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

GOURMET LUNCH SET
臻选午餐套餐

39++ PER GUEST

SELECTION OF SIGNATURE BROTHS 精选招牌汤底

Singapore "Signature" Laksa | Bone Pepper | Collagen Herbal Chicken
Classic Sichuan Mala | Heritage Suan Cai
新加坡"招牌"叻沙汤 | 大骨胡椒汤 | 胶原蛋白草本鸡汤
经典四川麻辣 | 传统酸菜鱼汤

PREMIUM MEAT SELECTION 精选优质肉类

US "CAB" Beef Short Plate | Australian Pork Belly | Kampong Chicken
美国"认证安格斯"牛小排肉 | 澳洲优质猪五花肉 | 甘榜鸡

HOUSE MADE DELICACIES 秘制风味佳品

Chicken | Pork
鸡肉 | 猪肉

LOCALLY FARMED VEGETABLES, MUSHROOMS, SOYBEAN, ROOT VEGETABLES & NOODLE
本地种植的蔬菜,蘑菇,大豆,根类蔬菜和面条

Bok Choi | Napa Cabbage | Spinach | King Oyster Mushroom | Shiitake
Bean Curd Roll | Potato | Pearl Sweet Corn | Pressed Tofu | Udon
小白菜 | 娃娃菜 | 菠菜 | 杏鲍菇 | 香菇
响铃卷 | 土豆 | 珍珠甜玉米 | 板豆腐 | 乌冬

DESSERTS 甜品

King Melon Sorbet
皇家蜜瓜雪葩

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.

OCEAN BOUNTY SET
海鲜盛宴套餐

50++ PER GUEST

SELECTION OF SIGNATURE BROTHS 精选招牌汤底

Singapore "Signature" Laksa | Bone Pepper | Collagen Herbal Chicken
Classic Sichuan Mala | Heritage Suan Cai
新加坡"招牌"叻沙汤 | 大骨胡椒汤 | 胶原蛋白草本鸡汤
经典四川麻辣 | 传统酸菜鱼汤

FRESH SEAFOOD 新鲜海鲜

Live Tiger Prawn | Sustainable Local Seabass | Jumbo Squid | Golden Fish Curd | Green Mussel
鲜活黑虎虾 | 生态养殖本地海鲈鱼 | 鱿鱼 | 黄金鱼豆腐 | 青口

LOCALLY FARMED VEGETABLES, MUSHROOMS, SOYBEAN, ROOT VEGETABLES & NOODLE
本地种植的蔬菜,蘑菇,大豆,根类蔬菜和面条

Bok Choi | Napa Cabbage | Spinach | King Oyster Mushroom | Shiitake
Bean Curd Roll | Potato | Pearl Sweet Corn | Pressed Tofu | 5 Elements Noodles
小白菜 | 娃娃菜 | 菠菜 | 杏鲍菇 | 香菇响铃卷 | 土豆 | 珍珠甜玉米 | 板豆腐 | 精选五行面

DESSERTS

White Peach Sorbet
白桃雪葩

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

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GARDEN TO POT SET
田园鲜蔬套餐

30++ PER GUEST

SELECTION OF SIGNATURE BROTHS 精选招牌汤底

Traditional Congee Broth | Sustainable Mushroom Broth

传统粥汤 | 蘑菇草药汤

DUMPLINGS 饺子

King Oyster Mushroom Dumpling

杏鲍菇饺子

LOCALLY FARMED VEGETABLES, MUSHROOMS, SOYBEAN, ROOT VEGETABLES & NOODLE
本地种植的蔬菜,蘑菇,大豆,根类蔬菜和面条

Bok Choi | Napa Cabbage | Spinach | King Oyster Mushroom | Shiitake

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

小白菜 | 娃娃菜 | 菠菜 | 杏鲍菇 | 香菇

响铃卷 | 土豆 | 珍珠甜玉米 | 板豆腐

NOODLES 面条

Five Element Noodle

精选五行面

or 或

Udon

乌冬

DESSERTS 甜品

King Melon Sorbet

皇家蜜瓜雪葩

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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ADD - ON DELIGHTS
加选美食

Discover a world of flavors with our signature add-on selections. Whether you crave the richness of premium beef, the freshness of ocean seafood, the variety of our meat platter, or the goodness of garden fresh vegetables, every addition is designed to make your hotpot experience more memorable and satisfying.

