



Eurasian Community House, 139 Ceylon Road, S 429744
Restaurant | Bar | Catering | Bakery
www.Quentins.com.sg

DEAR PATRONS,

Bom Dia! We are glad to be of service to you!

Here every dish is freshly cooked, it will thus take about 15 to 30 minutes for the food to be served, and your kind understanding is greatly appreciated. In the meantime you can view the Eurasian galleries located at the 1st and 4th levels. I hope that you can pay a visit to learn more about the rich Eurasian culture and traditions. Also, we will serve complimentary fish (tamban) keropok accompanied with our signature sambal belachan while we cook up a storm for you. Our dining style is communal, so each portion serves 2 persons.

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

We also provide catering for events and functions; do feel free to ask any of our staff for our catering menu. The restaurant and the Multi-Purpose Hall above are available for bookings.

For celebrations, we are happy to announce that we are now able to provide whole cakes for all occasions. For more info, please feel free check with our wait staff. Kindly be informed we charge cake-age for cakes bought from external vendor.

I hope you have a pleasant meal, thank you for your patronage and hope to see you again!

Muito Merci!

Sincerely,

Quentin Pereira

"Skinny Chef"

For functions and event enquiries, drop us a mail at ask@quentins.com.sg

STARTERS

PASTEIS DE BACALHAU

15.00

FRIED DEVILLED WINGS

14.00

CRISPY FRIED WINGS

13.00

MEATY CUTLET

11.00

SHEPHERD'S PIE

14.00

CHICKEN NUGGETS

11.00

CRISPY PORK LUNCHEON

7.50

KEROPOK Small / Medium / Large

3.00 / 4.00 / 6.50

SALT FISH PICKLE Bottle

9.0

RICE

STEAMED RICE

Small 3.00

Medium 6.00

Large 13.50

CORNED BEEF FRIED RICE WITH EGG

8.50

SAMBAL FRIED RICE WITH EGG

8.50

Baguettes

5.00

MEAT

CURRY DEBAL

Chicken / Ox – Tail

This fiery curry, made with chilli, onion, ginger and blended mustard seed, glorified with bacon bones, chicken cocktails, potatoes, cabbage and cucumber.

A Devilishly addictive dish. Your palettes will thank you!

Chicken 21.80 / Ox-Tail 25.00

GALINHIA KELUAK CURRY

Keluak Curry Chicken

This thick and dark curry, gets its colour from the keluak (Black Nut) itself. A combination of chicken and pork, blended in an array of herbs and spices with tamarind for that exquisite taste. You're in for a gastronomic experience!

20.80

GALINHIA VINDALOO

(Chicken Vindaloo)

This traditional recipe sails from Goa. Made with fresh local herbs and spices served with potatoes and vinegar.

18.80

TIM SOUP

Pork Ribs

This Soup is made from pork bones stewed with black beans, salted vegetable and quartered tomatoes. Pair it with our sambal belachan for a perfect combo!

19.50

CURRY CAPTAIN CHICKEN

This curry is made from blended fresh red chilies, ginger and garlic. Chinese sausages (lap cheong), bacon bones and chicken are used and topped with freshly squeezed lime juice.

18.50

FRIED BEEF STEAK

An all-time favourite! Beef slices are marinated and fried with lots of onion rings and soya sauce. It is then cooked till tender and served with fried potato wedges and tomatoes.

18.50

SEMUR

Pork / Beef

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

18.50

PORKU SAMBAL

Pork Sambal

Thinly sliced pork fried with our special ground paste (rempah) of dried chilies candlenuts and lime juice. Sinfully delicious

18.50

MEAT

CHUAN – CHUAN

Fried Fish in Ginger Sauce

Fresh Sea Bass is marinated and fried; an excellent blend of sweet and sour sauce is poured atop with slices of ginger, onion and chilies.

32.80

FENG

This traditional mild curry is made with finely diced pork, pork liver and pork heart. A very Eurasian dish with a lot of history to it. Not for the faint hearted but totally worth the try!

18.50

BABI ASSAM

Pork Tamarind Curry

Succulent pig trotters infused with onions, fresh turmeric, lemongrass, tamarind pulp, dried chilies birthing a mild rich curry.

20.80

ROASTED PORKU

Roasted Pork Belly

Meat is marinated and slow oven roasted with spices and blended herbs. The pork is crackling skin side with a juicy flesh bursting with flavour on the inside. Served with pickled cabbage and carrots.

18.80

OXTAIL STEW

Traditional thick stew served with potatoes, carrots and of course, the tender Ox-Tail. Our version is simply mouth watering!

