

*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.

From the mind of Victor Liong.

## TO START

Choose One

### Soup of the Day

**Scallop Otak Dumpling +8** 🍄  
Galangal and Coconut Lobster Bisque

### Chef's Salad

**Heirloom Tomato Salad** 🍅  
Buffalo Mozzarella, Black Vinegar Dressing, Basil, Shallot

**Salmon Sashimi**  
Chilli Black Bean Vinaigrette, Kalamansi Lime

## MAIN COURSE

Choose One Main, comes with one side

**Barramundi** 🍃 🍄  
Masak Lemak, Okra, Mushroom Shimeji, Mussels

**Pork Belly** 🍃  
Char Siu Glaze, Braised Cabbage, Chilli-Tamarind Sambal

**Pan-roasted Chicken** 🍃  
Peri-peri Sauce, Charred Corn, Cherry Tomato

### Chef's Special

**Angus Beef (250g) +28** 🍃 🍄  
Singapore Style Black Pepper Sauce

Side:

Fries 🍅 / Coconut Rice 🍃 🍃  
Braised Greens in Coconut Milk 🍄 🍄 🍃 / Roasted Herb Potato 🍅 🍃

## DESSERT

Choose One

**Lime Basque Cheesecake** Fresh Mango 🍃  
**Coconut Panna Cotta** Strawberries, Raspberry Granita, Rose, Hibiscus 🍃

🍄 Contain Nuts / 🍃 Gluten Free / 🍄 Contain Shellfish / 🍅 Vegetarian

*This set menu is only available on Monday to Friday, 11:30AM to 2:30PM. Not available during public holidays.  
Kindly inform us of any allergies or dietary needs.  
All prices are subject to 10% service charge and prevailing GST.*