

LUNCH MENU

Welcome to Quenino

Embark on a culinary journey through Southeast Asia, where familiar flavours are reimagined with thoughtful precision and bold creativity. At Quenino, tradition isn't replicated—it's respectfully transformed. Rooted in heritage and elevated through technique, the experience is both refined and refreshingly playful.

Quenino is led by Chef de Cuisine Sujatha Asokan (Chef Su), with the concept crafted by Melbourne's two-hatted chef Victor Liong. Together, their vision brings Southeast Asian cuisine into a contemporary light—curious, expressive, and rich with personality.

This is fine dining, made more personal—and a little more fun.



INSIGHT MENU

Quenino's signature journey—a multi-course exploration of bold, expressive flavours inspired by Chef Su's heritage and the vibrant culinary traditions of Southeast Asia. Each dish is thoughtfully crafted to surprise, delight, and reimagine the familiar with refined technique and playful spirit.

\$130 per person

WINE PAIRING \$80

NON-ALCOHOLIC PAIRING \$70

Quenino Prelude

Chef's Choice of Two Seasonal Amuse-bouche

...

Green Lip Abalone

Prawn, Green Chilli, Veiled Bamboo Fungus, Angelica Herb

...

House-made Flatbread

X.O. Sauce, Spiced Cod Roe, Skull Island Tiger Prawn, Moringa Leaf

...

Yellowtail Kingfish

Lemak, Lemongrass, Passion Fruit, Heirloom Beetroot

...

Game Farm Quail

Quenino's "Fried Rice", Tamarind, Stingless Bee Honey

OR

Yugo Crossbreed Wagyu

*Variations of Garlic: Jungle Garlic, Garlic Sprout, Pink Garlic, Black Garlic
(Supplementary \$30)*

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Green Chilli Ice Cream

Pineapple, Almond, Bakkwa, Mint

Petit Fours and Mignardise

All prices are subject to 10% service charge and prevailing government taxes.

INSIGHT VEGETARIAN MENU

Quenino's signature journey—a multi-course exploration of bold, expressive flavours inspired by Chef Su's heritage and the vibrant culinary traditions of Southeast Asia. Thoughtfully crafted with ingredients suitable for vegetarians, each dish mirrors the presentation and creative spirit of the regular Insight menu. The experience offers the same sense of surprise, delight, and refined reinterpretation of the familiar.

\$120 per person

WINE PAIRING \$75
NON-ALCOHOLIC PAIRING \$55

Quenino Prelude

Chef's Choice of Two Seasonal Amuse-bouche

...

Eggplant

Tofu, Green Chilli, Veiled Bamboo Fungus, Angelica Herb

...

House-made Flatbread

Caramalised Chilli, Tempeh, Fermented Chilli Bean Paste, Moringa Leaf

...

Kohlrabi

Lemak, Lemongrass, Passion Fruit, Heirloom Beetroot

...

Lion's Mane Mushroom

Variations of Garlic: Jungle Garlic, Garlic Sprout, Pink Garlic, Black Garlic

...

Green Chilli Ice Cream

Pineapple, Almond, "Jerky", Mint

Petit Fours and Mignardise

All prices are subject to 10% service charge and prevailing government taxes.

A watercolor splash graphic consisting of several overlapping, soft-edged shapes in shades of light blue, white, and beige, centered behind the text.

À LA CARTE MENU

PRELUDE	Tamarillo Tart	12
	<i>served in pairs</i>	
	Crisp tartlet filled with tamarillo from Cameron Highlands, native plum, <i>rasam</i> gel, and topped with coriander flower.	
	Fried Yam Dumpling	18
	<i>served in pairs</i>	
	Inspired by <i>Wu Kok</i> (fried taro puff) and <i>Vadai</i> (South Indian fritter), this crispy pastry is spiced with fenugreek, filled with pork, prawns and finished with poached oyster in house-made <i>kicap</i> sauce.	
	Baby Cucumber	12
	<i>served in pairs</i>	
	Chilled baby cucumber filled with house-made caramelised lemongrass chilli, finger lime and kaffir lime, and topped with cashew cream.	
	Amur Caviar	36
	This dish is Chef Su's nod to the comforting flavours of Singapore's beloved chicken rice dish, bridging the familiar and the luxurious in one bite. Dragon chive custard layered with razor clam, scallop mousse and chilli gel, garnished with borage flower and topped with five grams of Amur caviar.	
	Green Lip Abalone	36
	Inspired by <i>Yong Tau Foo</i> (Hakka-style Stuffed Bean Curd), this dish features abalone stuffed with prawn and green chilli farce, wrapped in veiled bamboo fungus. It is served over <i>kohlrabi</i> and bamboo fungus cooked with <i>garam masala</i> and finished with a herbal brown butter sauce.	
	House-made Flatbread	25
	Quenino's signature grilled flatbread inspired by Chinese <i>Bing</i> and Indian <i>Naan</i> , served with spiced cod roe, labneh, X.O. sauce, tiger prawn and moringa leaf.	
CENTREPIECE	Yellowtail Kingfish	46
	Seared kingfish with a rare centre served with tapioca sago, pickled and salt-baked heirloom beetroot, fried fish skin and a rich Malay-style coconut <i>lemak</i> sauce with passion fruit.	
	Game Farm Quail	34
	Dry-aged and deep-fried quail glazed with stingless bee honey from Java, served with Quenino's signature "fried rice", tamarind chilli, garlic-sesame crumbs, and moringa leaf.	
	Yugo Crossbreed Wagyu Striploin	68
	Grilled wagyu striploin served with spiced mashed potato, jungle garlic dust (<i>buah kulim</i>), a pickled garlic sprout salad, black garlic foam, and a punchy green garlic chilli sauce—a playful nod to Singaporeans' beloved McDonald's garlic chilli sauce. Served with a warm pink garlic beef broth, inspired by a traditional herbal soup <i>bak kut teh</i> .	