25.00

ROS BEFE

Pot Roast Beef

An all-time favourite! Beef knuckle is marinated with onions and dark sauce served with potato, carrots and button mushroom and thickened sauce for the perfect pot roast.

25.00

GALINHIA KRISTANG STEW

Stew- Kristang Style

A typical Eurasian dish marinated then stewed with spices and onions. This consommé stew is served with potatoes, carrots and cabbage.

17.80

SEAFOOD

CAMBARANG CURRY NANAS

Pineapple Prawn Curry

Peeled prawns in a combination of sweet and sour curry cooked with fresh sweet pineapple. A recipe handed down from generations.

20.80

CAMBRANG SAMBAL PETAI



Prawn Petai in Chili Paste

Chilies are ground with onions and belachan, then fried to make the sambal with the petai.

20.80

RETU TINTA CHOKA

Black Ink Calamari

The name of this dish is comes from the colour squid's natural ink. Made with onions, chilies and garlic. Truly an exotic flavor!

20.80

PRAWN & TOFU BALL SOUP

Minced prawns rolled with tofu to make that perfect round balls for this simple but healthy and delicious soup.

19.50

CHUAN-CHUAN

Fried Fish in Ginger Sauce

Fresh Sea Bass is marinated and fried; an excellent blend of sweet and sour sauce is poured atop with slices of ginger, onion and chilies.

32.80

CAMBRANG / PECI BOSTADOR

Thick Coconut based Curry
(Prawn / Fish)

A thick coconut based-dish in a luscious union with sliced green chilies and a blend of fresh local herbs. A must try!

Fish 18.50 / Prawn 20.80

PECI CURRY MOOLIE

Fish Moolie Curry

Thick coconut based curry, with the eggplant's skin peeled away allowing the fruit to absorb the curry, melting with every mouthful.

20.80

PERMENTA FRIED PRAWNS

Pepper Prawns

Fresh prawns are de-shelled and fried with this aromatic and scrumptious blend of pepper, freshly grounded peppercorn, curry leaf and garlic.

20.80

BAKED SEA BASS



Fresh Sea Bass is marinated and baked with our blend of local herbs. An authentic cooking method from the good old times

32.80

VEGETABLES

TURMERIC CABBAGE

Sliced cabbage is fried with onions, garlic, mustard seeds and turmeric powder.

7.80

CREAMY MIXED VEGETABLES

Broccoli, cauliflower, carrots and cabbage are stir fried with garlic, oyster sauce, cheese and cream.

9.80

LEMAK TAHU

Mixed Vegetables & Tofu

Kangkong and sweet potatoes added to this mild coconut curry made with fresh herbs and spices.

8.80

FRIED BEAN SPROUT

Beansprout is stir-fried with garlic and salted cod fish. Topped with strips of chives and carrots.

9.80

SAMBAL NANAS CUNG PIPINEO

Pineapple and Cucumber Sambal

A refreshing salad, made with pineapple, cucumber, onions and chilies, dressed with our signature sambal.

6.80

SAMBAL TERONG

Spicy Fried Eggplant

Eggplants are cut and fried with our blended dried shrimps and special sambal made of chilies, onions, dried prawns and belachan.

8.80

FRETU KANGKONG

Fried Water Spinach

Sliced chilies, onions, tomatoes and garlic are stir fried with sambal belachan and kangkong. The Eurasian version of fried kangkong.

7.80

BREDU CHAP CHYE

Traditional Mixed Vegetables

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

8.80

FRETU BENDI

Fried Okra

Fresh Ladies fingers are thickly sliced and fried with mustard seed, curry leaves, dried chilies and turmeric. A must try for fans of okra.

8.80

FOLER CEBOLA CUNG TAUKWA

Fried Spring Onions with Bean Curd

Strips of fried bean curd are stir fried with a paste of blended onions, garlic, ginger and salted soya beans. Spring onions are added to taste.

7.70

PATCHRI

Sweet and Spicy Fried Eggplant

Eggplants are halved and scored and marinated with pepper and salt and fried to perfection. Topped with our special sweet and spicy sauce.

7.70



DESSERTS

SUGEE CAKE

Truly Eurasian, this cake is homemade, with butter, almonds and semolina flour. Topped with marzipan and laced with royal icing and sprinkled with toasted almonds.

7.50

BUBUR TERIGU

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

3.80

BANANA FRITTERS

Fresh bananas are dipped in batter then coated with bread crumbs and then fried to perfection. Served with buttery gula melaka sauce.

9.50

PULUT HITAM

Black glutinous rice is boiled to perfection with rock sugar. And served with coconut milk

3.80