

Q U E N I N O (pronounced /'ku-ni-nu/) is derived from the term 'little one' in Malaccan Creole Portuguese and pays homage to the heritage and authenticity of the region's culinary tradition with a modern twist.

From tasty breakfasts to luscious small bites, this lively café, with floor-to-ceiling windows overlooking the landscaped garden, is the place to refresh and unwind.

Chilli And Vinegar Spiced Macadamia Nuts 🌿	7
Grilled Hervey Bay Scallops 🍤	12ea
Herb Butter, Lemon	
Fried Okra 🌿	12
Cumin, Lemon, Aioli	
Crab And Caviar 🍤 🌿	15ea
White Pepper Curry, Kaluga Queen Caviar, Puffed Semolina, Ginger Flower	
Kaluga Queen Caviar (30g)	160
Qiandao Lake, China Served with Potato Rice Crackers, Sour Cream, Eschalots and Chives	
Ora King Salmon Sashimi 🌿	28
Chilli, Black Bean, Kalamansi	
Heirloom Tomato Salad 🌿	18
Thai Basil, Shallots, Black Vinegar Dressing	
Spicy Beef Carpaccio 🌿	32
Turmeric-Pickled Zucchini, Red Onion	
Scallop Otak Dumplings 🍤 🌿	28
Galangal, Coconut Lobster Bisque	
Peri-Peri Chicken Skewer 🌿	28
Chicken Thigh, Flatbread, Herb Salads, Peri-Peri Sauce, Lemon	

Kindly inform us of any allergies or dietary needs.
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Café Quenino Burger and French Fries 🌿	28
Angus Beef, Pork Bacon, Egg, Cheese, Lettuce, Tomato, Onion, Chili Ketchup	
Pan Roasted Barramundi 🍤	32
Ikan Bilis Sambal, Lemon, Herb Salad	
Assam Tiger Prawns 🍤	48
Large Tiger Prawn, Spicy Tamarind Paste, Coconut Basmati Rice	
Chicken Kapitan Curry Pot Pie 🍤 🌿	28
Chicken, Potato, Tomato, Curry, Roti Pastry Shell	
Char Siu Glazed Pork Belly 🌿	35
Braised Hispi Cabbage, Chilli-Tamarind Sambal	
Charred Hispi Cabbage 🍄 🌿	24
Enoki Mushrooms, Kalamansi Tofu Cream, Herb Salad, Chives	
Café Quenino Lobster Pasta 🌿 🍄 🍤	88
Pan-Roasted Whole Lived Boston Lobster, Spiced Pumpkin, Choron Sauce (contains nuts)	
Chili Lobster 🍤	88
Whole Lived Boston Lobster, House-Made Chili Sauce, Steamed Buns	
Angus Beef Striploin 🌿	68
250g Australian Angus Striploin, Singapore Style Black Pepper Sauce, Curry Leaves, Watercress Salad	
Beef Rendang Short Rib (Two To Share) 🍤 🌿	120
Slow-Cooked Wagyu Short Rib, Baby Gem, Cucumber Pickles, Sambal Ijo, Rendang Sauce, Coconut Flakes	
Stir Fried Green Beans, Asparagus, Zuchinni and Chilli Sambal 🍤	14
French Fries with Aioli	12
Green Salad, Green Goddess Dressing 🍤	12
Braised Greens in Coconut Lemak	12
Coconut Basmati Rice	6

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Masala Chai Choux Puff 🍷	12
Choux au Craquelin Puff, Masala Chai Cream	
Coconut Panna Cotta and Red Fruits	16
Strawberries, Raspberry Granita, Rose, Hibiscus	
Lime Basque Cheesecake	16
Baked Lime Basque Cheesecake, Clotted Cream, Fresh Mango	
Café Quenino Tiramisu 🍷	16
Local Coffee-Soaked Sponge, Cream, Vanilla, Kopi Ice Cream, Coco	

Welcome to a liquid journey through South-East Asia at Cafe Quenino, where every sip encapsulates the essence of this vibrant region. Curated by our Senior Mixologist - The bearded mixologist Sathya. Our version II.0 cocktail menu is a celebration of exotic aromas, bold flavours, and daring spices. Imagine the zing of chili, the tang of fish sauce, and the soothing smoothness of durian, all dancing in your glass. Get ready to stir your senses and shake up your day with our spectacularly spirited creations!