Menu is subject to change without prior notice.
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SWEETS

Green Chilli Ice Cream	18
Inspired by Lunar New Year snacks, this dessert features festive components often found in Chef Su's home during the festive season—almond crumble, mint jelly, pineapple jam, and savoury <i>bakkwa</i> (Chinese barbecued pork).	
Quenino Cereal Bowl	18
Quenino's take on a cereal bowl: 70% Johor dark chocolate sorbet, topped with malt foam inspired by the popular local drink Horlicks, puffed grains, sugar crisps, and sunflower seeds. A drizzle of kulim oil adds a savoury tang to all that nostalgic crunch.	
"Pong Piah"	12
<i>served in pairs</i>	
A nostalgic snack reimagined with crisp wafer shells, filled with a sweet-savoury blend of maltose, sesame, and shallot oil—an ode to traditional <i>Pong Piah</i> and <i>Ma Ti Su</i> pastries.	
Ginger Flower and Peach Popsicle	12
<i>served in pairs</i>	
A refreshing popsicle flavoured with ginger flower and peach, topped with cured and candied peach.	
Black Sesame Chocolate Bonbon	9
<i>in collaboration with renowned Singaporean pastry chef Janice Wong and served in pairs</i>	
Bittersweet chocolate bonbon filled with rich black sesame paste.	
Strawberry Pistachio Cake	18
<i>in collaboration with renowned Singaporean pastry chef Janice Wong</i>	
Layered cake with strawberry-pineapple compôte, pistachio mascarpone mousse, red currant sponge, and a crispy pistachio base, served with basil chantilly and strawberry sauce.	
A Bit of This and That	20
<i>price is per person</i>	
A playful medley of nostalgic sweet treats and childhood favourites, reimagined by Chef Su. From classic wafers to beloved local candies, nothing is off-limits. Enjoy a curated selection of small bites served with your choice of coffee or tea—crafted to offer a balanced finish of textures, flavours, and a touch of the team's favourite memories.	

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VEGETARIAN

PRELUDE

Tamarillo Tart 12
served in pairs

Crisp tartlet filled with tamarillo from Cameron Highlands, native plum, *rasam* gel, and topped with coriander flower.

Fried Yam Dumpling 16
served in pairs

Inspired by *Wu Kok* (fried taro puff) and *Vadai* (South Indian fritter), this crispy pastry is spiced with fenugreek, filled bean curd skin and seaweed, finished with house-made borage (a Mediterranean herb with an oyster-like flavour) *kicap* sauce.

Baby Cucumber 12
served in pairs

Baby cucumber filled with caramelised lemongrass chilli, finger lime, and kaffir lime, topped with cashew cream.

Eggplant 28
Inspired by *Yong Tau Foo* (Hakka-style Stuffed Bean Curd), this dish features eggplant stuffed with lion's mane mushroom farce, wrapped in veiled bamboo fungus. It is served over *kohlrabi* and bamboo fungus cooked with *garam masala* and finished with a herbal brown butter sauce.

House-made Flatbread 25
Our signature grilled flatbread inspired by Chinese *Bing* and Indian *Naan*, served with fermented bean paste chilli, labneh, caramelised chilli tempeh, and moringa leaf.

CENTREPIECE

Kohlrabi 30
Steamed and pan-seared *kohlrabi* served over tapioca sago, with pickled and salt-baked beetroot, crispy *nori* cracker, and a rich Malay-style coconut *lemak* sauce with passion fruit.

Lion's Mane Mushroom 30
Seared lion's mane mushroom with mashed potato, jungle garlic dust (*buah kulim*), pickled garlic sprout salad, black garlic foam, and a punchy green garlic chilli sauce—a playful nod to Singaporeans' beloved McDonald's garlic chilli sauce.

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