
Quentin's

Bar & Restaurant



MENU

A top-down view of a gourmet meal. The central focus is a shepherd's pie in a black ceramic dish, topped with a generous amount of white sprouts. To the left, a metal tray holds several thick slices of roasted pork belly, garnished with more sprouts. To the right, a fresh green salad with arugula and purple leaves is served. In the bottom right, another metal tray displays four golden-brown pastéis de bacalhau, each garnished with a sprig of rosemary, and two lemon slices are placed nearby.

ROASTED PORK BELLY









SHEPHER'S PIE

PASTEIS DE BACALHAU






STARTERS

MULLIGATAWNY SOUP 	15.8	WILD MUSHROOM SOUP	15.8
A traditional, mildly peppery soup of shredded chicken, green apples and aromatics		A savoury blend of wild mushrooms, mixed herbs, cream and truffle oil	
DEVIL WINGS  (5 pcs)	15.8	PASTÉIS DE BACALHAU  (6 pcs)	19.8
Crispy chicken mid wings tossed in our signature spicy sauce		Well-loved Portuguese salted cod fish cakes served with cod pickle sauce	
TRUFFLE MAYO WINGS (5 pcs)	15.8	POTATO CROQUETTES	
Crispy chicken mid wings served with truffle mayonnaise		A combination of beef or chicken, potatoes, onion and cilantro	
PORK BELLY (8 pcs)	20.8	Wagyu Beef (4 pcs)	16.8
Slow-cooked crispy pork belly, pork gravy and achar		Chicken (5 pcs)	13.8
QUENTIN'S SALAD 	14.8	PANG SUSIE (4 pcs)	16.8
Mixed greens with fresh garden vegetables tossed in our very own vinaigrette dressing		Sweet potato buns filled with spiced minced pork, A popular treat among Eurasians	
ANGLED BEAN SALAD 	14.8	FENG 	18.8
Crunchy winged bean salad with shallots, pineapple, mango, cherry tomatoes and cucumber in a refreshing soy sauce based dressing		Pork belly and mixed offal in our special house blend of spices, served with baguette	

VEGETABLES

FRIED FRENCH BEANS 	13.8	TERONG SAMBAL   	13.8
Stir fried French beans with dried shrimps, eggs and carrots		Fried eggplant in a spicy mix of shallots, chilli paste and dried shrimps	
TURMERIC CABBAGE  	13.8	FRIED OKRA  	13.8
Stir fried cabbage with mustard seeds, turmeric, curry leaves and fresh red chillies		Stir fried okra with mustard seeds, curry leaves, turmeric and sliced red chillies	
CHAP CHYE	19.8	PATCHRI  	13.8
Traditional mixed vegetables fried with glass noodles, tau cheo, bean curd, mushrooms, shrimp and pork belly		Fried eggplant in a sweet and spicy sauce	

SIDES

STEAMED WHITE RICE	2.8	CORNED BEEF FRIED RICE 	16.8
WHOLE BAGUETTE	8	Fried Japanese rice with corned beef, red chillies, egg and cabbage. Served with sunny side up egg	
HALF BAGUETTE	5	BUAH KELUAK FRIED RICE  	20.8
QUENTIN'S PRAWN NOODLES	22.8	Fried Japanese rice with Buah Keluak paste, prawns and french beans. Served with sunny side up egg	
ACHAR 	8.8	OKRA FRIED RICE 	16.8
The traditional tangy Eurasian mixed vegetable pickle		Fried Japanese Rice with sliced okra, red chillies, turmeric and aromatics	



Prices subjected to 10% service charge and prevailing GST



32.8

PRAWN BOSTADOR

A true Eurasian dish,
red leg prawns cooked
in aromatic coconut
curry and green chillies



32.8 | 38.8

SIGNATURE CURRY DEBAL

traditional spicy curry of
free-range chicken or oxtail
with smoked bacon, sausages,
and vegetables





MAINS

CHUAN-CHUAN

Crispy codfish fillet in a special blend of sweet, sour and mildly spicy ginger sauce

PINEAPPLE PRAWN CURRY

Fresh red leg prawns with fresh pineapples cooked in a mild curry

PRAWN BOSTADOR

A true Eurasian dish, red leg prawns cooked in aromatic coconut curry and green chillies

SEAFOOD SAMBAL PETAI

Seafood of your choice with stinky beans in a spicy sambal tumis gravy

PRAWN

32.8

COD FISH

36.8

CALAMARI

32.8

PORKU TAMBRINYU

An aromatic curry of kurubota pork collar chunks and new potatoes flavoured with tamarind