探索丰富多样的美味世界，尽享我们精心打造的精选加点食材。无论您钟情于顶级牛肉的醇厚鲜美、海鲜的清新甘甜、丰盛肉类拼盘的多重滋味，还是田园时蔬的天然健康，每一款加点选择都旨在为您的火锅盛宴增添更多层次与满足感，让用餐体验更加难忘。

BEEF LOVER'S PLATTER 精选牛肉拼盘 $24

US"CAB" Short Plate | 120-day Grain Fed Australian Black Angus Short Rib | Chao San Meat Ball

美国“认证安格斯”牛小排肉 | 澳洲120天谷饲黑安格斯牛小排 | 潮汕手打牛肉丸

MEAT PLATTER 精选肉类拼盘 $20

Australian Pork Belly | Sustainable Kampong Chicken | Pork Delicacies | Luncheon Meat

澳洲优质五花肉 | 散养甘榜鸡 | 猪肉丸 | 午餐肉

SEAFOOD PLATTER 精选海鲜拼盘 $28

Live Black Tiger Prawn | Live Korean Abalone | Sustainable Local Seabass | Jumbo Squid

鲜活黑虎虾 | 鲜活韩国鲍鱼 | 生态养殖本地海鲈鱼 | 鱿鱼

NOODLES AND LOCALLY FARMED VEGETABLES 本地种植的蔬菜和面条 $14

5-Element Noodle or Udon | Xiao Bai Cai | Tang Oh | Shiitake | King Oyster Mushroom
Pearl Sweet Corn

精选五行面 或 乌冬 | 小白菜 | 茼蒿 | 香菇 | 杏鲍菇 | 珍珠甜玉米

NUTS DAIRY SHELLFISH BEEF GLUTEN PORK SUSTAINABLY FARMED PRODUCE VEGETARIAN

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A LA CARTE MENU
单点菜单

Featuring premium ingredients, signature broths, and a wide selection of meats, seafood, vegetables, and handcrafted specialties, our menu allows you to create a hotpot experience tailored to your taste. Fresh, flavorful, and perfect for any occasion. Enjoy a modern take on a timeless dining tradition.

汇聚优质食材、招牌汤底，以及精选肉类、海鲜、田园时蔬与手工特色食材，我们的菜单让您自由搭配，打造专属的火锅飨宴。从食材的新鲜品质到丰富多元的选择，每一口都充满鲜美滋味。无论任何场合，都能让您与亲友共享难忘时光，体验传统火锅与现代餐饮艺术完美融合的魅力。

SINGAPORE SIGNATURE LAKSA 新加坡招牌叻沙 $22

A beloved Singaporean classic reimagined with rich, aromatic flavors. Featuring silky Five-Element Noodles, an assortment of fresh seafood, and delicate Tao Po, all served in a creamy coconut broth infused with fragrant spices.

将广受喜爱的经典新加坡美食重新诠释，以浓郁醇厚的南洋风味呈现。顺滑细腻的五行面，配以精选新鲜海鲜及豆卜，盛载于香浓椰浆汤底中，搭配以香浓椰浆及馥郁香料惊醒熬制的浓郁汤底。

GOLDEN CRISPY ORGANIC AUSTRALIAN PORK BELLY 黄金香脆有机澳洲五花肉 $24

Irresistibly crispy crackling skin and succulent, flavorful layers of meat. Served with fragrant jasmine rice and complemented by our house-made spicy honey mustard sauce, creating a delicious balance of richness, sweetness, and gentle heat

精选有机澳洲五花肉，烤至外皮金黄酥脆、酥香可口，肉质鲜嫩多汁。配以馥郁芬芳的茉莉香米饭，并搭配自家秘制香辣蜂蜜芥末酱，为浓郁肉香增添一抹甜润与微辣层次，呈现和谐而丰富的味觉享受.

WOK-FRIED SICHUAN MALA CHICKEN 四川风味爆炒麻辣鸡 $20

Tender sustainable chicken thigh wok-fried to perfection with aromatic Sichuan spices, dried chilies, and the signature mala seasoning. Delivering a bold balance of fiery heat and tongue-tingling sensation. Served with fragrant jasmine rice, a fried egg

精选生态散养甘榜鸡腿肉，以高温镬炒锁住鲜嫩肉汁，融合四川花椒、干辣椒与特制麻辣酱料，呈现经典川味精髓。麻香鲜明、辣而不燥，辛香层层绽放。搭配茉莉香米饭与香煎鸡蛋。

SWEET AND SOUR "MOCK CHICKEN" 糖醋素鸡 $18

A delightful plant-based take on a classic favorite, featuring crispy golden mock chicken tossed in a vibrant sweet and sour sauce. Balanced with the perfect blend of tangy, sweet, and savory flavors. Served with fragrant jasmine rice.

经典糖醋风味的创新植物料理，以外酥内嫩的黄金素鸡为主角，拌以酸甜开胃的特制糖醋酱。配搭芳香四溢的茉莉香米饭，为您带来轻盈而满足的用餐体验。

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

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