

Supreme Seafood & Premium Meat Experience

168⁺⁺ Per Person

An elevated hot pot experience curated for discerning guests, featuring luxurious live seafood, premium meats, sustainably sourced vegetables, and refined seasonal accompaniments. Designed around the dining preferences of QUAN's Guests

Selection of Signature Broth

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

Supreme Seafood Platter 🍲

Market fresh selection sourced daily

Alaskan King Crab Leg | Red Garoupa | Live Korean Abalone | Hokkaido Scallop
Manila Clams | Live Tiger Prawn

Deep Sea Treasure 🍲

Australia Western Rock Lobster

Premium Meat Selection

Australian Wagyu Beef Chuck | Organic Australian Pork Belly 🍲 | Kampong Chicken Thigh
Sliced Salt Grass Fed Australian Lamb Shoulder

Locally Farmed Vegetables & Mushrooms 🍲

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

House-made Delicacies 🍲

Shrimp | Beef | Chicken

Noodles 🍲

5 Elements Fish Noodles

Soybean & Root Vegetables 🍲

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

Seasonal Fruits Platter 🍲

Seasonal Melon Selection | Australia Golden Kiwi | Strawberry

🌰 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