

# FOCUS MENU

**\$180 per person**

WINE PAIRING \$90  
NON-ALCOHOLIC PAIRING \$75

## **Quenino Prelude**

*Chef's Choice of Two Seasonal Amuse-bouche*

...

## **Octopus**

*Caramelised Shrimp Paste, Local Flower and Herb, Tempeh, Calamansi, Macadamia*

...

## **Indonesia Mud Crab**

*Turmeric, Peppercorn, Puffed Grain, Crab Roe, Cured Egg Yolk*

...

## **Yellowtail Kingfish**

*Lemak, Lemongrass, Passion Fruit, Heirloom Beetroot*

...

## **"Fried Rice"**

*X.O. Sauce, Chinese Olive, Cucamelon, Ham Floss*

...

## **Green Chilli Ice Cream**

*Pineapple, Almond, Bakkwa, Mint*

**Petit Fours and Mignardise**

# VERDURE MENU

**\$180 per person**

WINE PAIRING \$90  
NON-ALCOHOLIC PAIRING \$75

## **Quenino Prelude**

*Chef's Choice of Two Seasonal Amuse-bouche*

...

## **Tempeh**

*Caramelised Soya, Local Flower and Herb, Calamansi, Macadamia*

...

## **Green Stem Cauliflower**

*Turmeric, Peppercorn, Puffed Grain, Cured Egg Yolk*

...

## **Kohlrabi**

*Lemak, Lemongrass, Passion Fruit, Heirloom Beetroot*

...

## **"Fried Rice"**

*Sesame, Tamarind, Chinese Olive, Cucamelon*

...

## **Green Chilli Ice Cream**

*Pineapple, Almond, "Jerky", Mint*

**Petit Fours and Mignardise**

# DISCOVERY MENU

**\$240 per person**

WINE PAIRING \$140  
NON-ALCOHOLIC PAIRING \$90

**Quenino Prelude**

*Chef's Choice of Two Seasonal Amuse-bouche*

...

**Octopus**

*Caramelised Shrimp Paste, Local Flower and Herb, Tempeh, Calamansi, Macadamia*

OR

**Amur Caviar**

*Dragon Chive Custard, Scallop Mousse, Razor Clam, Fermented Chilli  
(Supplementary \$30)*

...

**Green Lip Abalone**

*Prawn, Green Chilli, Veiled Bamboo Fungus, Angelica Herb*

...

**Marron**

*Lentil, Spinach, Petai, Anchovy Chilli Jam*

...

**Stone Axe M9 Wagyu**

*Variations of Garlic: Jungle Garlic, Garlic Sprout, Pink Garlic, Black Garlic*

...

**"Fried Rice"**

*X.O. Sauce, Chinese Olive, Cucamelon, Ham Floss*

...

**Green Chilli Ice Cream**

*Pineapple, Almond, Bakkwa, Mint*

**Petit Fours and Mignardise**