



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

TOM YUM TALAY BROTH 20

A vibrant Thai-style seafood broth. Combining the bold flavors of lemongrass, galangal, kaffir lime leaves, fresh chillies, and lime juice to achieve its signature complexity.

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

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

Lean, clean tasting, and slightly sweet.

Pairs beautifully with light, aromatic, or sour broths

(100 GR)

CLAMS

26

Fresh and naturally sweet with tender, succulent meat.

Best gently simmered in clear, herbal, or signature bone broth

(300 GR)

LIVE SEAFOOD

LIVE BOSTON LOBSTER

Sweet, succulent meat with refined richness
Perfect for clear, collagen, or suan cai broths

64

(500 - 600 GR)

LIVE KOREAN ABALONE

Firm, delicately briny, and prized for its depth
Best appreciated in light, herbal, or congee broths

48

(2 PCS)

LIVE BLACK TIGER PRAWNS

Naturally sweet with a firm, succulent bite
Exceptional when gently poached in aromatic or mala broths

28

(4 PCS)



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.

LOCALLY FARMED LIVE FISH

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

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

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	

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

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 | |

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)

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

- SICHUAN BING FEN**   **12**
A refreshing shaved ice dessert infused with Sichuan aromatics, light and cooling
- LEMONGRASS JELLY**   **10**
Delicately scented and gently sweet, offering a clean, refreshing finish
- FLAMED MERINGUE ICE CREAM**   **18**
Vanilla bean ice cream & M&Ms
- PASSIONFRUIT SORBET**  **12**
Marshmallows
- SEASONAL FRESH FRUITS**  **10**
A selection of market fresh fruits, naturally sweet and vibrant

 NUTS  DAIRY  SHELLFISH  BEEF  GLUTEN  PORK  SUSTAINABLY FARMED PRODUCE  VEGETARIAN

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PLEASE INFORM US SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES.

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

LOCALLY FARMED VEGETABLES & MUSHROOMS 🌱🍄

Bok Choi | Wawa Cabbage | Spinach | King Oyster Mushrooms | Shiitake Mushrooms

HOUSE MADE DELICACIES 🍲🍲

Shrimp Delicacies

NOODLES

5 Elements Fish Noodles 🍲🍲

SOYBEAN & ROOT VEGETABLES

Bean Curd Roll 🍲 | Golden Fish Curd | Potato 🍲 | Pearl Sweet Corn 🍲

DESSERTS 🍷

Passionfruit Sorbet with Marshmallows | Seasonal Fresh Fruit

🌰 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

LOCALLY FARMED VEGETABLES & MUSHROOMS 🍲🍲

Bok Choi | Wawa Cabbage | Spinach | King Oyster Mushrooms | Shiitake Mushrooms

HOUSE MADE DELICACIES

Beef Delicacies | Shrimp Delicacies 🍲 |
Chicken Delicacies

SOYBEAN & ROOT VEGETABLES 🍲🍲

Bean Curd Roll | Pressed Tofu | Potato | Pearl Sweet Corn

NOODLES 🍲🍲

5 Elements Fish Noodles

DESSERTS 🍲🍲

Flamed Meringue Ice Cream
Vanilla bean ice cream & M&Ms
Seasonal Fresh Fruit

🍲 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 Delicacies | Chicken Delicacies |
Pork Delicacies 🍲🍲

LOCALLY FARMED VEGETABLES & MUSHROOMS 🍄

Bok Choi | Wawa Cabbage | Spinach | King Oyster Mushrooms | Shiitake Mushrooms

SOYBEAN & ROOT VEGETABLES 🍄

Bean Curd Roll | Pressed Tofu | Potato | Pearl Sweet Corn

DUMPLINGS

Pork & Chinese Cabbage Dumplings 🍲
King Oyster Mushroom Dumplings 🍲🍲🍲

NOODLES 🍲

5 Elements Fish Noodles

DESSERTS 🍹

Passionfruit Sorbet with Marshmallows | Seasonal Fresh Fruits

🥜 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

Bok Choi | Wawa Cabbage | Spinach | King Oyster Mushrooms |
Shiitake Mushrooms | Romaine Lettuce | Enoki Mushrooms

SOYBEAN & ROOT VEGETABLES

Bean Curd Roll | Pressed Tofu | Potato | Pearl Sweet Corn | Lotus Root

NOODLES

Glass Noodles | Udon

DUMPLINGS

King Oyster Mushroom Dumplings

DESSERTS

Passionfruit Sorbet with Marshmallows | Seasonal Fresh Fruits

 NUTS  DAIRY  SHELLFISH  BEEF  GLUTEN  PORK  SUSTAINABLY
FARMED PRODUCE  VEGETARIAN

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