



QUENTIN'S  
Singapore

139 Ceylon Road  
Singapore 429744



## STARTERS

### **PASTEIS DE BACALHAU** 19.3

A well-loved Portuguese savoury salted cod fish cakes served with homemade cod pickle

### **MEATY CUTLET** 14.7

A combination of corned beef, potatoes, spring onions, and cilantro

### **CRISPY FRIED WINGS** 17.0

Fresh chicken wing marinated in our special batter and then fried to golden perfection! Great for kids!

### **DEVILLED WINGS** 18.2

Crispy chicken mid wings tossed in our signature spicy sauce.

### **PANG SUSIE** 16.8

Sweet potato buns filled with spiced minced pork, a popular treat among Eurasians

### **SHEPHERD'S PIE** 18.2

Delicious minced beef with potatoes and carrots is topped with creamy mashed potatoes and then baked to perfection!

### **CHICKEN NUGGETS** 14.80

An all-time snack favourite!

### **CRISPY PORK LUNCHEON** 14.70

We are giving you reasons to enjoy luncheon meat! Fried until crisp and served with vegetable achar.



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## VEGETABLES

### **TURMERIC CABBAGE** 11.0

Stir fried cabbage with mustard seeds, curry leaves and fresh green chilies

### **CREAMY MIXED VEGETABLES** 13.3

Broccoli, cauliflower, carrots and cabbage are stir-fried with garlic and oyster sauce.

### **LEMAK TAHU** 12.4

Stir fried French beans with dried prawns, eggs and carrots

### **FRIED BEAN SPROUT** 13.3

Bean sprout is stir-fried with garlic and salted cod fish. Topped with strips of chives and carrots.

### **PINEAPPLE & CUCUMBER SAMBAL** 9.9

A refreshing salad made with pineapple, cucumber, onion and chilies, dress with our signature sambal.

### **SAMBAL TERONG** 12.2

Eggplants are cut and fried with our blended dried shrimps and special sambal made of chilies, onions, dried prawns and belachan.

### **FRETU KANGKONG** 11.0

Sliced chilies, onions, tomatoes and garlic are stir-fried with sambal belachan and kangkong.

### **CHAP CHYE** 12.2

This dish is done just like the Peranakans, using lily buds, wood fungus, glass vermicelli, bean curd sheets, cabbage, carrots and turnips.

### **FRIED OKRA** 12.2

Fresh Ladies fingers are thickly sliced and fried with mustard seed, curry leaves, dried chillies and turmeric. A must try for okra lovers!

### **FRIED SPRING ONIONS WITH TOFU** 11.0

Strips of bean curd are stir fried with a paste of blended onions, garlic, ginger and salted soya beans. Spring Onions are added to taste.

### **PATCHRI** 10.9

Eggplants are halved, scored, marinated with pepper and salt and then fried to perfection. Topped with our special sweet and spicy sauce.

# MEAT



## **CURRY DEBAL OXTAIL** 31.1

This fiery curry, made with chili, onion, ginger and blended mustard seed, glorified with bacon bones, chicken cocktails, potatoes, cabbage and cucumber. A devilishly addictive dish. Our oxtail version is particularly gastronomic! A must try!

## **CURRY DEBAL CHICKEN** 27.5

This fiery curry, made with fresh chicken, chili, onion, ginger and blended mustard seed, glorified with bacon bones, chicken cocktails, potatoes, cabbage and cucumber. A devilishly addictive classis dish.

## **CHICKEN AND PORK KELUAK CURRY** 26.2

This thick and dark curry, gets its colour from the keluak (Black Nut) itself. A combination of chicken and pork, blended in an array of herbs and spices with tamarind for that exquisite taste. You're in for a gastronomic experience!

## **CHICKEN VINDALOO** 23.9

This traditional recipe sails from Goa. Made with fresh local herbs and spices this curry is served with potatoes and a dash of vinegar to complete the magic!

