



QUENTIN'S  
Singapore

139 Ceylon Road  
Singapore 429744

*Our food is freshly prepared, which may result in a waiting period of approximately 15-20 minutes before your meal is served.*

*We appreciate your understanding and patience in advance.*

*Bom Appetite!*



## STARTERS

**PASTEIS DE BACALHAU** 19.3

A well-loved Portuguese savoury salted cod fish cakes served with homemade cod pickle (6pcs)

**MEATY CUTLET** 14.7

A combination of corned beef, potatoes, spring onions, and cilantro (4pcs)

**CRISPY FRIED WINGS** 17.0

Fresh chicken wing marinated in our special batter and then fried to golden perfection! Great for kids! (6pcs)

**DEVILLED WINGS** 18.2

Crispy chicken mid wings tossed in our signature spicy sauce. (6pcs)

**CODFISH OTAH** 18.0

Codfish flakes mixed with fresh herbs and spices, wrapped in banana leaf and grilled to perfection.

**PANG SUSIE** 16.8

Sweet potato buns filled with spiced minced pork, a popular treat among Eurasians. (6 pcs)

**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! (10 pcs)

**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**

**13.3**

#### **VEGETABLES**

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

### **FRIED BEAN SPROUT**

**13.3**

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

### **SAMBAL NANAS CUNG PINEPO**

**9.9**

A refreshing salad made with pineapple, cucumber, onions and chilies, dressed 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!

### **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!

## **FRIED BEEF STEAK** 26.2

An all-time favourite! 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!

## **CLASSIC CHICKEN 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 PONGTEH** 23.6

It is a dish of pork braised in fermented soy bean and garlic sauce with bold subtly sweet-salty, savory flavors!

## **BABI ASSAM** 26.2

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

## **BEEF RENDANG** 29.9

Fragrant thick coconut curry of wagyu beef, herbs and aromatics.

## **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

### **CHUAN-CHUAN** 26.0

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

### **BAKED BARAMUNDI** 26.0

Fresh Baramundi 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.

### **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!

### **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.





## 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 W/ EGG 12.9

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

### SAMBAL FRIED RICE WITH EGG 12.9

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

### BAGUETTE 5.8

Slices of warm bread to compliment your feast

### DRY MEE SIAM 15.7

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

### EURASIAN NOODLE 17.8

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.

**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** 11.8  
A modern twist on your customary desserts with gula melaka

**SALTED CARAMEL LAVA CAKE** 11.8  
Delicious salted caramel lava served with french vanilla ice cream.

**GREEN TEA LAVA CAKE** 11.8  
A cult favourite, this green tea lava cake will surely seduce your taste buds! Serve with vanilla ice cream

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

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

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

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

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







**Q**  
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Singapore

## 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 ++**





## 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  
Prawn & Tofu Ball Soup  
Chap Chye  
Sambal Terong  
Plain Rice (Unlimited)

##### DESSERT

Pulut Hitam

##### 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

Ice Chendol

##### BEVERAGES

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

**\$496.60++**  
**PER 10 PERSONS SHARING**

#### MENU C

##### APPETIZER

Corned Beef Cutlets  
Fish Keropok with Sambal Belachan

##### MAINS

Keluak Curry  
Fried Beef Steak  
Chicken Stew  
Fried Bean Sprout  
Turmeric Cabbage  
Plain Rice (Unlimited)

##### DESSERT

Putugal

##### BEVERAGES

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

**\$487.60++**  
**PER 10 PERSONS SHARING**

*\*\*Additional guests will be charged \$8/ pax to avail free flow drink and rice\*\**



