QUAN 卷
MODERN CHINESE HOTPOT

OUR STORY

At QUAN Hotpot, a heartening pot becomes a place of gathering.

Inspired by the timeless Chinese hot pot tradition, we celebrate the joy of coming and dining together.

Each broth and dish is crafted with culinary heritage and reimagined for the modern palate; guided by the Chinese Five Elements of flavour – sour, sweet, bitter, spicy and salty - creating balance and harmony.

We work closely with local Singapore farms and fisheries, sourcing responsibly grown vegetables, sustainably harvested seafood, and locally cultivated mushrooms according to seasonality.

Carefully prepared broths form the heart of the experience, complemented by premium meats, fresh seafood, and seasonal produce. Complete your meal with house made condiments, charcoal grilled selections from the Josper Grill, and comforting noodles or rice.

Simplicity, patience, and harmony guide every pot we serve - creating comforting food that nourish; shared moments that stay.

Heartwarmingly casual yet tastefully refined - indulge in a hot pot made for meaningful gatherings in the heart of Resorts World Sentosa.

THE HOT POT EXPERIENCE

Choose your broth base to begin

Create your own dipping sauce from our chef's selection

Enjoy premium meats, fresh seafood, and seasonal vegetables, cooked gently at your table

Complete the experience with noodles, rice, and house desserts

SOUP BASES

SINGAPORE "SIGNATURE" LAKSA BROTH — 20

A rich, coconut based broth layered with dried spices, aromatics, and chilli, inspired by a Singaporean classic favourite, laksa. Creamy, fragrant, and gently spicy-perfect with seafood, tofu & noodles

CLASSIC SICHUAN MALA — 20

A bold, aromatic broth of Sichuan peppercorns, dried chillies, and warm spices, delivering signature numbing heat.
Rich, spicy, and deeply savoury perfect with meats, seafood & vegetables

BONE PEPPER BROTH — 20

A rich, slow simmered broth crafted from premium bones for deep, natural sweetness.
Peppery, full bodied, nourishing, and comforting-perfect with meats, vegetables, and noodles

COLLAGEN HERBAL CHICKEN BROTH — 20

A nourishing, slow cooked broth made with free range chicken and Chinese herbs, rich in natural collagen.
Light, comforting, and naturally savoury-perfect with vegetables, tofu, and chicken cuts

TRADITIONAL CONGEE BROTH — 16

A smooth, comforting rice broth gradually simmered to natural sweetness.
Light, nourishing, and soothing-ideal with seafood, vegetables, and sliced meats

HERITAGE SUAN CAI BROTH — 20

A tangy and aromatic broth made with traditionally fermented mustard greens, delivering gentle sourness and depth.
Bright, appetising, and well balanced - ideal with fish, seafood, and sliced meats

NUTS · DAIRY · SHELLFISH · BEEF · GLUTEN · PORK · SUSTAINABLY FARMED PRODUCE · VEGETARIAN

ALL PRICES ARE IN SINGAPORE DOLLARS AND ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAX
PLEASE INFORM US SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES.

MEAT

AUSTRALIAN WAGYU BEEF CHUCK 28
Well marbled with deep beef flavour and natural sweetness
Ideal for slow simmering in rich or collagen broths

US "CAB" BEEF SHORT PLATE 20
Exceptionally marbled, tender, and intensely savoury
Best enjoyed in bold, spicy, or bone based broths

120 DAY GRAIN-FED AUSTRALIAN BLACK ANGUS BEEF SHORT RIB 28
Rich, juicy, and full bodied with a satisfying bite
Perfect for bone, mala, and herbal broths

KAMPONG CHICKEN THIGH 12
Free range, firm textured, and deeply flavourful, Ideal for light, herbal, or congee broths

IBERICO PORK COLLAR 18
Finely marbled for tenderness and luxurious mouthfeel
Complements both clear and robust broths

SLICED SALT GRASS-FED AUSTRALIAN LAMB SHOULDER 18
Clean, aromatic, and naturally sweet
Pairs beautifully with herbal and warming broths

ORGANIC AUSTRALIAN PORK BELLY 18
Succulent, indulgent layers of meat and fat. Best simmered in savoury or Suan Cai broths

LUNCHEON MEAT 12
Seasoned pork spam

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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FRESH SEAFOOD & FISH

SQUID RINGS — 18
Fresh, clean tasting, and lightly resilient
Ideal for quick cooking in savoury or spicy broths (280gr / Whole)

COD FISH MAW — 24
Highly prized for its silky yet gently elastic texture, absorbing flavours beautifully.
Traditionally enjoyed in rich, herbal, or collagen broths.