## **TIM SOUP** 24.8

This Soup is made from pork bones stewed with black beans, salted vegetable and quartered tomatoes. Pair it with our sambal belachan for a perfect combo!

## **CHICKEN CURRY CAPTAIN** 23.6

This curry is made from blended fresh red chilies, ginger and garlic. Chinese sausages (lap cheong), bacon bones and chicken are used and topped with freshly squeezed lime juice.

## **FRIED BEEF STEAK** 26.2

An all-time favourite! Wagyu beef slices are marinated and fried with lots of onion rings and soya sauce. It is then cooked till tender and served with fried potato wedges and tomatoes.

## **FENG** 23.6

This traditional mild curry is made with finely diced pork, pork liver and pork heart. A very Eurasian dish with a lot of history to it. Not for the faint hearted but totally worth the try!

## **PORK CHILLI GARAM** 23.6

Thinly sliced pork fried with our special ground paste (rempah) of dried chilies candlenuts and lime juice. Sinfully delicious!

## **CLASSIC CHICKEN EURASIAN STEW** 23.9

A typical Eurasian dish marinated then stewed with spices and onions. This consommé stew is served with potatoes, carrots and cabbage.

## **BABI ASSAM** 26.2

Succulent pig trotters infused with onions, fresh turmeric, lemongrass, tamarind pulp, dried chilies birthing a mild rich curry.

## **ROASTED PORK BELLY** 23.9

Meat is marinated and slow oven roasted with spices and blended herbs. The pork is crackling skin side with a juicy flesh bursting with flavour on the inside. Served with pickled cabbage and carrots.

## **BEEF / PORK SEMUR** 23.6

Pork is marinated and stewed with spices and blended onions, ginger and garlic. This thick traditional stew is served with carrots and potatoes, added with a dash of vinegar.

## **OXTAIL STEW** 31.1

Traditional thick stew served with potatoes, carrots and of course, the tender Ox-Tail. Our version is simply mouth watering!

## **POT ROAST BEEF** 31.1

An all-time favourite! Wagyu beef chunks are marinated with onions and dark sauce served with potato, carrots and button mushroom and thickened sauce for the perfect pot roast.



# SEAFOOD

## **PINEAPPLE PRAWN CURRY** 26.2

Peeled prawns in a combination of sweet and sour curry cooked with fresh sweet pineapple. A recipe handed down from generations.

## **PRAWN BOSTADOR** 26.2

Fresh big prawns in thick coconut based-dish in a luscious union with sliced green chilies and a blend of fresh local herbs. A must try!

## **FISH BOSTADOR** 23.60

Barramundi fish fillet in thick coconut based-dish in a luscious union with sliced green chilies and a blend of fresh local herbs. A must try!

## **PRAWN & TOFU BALL SOUP** 24.8

Minced prawns rolled with tofu to make that perfect round balls for this simple but healthy and delicious soup.

## **PERMENTA FRIED PRAWNS** 26.2

Fresh prawns are de-shelled and fried with this aromatic and scrumptious blend of pepper, freshly ground peppercorn, curry leaf and garlic.

## **CHUAN-CHUAN** 23.9

Fresh Sea Bass is filleted, marinated and fried to perfection and then topped with our an excellent blend of sweet and sour sauce is poured at

## **BAKED SEA BASS** 23.9

Fresh Sea Bass is marinated and baked with our blend of local herbs. An authentic cooking method from the good old times

## **PRAWN SAMBAL PETAI** 26.2

Chilies are ground with onions and belachan, then fried to make the sambal with the petai.

## **FISH CURRY MOOLIE** 26.2

Thick coconut based curry, with the eggplant's skin peeled away allowing the fruit to absorb the curry, melting with every mouthful.

## **BLACK INK CALAMARI** 26.2

The name of this dish is comes from the colour squid's natural ink. Made with onions, chilies and garlic. Truly an exotic flavour!





