

QĪN

RESTAURANT & BAR

序 Milk Bread, Gula Melaka, Whipped Brown Butter

Kagoshima Hamachi Crudo, Nam Jim, Kohlrabi Radish 百

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

Silver Hill Duck Breast, Gula Apong, Hoisin 樂

*Château Musar Levantine de Musar
Bekka Valley (Lebanon)*

終 Japanese Strawberry, Hokkaido Milk, Soy 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.

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Milk Bread, Gula Melaka, Whipped Brown Butter
Black Angus Beef Tartare, Crispy Yam, Caviar

Scottish Diver Scallop Silk, XO Sauce, Chives

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

Iberico Pork Dumpling, Bak Kut Teh, Spring Onion

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*Château Musar Jeune Rosé
Bekaa Valley (Lebanon)*

A4 Kagoshima Wagyu Tenderloin, Braised Leek, Black Vinegar

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*Château Musar Levantine de Musar
Bekaa Valley (Lebanon)*

終

Japanese Strawberry, Hokkaido Milk, Soy Sauce

*Gianni Doglia Moscato d'Asti DOCG
Moscato Bianco (Italy)*

4 COURSE 98++

Add Wine Pairing: 78++

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Milk Bread, Gula Melaka, Whipped Brown Butter
Tom Yum Broth, Danish Langoustine Skewer
Black Angus Beef Tartare, Crispy Yam, Caviar
White Pepper King Crab 'Fried Mantou'

Scottish Diver Scallop Silk, XO Sauce, Chives

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Legras & Haas Brut Intuition NV
Champagne (France)

Iberico Pork Dumpling, Bak Kut Teh, Spring Onion

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Château Musar Jeune Rosé
Bekaa Valley (Lebanon)

Alaskan Halibut, Hokkaido Pumpkin, Lemongrass Velouté, Thai Basil

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Susana Balbo Signature Brioso White Blend
Mendoza (Argentina)

A4 Kagoshima Wagyu Tenderloin, Braised Leek, Black Vinegar

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Château Musar Levantine de Musar
Bekaa Valley (Lebanon)

終

Ice Kachang, Rhubarb, Mascarpone
Japanese Strawberry, Hokkaido Milk, Soy Sauce

Gianni Doglia Moscato d'Asti DOCG
Moscato Bianco (Italy)

5 COURSE 148++

Add Wine Pairing: 108++

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A LA CARTE MENU

ACORN-FED JAMÓN IBÉRICO (50G)	\$28
STRACCIATELLA DI BURRATA <i>XO Sauce, Heirloom Tomato</i>	\$28
KAGOSHIMA HAMACHI CRUDO <i>Nam Jim, Kohlrabi Radish</i>	\$24
BLACK ANGUS BEEF TARTARE <i>Soy Cured Egg, Bawang Goreng</i>	\$22
PRATA <i>Black Angus Beef Skewer or Oyster Mushroom, Garlic Aioli (VG)</i>	\$22
PETUNA OCEAN TROUT TARTARE <i>Ikura, Wasabi Oil</i>	\$18
PORK CROQUETTE <i>Black Garlic Ketchup</i>	\$18
BRAISED PORK BAO <i>Chilli, Kecap Manis (2 pcs)</i>	\$16
CHICKEN LIVER PARFAIT ON MILK BREAD <i>Shaoxing Wine, Crispy Chicken Skin</i>	\$14
FRIES (VG) <i>Spring Onion, Sriracha</i>	\$12
MARINATED OLIVES (70G) (VG)	\$10
SEASONAL OYSTER <i>Spring Onion Mignonette, Chinkiang Black Vinegar</i>	\$7/PC
FURIKAKE POPCORN	\$6

Vegetarian (VG) Vegan (V)

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BLACK ANGUS BEEF TENDERLOIN STEAK (200G) <i>Szechuan Pepper, Maitake, Black Garlic</i>	\$42
FARMED RED SNAPPER <i>Tom Yum, Pickled Mussels</i>	\$25
SILVER HILL DUCK BREAST <i>Hoisin, Cucumber</i>	\$38
IBERICO PORK DUMPLING <i>Bak Kut Teh, Spring Onion</i>	\$28
GLUTINOUS RICE (VG) <i>Maitake, Egg Yolk</i>	\$22
KALE CAESAR SALAD <i>Soy Chicken Breast, Ginger Chilli</i>	\$18
JAPANESE STRAWBERRY <i>Hokkaido Milk, Soy Sauce</i>	\$18
THAI BASIL MINT GRANITA (V) <i>Nashi Pear Sorbet, Coconut Crumbs</i>	\$12
ICE KACHANG <i>Rhubarb, Mascarpone</i>	\$15
BRILLAT-SAVARIN CHEESE <i>Mango Chilli Chutney</i>	\$15
DARK NAMA CHOCOLATE (VG)	\$8

Vegetarian (VG) Vegan (V)

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