GEYLANG SLING

28

Gin | Benedictine Dom | Cherry | Pineapple | Lime | Durian | Angostura Bitters | Soda

The classic Singapore Sling reinvented with a daring twist, durian. Inspired by the vibrancy and durians of Geylang, this cocktail will intrigue and delight adventurous patrons.

PHO-NOMENAL ELIXIR

28

Tequila | Dry Curacao | Lime | Cilantro | Fish Sauce | Iracha Sauce | Cinnamon | Cardamom | Star Anise

Gets transported to the lively markets and aromatic streets of bustling Hanoi with every sip. Invoking the comforting flavours of Vietnam's beloved noodle soup.

NENAS SPRITZ

28

Rum | Sherry Vinegar | Fallernum | Cinnamon | Cloves | Star Anise | Red Chili | Turmeric | Pineapple | Prosecco

Crafted from pineapple rum infused with mysterious spices and balanced with a splash of sherry vinegar, and lastly, crowned with sparkling prosecco.

LUCKY LAKSA

28

Gin | Secco | Laksa Leaves | Yellow Melon | Lemongrass | Prosecco | Tofu Puff | Laksa Paste

Inspired by Singapore's beloved Laksa dish, Lucky Laksa is a cocktail named for its vibrant flavours. Crafted to harmonize like the dish's coconut curry broth, it blends passion with a balanced array of spices, capturing the essence of my favourite breakfast indulgence.

SAWATDEE

28

Rum | Citric Acid | Ginger Flower | Ulam Raja | Laksa Leaves | Galangal | Kaffir Lime Leaves | Lemongrass | Soda

"Sawatdee", Welcome. Embodies the essence whilst capturing the refreshing warmth and vibrant flavours of a Thai welcome. Each sip tells a story of aromatic markets, smiling faces, and the rich tapestry of flavours that welcomed guests to Thailand's enchanting culture.

MS. JOAQUIM

28

Gin | Apricot | Pomelo | Elderflower | Yuzu | Lemon | Egg White

A cocktail mirroring Singapore's national flower, the Vanda Miss Joaquim, portraying elegance and vibrancy. A tribute to Singapore's rich botanical heritage, celebrated by locals and visitors alike under the lush canopy of the garden.

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JAWA SOUR 28

Whisky | Assam Jawa | Lemon | Calamansi | Angostura Bitters | Brown Sugar | Egg white

Inspired by the rich heritage of Java, the Jawa Sour is a tantalizing blend of Indonesia's rich ingredients. With each sip, it evokes the lively spirit of Javanese cuisine and the tropical allure.

YANGON REFRESHER 28

Vodka | Dry Curacao | Rambutan | Lemon | Angostura Bitters | Orleans Bitters

Depicting Myanmar's National fruit, rambutan, the refreshing sweetness that echoes the citrusy zest and tropical allure of the Pegu Club classic. Capturing the essence of Myanmar's spirited flavours in every sip.

RIMBA RHAPSODY 28

Rum | Cynar | Tea | Pineapple | Lime | Brown Sugar

In the heart of Malaysia's lush rainforests and symphony of wildlife calls, this cocktail is born. Infused with local spices and the essence of tropical fruits, celebrating the vibrant biodiversity and natural beauty of the jungle.

ONDEH-ONDEH 28

Vodka | Pandan | Coconut Tuak | Dry Curacao | Gula Melaka

A nostalgic cocktail infusing vodka with pandan leaves, gula melaka, and coconut toddy. Invoking cherished flavours of Malaysia's local kueh, Ondeh-ondeh.

