

*QUENINO* (pronounced /'ku-ni-nu/), means 'bijou' in Kristang (Malaccan Creole) and pays homage to the heritage and authenticity of the region's culinary tradition with a contemporary twist.

Quenino by Victor Liong is a culinary rediscovery for me, returning to the region where I was born and to its many familiar flavours and cultures. Our cuisine is inspired by the flavour memories and the rich cultures surrounding the Singapore and Malaccan Straits - exploring Malay, Indian and Chinese cuisine, and the history and culinary techniques of this exciting region through my lens.

With our Prelude and Focus Menu highlighting our seasonal favourites, weaving produce and flavour in a more focused manner, and our indulgent Discovery Menu, showcasing the nuances of each ingredient and expanding the story, I hope you enjoy your journey with us.

From the mind of Victor Liong.

**\$130 per person**

WINE PAIRING \$60  
NON-ALCOHOLIC PAIRING \$60

**T'Lur Oscietra Caviar**  
Raita | Banana Shallots | Szechuan Pepper

OR

**Spencer Gulf Kingfish**  
Radish | Leeks | White Fungus | White Soy Cream | Burnt Garlic Oil

...

**Threadfin**  
Kokum | Pearl Meat | Garlic Shoots | Shrimp Floss | Samphire | Garam Masala

...

**"Fried Rice"**  
Lardo | Bottarga | Tamarind | Ulam Rajah

...

**Taro Ice Cream**  
Fermented Rice Wine | Roselle | Sweet Potato

**Petits Fours and Mignardises**

\$180 per person

WINE PAIRING \$90  
NON-ALCOHOLIC PAIRING \$75

Uni Egg Tart  
Sambal Belado

...

Baby Cucumber  
Caramelised Lemongrass Chilli | Kaffir Lime | Finger Lime | Cashew Cream

...

T'Lur Oscietra Caviar  
Raita | Banana Shallots | Szechuan Pepper

...

Spencer Gulf Kingfish  
Radish | Leeks | White Fungus | White Soy Cream | Burnt Garlic Oil

...

House-Made Flatbread  
Full-blood Wagyu | Green Chilli

...

Threadfin  
Kokum | Pearl Meat | Garlic Shoots | Shrimp Floss | Samphire | Garam Masala

...

"Fried Rice"  
Lardo | Bottarga | Tamarind | Ulam Rajah

...

Taro Ice Cream  
Fermented Rice Wine | Roselle | Sweet Potato

Petits Fours and Mignardises

\$180 per person

WINE PAIRING \$60  
NON-ALCOHOLIC PAIRING \$75

Pumpkin Egg Tart  
Sambal Belado

...

Baby Cucumber  
Caramelised Lemongrass Chilli | Kaffir Lime | Finger Lime | Cashew Cream

...

Raita & Caviar  
Banana Shallots | Szechuan Peppercorn

...

Globe Artichokes  
Pomelo | Kumquat | Coconut Vinegar | Ajoblanco

...

House-made Flatbread  
Portobello | Green Chilli

...

Chickpea Tofu  
Kokum | Garlic Shoots | Samphire | Garam Masala

...

"Fried Rice"  
Tamarind | Ulam Rajah

...

Taro Ice Cream  
Fermented Rice Wine | Roselle | Sweet Potato

Petits Fours and Mignardises

*All prices are subject to 10% service charge and prevailing GST.*

\$240 per person

WINE PAIRING \$140  
NON-ALCOHOLIC PAIRING \$90

Uni Egg Tart  
Sambal Belado

...

Baby Cucumber  
Caramelised Lemongrass Chilli | Kaffir Lime | Finger Lime | Cashew Cream

...

T'lur Oscietra Caviar  
Dragon Chive Custard | Scallop Mousse | Razor Clam | Fermented Chilli

...

Yumbah Green Lip Abalone  
Sweet Potato | Buah Keluak

...

House-Made Flatbread  
Full-blood Wagyu | Green Chilli

...

Threadfin  
Kokum | Pearl Meat | Garlic Shoots | Shrimp Floss | Samphire | Garam Masala

...

Stone Axe M9 Wagyu  
Old and New World Peppercorns  
Beef Broth | Bone Marrow | A5 Wagyu

...

"Fried Rice"  
Lardo | Bottarga | Tamarind | Ulam Rajah

...

Taro Ice Cream  
Fermented Rice Wine | Roselle | Sweet Potato

Petits Fours and Mignardises