30.8

PORKU VINDALOO

Fragrant spiced curry of kurobuta pork collar in a heady mix of chillies, mustard seeds and aromatics

30.8

LAMB MOERU CURRY

An aromatic Indian style curry with chunks of lamb and potatoes

34.8

36.8

QUENTIN'S SIGNATURE CURRY DEBAL

A devilishly addictive dish of free-range chicken or oxtail with smoked bacon, sausages, and vegetables

CHICKEN

32.8

OXTAIL

38.8

BUAH KELUAK CURRY

Slow cooked fresh free-range chicken and pork in a piquant black nut gravy

34.8

OXTAIL STEW

38.8

Traditional cream based oxtail stew with potatoes and carrots

POT ROAST BEEF

36.8

Marinated slices of wagyu beef cheeks, potatoes, carrots and mushrooms pot roasted in onions and soya sauce

BEEF & PORK SMORE

32.8

A combination of wagyu beef and kurobuta pork chunks in fragrant, lightly spiced gravy

RENDANG   

Fragrant thick coconut curry of wagyu beef or lamb, herbs and aromatics

BEEF

34.8

LAMB

34.8

EURASIAN COTTAGE PIE

28.8

A classic baked savoury dish of wagyu beef, carrots and mushrooms, topped with mashed potatoes



spice level



vegan



gluten free



contains nuts

Prices subjected to 10% service charge and prevailing GST

MUST TRY!

KELUAK BROWNIE

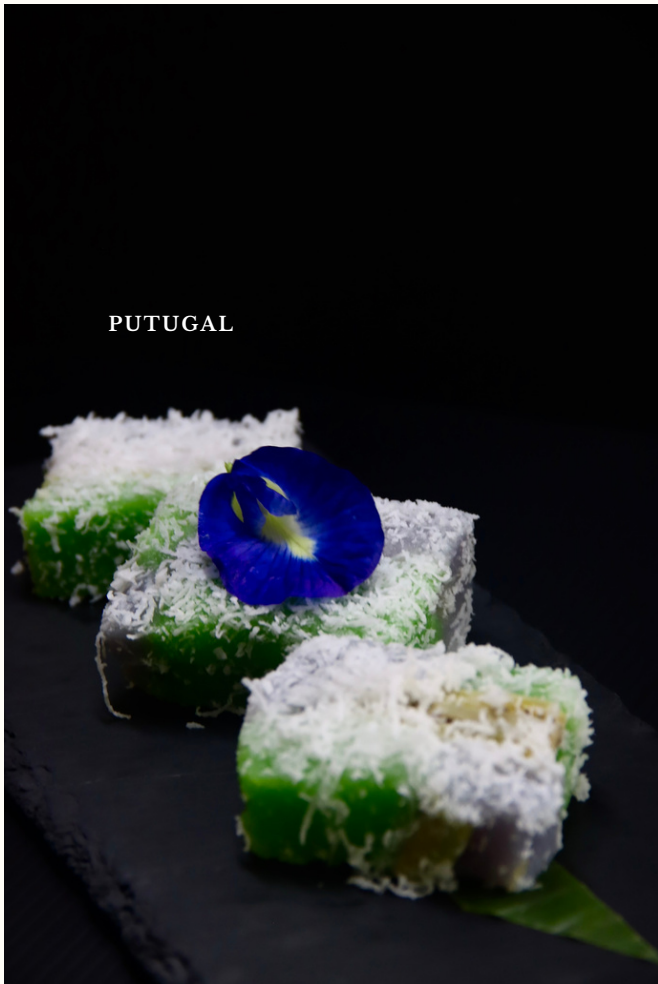
our in-house special dark chocolate brownie heavily infused with Buah Keluak, served with vanilla ice cream, kaffir lime chocolate ganache and lemongrass cookie crumble



SUGEE CAKE

A traditional Eurasian cake made with semolina flour, almonds, creamed butter, eggs and a hint of brandy, topped with marzipan and royal icing





PUTUGAL



KUEH BINGKA

DESSERTS

SUGEE CAKE

An all-time favorite Eurasian treat made with semolina flour, almonds and butter

14.8

GULA MELAKA CAKE

Self-saucing gula melaka sponge cake served with vanilla ice cream

15.8

KUEH BINGKA

Traditional baked grated tapioca and coconut cake, served with pandan coconut custard and gula melaka syrup