UBE-LICIOUS 28

Ube | Bourbon | Hazelnut

A luxurious dessert cocktail blending creamy Ube with a touch of Hazelnut, crowned with Bourbon and enchanting every sip you take.

PHNOM PENH 28

Rye Whisky | Fernet Branca | Amaro

Mirrored by the city's eclectic charm, the vibrant streets and rich cultural tapestry of the streets of Phnom Penh.

Welcome to a liquid journey through South-East Asia at Cafe Quenino, where every sip encapsulates the essence of this vibrant region. Curated by our Senior Mixologist - The bearded mixologist Sathya. Our version II.0 mocktail menu is a celebration of exotic aromas, bold flavours, and daring spices. Imagine the zing of chili, the tang of fish sauce, and the soothing smoothness of durian, all dancing in your glass. Get ready to stir your senses and shake up your day with our spectacularly spirited creations!

SAWATDEE

20

*Non-Alcoholic Spirit | Citric Acid | Ginger Flower | Ulam Raja |
Laksa Leaves | Galangal | Kaffir Lime Leaves | Lemongrass | Soda*

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MS JOAQUIM

20

*Non-Alcoholic Spirit | Apricot | Pomelo | Elderflower | Yuzu | Lemon |
Egg White*

A mocktail that mirrors Singapore's national flower, the Vanda Miss Joaquim, portraying elegance and vibrancy. A tribute to Singapore's rich botanical heritage, celebrated by locals and visitors alike under the lush canopy of the Garden.

ONDEH-ONDEH

20

Non-Alcoholic Spirit | Pandan | Coconut Water | Gula Melaka

A nostalgic mocktail infusing non-alcoholic spirit with pandan leaves, gula melaka, and coconut water. Invoking cherished flavours of Malaysia's local kueh, Ondeh-on-deh.

NENAS SPRITZ

20

*Non-Alcoholic Spirit | Sherry Vinegar | Cinnamon | Cloves | Star Anise |
Red Chili | Turmeric | Pineapple | Soda*

Crafted from pineapple juice with mysterious spices and balanced with a splash of sherry vinegar, and lastly, crowned with kombucha

Discover our carefully curated global spirits collection, highlighting local, regional and nomadic distillers. This living assortment evolves continuously, promising an ever-expanding journey of taste and exploration.

GIN	BTL	GLS
Brass Lion Pahit Pink, SGP	183	28
Brass Lion Singapore Dry, SGP	173	28
Citadelle Original, FRA	165	20
Monkey 47, DEU	170	28
Peddlers Rare Eastern, CHN	170	18
Widges, GBR	145	18
Malfy Gin Con Limone, ITA	153	18
Roku, JPN	133	18
Nordés, ESP	188	24
No. 3, GBR	180	20
MOM God Save The Gin, GBR	220	28
Ki No Tea, JPN	280	30
Hendricks, SCT	165	20
Fords, GBR	140	16
Tanqueray No. 10, GBR	230	26
Tamras, IND	185	24
Compendium Rojak, SGP	170	28
GIN – FLAVOURED		
Monkey 47 Sloe, DEU	155	28
GIN - OVERPROOF		
Brass Lion Navy Strength, SGP	220	30
Never Never Juniper Freak Gin, AUS	198	30
VODKA		
Compendium Straits, SGP	145	24
Tried & True, FRA	135	18
Grey Goose Pure, FRA	215	28
Cîroc, FRA	185	20
Haku, JPN	165	20
Roberto Cavalli, ITA	150	18

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SUGARCANE**ARRACK**

Compendium Melaka, SGP	120	20
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CACHAÇA

Yaguara Cachaça, BRA	148	18
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RUM – AGRICOLE

Clairin Communal, HTI	138	18
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RUM – LIGHT

Plantation 3 Stars White, BRB, TTO and JAM	135	18
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Neisson Blanc, FRA	195	18
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Renegade Pre-Cask Hope Pot Still, GRD	195	24
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RUM – DARK

