

# QĪN

RESTAURANT & BAR

## *four-hands*

### MODERN GASTRONOMY DINNER



TungLok Group invites you to a gastronomic experience of a lifetime with its very first **FOUR-HANDS** series, hosted at QĪN Restaurant and Bar!

From November 2022 to February 2023, QĪN's Executive Chef James Tay will be collaborating with a team of four highly experienced Executive Chefs to present a monthly themed dinner menu.

Each Four-Hands menu will feature eight courses of ALL-NEW creations that meld Chef James' modern culinary style with the respective guest chef's signature style.

So, mark your calendars now and be a part of TungLok history!

📍 The Clan Hotel, Level 4 & 5, Singapore 048417

☎ 6980 3535

📷 @qinsingapore



## CHEF JAMES X CHEF DAVID FOUR-HANDS SPECIAL

*Modern Seafood* | 15 to 17 November 2022

### **AMUSE-BOUCHE**

Little Morsels of Chef's Creations

*Wine pairing: DOYARD CUVÉE RÉVOLUTION GRAND CRU BLANC DE BLANCS NON DOSÉ NV*

### **SLAW**

Wasabi and Sichuan Pepper Cured Kanpachi, Vegetable Slaw

### **PRAWN**

Carabinero, Fresh Asian Herbs,

Warm Laksa Dressing, Coconut Powder, 12-Year Kairos Caviar

*Wine pairing: ELENA WALCH BEYOND THE CLOUDS 2019*

### **OCTOPUS**

Consommé, Tentacle, Wood Ear Mushroom, Fermented Vegetables

### **SCALLOP**

Hokkaido Scallop, Black Garlic, Brussel Sprouts, Sambal Hijau

*Wine pairing: DOMAINE HENRI REBOURSEAU GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU FONTENY 2019*

### **DUNGENESS CRAB**

Chilli Crab Tteok-bokki, Crab Cake

### **WA LOBSTER**

Niigata Rice, Pearl Barley, Western Australian Lobster, Lobster Broth

*Wine pairing: GIANNI GAGLIARDO BAROLO LAZZARITO VIGNA PREVE 2016*

### **KUMQUAT**

Candied Kumquat, Yuzu Granita, Ginger Flower Gelée

### **KOMUNTU**

Valrhona Komuntu Chocolate Tart, Autumn Truffle, 14-Year Kairos Caviar

### **MIGNARDISE**

Sweet Treat

**\$180++ per person**

*Additional alcohol pairing at \$100++ per person*

- Reservations must be made directly with Q̄IN Restaurant and Bar via 6980 3535.
  - Reservations must be made at least 3 working days in advance.
  - Menus and prices are subject to change.
- Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards, privilege cards or TungLok Membership Privileges, unless stated otherwise.



## CHEF JAMES X CHEF KEN FOUR-HANDS SPECIAL

*Modern Chinese* | 6 to 8 December 2022

### **AMUSE-BOUCHE**

Little Morsels of Chef's Creations

*Wine pairing: DELAMOTTE BLANC DE BLANCS 2014*

### **AMA EBI**

Sweet Shrimp, Sambal Balado, Saffron, Momotaro Tomato, 12-Year Kairos Caviar

### **YIN-YANG TRUFFLE KING CRAB**

Alaskan Crab, Hairy Crab Roe,

White Truffle, Black Truffle, Vinegar "Caviar"

*Wine pairing: ELENA WALCH BEYOND THE CLOUDS 2019*

### **MUSHROOM**

Roasted Maitake, Foie Royale Custard, Porcini Dashi

### **ROUGHY**

Orange Roughy, Yuzu Shoyu, Homemade Sichuan Spice, Citrus Salt

*Sake pairing: IMANISHIKI NENRIN JUNMAI DAIGINJO*

### **IRISH LAMB**

Spice Roasted Lamb Rack, Potato, Mango Salsa, Mint Purée, Fried Shallots

*Wine pairing: DOMAINE JEAN-LOUIS CHAVE SAINT JOSEPH 2018*

### **GRANDCHESTER**

Bincho Grilled Striploin, Black Garlic, Parsnip Textures, Ume Salt

### **COCONUT**

Coconut Panna Cotta, Lime Granita, Mango Gel

### **MIKAN**

Candied Mikan, Mikan Vanilla Cream, Cardamom Ice

### **MIGNARDISE**

Sweet Treat

**\$180++ per person**

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## CHEF JAMES X CHEF CASH FOUR-HANDS SPECIAL

*Modern Japanese* | 10 to 12 January 2023

### **AMUSE-BOUCHE**

Little Morsels of Chef's Creations

*Wine pairing: DELAMOTTE BLANC DE BLANCS 2014*

### **HAMACHI MOSAIC**

Hamachi, 12-Year Kairos Caviar, Pickled Daikon, Shiso Dashi

### **FIG**

Fig, Ice Plant, Feta Crumble, Honey Truffle Dressing

*Sake pairing: IMANISHIKI NENRIN JUNMAI DAIGINJO*

### **MAITAKE MUSHROOM**

Fukuoka Maitake Mushroom, Steamed Egg Custard, Umami Dashi Broth

### **KINKI**

Grilled Rockfish, Broccolini, Yuzu Miso Sauce

*Wine pairing: ELENA WALCH BEYOND THE CLOUDS 2019*

### **KOHITSUJI**

Grilled Saikyo Miso Lamb, Smoked Eggplant Tapenade, Fish Sauce Caramel

*Wine pairing: DOMAINE HENRI REBOURSEAU GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU FONTENY 2019*

### **AWABI**

Braised Sliced Awabi, Somen, Gold Dashi Broth, Truffle, Shiso, 14-Year Kairos Caviar

### **UMESHU**

Yuzu Sorbet

### **MANGO SAGO**

Mango Sphere, Mango Gel, Mango Gelée, Saffron Sago, Mango Bubbles

### **MIGNARDISE**

Sweet Treat

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## CHEF JAMES X CHEF NIXON FOUR-HANDS SPECIAL

*Modern Asian* | 14 to 16 February 2023

### **AMUSE-BOUCHE**

Little Morsels of Chef's Creations

*Wine pairing: BILLECART-SALMON BRUT ROSÉ NV*

### **FOIE GRAS**

Foie Gras Terrine, Hawthorn Textures, Arbutus Berry, Berry Compote, Tuile

### **HOKKAIDO SCALLOP**

Aburi Hokkaido Scallop, Assam Laksa, Pineapple Ginger Salsa, Pink Peppercorns

*Wine pairing: KISTLER VINEYARD LERS NOISETIERS 2020*

### **GAROUPA**

Seared Garoupa, 12-Year Kairos Caviar, Laksa Leaf Oil, Watercress Fish Broth, Crispy Wakame

### **PAO-CHA**

Gunpowder Tea Mushroom Consommé, Brazilian Agaricus, Dumpling, Leek Ash Powder

*Sake pairing: IMANISHIKI NENRIN JUNMAI DAIGINJO*

### **LAMB**

Irish Lamb, Curried Beetroot, Lamb Jus, Carrot

*Wine pairing: DOMAINE JEAN-LOUIS CHAVE SAINT JOSEPH 2018*

### **CONGEE**

Fermented Red Rice Lees, Eight Treasure Grains, Bentong Ginger Chicken, Aged 'Shaoxing' Wine

### **ASSAM**

Assam Gelée, Guava Granita, Chilled Assam Soup

### **PECAN**

Candied Pecan Tart, Osmanthus Ice-cream, Goji Berry Coulis

### **MIGNARDISE**

Sweet Treat

**\$180++ per person**

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