

Quentin's

RESTAURANT · BAR · CATERING

Quentin's

The Eurasian Restaurant

Dear Patrons,

Welcome! We are glad to be of service to you!

Here every dish is freshly cooked, thus it will take about 15 to 20 minutes for the food to be served. Your kind understanding and patience is greatly appreciated.

Should you need a better understanding of our food or should you require any special dietary needs, please feel free to call for me. I will be glad, to be of service to you.

Please note that we also do catering for every event and functions; please ask any of the staff for our catering menu. You can also book the restaurant and the Multi-Purpose Hall on the second level.

I hope you have a pleasant meal, thank you for your patronage and hope to see you soon.

Sincerely,

Quentin Pereira

"Skinny Chef"

Quentin's is also serving Express Lunch Monday-Friday at 51 Telok Ayer Street, China Square level 3.

For private functions, banquet, seminar packages and any other catering inquiries, please call Kristine @ 8198.1660

Patchri – S\$7.00

(Spiced sweet-and-sour Eggplant)

Eggplants are halved and scored then marinated with pepper and salt then fried to perfection and then topped with a special sweet & sour sauce.

Batata Caldu Leite Cocu – S\$8.00

(Sweet Potato in Coconut Milk)

Pieces of sweet potato and kangkong are added in this coconut-blended mild curry. A must try for vegetable lovers!

Fretu Bendi – S\$8.00

(Fried Oca)

Fresh Ladies fingers are chosen and are thickly sliced and fried with mustard seeds, onions, curry leaves, dried chilies and turmeric. A must try if you're a fan of Oca.

Sambal Nanas Cung Pipineo – S\$6.00

(Cucumber & Pineapple Sambal)

A refreshing salad, made from pineapple, cucumber, onions and chilies all mixed with a specially made sambal.

Bredu Chapchye – S\$8.00

(Traditional Mixed Vegetables)

Chap Chye meaning mixed vegetables. This dish is done just like the Peranakans, with lily buds, wood fungus, glass vermicelli, bean curd sheets, cabbage, carrots and turnips.

Kachang Kumpridu Cung Baca – S\$10.00

(Long Beans With Beef)

Sliced long beans are fried with strips of beef in a blend of garlic, onions and mashed salted soya beans.

Foler Cebola Cung Taukwa – S\$7.00

(Fried Spring Onions With Bean Curd)

Strips of bean curd fried with onions, garlic and ginger. Salted soya beans and added with lots of spring onions

Kangkong Sambal – S\$7.00

(Water Spinach Sambal)

Sliced chilies, onions, tomatoes and garlic are stir fried together with kangkong. A truly Eurasian version of fried kangkong

Fritu Kangkong – S\$7.00

(Fried Water Spinach)

Sliced chilies, onions, tomatoes and garlic are stir fried together with kangkong. A truly Eurasian version of fried kangkong

Main Course

Debal – Galinhia – S\$18.00 / Debal Rabu De Baca – S\$22.00

(Chicken Curry Devil)

(Oxtail Devil Curry)

This fiery and rich curry is made from chili, onion with blended mustard seeds are a must for every Eurasian Occasion. Served with chicken, chicken cocktails, bacon bones, potatoes, cabbage and cucumber.

Baca Pimenta Fretu – S\$15.80

(Fried Pepper Steak)

Slices of beef are marinated and braised in onion and pepper sauce. Served with potato wedges, onions and tomatoes.

Ros Befe – S\$16.80

(Roast Beef)

Beef knuckle is marinated then pot-roasted for a minimum of 6 hours. It is then cooked and thickened with the sauce and button mushroom for the perfect pot roast.

Keluak Curry – Galinhia Ke Karni di Porku – S\$18.80

(Pork & Chicken Keluak Curry)

This thick and dark colored curry, gets its color from the keluak itself. A combination of chicken and pork blended in tamarind for that exquisite taste.

Galinhia / Befe Kristan Stew – S\$15.80

(Chicken / Beef Stew kristang style)

A typical Eurasian dish with meats are marinated then stewed with spices and onions. Potatoes, carrots and cabbage are added to this consommé stew.

Befe / Porku Semur – S\$15.80

(Beef / Pork Semur)

The meat is marinated and stewed with spices and blended onions. This thick traditional stew is served with carrots and potatoes, a dash of vinegar is added.

Cambrang Bostador – S\$15.80

(Prawn with Green Chili in Coconut based curry)

Fresh prawns, green chilies and a blend of fresh local herbs are used in this coconut based-dish. A must try!

Chuan – Chuan – S\$16.80

(Fried Fish in Ginger Sauce)

Whole Pomfret fish is marinated and fried; an excellent blend of sweet and sour sauce is poured on top with slices of ginger, onion and chili.

Retu Tinta Choka – S\$15.80

(Black Ink Calamari)

Fresh squid, fried with onions, chilies and garlic. The name of this dish is derived from its color –which is made black with its own natural ink. A must try for that wonderful flavor!

Singgan Serani – S\$13.80

(Pan Fried Dory Fillet)

The traditional Eurasian version of this watery curry is reinvented by using the pacific dory instead of the bony wolf herring. The sauce is also thickened, with lemon grass, onions and fresh turmeric, topped with slices of chilies, garlic and onions.

Ilarga Ordi

(Side Orders)

Sambal Fried Rice – S\$6.00

Corned Beef Fried Rice – S\$6.00

Plain Rice (Unlimited) – S\$1.50

Meaty Cutlets (Croquettes) – S\$9.00

Shepherds Pie – S\$8.00

Fried Devilled Wings – S\$12.80

Salt Fish Pickle (Bottle) – S\$12.00

Sobre Di Meza

(Desserts)

Sugee Cake – S\$5.00

Truly Eurasian, this cake is home made, from butter, almonds and semolina flour. Topped with marzipan and laced with fondant icing.

Pulut Hitam – S\$3.80

Black glutinous rice is boiled with coconut milk and rock sugar.

Bubur Terigu – S\$3.80

White wheat is boiled with rock sugar, gula Melaka and fresh coconut milk

Sago Gula Melaka – S\$3.80

Sago pearls are mixed with coconut milk and gula melaka and served with shaved ice.

Grass Jelly with Sea Coconut – S\$3.80

Cubes of grass jelly are mixed with sea coconut and served with shaved ice.

Potong Ice Cream – S\$1.50

Available in Durian, Red Bean, Yam, Sweet corn, Black Glutinous Rice

Chocolate Molten Cake with Vanilla Ice Cream – S\$5.00

Chocolate molten cake with vanilla ice cream on the side -- A combination that is simply irresistible!

Iced Chendol – S\$3.80