quenino

AMEX LOVE DINING DINNER MENU

specially curated for AMEX Cardmembers

\$230 per person

Quenino Prelude Chef's Choice of Seasonal Amuse-bouche

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Yellowtail Kingfish

Pickled Mustard Green, Green Chilli, Gooseberry, Jicama

Caviar

Scallop, Yacón, Dragon Chive Custard, Tamarind Chilli Oil

River Prawn

Tamarind, Brussels Sprout, Mango

Stone Axe M9 Wagyu

Variations of Garlic: Purple Garlic, Black Garlic, Jungle Garlic

"Fried Rice"

X.O. Sauce, Chinese Olive, Cucamelon, Ham Floss

Quenino's Cereal Bowl

70% Johor Chocolate, Horlicks, Kulim, Puffed Grain, Sunflower Seed, Sesame

Petit Fours and Mignardise

quenino

AMEX LOVE DINING VEGETARIAN DINNER MENU

specially curated for AMEX Cardmembers

\$180 per person

Quenino Prelude Chef's Choice of Seasonal Amuse-bouche

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Heirloom Radish

Pickled Mustard Green, Green Chilli, Gooseberry, Jicama

"Caviar"

Bean Curd Skin, Yacón, Dragon Chive Custard, Tamarind Chilli Oil

Fennel

Tamarind, Brussels Sprout, Mango

Lion's Mane Mushroom

Variations of Garlic: Purple Garlic, Black Garlic, Jungle Garlic

"Fried Rice"

Moringa, Chinese Olive, Cucamelon

Quenino's Cereal Bowl

70% Johor Chocolate, Horlicks, Kulim, Puffed Grain, Sunflower Seed, Sesame

Petit Fours and Mignardise