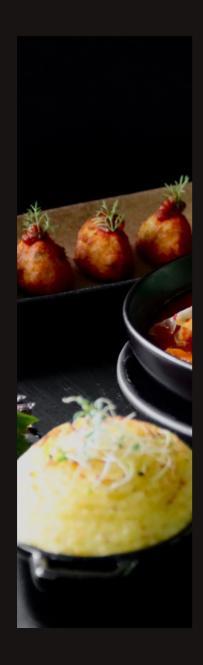
QUENTIN'S Bar & Restaurant







MENU



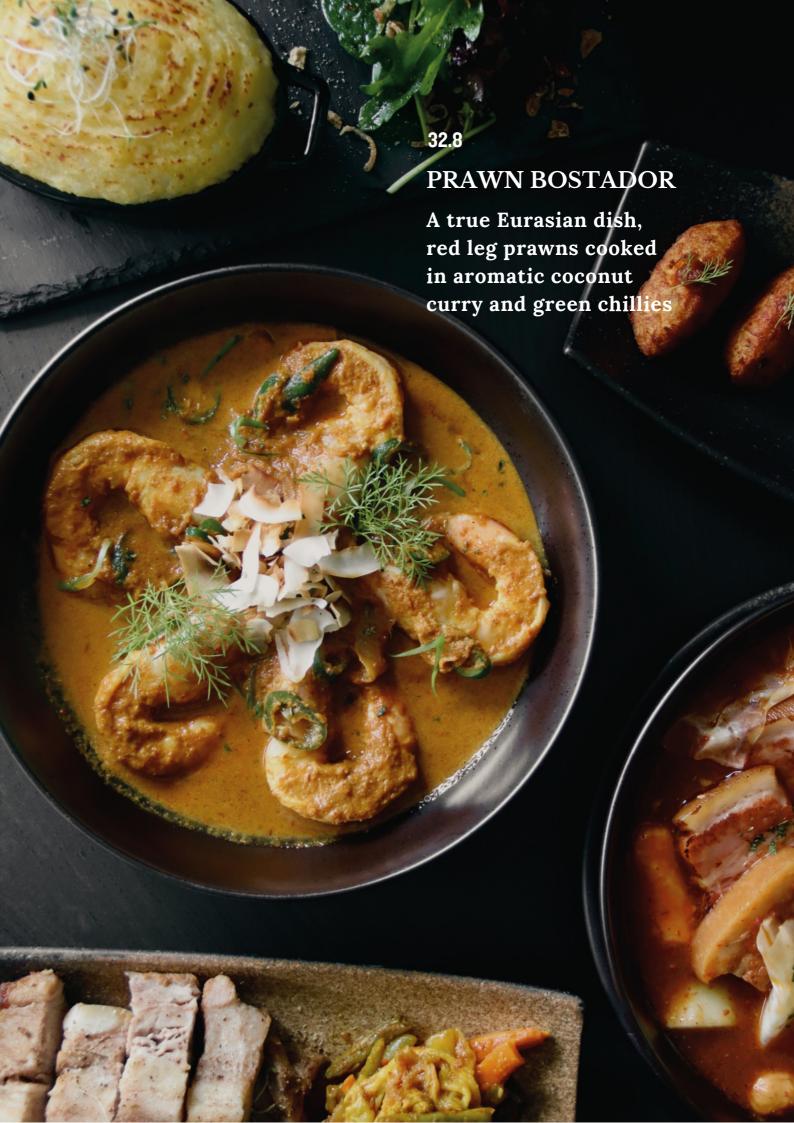
\$98++ per person

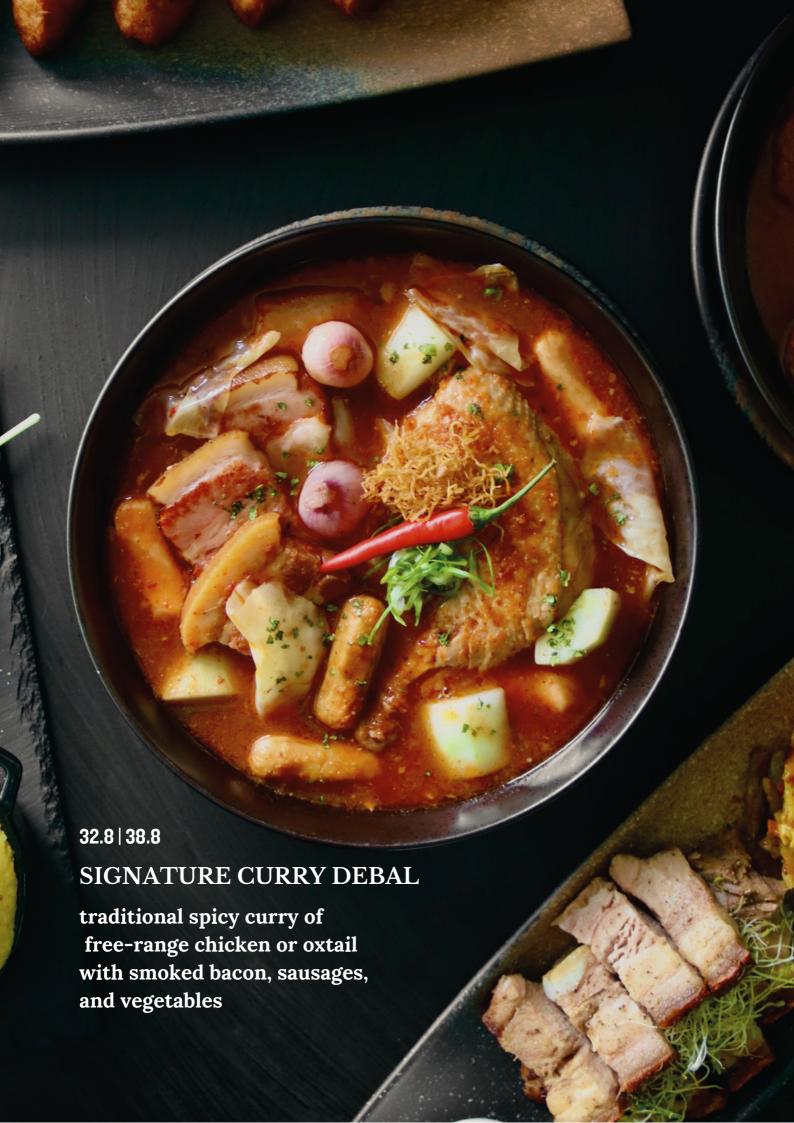
Minimum order for 2 persons



STARTERS

MULLIGATAWNY SOUP 1 A traditional, mildly peppery soup of shredded chicken, green apples and aromatics	15.8	WILD MUSHROOM SOUP A savoury blend of wild mushrooms, mixed herbs cream and truffle oil	15.8 s,
DEVIL WINGS 3 (5 pcs) Crispy chicken mid wings tossed in our signature spicy sauce	15.8	PASTÉIS DE BACALHAU (**) (6 pcs) Well-loved Portuguese salted cod fish cakes serve with cod pickle sauce	19.8 ed
TRUFFLE MAYO WINGS (5 pcs) Crispy chicken mid wings served with truffle mayonnaise	15.8	POTATO CROQUETTES A combination of beef or chicken, potatoes, onion and cilantro	
PORK BELLY (8 pcs)	20.8	Wagyu Beef (4 pcs) Chicken (5 pcs)	16.8 13.8
Slow-cooked crispy pork belly, pork gravy and acl	nar	PANG SUSIE (4 pcs)	16.8
QUENTIN'S SALAD Mixed greens with fresh garden vegetables tossed	14.8	Sweet potato buns filled with spiced minced pork, A popular treat among Eurasians	
in sweet and spicy Asian dressing ANGLED BEAN SALAD	14.8	FENG® Pork belly and mixed offal in our special house blend of spices, served with baguette	18.8
Crunchy winged bean salad with shallots, pineapple, mango, cherry tomatoes and cucumbe in a refreshing soy sauce based dressing	r	CODFISH OTAK Codfish Flakes mixed with fresh herbs and spices, wrapped in banana leaf and grilled to perfection	24.8