## SIDES

### STEAMED RICE

Small (serves 1-2 persons)

3.5

Medium (serves 2-4 persons)

6.9

large (serves 6-10 persons)

15.6

### CORNED BEEF FRIED RICE WITH EGG 11.9

Our well-loved comfort food! Corned beef is fried with onions, egg and cabbage to make this hearty dish.

### SAMBAL FRIED RICE WITH EGG 11.9

Sinfully delicious! Served with prawns and an egg on the side. A must try!

### KELUAK FRIED RICE WITH EGG 14.2

Delicious and exotic. Rice is stir-fried with Keluak paste and prawns to make this perfect concoction. Served with fried egg and sambal belachan on the side! A resounding must try for all foodies out there!

### BAGUETTE

Slices of warm bread to compliment your feast

5.8

### DRY MEE SIAM 15.7

Our special Dry Mee Siam is as good as it gets! Try today!

### EURASIAN NOODLE 15.7

Eurasian favourite. Yellow noodles stir fried with green vegetables, prawns, squid and then garnish with egg and fresh cucumber. Served with pineapple sambal achar.

### DRY LAKSA 15.7

Fresh rice noodle is fried and tossed in Quentin's special laksa gravy topped with prawns and tau pok, and fish cakes.

### SALT FISH PICKLE 1.5

Fresh rice noodle is fried and tossed in Quentin's special laksa gravy topped with prawns and tau pok, and fish cakes.

# DESSERTS

**EURASIAN DESSERT PLATTER** 21.6  
Eurasian favourites in bite size: Sugee Cake, Breudher, Putugal.

**SUGEE CAKE** 11.3  
Truly Eurasian, this cake is homemade, with butter, almonds and semolina flour. Topped with marzipan and laced with royal icing and sprinkled with toasted almonds.

**MACADAMIA CHOCOLATE BROWNIE** 10.9  
Extra dark chocolate brownie with an abundance of roasted macadamia, served warm with a scoop of vanilla ice cream.

**LOVER'S DELIGHT** 24.8  
White chocolate dome with Chocolate macadamia brownie served with fresh summer fruits and dark chocolate sauce.

**KUEH BINGKA** 10.9  
Baked grated tapioca and coconut cake

**PUTUGAL** 14.5  
Eurasian steamed rice cakes made with tapioca, shredded coconut, pisang Rajah, butterfly pea flower and pandan extract

**BREUDHER CAKE** 14.5  
Dutch-influenced Eurasian butter cake made with Toddy, a naturally fermented coconut flower extract

**GULA MELAKA LAVA CAKE** 10.9  
A modern twist on your customary desserts with gula melaka

**SALTED CARAMEL LAVA CAKE** 10.9  
Delicious salted caramel lava served with french vanilla ice cream.

**GREEN TEA LAVA CAKE** 10.9  
A cult favourite, this green tea lava cake will surely seduce your taste buds! Serve with vanilla ice cream

**PULUT HITAM** 6.7  
Black glutinous rice is boiled to perfection with rock sugar. And served with coconut milk

**BUBUR TERIGU** 6.7  
White wheat is boiled with rock sugar, gula melaka and fresh coconut milk.

**BANANA FRITTERS** 13.0  
Sweet pisang kapok is fried until crispy and served with salted gula melaka sauce, a delightful combination in every bite.

**ICE CHENDOL** 6.7  
Sago pearls are mixed with coconut milk, gula melaka and served with shaved ice. An all-time favourite, chendol, kidney beans, attap chee

**GRASS JELLY & SEA COCONUT** 6.7  
Cubes of grass jelly mixed with sea coconut and served with shaved ice.

**SAGO GULA MELAKA** 6.7  
Sago pearls are mixed with coconut milk, gula melaka and served with shaved ice.





  
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## KID SET MENU

### FISH AND CHIPS

Barramundi fish fillet, fried with our special batter and then served with fresh tapioca and yam chips! An organic and healthy alternative for your precious little ones!