HOKKAIDO SCALLOPS — 32 (3 PCS)
Plump, tender, and delicately sweet.
Best enjoyed in clear or herbal broths to preserve purity

DALIAN SEA CUCUMBER — 38 (100 GR)
Highly prized for its silky yet gently elastic texture, absorbing flavours beautifully.
Traditionally enjoyed in rich, herbal, or collagen broths.

SNAPPER — 18 (100 GR)
Lean, clean tasting, and slightly sweet.
Pairs beautifully with light, aromatic, or sour broths

CLAMS — 26 (300 GR)
Fresh and naturally sweet with tender, succulent meat.
Best gently simmered in clear, herbal, or signature bone broth

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LIVE SEAFOOD

LIVE BOSTON LOBSTER — 64 (500 -600 GR)
Sweet, succulent meat with refined richness
Perfect for clear, collagen, or suan cai broths

LIVE KOREAN ABALONE — 48 (2 PCS)
Firm, delicately briny, and prized for its depth
Best appreciated in light, herbal, or congee broths

LIVE BLACK TIGER PRAWNS — 28 (4 PCS)
Naturally sweet with a firm, succulent bite
Exceptional when gently poached in aromatic or mala broths

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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LOCALLY FARMED LIVE FISH

	PER 100G
DRAGON TIGER GROUPER Locally sourced with delicate flake and mild sweetness Perfect for clear, herbal, and congee broths	14
RED GROUPER Locally farmed and sustainably sourced, with firm flesh and clean sweetness Ideal for gentle cooking in clear, herbal, or suan cai broths	22
EAST STAR GAROUPA Prized for its rich texture and naturally savoury depth Best enjoyed in bone or collagen broths to enhance its flavour	32
MARBLE GOBY Firm texture and naturally sweet, clean flavour Best gently poached in clear, herbal, or signature bone broths	16

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HOUSE-MADE DELICACIES

HAND FORMED CHICKEN DELICACIES — 8

Light, tender, and subtly seasoned
Ideal for gentle, aromatic soups

HAND FORMED PORK DELICACIES — 8

Light, tender, and subtly seasoned
Ideal for gentle, aromatic soups

HAND FORMED BEEF DELICACIES — 12

Hand crafted for a springy bite and deep beef flavour
A comforting classic suitable for all broth styles

HAND FORMED SHRIMP DELICACIES — 14

Made with fresh shrimp for natural sweetness and delicate texture
Best enjoyed in clear, herbal, or congee broths

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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LOCALLY FARMED VEGETABLES & MUSHROOMS

BOK CHOI — 8
Crisp, mildly sweet greens with a tender bite

WAWA CABBAGE — 8
Naturally sweet and comforting when gently simmered

SPINACH — 8
Light, tender leaves with clean vegetal notes

ROMAINE LETTUCE — 8
Fresh and crisp, offering a subtle sweetness

SHIITAKE MUSHROOMS — 8
Aromatic and naturally umami rich

ENOKI MUSHROOMS — 8
Delicate, lightly sweet, and tender

KING OYSTER MUSHROOMS — 8
Meaty texture with gentle earthiness

SEASONAL GREENS & MUSHROOM HARMONY — 18
Bok Choi | Napa Purple Cabbage | Shiitake Mushrooms
King Oyster Mushrooms

