

**À LA CARTE
DINNER MENU**

MICHELIN 2025

PRELUDE

Octopus 20

served in pairs

Chef Su's favourite childhood snack, reimagined. Old Chang Kee's deep-fried squid becomes crispy octopus parcels, topped with a coriander and sesame relish, then finished with green Szechuan pepper oil and jungle garlic (*buah kulim*) masala dust. Childhood craving, upgraded.

Tamarillo 18

served in pairs

Assam Laksa, seen a different way. A gentle nod to Chef Su's favourite bowl. Fresh tamarillo seasoned with tamarind juice and ginger flower and filled with laksa-leaf jelly with tapioca pearls. Bright, tangy, aromatic.

Baby Cucumber 14

served in pairs

Back by request. Chilled baby cucumber with caramelised lemongrass chilli, finger lime and kaffir lime, finished with cashew cream. Cool snap, gentle heat, clean finish.

Yellowtail Kingfish 30

A memory from the family table, quietly retold. Raw kingfish rests in a clear, tangy broth inspired by Chef Su's mum's *Kiam Chye* Soup, built with Szechuan preserved vegetables for gentle spice and savoury depth. Pickled jicama, white fungus, ginger flower and fresh gooseberries add crunch, silk and lift. A drift of green-chilli snow melts over the fish for a cool, creamy, lightly spicy finish.

"White Pepper Crab" 28

A quieter Singapore crab favourite, retold. Steamed egg-white custard layered with Indonesian mud crab and roe, celtuce and puffed grains, finished with a turmeric and white-pepper sauce.

Amur Caviar 48

A nod to a Singapore classic: Chicken Rice with no chicken and no rice. Dragon chive custard layered with scallop and razor clam, a touch of fermented chilli, and topped with Amur caviar from Singapore-based caviar supplier for a soya-like finish.

River Prawn 30

Three voices, one plate. Chef de Cuisine Su once skipped the prawn head. Senior Sous Chef An Dric champions the Thai river prawn. Junior Sous Chef Louis grew up on *Assam Gulai*. The dish is a recreation of it all. The tail is poached in butter and set in a tangy tamarind curry with Brussels sprouts, parsnip chips and young mango, finished with shellfish foam. The head sits on the side, topped with coral espuma.

CENTREPIECE

Stone Axe M9 Wagyu Striploin 98

A playful love letter to regional garlics. Perfectly grilled wagyu with pickled garlic-sprout salad, fermented black-garlic foam, jungle garlic (*buah kulim*) dust, and a bright green-garlic chilli sauce that nods to McDonald's garlic chilli many in Singapore grew up with.

Menu is subject to change without prior notice.

Kindly inform us of any allergies or dietary needs.

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

SWEETS

Wild-caught Swordfish 46

A nod to *lemak* curries by the coast. Medium-rare swordfish with sautéed cowslip creeper and a taro-leaf coconut emulsion. Bright, creamy and balanced, bite after bite.

Quenino's "Fried Rice" 32

Inspired by Singapore and three Southeast Asian rice traditions: Fried Rice, *Mui Fan* and *Nasi Ulam*. Quenino's version is also served with ham floss, house-made X.O. sauce, Chinese olive relish, pickled bean sprouts, cucamelon and moringa leaf.

Dry-aged Duck 158

Serves three to five persons | 40–60 min preparation | Preorder required

A playful nod to Chef Su's Chinese and Indian heritage, and the dishes she grew up with. Dry-aged Chinese-style roast duck stuffed with Indian-spiced leg meat and served with heirloom rice, *sambal ijo*, broccolini and angelica herb sauce.

Quenino's Cereal Bowl 18

Quenino's take on a breakfast cereal bowl, heavy on cereal and light on milk. Nostalgia in a scoop: 70% Johor chocolate sorbet, Horlicks malt foam, puffed grains and seeds, and a light brush of *kulim* oil.

Hawthorn Sorbet 18

A nod to childhood hawthorn sweets, given a glow-up. Bright hawthorn sorbet with cured strawberries and *Shaoxing* wine jelly. Tart, tidy, refreshing.

"Pong Piah" 12

served in pairs

A nostalgic snack, reimagined. An ode to traditional *Pong Piah* and *Ma Ti Su* pastries: crisp wafer shells filled with a sweet-savoury blend of maltose, sesame and shallot oil.

Ginger Flower Bonbon 9

served in pairs

A small ode to ginger flower, the quiet star of many local plates. Bittersweet chocolate bonbon filled with a silky ginger-flower ganache.

in collaboration with renowned Singaporean pastry chef Janice Wong

Mango Yuzu Cake 18

Familiar flavours, fresh finish. A playful take on fruit cake, elevated. Layers of white-chocolate parfait, lemongrass-yuzu curd, coconut dacquoise and mango cream-cheese mousse.

