

quenino

AMEX LOVE DINING LUNCH MENU

specially curated for AMEX Cardmembers

\$168 per person

Quenino Prelude

Chef's Choice of Seasonal Amuse-bouche

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Amur Caviar

Scallop, Razor Clam, Dragon Chive Custard, Fermented Chilli

...

House-made Flatbread

Flower Crab, Salted Egg, Sarawak Peppercorn, Turmeric

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Wild Caught Swordfish

Taro Leaf, Cowslip Creeper, Coconut, Toasted Semolina

...

Stone Axe M9 Wagyu Striploin

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

...

Quenino's Cereal Bowl

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

Petit Fours and Mignardise

All prices are subject to 10% service charge and prevailing government taxes.

quenino

AMEX LOVE DINING VEGETARIAN LUNCH MENU

specially curated for AMEX Cardmembers

\$120 per person

Quenino Prelude

Chef's Choice of Seasonal Amuse-bouche

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"Caviar"

Sunchoke, Bean Curd Skin, Dragon Chive Custard

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House-made Flatbread

Green Stem Cauliflower, Salted Egg, Sarawak Peppercorn, Turmeric

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Seasonal Vegetable Mosaic

Taro Leaf, Cowslip Creeper, Coconut, Toasted Semolina

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Lion's Mane Mushroom

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

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Quenino's Cereal Bowl

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

Petit Fours and Mignardise

All prices are subject to 10% service charge and prevailing government taxes.