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SOYBEAN & ROOT VEGETABLES

PRESSED TOFU — 6
Soft, smooth, and clean tasting

BEAN CURD ROLL — 6
Lightly layered for a delicate soak up of broth

GOLDEN FISH CURD — 6
Light and springy with subtle sweetness

TONG HAO (CHRYSANTHEMUM GREENS) — 8
Fragrant and gently bitter, adding balance

POTATO — 6
Comforting, mildly sweet, and satisfying

PEARL SWEET CORN — 8
Juicy and naturally sweet

LOTUS ROOT — 8
Crisp texture with a refreshing finish

DUMPLINGS

PORK & CHINESE CABBAGE DUMPLINGS — 8
Juicy pork and crisp Chinese cabbage, delicately seasoned and hand wrapped
A timeless classic offering natural sweetness and balance

KING OYSTERS MUSHROOM DUMPLINGS — 8
Fragrant local mushroom and softly folded cabbage for a light, comforting bite
Delicate, savoury, and perfect with clear or congee broth

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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NOODLES & RICE

5 ELEMENT FISH NOODLES — 10
Delicate and elastic, offering clean seafood sweetness

GLASS NOODLES — 4
Light, silky, and perfect for soaking up flavours

UDON — 6
Smooth, thick noodles with a comforting chew

STEAMED RICE — 3
Simple and comforting timeless accompaniment

SMALL PLATES

CRISPY FISH SKIN — 8
Gently seasoned for an airy crunch and savoury finish

CRISPY FRIED SQUID — 12
Lightly fried to golden perfection, tender within and delicately crisp

SICHUAN STYLE MARINATED CUCUMBER — 8
Cool, crisp, and refreshing with subtle acidity

VEGETABLE SPRING ROLL — 8
Crispy golden pastry, generously filled with seasoned garden vegetables and a satisfying crunch

GOLDEN CRISPY ORGANIC PORK BELLY — 18
Crackling skin with succulent layers of meat, rich and indulgent

WOK-FRIED SICHUAN MALA CHICKEN THIGH — 18
Free range, deeply mala spices flavorful, and tender
wok-fried for crisp skin and juicy texture

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SIGNATURE CHINESE SKEWERS

SICHUAN MALA BEEF SKEWERS — 16 / 2 PC
Juicy beef skewers seasoned with a signature Szechuan spice blend, featuring fragrant chili and numbing peppercorns.

CHARCOAL-GRILLED CUMIN LAMB SKEWERS — 14 / 2 PC
Tender cuts of lamb marinated with aromatic spices and grilled over high heat until lightly charred.

GARLIC PRAWN SKEWERS — 16 / 3 PC
Fresh prawns skewered and grilled with fragrant garlic, spring onion, and a hint of chilli.

CHARCOAL GRILLED MILK OYSTER OYSTERS — 12 / PC
Premium Japanese milk oysters from Hyogo Prefecture, charcoal-grilled and crowned with fresh garlic, and chives.

HONEY GLAZED CHICKEN SKEWERS — 12 / 3 PC
Succulent chicken thigh pieces marinated in a savory-sweet sauce, flame-grilled and brushed with honey.

CUMIN PORK BELLY SKEWERS — 12 / 3 PC
Layers of tender pork belly marinated in Chinese cumin, soy sauce, and aromatics, then grilled.

GARLIC BUTTER KING OYSTER MUSHROOM — 9 / 2 PC
Thick slices of king oyster mushrooms grilled over charcoal and basted with garlic butter.

SIGNATURE GRILLED EGGPLANT — 8 / PC
Charcoal-grilled eggplant, smoky and tender, topped with freshly minced garlic, and a touch of Szechuan -style fermented chilli sauce.

CHEF'S BBQ SKEWER PLATTER — 38
A selection of our most popular charcoal-grilled skewers featuring chicken, pork belly, and prawns. (Three skewers of each type)

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JOSPER GRILL

The Josper Grill adds smoky depth and char to premium cuts—
an ideal pairing alongside our hot pot for a more complete dining experience.

