

# qui

PAN ASIAN BRASSERIE





A close-up photograph of a white ceramic plate filled with several pork and shrimp dumplings. The dumplings are pan-seared, with their edges turned a golden-brown color. They are topped with a generous amount of finely shredded, golden-brown fried onions and a small pile of fresh green herbs. A light-colored sauce is visible at the bottom of the plate. In the background, a tall, elegant glass filled with an orange-colored cocktail is visible, garnished with a slice of orange and a sprig of green herbs. The background is softly blurred, showing more of the dish and some greenery.

## PORK & SHRIMP DUMPLINGS

Tortellini meets gyoza in this delightful fusion of East and West.

*Our homemade dumplings blend the heartiness of tortellini with the delicate craft of gyoza, stuffed with a mouthwatering filling of minced pork, fresh shrimp, and a fragrant mix of Asian aromatics. Pan-seared to achieve the perfect balance of juicy tenderness and crispy edges, each dumpling rests on a bed of our signature chili oil, bringing a gentle heat, while a vibrant herb emulsion adds freshness. The dish is elevated with the crunch of fried onions and leeks, offering a harmony of textures and flavors in every bite.*



# APPETIZERS

Best start to set the stage of an unforgettable dining journey.

## TEPPAN SALPICAO

**A** (Gluten, Soy, Mushrooms)

Teppan style USDA beef salpicao, roasted mushrooms, garlic confit and scallion naan. 510

## KRAPOW SISIG NACHOS

**A** (Eggs, Soy, Dairy)

Our signature pork sisig with Asian aromatics & soy, then topped with creamy cheese sauce, sour cream and fresh salsa. Served with a mound of crispy assorted kropek and nacho chips. 390

## CRISPY SPRING ROLLS

**A** (Pork, Egg, Patis, Nuts, Chili)

A crisp and flavorful deep-fried roll of ground pork and Asian spices wrapped in a crispy egg wrapper. Served with nam jim jeaw and sweet chili sauce. 405

## PORK AND SHRIMP DUMPLINGS

**A** (Gluten, Soy, Seafood)

Tortellini meets gyoza. Homemade tortellini-style dumplings made with minced pork, fresh shrimp and Asian aromatics, cooked to a juicy, tender crisp. Served on a bed of house made chili oil, herb emulsion, and topped with fried onions and leeks. 370

## CRISPY CALAMARI

**A** (Eggs, Gluten, Soy, Seafood)

Tender and crispy Indo-style fried squid. Served with chimichurri aioli and homemade sweet chili sauce. 430

## SAIGON ROLLS

**A** (Nuts, Soy, Seafood)

Mixed vegetables, vermicelli, tofu and cashews wrapped in Vietnamese rice paper and topped with shrimp. Served with a sweet tamarind peanut dip. 360

## MIXED COCKTAIL NUTS 90 petite / 275 grand

### Other Dishes:

These dumplings work beautifully as a starter or shared plate alongside our Hokkaido Corn & Clam Chowder, adding depth to the meal with its creamy sweetness. To continue the bold flavors, try the Krapow Sisig Nachos or the Bam Thai, both providing a balance of savory, spice, and indulgence. For a satisfying main, the Oxtail & Galbi Stew pairs well, offering a soulful, slow-cooked complement to the dumplings' crisp, lively bite.



KRAPOW SISIG NACHOS



China Doll



Qui Yi Gou

### Perfect Pairings:

#### Drinks:

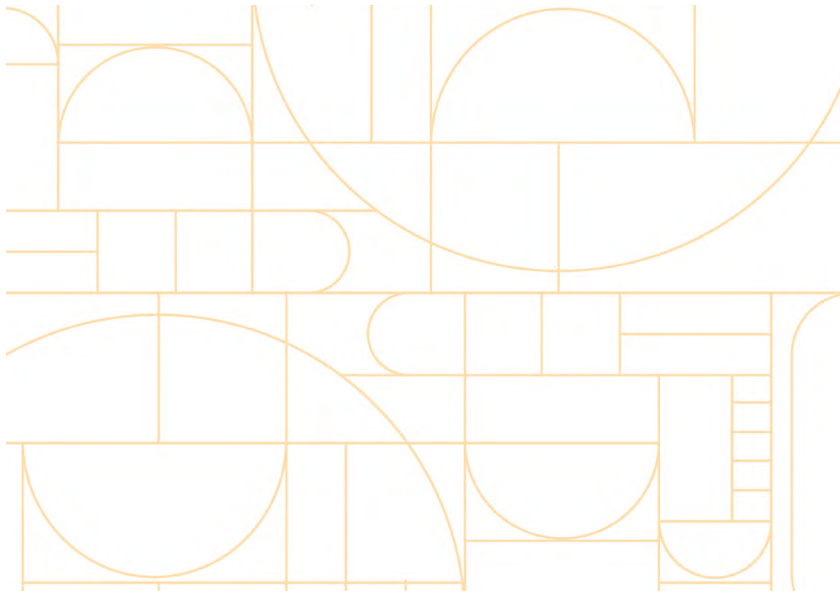
To complement the rich, savory notes of the dumplings, pair them with a crisp, citrus-forward, refreshing China Doll, a gin-based drink that can offer a zesty contrast to the umami-packed dish. For those preferring a light wine-cocktail, Qui Yi Gou is a good option.