*(Also available with normal french fries)*

\*Set will come with a cup of apple juice and a scoop of ice cream\*

**\$ 18 ++**

### CHICKEN FILLET

Fresh Chicken breast, marinated and dipped with batter and coated with breadcrumbs and then served with fresh tapioca and yam chips. An organic and healthy alternative for your precious little ones.

*(Also available with normal french fries)*

\*Set will come with a cup of apple juice and a scoop of ice cream\*

**\$ 14 ++**





**Q**  
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*Set Menu for 10 person sharing*

## SET MENU

### MENU A

#### APPETIZER

Pasteis De Bacalhau  
 Fish Keropok with Sambal Belachan

#### MAINS

Curry Devil (Chicken)  
 Chuan Chuan  
 Pork Tim Soup  
 Chap Chye  
 Sambal Terong  
 Plain Rice (Unlimited)

#### DESSERT

Choice of:  
 Pulut Hitam / Grass Jelly & Sea Coconut

#### BEVERAGES

Choice of:  
 Iced Lemon Tea/ Coca Cola (Free flow)

\$487.30++

PER 10 PERSONS SHARING

### MENU B

#### APPETIZER

Crispy Fried Chicken  
 Fish Keropok with Sambal Belachan

#### MAINS

Wagyu Pot Roast Beef  
 Roasted Pork Belly  
 Prawn and Tofu Ball Soup  
 Creamy Mixed Vegetable  
 Patchri  
 Plain Rice (Unlimited)

#### DESSERT

Choice of:  
 Bubur Terigu / Sago Gula Melaka

#### BEVERAGES

Choice of:  
 Iced Lemon Tea / Coca Cola (Free Flow)

\$490.60++

PER 10 PERSONS SHARING

### MENU C

#### APPETIZER

Corned Beef Cutlets  
 Fish Keropok with Sambal Belachan

#### MAINS

Keluak Curry  
 Wagyu Beef Steak  
 Chicken Stew  
 Spring Onions with Tofu  
 Turmeric Cabbage  
 Plain Rice (Unlimited)

#### DESSERT

Choice of:  
 Iced Chendol / Putugal

#### BEVERAGES

Choice of:  
 Iced Lemon Tea / Coca Cola (Free Flow)

\$487.60++

PER 10 PERSONS SHARING

# FRESHLY SQUEEZED

ORANGE JUICE	7.5
ORANGE JUICE+ CARROT	7.5
APPLE	7.5
APPLE +CUCUMBER	7.5
WATERMELON	7.5
WATERMELON + LEMON	7.5

# SOFT DRINKS

COKE	3.8
COKE ZERO	3.8
SPRITE	3.8
ICED LEMON TEA	3.8
ILITE FRUIT PUNCH	3.8
ILITE MIXED BERRIES	3.8

# HOT BEVERAGES

COFFEE	5.00
ESPRESSO	5.00
LATTE	6.50
LATTE MACHIATTO	6.50
CAPPUCINO	6.50
HOT CHOCOLATE	6.00
TEA	
CUP	3.80
POT	8.80

# ICED COFFEE

ICED COFFEE	6.50
ICED LATTE MACHIATTO	6.50
ICED CAPPUCINO	6.50



## BOTTLED WATER

### SAN FELICE ACQUA DI TOSCANA

STILL	6.50
SPARKLING	6.50

## DRAUGHT BEER

### STAROPRAMEN

HALF PINT	7.80
PINT	12.7
JUG	24.8
TOWER	72.0

## BOTTLED BEERS

TIGER	9.8
HEINEKEN	11.8
GUINNESS STOUT	12.8
ERDINGER LIGHT	14.8
ERDINGER DUNKEL	14.8

## COCKTAILS

GINKLI NONA	16.8
MARGARITA	16.8
WATERMELON MARGARITA	18.0
LEMONADE MARTINI	16.8
MOJITO	15.8
SINGAPORE SLING	18.0
CAIPRINHA	16.0
STRAWBERRY DACQUIRI	18.0
MARGARITA	16.8
TEQUILA SUNRISE	18.0
BLUE LAGOON	16.8