IBÉRICO PORK SECRETO — 36
Exceptionally juicy with delicate marbling and sweetness grilled to a caramelised finish

GRILLED BLACK TIGER PRAWNS — 34
Plump, naturally sweet prawns with light smokiness, succulent and refined

KAMPONG CHICKEN THIGH — 28
Free range, deeply flavourful, and tender
Char grilled for crisp skin and juicy texture

LOCAL FARMED GRILLED KING OYSTER MUSHROOM — 18
Meaty texture with rich umami and gentle earthiness,
A refined vegetarian highlight

SATSUMA A4 WAGYU BEEF STRIPLOIN (160G) — 108
Finely marbled and exceptionally tender, delivering rich umami and natural sweetness
Perfectly seared over the Josper grill for depth and aroma

DESSERTS

CHILLED LUO HAN GUO HERBAL JELLY WITH ALMOND JELLY — 12
Refreshing herbal jelly with smooth almond jelly, naturally sweet and light.

LEMONGRASS JELLY — 10
Delicately scented and gently sweet, offering a clean, refreshing finish

DOUBLE-BOILED PEAR SOUP WITH AGED ORANGE PEEL AND FRITILLARIA BULBS — 18
Delicately double-boiled pear soup with a naturally sweet, soothing finish.

PASSIONFRUIT SORBET — 12
Marshmallows

SEASONAL FRESH FRUITS — 10
A selection of market fresh fruits, naturally sweet and vibrant

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SUPREME SET MENU

168++ PER PAX

AN ELEVATED HOT POT EXPERIENCE CURATED FOR DISCERNING GUESTS,
FEATURING LUXURIOUS LIVE SEAFOOD, PREMIUM MEATS, SUSTAINABLY SOURCED VEGETABLES,
AND REFINED SEASONAL ACCOMPANIMENTS.
DESIGNED AROUND THE DINING PREFERENCES OF QUAN'S GUESTS

SELECTION OF SIGNATURE BROTHS

Singapore "Signature" Laksa | Classic Sichuan Mala | Bone Pepper |
Collagen Herbal Chicken | Traditional Congee | Heritage Suan Cai

SUPREME SEAFOOD PLATTER

Market Fresh Selection Sourced Daily

Alaskan King Crab Leg | Red Garoupa | Live Korean Abalone | Hokkaido Scallop
Manila Clams | Live Tiger Prawn

DEEP SEA TREASURE

Australia Western Rock Lobster

PREMIUM MEAT SELECTION

Australian Wagyu Beef Chuck | Organic Australian Pork Belly | Kampong Chicken Thigh
Sliced Salt GrassF ed Australian Lamb Shoulder

HOUSE MADE DELICACIES

Shrimp | Beef | Chicken

LOCALLY FARMED VEGETABLES, MUSHROOMS, SOYBEAN & ROOT VEGETABLES

BokChoy | Napa Cabbage | Spinach | King Oyster Mushrooms
ShiitakeMushrooms | Enoki Mushrooms
Bean Curd Roll | Golden Fish Curd | Potato | Pearl Sweet Corn | Lotus Root

NOODLES

5 Elements Fish Noodles

DESSERT

Double Boiled Pear Soup with Aged Orange Peel and Fritillaria Bulbs

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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PREMIUM MEAT RESERVE SET MENU

98++ PER PAX

AN INDULGENT SELECTION OF PREMIUM MEAT
FOR A REFINED HOT POT EXPERIENCE

SELECTION OF SIGNATURE BROTHS

Singapore "Signature" Laksa | Classic Sichuan Mala | Bone Pepper |
Collagen Herbal Chicken | Traditional Congee | Heritage Suan Cai

PREMIUM MEAT SELECTION

Australian Wagyu Beef Chuck | 120 Day Grain Fed Australian Black Angus Beef Short Rib |
US "CAB" Beef Short Plate | Organic Australian Pork Belly | Iberico Pork Collar |
Sliced Salt Grass Fed Australian Lamb Shoulder | Kampong Chicken Thigh

