
Quentin's

Bar & Restaurant



MENU



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 sweet and spicy Asian 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	
		CODFISH OTAK	24.8
		Codfish Flakes mixed with fresh herbs and spices, wrapped in banana leaf and grilled to perfection	

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	
Famous wok hei fried noodles with seafood, sliced pork, egg and beansprouts served with our in-house sambal hae bee		OKRA FRIED RICE	16.8
ACHAR 	8.8	Fried Japanese Rice with sliced okra, red chillies, turmeric and aromatics	
The traditional tangy Eurasian mixed vegetable pickle			



spiciness level



vegan



gluten free

Prices subjected to 10% service charge and prevailing 8% 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 	36.8	QUENTIN'S SIGNATURE CURRY DEBAL 	
Crispy codfish fillet in a special blend of sweet, sour and mildly spicy ginger sauce		A devilishly addictive dish of free-range chicken or oxtail with smoked bacon, sausages, and vegetables	
BAKED PESCE KERTOUK  	36.8	CHICKEN	32.8
Succulent codfish fillet baked in Trempe Serai Lengkuas and lime leaves		OXTAIL	38.8
PINEAPPLE PRAWN CURRY 	32.8	BUAH KELUAK CURRY 	34.8
Fresh red leg prawns with fresh pineapples cooked in a mild curry		Slow cooked fresh free-range chicken and pork in a piquant black nut gravy	
PRAWN BOSTADOR  	32.8	OXTAIL STEW	38.8
A true Eurasian dish, red leg prawns cooked in aromatic coconut curry and green chillies		Traditional cream based oxtail stew with potatoes and carrots	
SEAFOOD SAMBAL PETAI  		POT ROAST BEEF	36.8
Seafood of your choice with stinky beans in a spicy sambal tumis gravy		Marinated slices of wagyu beef cheeks, potatoes, carrots and mushrooms pot roasted in onions and soya sauce	
PRAWN	32.8	BEEF & PORK SMORE	32.8
COD FISH	36.8	A combination of wagyu beef and kurobuta pork chunks in fragrant, lightly spiced gravy	
CALAMARI	32.8	RENDANG  	
PORKU TAMBRINYU  	30.8	Fragrant thick coconut curry of wagyu beef or lamb, herbs and aromatics	
An aromatic curry of kurobuta pork collar chunks and new potatoes flavoured with tamarind		BEEF	34.8
PORKU VINDALOO  	30.8	LAMB	34.8
Fragrant spiced curry of kurobuta pork collar in a heady mix of chillies, mustard seeds and aromatics		SHEPHERD'S PIE	28.8
LAMB MOERU CURRY 	34.8	A classic baked savoury dish of wagyu beef, carrots and mushrooms, topped with mashed potatoes	
An aromatic Indian style curry with chunks of lamb and potatoes			



spiciness level



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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, Bredher Cake and Putugal in a platter.

32.8

PREMIUM ICE CREAM

A scoop of homemade rich chocolate or vanilla ice cream

7.8



spiciness level



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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
Iced or additional 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

San Miguel Draught Beer 5.8 | 8.8
Tiger 10.8
Heineken 11.8
Guinness 15.8

HOUSEPOUR LIQUOR

Whiskey | Vodka | Rum | Gin 12.8 | 128
Tequila | Bourbon | Brandy

PREMIUM LIQUOR

GLASS | BOTTLE

BY THE GLASS

JW Black Label 14.8 | 158
Glenfiddich 12 years 16.8 | 198
Macallan 12 years 18.8 | 228
Monkey Shoulder 14.8 | 168
Bombay Sapphire 18.8 | 148
Hendricks 18.8 | 188
Roku Gin 16.8 | 188
Jagermeister 14.8 | 148

PREMIUM LIQUOR

BY THE BOTTLE

Balvenie, 17 yrs 348
Balvenie, 21 yrs 588
Balvenie, 30 yrs 3288
Jack Daniels 168
Johnie Walker, Blue Label 388
Glenfiddich, 18 yrs 288
Glenfiddich, 21 yrs 528
Macallan, 12 yrs 218
Singleton, 12 yrs 178
Singleton, 18 yrs 268
Oban, 14 yrs 218
Remy Martin VSOP 188
Martell VSOP, Red Barrel 208
Martell Cordon Bleu 428
Grey Goose 188
Reyka 188
Wild Turkey 101 168
Patron Silver 188
Patron Xo Cafe 168
Lagavulin 16 Years 228
Saké Junmai 188
Rokkon Tiger's Eye Junmai Ginjo 168

CHAMPAGNES

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

RED WINES

Herdade do Mouchao Dom Rafael Red 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)	158	La Vicalanda Rioja 2015 Mulberries and bilberries, with hints of cardamom, clove, vanilla and cinnamon, a smokey and toasted note and some balsamic remembrances. Smooth, meaty and fresh, steely acidity, silky tannins and a very pleasant mouthfeel. Fruit-forward and flavourful, the wine has a long finish with some balsamic and toasted remembrances (W.E. 91 pts)	218
Quinta do Vallado Touriga Nacional 2017 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)	188	Preta Cuvée 2017 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)	288
Malhadinha Red 2018 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)	208	Herdade do Mouchão Tonel 3-4 2013 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)	428

WHITE WINES

Al Ria White 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.	158	Quinta do Soalheiro Vinho Verde Alvarinho Reserva 2015 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)	188
Dom Rafael White 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.	158		
Fitapreta Palpite White Reserva 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)	178		

SWEET WINES

Vallado Porto Branco Very fresh and intense, with floral notes and citrusy aroma. Strong flavours of crystallised fruits with a long and delicate finish.	14.8 168
Herdade do Mouchao Licoroso Deep and intense aromas of wild berry jam, spices and chocolate with a structured, elegant and persistent mouth (R.P. 92 pts)	185
San Maurizo Moscato D' Asti DOCG 2020 Fresh, piquant and bright. Opens with slightly green aromas of wild flower, cut grass, wild sage and dried hay. It is plush and creamy with a long, sweet endnote that recalls honey, marzipan and peach.	148

SPARKLING WINES

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

HOUSEPOURS

Housepour Red or White	17.8 98
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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.

