cooking techniques, a new style of Asian food with a cosmopolitan spirit is created. We present to you, the Grand Cru of Asian cuisine.

“知新”菜单
“Knowing” Menu

Wine Pairing S\$68++

前菜双拼

Duo of Starters

R&L LegrasPluriel Blanc de Blanc NV

每日靓汤

Double Boiled Soup

招牌镬炒生猛缅因龙虾福建面

**Chef Justin's Signature Wok Fried Live Maine Lobster
Hokkien Noodle**

Schloss VollradsQbAFeinherb Riesling Germany

炭烧安斯格牛肉配古法焖鲍鱼

Charcoal Grilled Angus Beef Braised Baby Abalone

Chateau Robin des Moines St Emilion Bordeaux France

满口小点

Palate Cleanser

主厨时日甜品

Chef Dessert

Tamdhu Batch Strength

\$150++



++ All prices are subjected to 7% GST and 10% Service Charge for all diners

“饕餮”菜单
Grande Menu

Wine Pairing S\$88++

前菜双拼

Duo of Starters

R&L LegrasPluriel Blanc de Blanc NV

63°度温泉蛋，时日野菌，黑松露与西班牙火腿

Slow Cooked Barn Laid Egg | Wild Mushroom | Black Truffle | Spanish Ham

每日靓汤

Double Boiled Soup

创意海鲜

Ocean Catch Creations

Schloss VollradsQbAFeinherb Riesling Germany

马克坡咯式温炒帝王蟹配意大利细面

Saute King Crab Capellini "Marco Polo"

或 OR

古法焖帝王蟹面线

Braised King Crab Rice Vermicelli

Chateau Robin des Moines St Emilion Bordeaux France

炒柬埔寨黑胡椒龙虾与炭烧日本和牛配时蔬

Wok Fried Kampot Black Pepper Lobster with Grilled Wagyu Beef, Seasonal Vegetables

Poupille Cotes de CastillonVignobles Jean Marie Carrille Bordeaux France

满口小点

Palate Cleanser

主厨时日甜品

Chef Dessert

Grand Marnier

花式小点

Petit Fours

\$200++

Chef Justin's bespoke menu from \$268++ available on advance booking



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À la Carte Menu

Starter

Salade de Printemps <i>Soft Boiled Egg, Parmesan & Truffle Vinaigrette</i>	\$30
Our Signature's Duck Foie Gras Xiao Long Bao	\$28
Steamed Scallop and Sea Urchin Har Gow <i>King Oyster, Royal Oscietra Caviar & Crab Bisque</i>	\$45
Braised Whole Abalone (2 Heads) <i>Spanish Ham and Asparagus</i>	\$88
Royal Oscietra Caviar (30gms) <i>Barn Laid Scrambled Eggs Sour Cream & House-Made Blinis</i>	\$188
Beluga Caviar (30gms) <i>Barn Laid Scrambled Eggs Sour Cream & House-Made Blinis</i>	\$428

Noodles

Wok Fried Maine Lobster Hokkien Noodle	\$45
Wok Fried & Braised Crab Leg Rice Vermicelli	\$90
Nordic King Crab Legs in Ginger Broth and Rice Vermicelli	\$90
King Prawns Sambal Capellini	\$35

Mains

Crispy Scales Wild Coral Cod Fillet <i>Sweet Sour Chilli Sauce, Four Heavenly Vegetables</i>	\$60
Clay Pot Rice (30 min) (2 persons) <i>Braised Abalone & Wok Fried Petit Tender Wagyu Beef in Kampot Pepper, Oriental Greens</i>	\$118
Charcoal Grilled A4 Kagoshima Steak <i>Seasonal Greens, Roasted Garlic Fried Rice</i>	\$198
Wok Fried Whole Live Maine Lobster in Kampot White Pepper <i>Oriental Greens and Steamed Rice</i>	\$95

Desserts

Flourless Soufflé with House Made Ice Cream (2 persons)	\$22
Fresh Seasonal Fruits Platter	\$25
Banana Flambée in Rum with Salted Gula Java Ice Cream	\$25
Coffee and Petit Fours (per person)	\$18

