



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 Jospur 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 18

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 16

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 14

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 18

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

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** **18**
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
- IBÉRICO PORK COLLAR**  **12**
Finely marbled for tenderness and luxurious mouthfeel
Complements both clear and robust broths
- SLICED SALT GRASS-FED AUSTRALIAN LAMB SHOULDER** **16**
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 (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 | |

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


26
(4 PCS)

LOCALLY FARMED LIVE FISH


PER 100G

DRAGON TIGER GROUPE  **14**


Locally sourced with delicate flake and mild sweetness
Perfect for clear, herbal, and congee broths

RED GROUPE  **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  | 6 |
| Crisp, mildly sweet greens with a tender bite | |
| WAWA CABBAGE  | 6 |
| Naturally sweet and comforting when gently simmered | |
| SPINACH   | 4 |
| Light, tender leaves with clean vegetal notes | |
| ROMAINE LETTUCE  | 6 |
| Fresh and crisp, offering a subtle sweetness | |
| SHIITAKE MUSHROOMS   | 8 |
| Aromatic and naturally umami rich | |
| ENOKI MUSHROOMS   | 6 |
| 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**  **4**
Soft, smooth, and clean tasting
- BEAN CURD ROLL**  **4**
Lightly layered for a delicate soak up of broth
- GOLDEN FISH CURD**  **6**
Light and springy with subtle sweetness
- TONG HAO (CHRYSANTHEMUM GREENS)**  **6**
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 MUSHROOM DUMPLINGS**    **6**
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**  **6**
Cool, crisp, and refreshing with subtle acidity
- VEGETABLE JUMBO SPRING ROLL**   **6**
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

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 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

SIGNATURE SEAFOOD SET MENU

58++ 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 🍲 🍲

Hand Formed 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 🍤 SHELLFISH 🐷 PORK 🥛 DAIRY 🌿 GLUTEN 🌿 SUSTAINABLY FARMED PRODUCE 🌿 VEGETARIAN

SIGNATURE 5-ELEMENTS HOT POT SET

68++ 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 |
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

Hand Formed Beef Delicacies | Hand Formed Shrimp Delicacies 🍲 🍲 |
Hand Formed 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

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

Hand Formed Beef Delicacies | Hand Formed Chicken Delicacies |
Hand Formed 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 Mushroom Dumplings 🌿 🍲 🌿

NOODLES 🍲 🍲

5 Elements Fish Noodles

DESSERTS 🌿

Passionfruit Sorbet with Marshmallows | Seasonal Fresh Fruits

 NUTS  SHELLFISH  PORK  DAIRY  GLUTEN  SUSTAINABLY FARMED PRODUCE  VEGETARIAN

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 Mushroom Dumplings

DESSERTS

Passionfruit Sorbet with Marshmallows | Seasonal Fresh Fruits



NUTS



SHELLFISH



PORK



DAIRY



GLUTEN



SUSTAINABLY
FARMED PRODUCE



VEGETARIAN