

**À LA CARTE  
LUNCH 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.
- 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.
- House-made Flatbread** 25  
This dish shines a light on a lesser-known local favourite: White Pepper Crab. A grilled flatbread that sits between *naan* and Chinese *bing* arrives with a bowl of salted-egg and curry-leaf hummus, filled with flower crab cooked with bamboo shoots in a turmeric-peppercorn sauce, then topped with kale chips for crunch. Hands very welcome.
- 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 garlicks. 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.
- 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.
- Sarawak Pork Belly** 38  
A Singapore memory in two comforts. Hainanese Curry Rice meets *Kueh Salat*. *Kicap* manis-glazed pork belly over heirloom red rice with winged bean, fermented shrimp, egg and pork rind. Sticky, savoury, softly nostalgic.

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Kindly inform us of any allergies or dietary needs.*

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

## SWEETS

- Wagyu Beef Cheek** 42  
Pepper memories, retold. Slow-cooked wagyu beef cheek with old- and new-world peppercorns, roasted garlic sprouts and spiced mashed potatoes. Cosy, pepper-warm, deeply savoury.
- 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*

# 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

*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.

### "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".

### House-made Flatbread 20

This dish shines a light on White Pepper Crab, told the plant way. A grilled flatbread that sits between *naan* and Chinese *bing* arrives with a bowl of salted-egg and curry-leaf hummus, filled with green-stem cauliflower cooked with bamboo shoots in a turmeric-peppercorn sauce, then topped with kale chips for crunch.

### Fennel 22

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

## CENTREPIECE

### Lion's Mane Mushroom 30

A plant-led riff that spotlights the region's garlics. 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.

### 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*.

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# INSIGHT MENU

*A daytime journey with Chef Su. Short, clear steps through market mornings and city rhythms, each plate a tidy chapter. Familiar at first glance, then a bright little turn on the first bite.*

**\$130 per person**

WINE PAIRING \$80  
NON-ALCOHOLIC PAIRING \$60

## **Quenino Prelude**

*Chef's Choice of Seasonal Amuse-bouche*

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## **Amur Caviar**

*Scallop, Razor Clam, Dragon Chive Custard, Fermented Chilli*

...

## **House-made Flatbread**

*Flower Crab, Salted Egg, Sarawak Peppercorn, Turmeric*

...

## **Wild Caught Swordfish**

*Taro Leaf, Cowslip Creeper, Coconut, Toasted Semolina*

...

## **Sarawak Pork Belly**

*Pulut Sia', Caramelised Soya Sauce, Winged Bean, Fermented Shrimp, Curry*

OR

## **Stone Axe M9 Wagyu Striploin**

*Variations of Garlic: Purple Garlic, Black Garlic, Jungle Garlic  
(Supplementary \$48)*

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## **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.*

# INSIGHT VEGETARIAN MENU

*The same route, told with plants. Chef Su maps a light midday path of market greens, gentle spice and clean textures. Comfort you know, lifted just so.*

**\$120 per person**

WINE PAIRING \$80  
NON-ALCOHOLIC PAIRING \$60

## **Quenino Prelude**

*Chef's Choice of Seasonal Amuse-bouche*

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## **"Caviar"**

*Sunchoke, Bean Curd Skin, Dragon Chive Custard, Fermented Chilli*

...

## **House-made Flatbread**

*Green Stem Cauliflower, Salted Egg, Sarawak Peppercorn, Turmeric*

...

## **Seasonal Vegetable Mosaic**

*Taro Leaf, Cowslip Creeper, Coconut, Toasted Semolina*

...

## **Lion's Mane Mushroom**

*Variations of Garlic: Purple Garlic, Black Garlic, Jungle Garlic*

...

## **Quenino's Cereal Bowl**

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

## **Petit Fours and Mignardise**

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