HOUSE MADE DELICACIES

Beef | Chicken | Pork

LOCALLY FARMED VEGETABLES, MUSHROOMS, SOYBEAN & ROOT VEGETABLES

Bok Choi | Wawa Cabbage | Spinach | King Oyster Mushrooms | Shiitake Mushrooms
Bean Curd Roll | Pressed Tofu | Potato | Pearl Sweet Corn

DUMPLINGS

Pork & Chinese Cabbage Dumplings
King Oyster Mushroom Dumplings

NOODLES

5 Elements Fish Noodles

DESSERT

Double Boiled Pear Soup with Aged Orange Peel and Fritillaria Bulbs

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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SIGNATURE 5-ELEMENTS HOT POT SET

78++ PER PAX

A CAREFULLY CURATED PLATTER OF MEATS,
SEAFOOD, AND SUSTAINABLE VEGETABLES

SELECTION OF SIGNATURE BROTHS

Singapore "Signature" Laksa | Classic Sichuan Mala | Bone Pepper |
Collagen Herbal Chicken | Traditional Congee | Heritage Suan Cai

PREMIUM FRESH SEAFOOD

Live Black Tiger Prawns | Live Korean Abalone | Scallop |
Live Boston Lobster (Supplement 60 ++)

PREMIUM MEAT SELECTION

Organic Australian Pork Belly | US "CAB" Beef Short Plate | Kampong Chicken Thigh |
Sliced Salt Grass Fed Australian Lamb Shoulder

LOCALLY FARMED FISH

Live Snapper from Local Fish Farm

HOUSE MADE DELICACIES

Beef | Shrimp | Chicken

LOCALLY FARMED VEGETABLES, MUSHROOMS, SOYBEAN & ROOT VEGETABLES

Bok Choi | Wawa Cabbage | Spinach | King Oyster Mushrooms | Shiitake Mushrooms
Bean Curd Roll | Pressed Tofu | Potato | Pearl Sweet Corn

NOODLES

5 Elements Fish Noodles

DESSERT

Chilled Luo Han Guo Herbal Jelly with Almond Jelly

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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SIGNATURE SEAFOOD SET MENU

68++ PER PAX

A CURATED SELECTION OF PREMIUM SEAFOOD
PAIRED WITH BALANCED BROTH OPTIONS

SELECTION OF SIGNATURE BROTHS

Singapore "Signature" Laksa | Classic Sichuan Mala | Bone Pepper |
Collagen Herbal Chicken | Traditional Congee | Heritage Suan Cai

PREMIUM FRESH SEAFOOD

Live Black Tiger Prawns | Live Korean Abalone |
Hokkaido Scallops | Clams | Squid Rings
Live Boston Lobster (Supplement 60 ++)

LOCALLY FARMED FISH

Live Snapper from Local Fish Farm

HOUSE MADE DELICACIES

Shrimp Delicacies

LOCALLY FARMED VEGETABLES, MUSHROOMS, SOYBEAN & ROOT VEGETABLES

Bok Choi | Wawa Cabbage | Spinach | King Oyster Mushrooms | Shiitake Mushrooms
Bean Curd Roll | Golden Fish Curd | Potato | Pearl Sweet Corn

NOODLES

5 Elements Fish Noodles

DESSERT

Chilled Luo Han Guo Herbal Jelly with Almond Jelly

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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VEGETARIAN SET MENU

38++ PER PAX

A NOURISHING ASSORTMENT OF SEASONAL VEGETABLES,
TOFU, AND MUSHROOMS

SELECTION OF SIGNATURE BROTHS

Traditional Congee | Mushroom Herbal

LOCALLY FARMED VEGETABLES, MUSHROOMS, SOYBEAN & ROOT VEGETABLES

Bok Choi | Wawa Cabbage | Spinach | King Oyster Mushrooms
Shiitake Mushrooms | Romaine Lettuce | Enoki Mushrooms
Bean Curd Roll | Pressed Tofu | Potato | Pearl Sweet Corn | Lotus Root

NOODLES

Glass Noodles | Udon

DUMPLINGS

King Oyster Mushroom Dumplings

DESSERT

Chilled Luo Han Guo Herbal Jelly with Almond Jelly

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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