WELCOME TO

# Café Quenino

where Chef de Cuisine Ma Yee Khang presents “tze char” comfort for today’s table. Inspired by Singapore’s “tze char” culture, the menu celebrates recognisable Chinese and Southeast Asian flavours expressed in fresh, contemporary forms, cooked to order and served in the middle of the table for sharing.

Here, dining follows plates for the table, shared your way. Instead of individual mains, guests choose 3, 5, or 7 plates for the table, freely mixing any dishes across the menu, with rice and sides completeing a cosy, generous shared spread in a relaxed orchard setting.

Plates for the table, shared your way.

| 3 PLATES | 5 PLATES | 7 PLATES |
|---|---|---|
| *& choice of 2 sides* | *& choice of 3 sides* | *& choice of 4 sides* |
| 98 | 138 | 178 |

Build your table the way you like.
Any Plates. Any Combination.

# Starters

**Christmas Ham with Argugula Salad**
Arugula, Cherry Tomato, Mustard Aioli, Caper Berry, Promegranate, Calamansi Gula Melaka Vinaigrette

**Oven-baked Scallop** +9
Herb Butter

**Chicken Satay**
Satay Spice-marinated Tender Chicken Thigh, Pickled Cucumber

**Crab Toast**
Crab Rillettes, Shio Kombu, Salmon Roe, Deep-fried Kale, Brioche Toast

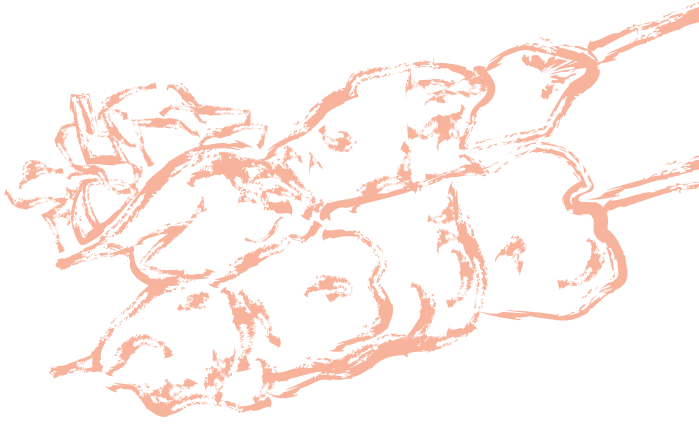
**Stir-fried Green Beans, Asparagus, Baby Scallop, Zucchini, Garlic Sprout**
*Choice of Sauce:*
Spicy Sambal or Garlic Oyster

**Parma Ham with Melon** +9
Sliced Rock Melon, Parma Ham, Pomegranate, Hazelnut, Whipped Mozzarella, Mustard Frill, Kaffir Lime Zest

**King Salmon Sashimi**
Chilli, Black Bean, Calamansi

**Heirloom Tomato Salad**
Buffalo Mozzarella, Basil, Shallots, Black Vinegar Dressing

**Mesclun Salad**
Mint, Roasted Cherry Tomato, Pickled Red Onion, Mustard Kaffir Lime Dressing



Contain Nuts | Contain Gluten | Contain Shellfish | Contain Dairy | Contain Egg | Vegetarian

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

# Main Course

**Barramundi**
Black Pepper Kicap Manis, Capsicum Shallot Herb Salad

**Ayam Percik**
Coconut Percik Sauce, Capsicum Salsa

**Angus Beef Sirloin** +28
Rendang Beef Jus, Watercress Salad

**Chicken Kapitan Curry Pot Pie**
Chicken, Potato, Tomato, Curry, Roti Shell

**Pineapple Assam Prawn**
Cherry Tomato, Okra, Spicy Tamarind Sauce

**Char Siu-glazed Pork Belly**
'Nam Yu'-braised Cabbage

**Charred Hispi Cabbage**
Spiced Tomato Sauce, Fried Shallot, Chive

**Café Quenino Lobster Pasta** +38
Pan-roasted Whole Fresh Boston Lobster, Spiced Pumpkin, Chilli Choron Sauce

**Grilled Octopus Tentacles** +28
Spiced Yogurt, Sauté Edamame, Eggplant Raisin Puree

**Christmas Turkey**
Sauté Brussel Sprout, Pink Radish, Pineapple Tamarind Gravy, Buah Keluak Raspberry Chutney

# Sides

Garlic Roasted Baby Potato, Curry Leaves

Coconut Basmati Rice

Romaine Lettuce, Honey Mustard Vinaigrette

French Fries with Aioli

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# Desserts



**Carrot Cake**
Pineapple Compote, Five Spiced Cream Cheese, Gula Melaka Ice Cream

**Coconut Pandan Burnt Cheesecake**
Coconut Whipped Cream, Grated Coconut Gula Melaka

**Gula Melaka Panna Cotta**
Crispy Pandan Chiffon, Banana Compote, Coconut Ice Cream

**Milo Mousse**
Sponge Finger, Chocolate Feuilletine, Hazelnut

**Café Quenino Tiramisu**
Local Coffee-soaked Sponge, Cream, Vanilla, Coffee Ice Cream, Cocoa

**Chocolate Lava Cake**
Vanilla Ice Cream

# Big Plates
## (dinner only)



**Wagyu Beef Short Rib** +88
Slow-cooked Short Rib, Baby Gem Lettuce, Lemongrass Tamarind Soya Sauce-glazed, Shallot Confit, Spicy Kicap Manis, Sambal Ijo, Pickled Cucumber

**Pan-seared Seafood Platter** +68
Half Boston Lobster, Barramundi, Tiger Prawn, Scallop, Squid, Assam Shallot, Kicap Manis, Sambal Ijo

**Oven-roasted Whole Barramundi** +20
Onion Herb Salad, Fried Shallot, Pork Crackling, Calamansi Soya Sauce

**Braised Lamb Shank** +20
Rempah Braised, Eggplant

**Trio of Dessert** +15
Chef's Choice of Three Desserts – *please ask our staff for the selection of the day*

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