In collaboration with renowned Singaporean pastry chef Janice Wong

A Bit of This and That 20

A gentle finish built around ginger flower. Petite bites chosen for contrast in crunch and cream, sweet and savoury, each carrying its own ginger-flower accent. Dish is served with your choice of coffee or tea.

Price is per person

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VEGETARIAN

PRELUDE

King Oyster Mushroom 14

served in pairs

A playful swap for a popular local kiosk snack. Chef Su's childhood favourite from Old Chang Kee, reinterpreted: crisp king oyster mushroom parcels with a coriander and sesame relish, finished with green Szechuan pepper oil and jungle garlic (*buah kulim*) masala dust. One crunchy hello to start.

Tamarillo 18

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Baby Cucumber 14

served in pairs

Back by request. Chilled baby cucumber with caramelised lemongrass chilli, finger lime and kaffir lime, finished with cashew cream. Cool snap, gentle heat, clean finish.

"Amur Caviar" 26

A nod to a Singapore classic: Chicken Rice with no chicken and no rice. Dragon chive custard with bean curd skin and sunchoke foam, dotted with fermented chilli and finished with tapioca "caviar".

Heirloom Radish 24

A memory from the family table, quietly retold for a vegetarian palate. Tender heirloom radish sits in a clear, tangy broth inspired by Chef Su's mum's *Kiam Chye* soup, built with Szechuan preserved vegetables for gentle spice and savoury depth. Pickled jicama, white fungus, ginger flower and fresh gooseberries add crunch, silk and lift. A drift of green-chilli snow melts through for a cool, creamy, lightly spicy finish.

"White Pepper Crab" 24

A plant-led nod to a lesser-known local favourite. Silky egg-white custard with green-stem cauliflower, celtuce and puffed grains, finished with turmeric, white pepper and a touch of salted egg yolk.

Fennel 22

A gentle nod to *Assam Gulai* without the seafood. Butter-poached fennel with Brussels sprouts, parsnip and young mango. Fragrant, Fragrant, rounded, quietly indulgent.

CENTREPIECE

Lion's Mane Mushroom 30

A plant-led riff that spotlights the region's garlicks. Lion's mane grown in Singapore paired with jungle garlic (*buah kulim*) dust, pickled garlic-sprout salad, fermented black-garlic foam and a bright green-garlic chilli sauce that nods to McDonald's garlic chilli.

"Fried Rice" 30

Inspired by Singapore and three Southeast Asian rice traditions: Fried Rice, *Mui Fan* and *Nasi Ulam*. Served with mushroom crisps, house-made tamarind chilli, Chinese olive relish, pickled bean sprouts, cucamelon and fresh moringa leaf.

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Garden City Mosaic

34

A little ode to Singapore, the Garden City. Market vegetables are wrapped in seaweed, then set with cowslip creeper and a smooth taro-leaf coconut emulsion that nods to *Lemak* curries.

“Dry-aged Duck”

38

Same style, no bird. Deep-fried bean curd stuffed with jackfruit mince and a warm mix of Indian spices. Served with heirloom rice, *sambal ijo*, broccolini and an angelica herb sauce. A playful playful nod to Chinese and Indian roots, retold for a vegetarian meal.

DISCOVERY MENU

An evening journey of home tastes. Chef Su slows the pace, leans into deeper spice and the table rituals she grew up with. Course by course, the story warms and widens.

\$200 per person

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

Quenino Prelude

Chef's Choice of Seasonal Amuse-bouche

...

Yellowtail Kingfish

Pickled Mustard Green, Green Chilli, Gooseberry, Jicama

...

Caviar

Scallop, Yacón, Dragon Chive Custard, Tamarind Chilli Oil

...

River Prawn

Tamarind, Brussels Sprout, Mango

...

Dry-aged Duck

Cumin, Sambal Ijo, Angelica Herb

...

"Fried Rice"

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

...

Quenino's Cereal Bowl

*70% Johor Chocolate, Horlicks, Kulim,
Puffed Grain, Sunflower Seed, Sesame*

Petit Fours and Mignardise

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

DISCOVERY VEGETARIAN MENU

A plant-led night wander. Chef Su threads layered flavours and clever textures through market notes and family-table warmth. Unhurried, polished, proudly Singaporean.

\$180 per person

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

Quenino Prelude

Chef's Choice of Seasonal Amuse-bouche

...

Heirloom Radish

Pickled Mustard Green, Green Chilli, Gooseberry, Jicama

...

"Caviar"

Bean Curd Skin, Yacón, Dragon Chive Custard, Tamarind Chilli Oil

...

Fennel

Tamarind, Brussels Sprout, Mango

...

"Duck"

Cumin, Sambal Ijo, Angelica Herb

...

"Fried Rice"

Moringa, Chinese Olive, Cucamelon

...

Quenino's Cereal Bowl

70% Johor Chocolate, Horlicks, Kulim, Puffed Grain, Sunflower Seed, Sesame

Petit Fours and Mignardise

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