## HOUSE POUR LIQUOR

### WHISKEY

GLASS 10.00  
BOTTLE 120.00

### VODKA

GLASS 10.00  
BOTTLE 110.00

### GIN

GLASS 9.00

### RUM

GLASS 10.00  
BOTTLE 120.00

### TEQUILA

SHOT 10.00  
BOTTLE 120.00

### BOURBON

GLASS 10.00  
BOTTLE 120.00

### BRANDY

GLASS 12.00  
BOTTLE 120.00

### BRANDY

GLASS 8.80



## BOTTLED PREMIUM LIQUOR

JOHNNIE WALKER BLUE LABEL	352
SUNTORY ROKU GIN	140
GLENFIDDICH 15 YEARS	184.80
GLENFIDDICH 18 YEARS	261.80
JOHNNIE WALKER BLACK LABEL	
GLASS	11.00
BOTTLE	130.00
JACK DANIELS	
GLASS	10.00
BOTTLE	110.00

ABSOLUT VODKA	
GLASS	11.00
BOTTLE	130.00
GLENFIDDICH (12 YRS)	
GLASS	11.00
BOTTLE	140.80



## WINES

### RED

<b>CHATEAU FLEURS VIGNOBLES</b>	
GLASS	14.8
BOTTLE	65.0
<b>GLORIA TAWNY PORT</b>	
GLASS	16.8
BOTTLE	145.0
<b>LES BELLES ESCHAPPEES</b>	144.0
<b>CONFIDENCIAL RED RESERVA</b>	128.0
<b>AZULEJO VINHO TINTO</b>	118.0
<b>SONHADOR TINTO - HOWARD'S FOLLY</b>	114.0
<b>GALADORO TINTO</b>	83.0
<b>LUIS CANAS RED RIOJA</b>	74.8

### WHITE

<b>YELLOWTAIL MOSCATO</b>	
GLASS	15.8
BOTTLE	72.0
<b>TEMPUS TWO SAUVIGNON BLANC</b>	
GLASS	15.8
BOTTLE	72.0
<b>HENRI DUBOIS BRUT</b>	208.0
<b>NICHOLAS FEUILLATTE BRUT GRANDE RESERVE</b>	188.80
<b>MOET &amp; CHANDON IMPERIAL</b>	180.0
<b>G.H.MUMM CHAMPAGNE BRUT CORDON ROUGUE</b>	164.8
<b>ANIMUS VINHO VERDE 2020</b>	112.0
<b>GQ ALVARINHO 2018</b>	112.0
<b>ALVARINHO HOWARD'S FOLLY</b>	108.0
<b>MICHEL LYNCH SAUVIGNON BLANC BORDEAUX</b>	79.0
<b>BELLEVIE PAVILLON SAUVIGNON BLANC 2015</b>	78.0
<b>GALADORO VINHO ROSÈ</b>	85.0
<b>ZONIN MILLESIMATO PROSECCO</b>	60.0

# Eurasian High Tea

*Available on Saturday & Sunday  
11:30am - 5:00pm*

**\$45++ (for 2 persons)**

## Menu A:

1. Pot of hot tea
2. Sugee cake bites
3. Kueh Bingka
4. Breudher
5. Fresh Fruit Tart
6. Bostador Curry Puff
7. Roast Beef Curry Puff
8. Macadamia Brownie
9. Putugal

## Menu B:

1. Pot of hot tea
2. Kueh Salat
3. Banana Fritters with gula
4. Bread Pudding
5. Putugal
6. Pang Susie
7. Debal Curry Puffs
8. Buah Keluak Brownie
9. Breudher Cake

