

ACCENT

\$98 per person

WINE PAIRING \$40
NON-ALCOHOLIC PAIRING \$40

Quenino Prelude

Chef's Choice of Two Seasonal Amuse-bouche

...

Green Lip Abalone

Prawn, Green Chilli, Veiled Bamboo Fungus, Angelica Herb

...

Skull Island Tiger Prawn

Lentil, Spinach, Petai, Anchovy Chilli Jam, Flatbread

OR

Green Stem Cauliflower

Lentil, Spinach, Petai, Chilli Jam, Flatbread

...

Yellowtail Kingfish

Lemak, Lemongrass, Passion Fruit, Heirloom Beetroot

OR

Game Farm Quail

"Fried Rice", Tamarind, Stingless Bee Honey

OR

Wagyu Beef Cheek

*Variations of Garlic: Jungle Garlic, Garlic Sprout, Pink Garlic, Black Garlic
(Supplementary \$20)*

...

Green Chilli Ice Cream

Pineapple, Almond, Bakkwa, Mint

Petit Fours and Mignardise

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

INSIGHT

\$138 per person

WINE PAIRING \$80
NON-ALCOHOLIC PAIRING \$70

Quenino Prelude

Chef's Choice of Two Seasonal Amuse-bouche

...

Green Lip Abalone

Prawn, Green Chilli, Veiled Bamboo Fungus, Angelica Herb

...

Skull Island Tiger Prawn

Lentil, Spinach, Petai, Anchovy Chilli Jam, Flatbread

OR

Green Stem Cauliflower

Lentil, Spinach, Petai, Chilli Jam, Flatbread

...

Yellowtail Kingfish

Lemak, Lemongrass, Passion Fruit, Heirloom Beetroot

...

Game Farm Quail

"Fried Rice", Tamarind, Stingless Bee Honey

OR

Wagyu Beef Cheek

*Variations of Garlic: Jungle Garlic, Garlic Sprout, Pink Garlic, Black Garlic
(Supplementary \$20)*

...

Green Chilli Ice Cream

Pineapple, Almond, Bakkwa, Mint

Petit Fours and Mignardise

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

ACCENT VEGETARIAN

\$98 per person

WINE PAIRING \$40
NON-ALCOHOLIC PAIRING \$40

Quenino Prelude

Chef's Choice of Two Seasonal Amuse-bouche

...

Eggplant

Tofu, Green Chilli, Veiled Bamboo Fungus, Angelica Herb

...

Green Stem Cauliflower

Lentil, Spinach, Petai, Chilli Jam, Flatbread

...

Kohlrabi

Lemak, Lemongrass, Passion Fruit, Heirloom Beetroot

OR

Lion's Mane Mushroom

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

...

Green Chilli Ice Cream

Pineapple, Almond, "Jerky", Mint

Petit Fours and Mignardise

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

INSIGHT VEGETARIAN

\$138 per person

WINE PAIRING \$40
NON-ALCOHOLIC PAIRING \$40

Quenino Prelude

Chef's Choice of Two Seasonal Amuse-bouche

...

Eggplant

Tofu, Green Chilli, Veiled Bamboo Fungus, Angelica Herb

...

Green Stem Cauliflower

Lentil, Spinach, Petai, Chilli Jam, Flatbread

...

Kohlrabi

Lemak, Lemongrass, Passion Fruit, Heirloom Beetroot

...

Lion's Mane Mushroom

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

...

Green Chilli Ice Cream

Pineapple, Almond, "Jerky", Mint

Petit Fours and Mignardise

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