13.8

KELUAK BROWNIE

Our house special dark chocolate brownie generously infused with Buah Keluak, served with vanilla ice cream, kaffir lime chocolate ganache and lemongrass cookie crumble

16.8

PUTUGAL

Eurasian steamed tapioca and pisang rajah cake infused with natural blue pea flower and pandan extracts, served with grated coconut

13.8

BREUDHER CAKE

Dutch-influenced Eurasian yeasted cake made with Toddy, a fermented coconut flower extract, served with berry compote and vanilla ice cream

15.8

AFFOGATO

A scoop of vanilla ice cream with a single shot of espresso served on the side

13.8

DESSERT PLATTER

An assorted mix of Sugee cake, Kueh Bingka, Breudher Cake and Putugal in a platter.

32.8

PREMIUM ICE CREAM

A scoop of homemade rich chocolate or vanilla ice cream

7.8



spice level



vegan



gluten free



contains nuts

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KID'S MENU

*All kids meal item comes with a choice of juice and
a scoop of chocolate or vanilla ice cream*

18.8

FISH & CHIPS

Fresh Cod Fish is marinated and fried in a special
batter served with coleslaw and potato fries

18.8

CRISPY FRIED CHICKEN

In-house version of crispy boneless chicken leg
served with coleslaw and potato fries

18.8

SPAGHETTI & MEATBALLS

Old fashion spaghetti and tomato sauce with our
own special homemade meatballs made with
Kurobuta pork and Wagyu beef

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JUICES

5.8

Apple | Orange
Lime | Cranberry
Pineapple

SOFT DRINKS

4.8

Coke | Coke Zero
Lemon Tea | Sprite
Bitter Lemon | Ginger Ale

MOCKTAILS

12.8

Virgin Ginkli Nona
Apple Spritzer
Virgin Mojito
Cherry Lemonade Fizz

TEA

5.5

Chamomile with Honey & Vanilla
Original Earl Grey
Green Tea with Jasmine Flowers
Peppermint Tea

COFFEE

Espresso 6
Long Black 7.5
Cappuccino 7.8
Latte 7.8
Macchiato 6.8
Mocha 8.8
Hot Chocolate 7.8
Add Shot 4

COCKTAILS

Quentin's Signature Ginkli Nona 16.8
A cocktail specially curated by Chef Quentin

Caipirinha 17.8
Dirty Martini 17.8
Margarita 17.8
Mojito 17.8
Porto Tonic 17.8
Long Island Tea 20.8
Singapore Sling 20.8

BEER

HALF | FULL

Draught Beer 9.8 | 12.8
Tiger 12.8
Heineken 13.8
Guinness 15.8

HOUSEPOUR LIQUOR

Whiskey | Vodka | Rum | Gin 14.8 | 148
Tequila | Bourbon | Brandy

PREMIUM LIQUOR

GLASS | BOTTLE

BY THE GLASS

JW Black Label 16.8 | 178
Monkey Shoulder 16.8 | 188
Glenfiddich 12 years 18.8 | 218
Macallan 12 years 20.8 | 248
Bombay Sapphire 20.8 | 188
Hendricks 20.8 | 208
Roku Gin 18.8 | 208
Jagermeister 16.8 | 168

PREMIUM LIQUOR

BY THE BOTTLE

Balvenie, 17 yrs 368
Balvenie, 21 yrs 608
Balvenie, 30 yrs 3308
Jack Daniels 188
Johnie Walker, Blue Label 408
Glenfiddich, 18 yrs 308
Glenfiddich, 21 yrs 548
Macallan, 12 yrs 238
Singleton, 12 yrs 198
Singleton, 18 yrs 288
Oban, 14 yrs 238
Remy Martin VSOP 208
Martell VSOP, Red Barrel 228
Martell Cordon Bleu 448
Grey Goose 208
Reyka 208
Wild Turkey 101 188
Patron Silver 208
Patron Xo Cafe 188
Lagavulin 16 Years 248
Saké Junmai 208
Rokkon Tiger's Eye Junmai Ginjo 188

CHAMPAGNES

Moët & Chandon Brut Imperial 188
Moët & Chandon Rose - Brut 208
Dom Pérignon, 2008 480