	13.8	TERONG SAMBAL 3	13.8
Stir fried French beans with dried shrimps, eggs and carrots TURMERIC CABBAGE Stir fried cabbage with mustard seeds, turmeric,	13.8	Fried eggplant in a spicy mix of shallots, chilli paste and dried shrimps FRIED OKRA © O Stir fried okra with mustard seeds, curry leaves,	
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MAINS

CHUAN-CHUAN A	36.8	QUENTIN'S SIGNATURE CURRY DEBAL	3
Crispy codfish fillet in a special blend of sweet,		A devilishly addictive dish of free-range chicken	J
sour and mildly spicy ginger sauce		or oxtail with smoked bacon, sausages, and vegetables	
BAKED PESCE KERTOUK ⊿₁∰	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 \mathcal{S}_1	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	
CALAMARI	32.8	in fragrant, lightly spiced gravy	
PORKU TAMBRINYU ⊿₁®	30.8	RENDANG ∠₁®	
An aromatic curry of kurubota pork collar chunks		Fragrant thick coconut curry of wagyu beef or lamb,	
and new potatoes flavoured with tamarind		herbs and aromatics	
PORKU VINDALOO ∠₂®	30.8	BEEF	34.8
Fragrant spiced curry of kurobuta pork collar in a heady mix of chillies, mustard seeds and aromatics		LAMB	34.8
LAMB MOERU CURRY \mathcal{L}_1	34.8	SHEPHERD'S PIE	28.8
An aromatic Indian style curry with chunks	01.0	A classic baked savoury dish of wagyu beef, carrots and	
of lamb and potatoes	0	mushrooms, topped with mashed potatoes	
	<i>p</i> }		

