Chinoiserie presents a harmonious, elegant integration of East and West, made possible by Chef Justin Quek’s background in haute French cuisine with his deep insights on Asian food culture, garnered through years of operating restaurants within the region. Using the most premium ingredients from around the world - including some artisanal Chinese produce known only by connoisseurs, and employing classic French and Asian cooking techniques, a new style of Asian food with a cosmopolitan spirit is created. We present to you, the Grand Cru of Asian cuisine.
**Ala Carte Menu**

**STARTERS 开胃前菜**

**Freshly Shucked French Oyster**
Natural | Ginger Flower & Plum Dressing
新鲜法国生蠔

$10

**Salade de Printemps**
Truffle Vinaigrette | Stone Fruits | Mesclun Salad | Wild Mushroom
春季沙拉 | 松露油醋汁 | 水果 | 混合沙拉叶 | 野菌蘑菇

$22

**Chef’s Appetizer Platter**
Creations of Four Special Starter | Seasonal Product
厨师创意季节前菜四拼

$60

**xieshao Long Bao (5pcs)**
Foie Gras | Black Truffle Consommé
招牌鸭肝小笼包 | 松露高汤 (五粒)

$25

**Hokkaido Scallop and Sea Urchin ” Har Gow” (3pcs)**
Oscietra Caviar | Yuzu Lobster Emulsion
北海道扇贝海胆虾饺 | 鱼子酱 | 柚子龙虾泡沫汁

$30

**French Duck Foie Gras**
Sautéed | Roasted Apple | Raisin Sauce
香煎法国鸭肝 | 烤苹果 | 葡萄干酱

$60

**Hokkaido Scallop**
Pan Roasted | Wild Mushrooms | Chicken Jus
北海道扇贝 | 野菌蘑菇 | 鸡汁

$45

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**SOUPS 汤类**

- **Mushroom Cappuccino**
  - 招牌野菌浓汤
  - $18

- **Asian Double Boiled Soup**
  - 时令炖靓汤
  - $15

**MAIN PLATE 主食**

**Seafood 海鲜**

- **Maine Lobster "Marco Polo"**
  - Egg Pasta | Lobster Oil | XO Sauce | Kombu
  - 波士顿龙虾意面 | 意大利宽面 | XO 酱 | 自制龙虾油
  - $40

- **Miso Cod**
  - Oven Baked | Ginger & Lime Nage Sauce
  - 烘烤味增鳕鱼 | 招牌姜与青柠檬酱
  - $52

- **Live Whole Maine Lobster**
  - Work Fried Garlic & Chilli or Kampot White or Black Pepper
  - 爆炒整只波士顿龙虾
  - 蒜香椒盐 / 柬埔寨白胡椒 / 柬埔寨黑胡椒
  - $80

- **Braised Sea Cucumber**
  - Stuffed with Scallop Mousse | Jade Broth | Wild Mushroom
  - 海参酿扇贝慕斯 | 翡翠浓汤 | 野菌蘑菇
  - $78

- **Japanese Dried Abalone**
  - Braised | Rich Brown Sauce | Leafy Vegetables
  - 日本干鲍鱼 | 焖 | 鲍鱼汁 | 翠莲
  - $150

- **African Two Head Abalone**
  - Braised | Rich Brown Sauce | Leafy Vegetables
  - 南非鲍鱼 | 焖 | 鲍鱼汁 | 翠莲
  - $250
**MEAT 肉类**

**Kagoshima A4 Wagyu**  
Charcoal Grilled | Lemon | Kombu | Young Vegetable | Beef Jus  
炭烤鹿儿岛 A4 和牛 | 柠檬 | 昆布 | 幼时蔬 | 牛汁  
$168

**Galician Ribeye**  
Charcoal Grilled | Carrot Purée | Seasonal Greens | Balsamic Pepper Sauce  
炭烤西班亚牛眼肉 | 胡萝卜泥 | 时蔬 | 意大利黑醋黑椒汁  
$58

**Shao Xing Chicken**  
Poached | Wild Mushroom | Pomme Puree  
法式绍兴奶油鸡 | 野菌蘑菇 | 土豆泥  
$32

**French Duck Confit**  
White Bean Sausage Stew | Spinach | Feta | Cherry Tomato | Balsamic Pepper Sauce  
法式油封鸭 | 白芸豆 | 菠菜沙拉 | 意大利黑醋黑椒汁  
$42

**Kurobuta Pork**  
Roasted | Young Vegetable | Rosemary Jus  
香煎烟熏黑毛猪梅花肉 | 幼时蔬 | 迷迭香汁  
$48

**Dorper Lamb Rack**  
Slow Roast | Seasonal Veg | Cumin Carrot Puree | Rosemary Jus  
慢煮澳洲羊排 | 季节时蔬 | 孜然胡萝卜泥 | 迷迭香汁  
$58

**Surf & Turf**  
Pan Roasted Galician Ribeye | Maine Lobster in Kampot Pepper Sauce  
烤西班亚牛眼肉与爆炒柬埔寨黑椒波士顿龙虾双拼  
$68

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COMMUNAL PLATE 共享餐

Fresh Sea Caught
Steamed Thai Style OR Teo Chew OR Cantonese OR Nonya Sweet Sour & Chilli
当日鲜鱼
蒸 / 泰式 / 潮州式 / 粤式 / 娘惹酸甜辣椒
Market Price 时价

A4 Japanese Wagyu Beef
Wok Fried | Ginger | Spring Onions
爆炒姜葱 A4 日本和牛
$48

VEGETABLE 菜类
You Mai Lettuce
Steamed | Superior Soya Sauce
蒸 | 油麦 | 豉油
$16

Royal Chives
Work Fried | Beans Sprout
清炒 | 青龙菜 | 芽菜
$16

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HOME MADE DESSERTS 甜品

Flourless Soufflé
Grand Marnier OR Chocolate & Mint
Ice Cream 冰淇淋
(2 persons - waiting time 20mins 两位-烘烤时间 20 分钟)
$32

Fine Apple Tart
Almond | Vanilla Ice Cream
精致苹果塔 | 杏仁 | 香草冰淇淋
$18 (waiting time 20mins 烘烤时间 20 分钟)

Double Chocolate Tart
Mousse | Crémenx | Whisky Caramel | Ice cream
t法式巧克力塔 | 慕斯 | 威士忌焦糖 | 雪糕
$28

Raspberry Lychee Vacherin
Sorbet | Gel | Swiss Meringue
覆盆子荔枝甜点 | 冰沙 | 蛋白
$28

Chef’s Daily Dessert
主厨每日甜品
$18

Ice Cream OR Sorbet
冰淇淋 | 冰沙
$6 (per scoop 一舀)

Tête de Moine Cheese
Chips | Nuts
瑞士乳酪 | 脆饼 | 果仁
$25

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