

# A LA CARTE

## COLD APPETIZER

30 Grams of JQ's Selection of Caviar <i>Classic condiments with blinis</i> 30 克 特级鱼籽酱		250
Fresh Oysters 新鲜生蚝		
Gillardeau No. 2	法国	10.80 each
Royale No. 2	法国	10.80 each
Salade de Printemps (V) <i>Spring vegetables, mesclun leaves, truffle vinaigrette, hollandaise sauce</i> 春季沙拉		23
Duo of Salmon <i>Carpaccio with dried seaweed, micro greens, ginger and soy dressing</i> <i>Home cured with caviar and Jerez cream</i> 三文鱼双拼 三文鱼生鱼片佐干海草，沙拉，幼姜酱油汁和腌渍三文鱼及，配鱼子酱和雪利奶油		52
Chef's Appetizer Platter <i>Tasting of four of our best creations</i> 主厨精选前菜拼盘		62
Assiette de Foie Gras <i>Creation of sautéed, mousse, and terrine with condiments</i> 特色鸭肝拼盘 — 香煎鸭肝，鸭肝慕斯，鸭肝批和自制配料		65

## HOT APPETIZER

JQ's Signature Foie Gras Xiao Long Bao (P) 鹅肝小笼包		25
King Prawn Kataifi <i>Wild mushrooms, Shao Xing wine sauce</i> 帝王虾千丝卷佐野蘑菇和绍兴酒汁		42
Wok-Fried Frog Legs with Ginger and Scallions <i>Spinach and parsley fregola</i> 锅炒田鸡腿佐姜汁，青葱，菠菜和西芹粗麦粉意面		45
Hokkaido Scallops <i>Seared, Iberico ham, parmesan tuile, parsley butter, chicken jus</i> 焦烧北海道扇贝佐西班牙伊比利火腿，芝士脆片，西芹牛油配鸡肉汁		50

\*All prices are in Singapore dollars subject to 10% service charge and prevailing government taxes

\*V-vegetarian

\*P-contains pork

## SOUP

JQ's Signature Fresh Mushroom Cappuccino (V) JQ 招牌蘑菇汤	18
Cantonese Broth 'Kang' <i>Pumpkin blossom stuffed with Maine lobster, water chestnut and wood ear mushroom</i> 粤式羹, 南瓜花酿缅因州龙虾, 马蹄与木耳	28

## PASTA & NOODLE

Sautéed Maine Lobster "Marco Polo" 龙虾意大利面	30
Penne, Duck Confit and Truffle Cream 油封鸭肉通心粉佐松露奶油	45
Sea Urchin Capellini <i>With Oscietra caviar</i> 海胆意大利面佐鱼子酱	48

## MAIN COURSE

### SEAFOOD

Baked Miso Black Cod <i>Spring vegetables, organic greens, lime and ginger butter</i> 味噌鳕鱼佐春季蔬菜, 柠檬幼姜黄油酱汁	52
Pan Roasted Atlantic Sea Bream <i>Fresh mussels in creamy curry, braised savoy cabbage</i> 锅烧大西洋海鲷鱼佐鲜贻贝奶油咖喱汁和焖卷心菜	65
Wild Mushroom Risotto <i>Sautéed Maine lobster, seared duck foie gras</i> 野菌菇烩饭配炒龙虾及香煎鸭肝	75
Wok Fried Whole Maine Lobster in Asian Pepper Sauce 锅炒缅因州大龙虾佐中式胡椒汁	75

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## MEAT

JQ's Signature Roasted Crackling Suckling Pig <i>Yuzu pepper sauce (Please allow approximate cooking time 25 minutes) (P)</i> JQ 招牌脆皮烤乳猪	69
Australian Dorper Lamb <i>Asian pesto crusted rack, grilled artichoke, truffle jus</i> 澳洲杜泊羊肉佐亚洲硬皮香蒜沙司，烤杨蓟和松露汁	70
Pan Roasted Sakura Chicken Supreme <i>Fresh morel cream sauce, pomme mousseline</i> 锅烧樱花鸡胸佐马铃薯泥和新鲜羊肚菌菇奶油汁	62
Charcoal Grilled Irish Dry-Aged Grass Fed Beef <i>Baked bone marrow with wild mushrooms and young vegetables</i> <i>Pepper jus trilogy</i> 碳烤爱尔兰肋眼牛排（干式）佐骨髓，野蘑菇，时令鲜蔬和混合胡椒汁	75
Charcoal Grilled Kagoshima Wagyu Ribeye <i>Garlic oil, air flown spring vegetables, fresh herbs and natural jus</i> 碳烤日本顶级近江和牛佐蒜油，春季鲜蔬，新鲜香草和自然汁	185

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## DESSERT

Freshly Baked Fine Apple Tart <i>Homemade vanilla ice cream</i> Additional scoop at \$6 each <i>(for 2-3 persons, please allow approximate waiting time 25 minutes)</i> 鲜烘苹果挞配自制冰淇淋	30
Lemon Tart Expression <i>Lemon curd, lemon grass ice cream, mint tea jelly and meringue</i> 柠檬塔配仙草冰淇淋	25
Crazy about Chocolate 热情巧克力	20
Seasonal Chef's Creation 季节性主厨创作	25
Seasonal Fresh Fruit Platter 季节性水果拼盘	30
Homemade Petit Fours 自制花式糕点	12 <i>(per person)</i>

## CHEESE

Selection of French Cheeses <i>(Please allow approximate waiting time 15 minutes)</i> 精选法国芝士	35
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