



# 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

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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

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# 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

All prices are subject to 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** 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

<b>Live Black Tiger Prawns</b> 🌱 🌱	26
Naturally sweet with a firm, succulent bite Exceptional when gently poached in aromatic or mala broths	3 pcs
<b>Prawn Paste</b> 🌱 🌱	16
Handcrafted for natural sweetness and springy texture A comforting classic that enriches any broth	
<b>Squid Rings</b> 🌱	18
Fresh, clean-tasting, and lightly resilient Ideal for quick cooking in savoury or spicy broths	
<b>Hokkaido Scallops</b> 🌱	32
Plump, tender, and delicately sweet Best enjoyed in clear or herbal broths to preserve purity	2 pcs
<b>Cod Fish Maw</b> 🌱	24
Highly prized for its silky yet gently elastic texture, absorbing flavours beautifully Traditionally enjoyed in rich, herbal, or collagen broths	
<b>Live Boston Lobster</b> 🌱 🌱	64
Sweet, succulent meat with refined richness Perfect for clear, collagen, or suan cai broths	600-800g
<b>Live Korean Abalone</b> 🌱	48
Firm, delicately briny, and prized for its depth Best appreciated in light, herbal, or congee broths	2 pcs
<b>Cod Fillet</b> 🌱	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<sup>++</sup> 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<sup>++</sup>)

## 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<sup>++</sup> 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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