

café quenino

Lunar New Year Reunion Menu

\$65 per person | Minimum two persons

Available 15 to 18 February 2026

STARTERS

Choice of one:

“Kerabu” Yu Sheng

King Salmon Sashimi, Young Mango, Makrut Ginger Flower Dressing
(Supplementary \$28)

Make-your-own Roti Kirai

Pulled Pork Rendang, Braised Jicama, Sambal Ikan Bilis, Baby Gems

APPETISERS

Choice of one:

Heirloom Tomato Salad

Buffalo Mozzarella, Basil, Shallots, Black Vinegar Dressing

Assam Laksa

Assam Laksa Broth, Mackerel Fish Cake, Tamarind Shrimp Paste, Cucumber Slaw, Infused Laksa Leaf Oil

Rendang Mutton

Mutton Rendang Ragu, Wok Fried French Bean

Char Siu-glazed Pork Belly

‘Nam Yu’-flavoured Sauerkraut, Chilli Tamarind Sambal,

Ayam Percik

Boneless Chicken Leg, Percik Sauce, Capsicum Salsa,

Pan-roasted Barramundi

Orange Peel, Pandan Flavour Black Bean Sauce

Stir-fried Crab Meat with Green Beans, Asparagus, Zucchini

Spicy Sambal or Garlic Oyster Sauce

Angus Beef Striploin

Australian Angus Striploin, Black Pepper Cream Sauce, Curry Leaves, Watercress Salad
(Supplementary \$28)

served with Coconut Basmati Rice OR Nasi Ulam-styled Wild Rice

DESSERT

Nian Gao Croquette

Coconut Yam Emulsion, Coconut Flakes, Pistachio
(Supplementary \$16)

Kindly inform us of any allergies or dietary needs.
All prices are subject to service charge and prevailing government taxes.