

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

商务午餐套餐

Business Lunch Set Menu

***Select 3 Courses at \$68++ per person / 任选三道菜肴每位\$68++**

**including Starter, Pasta or Main and Dessert 包括开胃前菜, 意面或主食与甜品*

***Select 4 Courses at \$88++ per person / 任选四道菜肴每位\$88++**

**including Starter, Pasta, Main and Dessert 包括开胃前菜, 意面, 主食与甜品*

Starters 开胃菜

Salade de Printemps (V)

Stone Fruits | Mesclun Salad | Wild Mushroom | Truffle Vinaigrette
当季沙拉 | 水果 | 混合沙拉 | 野菌 | 松露香醋汁

Truffle Xiao Long Bao (3pcs) (Supplement \$6++)

Duck Foie Gras | Golden Broth | Jamon Iberico Ham
主厨推荐 | 松露鸭肝小笼包(3件) | 黄焖汤 | 伊比利亚火腿 (附加 \$6++)

Crispy Soft Shell Crab

Ginger Flower | Fruits | Mesclun Salad | Plum Dressing
香脆软壳蟹沙拉 | 姜花 | 水果 | 李子汁

Mushroom Cappuccino (V)

Home-made Brioche Toast | Hazelnut
招牌野菌浓汤 | 自制榛子土司

Asian Double-boiled Soup

时令炖靚汤

Organic Egg (Supplement \$10++)

Slow Cooked | Black Truffle | Duck Foie Gras | Confit Pork Jowl | Wild Mushroom
低温慢煮蛋 | 黑松露 | 香煎法式鸭肝 | 油封猪颈肉 | 野菌 (附加 \$10++)

Hokkaido Diver Scallop (Supplement \$10++)

Ceviche | Black Truffle | Micro Herbs | Parmesan
北海道活扇贝 | 黑松露 | 微型沙拉 (附加 \$10++)

Pasta 意面

Fresh Prawn "Marco Polo" (Supplement \$6++)

Egg Pasta | Kombu | Lobster Oil
鲜虾 | 意大利全蛋面 | 自制龙虾油 (附加 \$6++)

Truffle Pasta (V)

Capellini | Wild Mushroom | Albufera Sauce
松露意大利面 | 野菌 | 松露奶油

Mains 主食

Freshly Catch

Roasted | Herbs Fondue | Seasonal Vegetables
香煎每日鲜鱼 | 香草奶油汁 | 时蔬

Free Range Chicken Supreme

Roasted | Pomme Purée | Seasonal Greens | Truffle Sauce
散养鸡 | 土豆泥 | 时蔬 | 松露汁

Beef Tenderloin & Prawn (Supplement \$12++)

Roasted | Kampot Black Pepper Prawn | Carrot Cumin | Veal Jus
海路双吃 | 香煎腓力牛排 | 爆炒黑椒虾球 | 孜然萝卜泥 | 牛汁 (附加 \$12++)

Dessert 甜点

Chef's Daily Dessert

主厨每日甜品

Grapes Aloe Vera

Muscat Grapes | Figs Sorbet | Grapes Granita | Oolong Espuma
马斯喀特葡萄 | 无花果冰淇淋 | 葡萄冰沙 | 乌龙

Chocolate Pecan Tart

Pecan Ice Cream | Chocolate Mousse | Pecan Praline | Chocolate Sable
胡桃巧克力塔 | 胡桃冰淇淋 | 巧克力慕斯

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DELUXE MENU

Tempura Soft Shell Crab

Ginger Flower | Fruits | Mesclun Salad | Plum Dressing
香脆软壳蟹沙拉 | 姜花 | 水果 | 李子汁

Organic Egg

Slow Cooked | Black Truffle | Duck Foie Gras | Confit Pork Jowl | Wild Mushroom
低温慢煮蛋 | 黑松露 | 香煎法式鸭肝 | 油封猪颈肉 | 野菌

Australian Beef in Two Way

*Roasted Tenderloin | Crispy Short-ribs with Salt & Pepper | Carrot Cumin
Seasonal Greens | Veal Jus*
澳大利亚牛双吃 | 香煎牛里脊 | 椒盐牛小排 | 时蔬 | 牛汁