Compendium Dark, SGP	160	28
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Gosling's Black Seal, BMU	143	18
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Plantation Original Dark, BRB and JAM	138	18
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Plantation Barbados 5 Years, BRB	158	18
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Plantation Xaymaca Special Dry, JAM	168	20
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Doorly's XO, BRB	155	18
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Diplomatico Mantuano Rum, VEN	143	18
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Diplomatico Reserva Exclusiva Rum, VEN	183	24
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Zacapa 23, GTM	268	30
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Zacapa XO, GTM	525	50
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RUM – OVERPROOF / FLAVOURED

Chalong Bay Kaffir Lime, THA	183	24
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Plantation O.F.T.D., GUY, BRB and JAM	220	28
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Plantation Stiggins' Fancy Pineapple, BRB, TTO and JAM	178	24
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Samai Kampot Pepper, KHM	220	28
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AGAVE**TEQUILA**

Arquitecto Blanco, MEX	160	18
Los Arcos Los Altos Destilado de Agave, MEX	160	18
Código 1530 Reposado, MEX	270	28
Código 1530 Rosa, MEX	295	30
Don Julio Anejo, MEX	263	30
Don Julio 1942, MEX	875	70
Volcan Blanco	210	32
Volcan Reposado	230	36
Volcan Cristalino	325	42
Volcan Tahon	382	50
Volcan XA	585	60

MEZCAL

Alipus San Baltazar Guelavila, MEX	198	24
Los Danzantes Reposado, MEX	228	24

BRANDY

Barsol Puro Quebranta, PER	130	18
Daron Fine Calvados, FRA	168	20
Laird's 80 Proof Applejack, USA	168	18
Pierre Ferrand Original 1840 Cognac, FRA	185	24
Remy Martin VSOP Cognac, FRA	184	24
Hennessy XO, FRA	775	52
Courvoisier VSOP, FRA200 24		

MEAD

Rachelle's Apricot Tea, SGP	75	18
Maxwell Honey Mead, AUS	103	18

WHISK(E)Y**SINGAPORE**

Compendium Rice, SGP	220	34
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NORTH AMERICAN**BOURBON | TENNESSEE**

Michter's US*1 Small Batch, USA	220	28
Rebel Yell Kentucky Straight, USA	138	18
Woodford Reserve Double Oaked, USA	263	30
Maker's Mark 46, USA	265	28
Maker's Mark, USA	185	22
Basil Hayden's 8 Years, USA	370	34
Jack Daniel's Tennessee Apple, USA	150	18

RYE

Jack Daniel Single Barrel Rye, USA	218	28
Michter's US*1 Single Barrel, USA	220	28
Rebel Yell Small Batch, USA	165	18

IRISH

Green Spot Single Pot Still, IRL	255	28
Teeling Small Batch, IRL	148	18

JAPANESE

Hibiki Harmony, JPN	438	38
Nikka Coffey Malt, JPN	165	20
Yamazaki Distiller's Reserve, JPN	463	38
Yamazaki 12 Years, JPN	795	52
Kamiki Intense Malt, JPN	250	28
Togouchi 12 Years Blended, JPN	400	38

TAIWANESE

Kavalan Concertmaster Port Cask Finish, TWN-CN	225	28
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SCOTTISH