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







DESSERTS

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	16.8
PUTUGAL	13.8	crumble	
Eurasian steamed tapioca and pisang rajah cake infused with natural blue pea flower and pandan extracts, served with grated coconut		BREUDHER CAKE Dutch-influenced Eurasian yeasted cake made with Toddy, a fermented coconut flower extract, served with berry compote	15.8
AFFOGATO	13.8	and vanilla ice cream	
A scoop of vanilla ice cream with a single shot of espresso served on the side		DESSERT PLATTER An assorted mix of Sugee cake, Kueh Bingka,	32.8
PREMIUM ICE CREAM (**) A scoop of homemade rich chocolate	7.8	Breudher Cake and Putugal in a platter.	
or vanilla ice cream			





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

Prices subjected to 10% service charge and prevailing 8%~GST

JUICES	5.8	TEA	5.5
Apple Orange		Chamomile with Honey & Vanilla	
Lime Cranberry		Original Earl Grey	
Pineapple		Green Tea with Jasmine Flowers	
		Peppermint Tea	
SOFT DRINKS	4.8	COFFEE	
Coke Coke Zero			
Lemon Tea Sprite		Espresso Long Black	6
Bitter Lemon Ginger Ale		Cappuccino	7.5
		Latte	7.8
MOCKTAILS	12.8	Macchiato	7.8 6.8
	12.0	Mocha	8.8
Virgin Ginkli Nona Apple Spritzer		Hot Chocolate	7.8
Virgin Mojito		Add Shot	4
Cherry Lemonade Fizz		Iced or additional shot	+4
COCKTAILS			
COCKTAILS		PREMIUM LIQUOR BY THE BOTTLE	
Quentin's Signature Ginkli Nona	16.8		
A cocktail specially curated by Chef Quentin		Balvenie, 17 yrs	348
		Balvenie, 21 yrs	588
Caipirinha	17.8	Balvenie, 30 yrs Jack Daniels	3288 168
Dirty Martini	17.8	Johnie Walker, Blue Label	388
Margarita	17.8	Glenfiddich, 18 yrs	288
Mojito	17.8	Glenfiddich, 21 yrs	528
Porto Tonico	17.8	Macallan, 12 yrs	218
Long Island Tea	20.8	Singleton, 12 yrs	178
Singapore Sling	20.8	Singleton, 18 yrs	268
DEED		Oban, 14 yrs	218
BEER		Remy Martin VSOP	188
San Miguel Draught Beer	5.8 8.8	Martell VSOP, Red Barrel	208
Tiger	10.8	Martell Cordon Bleu	428
Heineken	11.8	Grey Goose	188
Guiness	15.8	Reyka	188
	ъ	Wild Turkey 101	168
HOUSEPOUR LIQUO	PR	Patron Silver Patron Xo Cafe	188 168
Whiskey Vodka Rum Gin	12.8 128	Lagavulin 16 Years	228
Tequila Bourbon Brandy	12.0 120	Saké Junmai	188
require Bourbon Brandy		Rokkon Tiger's Eye Junmai Ginjo	168
PREMIUM LIQUOR	GLASS BOTTLE		
BY THE GLASS		CHAMPAGNES	
JW Black Label	14.8 158	Moët & Chandon Brut Imperial	188
Glenfiddich 12 years	16.8 198	Moët & Chandon Rose - Brut	208
Macallan 12 years	18.8 228	Dom Pérignon, 2008	480
Monkey Shoulder	14.8 168		400
Bombay Sapphire	18.8 148		
Hendricks	18.8 188		
Roku Gin	16.8 188		
Jagermeister	14.8 148		

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) 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) Malhadinha Red 2018	158 188	La Vicalanda Rioja 2015 Mulberries and bilberries, with hints of cardamom, clove, vanilla and cinnamon, a smokey and toasted not 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) Preta Cuvée 2017 A full-bodied dark-colored, vibrant wine. It has power and density along with lusciously smooth black fruits.	
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	A juicy component comes through as the wine opens up, spice, and a core of firm tannins (R.P. 93 pts) Herdade do Mouchão Tonel 3-4 2013 A long and structured wine with intense flavors of mint and eucalyptus mixed with olive paste and	428
WHITE WINES Al Ria White Blend of Arinto, Sauvignon Blanc & Roupeiro This is a fearly and apprenticular from the Alexandra size.	158	Quinta do Soalheiro Vinho Verde Alvarinho Reserva 2015	188
This is a fresh and aromatic wine from the Algarve region in Portugal. Tropical aromas with pronounced acidity. A summer white wine. 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	158	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)	
freshness and a long finish. 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	Domaine du Dragon (Rosé) 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.	148
SWEET WINES —		SPARKLING WINES — GI	ass Bottl
Vallado Porto Branco Very fresh and intense, with floral notes and citrusy aroma. Strong flavours of crystallised fruits with a long and delicate finish.	4.8 168	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.	4.8 148
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	Zonin Special Cuvée Brut Prosecco Tropical notes, dried yellow fruits and apples with fine acidity and medium finish.	17.8 98
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	HOUSEPOURS Housepour Red or White	7.8 98

