

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

1

Choose your broth base to begin

2

Create your own dipping sauce from our chef's selections

3

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

4

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

 Nuts  Dairy  Shellfish  Gluten  Pork  Sustainably Sourced Produce  Vegetarian

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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

Kampong Chicken Thigh 12

Free-range, firm-textured, and deeply flavourful
Ideal for light, herbal, or congee broths

Iberico 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


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SEAFOOD

Live Black Tiger Prawns   **26**
3 pcs
Naturally sweet with a firm, succulent bite
Exceptional when gently poached in aromatic or mala broths


Prawn Paste   **16**
Handcrafted for natural sweetness and springy texture
A comforting classic that enriches any broth


Squid Rings  **18**
Fresh, clean-tasting, and lightly resilient
Ideal for quick cooking in savoury or spicy broths

Hokkaido Scallops  **32**
2 pcs
Plump, tender, and delicately sweet
Best enjoyed in clear or herbal broths to preserve purity

Cod Fish Maw  **24**
Highly prized for its silky yet gently elastic texture, absorbing flavours beautifully
Traditionally enjoyed in rich, herbal, or collagen broths

Live Boston Lobster   **64**
600-800g
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


Cod Fillet  **38**
Delicate, flaky, and naturally sweet with a clean finish
Best gently poached in clear, herbal, or congee broths

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LOCALLY FARMED FISH


Per 100g

Seabass   18

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

Giant Grouper   28

Prized for its rich texture and naturally savoury depth
Best enjoyed in bone or collagen broths to enhance its flavour

Marble Goby   28

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

Succulent and savoury with a satisfying firmness
Complements both hearty and spicy broths

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

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DUMPLINGS

Pork and Chinese Cabbage Dumpling 8

Juicy pork and crisp Chinese cabbage, delicately seasoned and hand-wrapped
A timeless classic offering natural sweetness and balance

Chives and Egg Dumpling 6

Fragrant chives and softly folded egg for a light, comforting bite
Delicate, savory, and perfect with clear or congee broths

LOCALLY-FARMED VEGETABLES & MUSHROOMS

Bok Choy 6

Crisp, mildly sweet greens with a tender bite

Napa 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 Mushroom 8

Meaty texture with gentle earthiness


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SOYBEAN & ROOT VEGETABLES

Silken Tofu 	4
Soft, smooth, and clean-tasting	
Bean Curd Roll 	4
Lightly layered for a delicate soak-up of broth	
Bean Curd Sheet 	4
Thin, silky sheets with refined soy flavour	
Tong Hao Chrysanthemum Greens 	6
Fragrant and gently bitter, adding balance	
Potato 	6
Comforting, mildly sweet, and satisfying	
Sweet Corn   	8
Juicy and naturally sweet	
Lotus Root 	8
Crisp texture with a refreshing finish	

SMALL PLATES

Crispy Fish Skin 	8
Gently seasoned for an airy crunch and savoury finish	
Japanese Cucumber 	6
Cool, crisp, and refreshing with subtle acidity	
Golden Crispy Pork Belly 	18
Crackling skin with succulent layers of meat, rich and indulgent	
Lychee-shaped Prawn Delicacy  	8
Hand-crafted prawn delicacies shaped like lychee, springy and naturally sweet	





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NOODLES & RICE

- 5 Element Fish Noodles**   10
Delicate and elastic, offering clean seafood sweetness
- Ramen**   6
Freshly prepared for a satisfying bite and excellent broth absorption
- 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

DESSERTS

- Sichuan Bing Fen**   12
A refreshing shaved-ice dessert infused with Sichuan aromatics, light and cooling
- Passionfruit Sorbet**  12
Marshmallows
- Seasonal Fresh Fruits**  10
A selection of market-fresh fruits, naturally sweet and vibrant

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SIGNATURE 5 ELEMENTS SET MENU


68++ Per Person

A carefully curated platter of meats, seafood and sustainable vegetables

Selection of Signature Broth

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



Premium Fresh Seafood

Live Tiger Prawns  | Hokkaido Scallops | 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


House-made Delicacies

Hand-Formed Beef Delicacies | Hand-Formed Shrimp Delicacies  
Hand-Formed Chicken Delicacies



Locally Farmed Vegetables & Mushrooms

Bok Choy | Napa Cabbage | Spinach | King Oyster Mushrooms | Shiitake Mushrooms  


Soybean & Root Vegetables

Bean Curd Roll | Silken Tofu | Potato | Sweet Corn 

Noodles

5 Elements Fish Noodles  

Desserts

Seasonal Fresh Fruits | Passionfruit Sorbet 

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VEGETARIAN SET MENU

38++ Per Person



A nourishing assortment of seasonal vegetables, tofu, and mushrooms

Selection of Signature Broths


Traditional Congee | Mushroom Herbal  

Locally Farmed Vegetables & Mushrooms




Bok Choy | Napa Cabbage | Spinach | King Oyster Mushrooms

Shiitake Mushrooms | Romaine Lettuce | Enoki Mushrooms  

Soybean & Root Vegetables

Bean Curd Roll | Silken Tofu | Potato | Sweet Corn 

Dumplings

Chives & Egg Dumplings   

Noodles & Rice

Ramen | Glass Noodles | Garlic Fried Rice 

Desserts

Seasonal Fresh Fruits | Passionfruit Sorbet 

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