# FRESHLY SQUEEZED

ORANGE JUICE	9.60
ORANGE JUICE+ CARROT	9.60
APPLE	9.60
APPLE +CUCUMBER	9.60
WATERMELON	9.60
WATERMELON + LEMON	9.60

## SOFT DRINKS

COKE	4.60
COKE ZERO	4.60
SPRITE	4.60
ICED LEMON TEA	4.60
LIME JUICE	4.60

## HOT BEVERAGES

COFFEE	5.70
ESPRESSO	5.70
LATTE	7.50
LATTE MACHIATTO	7.50
CAPPUCINO	7.80
HOT CHOCOLATE	6.90
TEA	
CUP	4.30
POT	10.10

## ICED COFFEE

ICED COFFEE	7.50
ICED LATTE MACHIATTO	7.80
ICED CAPPUCINO	7.80





# SERVICE WATER

800ML BOTTLE

COLD	2.00
WARM	2.00

# DRAUGHT BEER

HOFBRÄU MÜNCHEN  
ORIGINAL

HALF PINT	8.60
PINT	13.50
JUG	33.80
TOWER	85.00

# BOTTLED BEERS

TIGER (325ML)	10.80
HEINEKEN (330ML)	12.00
ERDINGER LIGHT (500ML)	15.50
ERDINGER DUNKEL(500ML)	15.50
SOJU CHIMASUL (360ML)	18.80
SOJU PEACH (360ML)	18.80

# COCKTAILS

GINKLI NONA	19.60
MARGARITA	18.50
WATERMELON MARGARITA	18.50
LEMONADE MARTINI	18.50
MOJITO	18.50
SINGAPORE SLING	18.50
CAIPRINHA	18.50
STRAWBERRY DACQUIRI	18.00
TEQUILA SUNRISE	18.50
BLUE LAGOON	18.50







  
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## 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	ABSOLUT VODKA	
SUNTORY ROKU GIN	140	GLASS	11.00
GLENFIDDICH (12 YRS)		BOTTLE	130.00
GLASS	11.00	JACK DANIELS	
BOTTLE	145.80	GLASS	13.00
GLENFIDDICH 15 YEARS	189.80	BOTTLE	120.00
GLENFIDDICH 18 YEARS	261.80		
JOHNNIE WALKER BLACK LABEL			
GLASS	13.00		
BOTTLE	130.00		





## WINES

### RED

#### GLORIA RESERVA DOURO 2019

GLASS	14
BOTTLE	70

#### GLORIA TAWNY PORT

GLASS	16.8
BOTTLE	145

JACOB'S CREEK MERLOT 75

JACOB'S CREEK CABERNET SAUVIGNON 75

CRASTO SUPERIOR (DOURO) 128

ESPORAO RESERVA (TINTO) 130

PAULO LAUREANO PRIVATE (TINTO) 148

### WHITE

#### YELLOWTAIL (MOSCATO)

GLASS	14
BOTTLE	68

#### PINTA NEGRA (2021)

GLASS	14.00
BOTTLE	68

ANIMUS VINHO VERDE 2020 102

CRASTO SUPERIOR 128

ANSELMO MENDES ALVARINHO 128

ESPORAO RESERVA (BRANCO) 130

MOET & CHANDON IMPERIAL 180



# 1-for-1 Happy Hour Deals

Tuesday-Friday & Sunday  
5:30pm-8:00pm

## Wines

### Yellowtail Moscato

Glass	\$19.80
Bottle	\$90.00

### Pinta Negra (white)

Glass	\$18.80
Bottle	\$90.00

### Gloria Reserva Douro (Red)

Glass	\$18.80
Bottle	\$90.00

## Beers

### HofBräu mÜNchen Original

Glass	\$10.00
Pint	\$18.00
Jug	\$40.00
Tower	\$110.00

## Cocktails

**Ginkli Nona** \$26.50

**Blue Lagoon** \$22.00

**Screwdriver** \$18.00

**Classic Gin & Tonic** \$18.00

**Classic Margarita** \$22.00

## Whiskey

**Black Label (30ml)** \$16.00

**Black label (Bottle)** \$170.00





# Eurasian High Tea

*Available Tuesday-Sunday  
11:30am - 2:30pm*

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

## Menu A:

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

## Menu B:

1. Pot of hot tea
2. Banana Fritters with gula
3. Bread Pudding w/ custard sauce
4. Putugal
5. Bostador Sandwiches
6. Pang Susie
7. Debal Curry Puffs
8. Buah Keluak Brownie
9. Fruit Tarts