Grapes Aloe Vera

Muscat Grapes | Figs Sorbet | Grapes Granita | Oolong Espuma
马斯喀特葡萄 | 无花果冰淇淋 | 葡萄冰沙 | 乌龙

\$98++ per person / 每位

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DéCOUVERTE MENU

Duo of French Oyster

Chef Selection Caviar | Champagne Orange Jelly | Ginger Flower & Plum Dressing
新鲜法国生蠔双吃 | 精选鱼子酱 | 香槟橙果冻 | 自制姜花汁 | 三文鱼鱼籽

Organic Egg

Slow Cooked | Black Truffle | Duck Foie Gras | Confit Pork Jowl | Wild Mushroom
低温慢煮蛋 | 季节黑松露 | 香煎法式鸭肝 | 油封猪颈肉 | 野菌

Fish Collagen Soup

Braised "Thai Style" | Crabmeat | Coriander | Green Chili Vinaigrette
泰式鱼唇羹 | 蟹肉 | 香菜 | 青辣椒香醋

Wagyu Beef & Lobster

Charcoal Grilled | Kampot Black Pepper Maine Lobster | Carrot Cumin | Port Wine Jus
海路双吃 | 碳烤 | 爆炒黑椒波士顿龙虾 | 孜然萝卜泥 | 红酒汁

Chocolate Pecan Tart

Pecan Ice Cream | Chocolate Mousse | Pecan Praline | Chocolate Sable
胡桃巧克力塔 | 胡桃冰淇淋 | 巧克力慕斯

\$188++ per person / 每位

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PRESTIGE MENU

Hokkaido Diver Scallop

Ceviche | Winter Black Truffle | Micro Herbs | Parmesan

北海道活扇贝 | 季节黑松露 | 微型沙拉

African Abalone & Fish Maw

Truffle Foie gras Xiao Long Bao | Rich Stock

南非鲍鱼 | 花胶 | 松露鸭肝小笼包 | 鲍鱼汁

Live Maine Lobster

Chef Selection Caviar | Mullet Roe | Golden Broth | Korean Somen

波士顿龙虾 | 精选鱼子酱 | 乌鱼子 | 黄焖汤 | 韩寿面

Magret Duck

Oven Roasted | Seasonal Green | Carrot Puree | Grand Marnier Sauce

香煎法式鸭胸 | 时蔬 | 胡萝卜泥 | 橙酒汁

Raspberry Lychee Pavlova

Raspberry Sorbet | Lychee Sorbet | Sumac Meringue | Lychee Espuma

覆盆子冰淇淋 | 荔枝冰沙 | 荔枝慕斯 | 脆片

\$288++ per person / 每位

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BESPOKE MENU

Duo of French Oyster

Chef Selection Caviar | Champagne Orange Jelly | Ginger Flower & Plum Dressing
新鲜法国生蠔双吃 | 精选鱼子酱 | 香槟橙果冻 | 自制姜花汁 | 三文鱼鱼籽

Three Head South African Abalone

Braised | Pan Seared French Foie Gras | Foie Gras Xiao Long Bao
南非三头鲍鱼 | 香煎法国鸭肝 | 鸭肝松露小笼包

Live Maine Lobster & Hokkaido Scallop

Roasted Lobster | Charcoal Grilled Scallop | Lobster Emulsion
香煎波士顿龙虾 | 碳烤北海道扇贝 | 龙虾泡沫

Treasure of the Sea

Braised "Thai Style" | Crabmeat | Coriander | Green Chili Vinaigrette
泰式海中宝 | 蟹肉 | 香菜 | 青辣椒香醋

Kagoshima A4 Wagyu Beef

Charcoal Grilled | Mullet Roe | Arugula Salad | Age Balsamic
碳烤鹿儿岛 A4 和牛 | 乌鱼子 | 芝麻叶 | 意大利黑醋

Raspberry Lychee Pavlova

Raspberry Sorbet | Lychee Sorbet | Sumac Meringue | Lychee Espuma
覆盆子冰淇淋 | 荔枝冰沙 | 荔枝慕斯 | 脆片

\$388++ per person / 每位