Aberlour 12 Years Double Cask Speyside Single Malt, SCT	245	28
Aerolite Lyndsay 10 Years Islay Single Malt, SCT	228	28
Balvenie 12 Years Double Wood Speyside Single Malt, SCT	224	28
Balvenie 14 Years Caribbean Cask 34	325	34
Darkness 8 Years Speyside Single Malt, SCT	248	28
Glendronach 15 Years Revival Single Malt, SCT	528	40
Kilchoman Machir Bay Peated Islay Single Malt, SCT	220	28
Lagavulin 16 Years Islay Single Malt, SCT	365	38
Laphroaig 10 Years Islay Single Malt, SCT	248	28
Macallan 12 Sherry Cask , SCT	325	30
Mackintosh Blended Malt, SCT	170	20
Monkey Shoulder Smokey Monkey Blended Malt, SCT	169	20
Naked Malt Blended Malt, SCT	169	20
Oban West Highlands 14 Years Single Malt, SCT	310	34
Old Pulteney 15 Years Highlands Single Malt, SCT	323	34
Port Charlotte 10 Years Islay Single Malt, SCT	243	28
Singleton of Dufftown 15 Years Speyside Single Malt, SCT	304	30
Talisker 10 Years Isle of Skye Single Malt, SCT	250	28

APERITIVO

Aperol, ITA	18
Campari, ITA	18
Lillet Blanc, FRA	16
Mancino Bianco Vermouth, ITA	16
Mancino Chinato Vermouth, ITA	18
Mancino Kopi Vermouth, ITA and IDN	18
Mancino Rosso Amaranto Vermouth, ITA	16
Mancino Secco Vermouth, ITA	16
Rinomato Americano Bianco Vermouth, ITA	16
Rinomato Aperitivo, ITA	18

DIGESTIVO

Amaro Lucano, ITA	18
Fernet Branca, ITA	18
Amaro Montenegro, ITA	18
Braulio, ITA	18
Cynar, ITA	18

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Prepare to be captivated, as monotony has no place here. Bright, punchy and experimental flavours at every turn. Local ingredients brewed to perfection, with something to delight all tastes.

Specific Gravity Artyzen Ale | Singapore 15
5.0% abv

Specific Gravity Wheat Beer | Singapore 15
5.0% abv

Brewerkz Oatmeal Stout | Singapore 15
5.0% abv

Brewerkz The Bohemian Pilsner | Singapore 15
5.3% abv

Coconut Toddy | Malaysia 15
2.2% abv

With a legacy dating back to 1872, The Clipper Tea Co. stands as a celebrated Singaporean tea producer, renowned for its commitment to quality and tradition. Offering a diverse selection of teas that encapsulates the vibrant history of Singapore.

Alishan Oolong 12
Jasmine Pearl 12
eppermint Chamomile 12
Timeless Earl Grey 12
Rainbow Rooibos 12
aste of Singapore 12

Only using Single Origin 100% Arabica Beans from Bacha Coffee for all our coffee creations.

Espresso	10
Double Espresso	15
Ristretto	10
Americano	10
Latte	10
Flat White	10
Cappuccino	10
Mocha	15
Warm Chocolate no caffeine	12

SPECIALITY ICED COFFEE

Creamy Iced Americano with double shot of espresso and touch of sugar syrup	15
Iced Latte	10
Citrus Espresso	12
Messy Espresso Tonic	15
Iced Mocha	15
Sinful Iced Chocolate	12

*Please do inform our staff your preference of milk:
Full-Cream | Skimmed | Oat | Almond*

Antipodes Still 500ml	8
Antipodes Still 1000ml	14
Antipodes Sparkling 500ml	8
Antipodes Sparkling 1000ml	14

Including fermented fizz, health-infused kombucha and the novel taste

Wild Boocha Lemongrass Ginger Turmeric	12
Wild Boocha Jasmine Hibiscus	12
NON1 Salted Raspberry & Chamomile	18
NON3 Toasted Cinnamon & Yuzu	18
NON5 Lemon Marmalade & Hibiscus	18
Lyre's Aperitif Rosso	18
Lyre's Orange Sec	18
Saicho Darjeeling Sparkling Tea	22
Franklin & Sons Elderflower & Cucumber Tonic	8
Franklin & Sons Rhubarb & Hibiscus Tonic	8
Franklin & Sons Lemonade	8
Franklin & Sons Ginger Ale	8
Franklin & Sons Ginger Beer	8
Franklin & Sons Indian Tonic	8
Franklin & Sons Soda	8
Coke	8
Coke Zero	8
Sprite	8