RED WINES

Herdade do Mouchao Dom Rafael Red	158	Preta Cuvée 2017	288
An aroma mix of ripe plums with red peppers, mint and spices. This elegant wine shows an elegant freshness and good balance (R.P. 87 pts)		A full-bodied dark-colored, vibrant wine. It has power and density along with lusciously smooth black fruits. A juicy component comes through as the wine opens up, spice, and a core of firm tannins (R.P. 93 pts)	
Quinta do Vallado Touriga Nacional 2017	188	Château Grand-Puy-Lacoste 2012	408
Very concentrated, with balsamic oak notes, red fruit and violet aromas. Sweet, round and matured silky tannins, very balanced with a long fresh finish (R.P. 91 pts)		A medium-bodied, cabernet sauvignon-dominated wine with a well-balanced structure and an enticing and intense ruby colour. Aromas of ripe black fruit and cassis are complimented by spicy notes for a precise and dense freshness. (R.P. 93 pts)	
Malhadinha Red 2018	208	Herdade do Mouchão Tonel 3-4 2013	428
Presents a dense and intense colour with violet. In the aroma, we can identify notes of ripe black fruit, tobacco leaf, with hints of spices. In the mouth, it's sober, with input bulky and very well structured, with firm tannins, noting the barrel, with a long and persistent finish. (R.P. 91 pts)		A long and structured wine with intense flavors of mint and eucalyptus mixed with olive paste and spices. A flagship wine (R.P. 93 pts)	

WHITE WINES

Al Ria White	158	Quinta do Soalheiro Vinho Verde Alvarinho Reserva 2015	188
Blend of Arinto, Sauvignon Blanc & Roupeiro This is a fresh and aromatic wine from the Algarve region in Portugal. Tropical aromas with pronounced acidity. A summer white wine.		Citrus color, elegant and full flavor with oak notes, maintaining the freshness and fruit of Alvarinho grape. One of the best Vinho Verde wines you can find in Portugal (R.P. 94 pts)	
Dom Rafael White	158	Fitapreta Palpite White Reserva	178
With a striking citric colour, the wine exhibits the minerality of the Arinto grape variety and a tropical freshness of the Antão Vaz. A wine presented with a great balance, an elegant structure, an immense freshness and a long finish.		An elegant wine with aromas of grapefruit, apple and lime fruits. A creaminess that come from the oak ageing and the balanced acidity makes it a perfect pairing for seafood and meat dishes (R.P. 89 pts)	

SWEET WINES

	Glass Bottle
Vallado Porto Branco	14.8 168
Very fresh and intense, with floral notes and citrusy aroma. Strong flavours of crystallised fruits with a long and delicate finish.	
Herdade do Mouchao Licoroso	185
Deep and intense aromas of wild berry jam, spices and chocolate with a structured, elegant and persistent mouth (R.P. 92 pts)	

SPARKLING WINES

	Glass Bottle
Soalheiro Espumante Bruto Alvarinho	24.8 148
Yellow citrus colour, fine and persistent bubbles. The aroma of the fruit reveals Alvarinho grape, showing a good balance between acidity and alcohol.	
Zonin Special Cuvée Brut Prosecco	17.8 98
Tropical notes, dried yellow fruits and apples with fine acidity and medium finish.	

HOUSEPOURS

	Glass Bottle
Herdade Dos Coteis Tinto	17.8 98
Medium to deep ruby on the glass, a blend of touriga nacional, syrah, and alicante bouschet.	
Pinta Negra	17.8 98
White wine with a delicate aroma balancing citric and floral notes with orange blossom and white fruit, all combined into a lean and well-balanced design.	

ROSÉ

Domaine du Dragon (Rosé)	148
Delicate pink colour, dry style rose. Strawberries and light pepper. Textured and fruity, with flavors of red plums, lemon zest, raspberries. One of the best roses provence has to offer.	



AVAILABLE FOR PRE-ORDER

\$ 88

CURRY DEBAL PIE

A very generous filling of spiced tender chicken chunks, chicken sausages and smoked pork belly is topped with creamy mashed potato and baked to golden perfection.

MUST TRY!

KELUAK BROWNIE

our in-house special dark chocolate brownie heavily infused with Buah Keluak, served with vanilla ice cream, kaffir lime chocolate ganache and lemongrass cookie crumble



KUEH BINGKA

**Traditional baked grated tapioca
and coconut cake, served with
pandan custard and gula melaka syrup**



ROASTED PORK BELLY

SHEPHER'S PIE

28.8

PASTEIS DE BACALHAU

KUEH BINGKA

**Traditional baked grated tapioca
and coconut cake, served with
pandan custard and gula melaka syrup**