HOKKAIDO CORN AND CLAM CHOWDER





# SOUPS

A soothing melody of flavors that comforts and captivates, one spoonful at a time.

## HOKKAIDO CORN AND CLAM CHOWDER

**A** (Gluten, Seafood, Dairy)

A comforting thick cream soup of Japanese sweet corn and Manila clams. Served with garlic butter clams and warm scallion naan on the side. 330

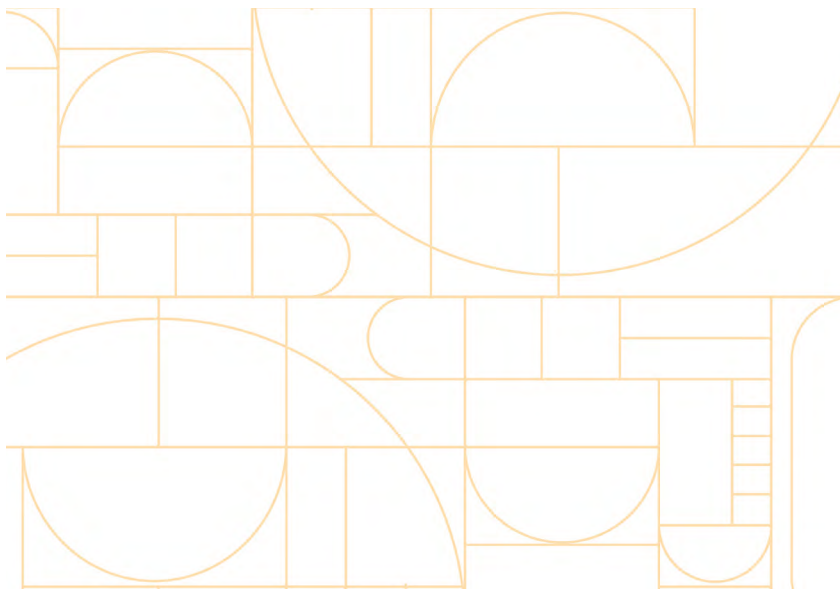
## SINIGANG X

**A** (Eggs, Seafood)

This aromatic and flavorful Thai soup-stew mixed with Filipino Sinigang flavors; grilled pork, grilled chicken and prawns (serves 2 to 3 persons). 610

## SOUP OF THE DAY

Gourmet soup freshly made by our chefs. Kindly ask your server for more details. 250







CRAB & CORN CHOPSUEY



# SALADS & VEGETABLES

A crisp celebration of garden-fresh flavors and vibrant Asian Inspirations in every bite.



## STEAK AND WATERMELON SALAD

**A** (Soy, Mushrooms)

Perfectly grilled USDA beef tenderloin, on a bed of juicy watermelon cubes, cherry tomatoes, baby arugula and greens. Mixed with Ilocano vinegar reduction and Asian vinaigrette 405

## ULTIMATE CEVICHE

**A** (Eggs, Nuts, Seafood, Dairy)

Our take on the humble kilawin. Fresh tuna loin, grilled shrimp, pork belly and squid in ceviche dressing. Topped with pickled vegetables & mangoes, red egg and fresh greens. Served with nam jim jaew sauce. 530

## ENOKI TEMPURA & ASIAN HUMMUS

**A** (Eggs, Gluten, Nuts, Seafood, Dairy, Mushrooms)

Umami packed crispy Enoki Tempura and roasted mushrooms on a bed of smooth and creamy Asian Hummus. Served with cucumber ribbons, fried onions and scallion cilantro oil. 405

## WAFU CHICKEN MANGO SALAD

**A** (Eggs, Soy, Seafood)

A vibrant chopped salad of shredded red & green cabbage, fresh greens, grilled chicken, ripe mango, edamame, nori and crispy rice paper then tossed in mango wasabi dressing. 380

## GARLIC BOK CHOY & MUSHROOMS

**A** (Eggs, Soy, Mushrooms)

Wok stir-fried bok choy stems finished in a light sweet soy garlic sauce. Topped with seared mixed mushrooms, salted egg wedges and a mound of crispy garlic. 335

## CRAB & CORN CHOPSUEY

**A** (Eggs, Soy, Seafood)

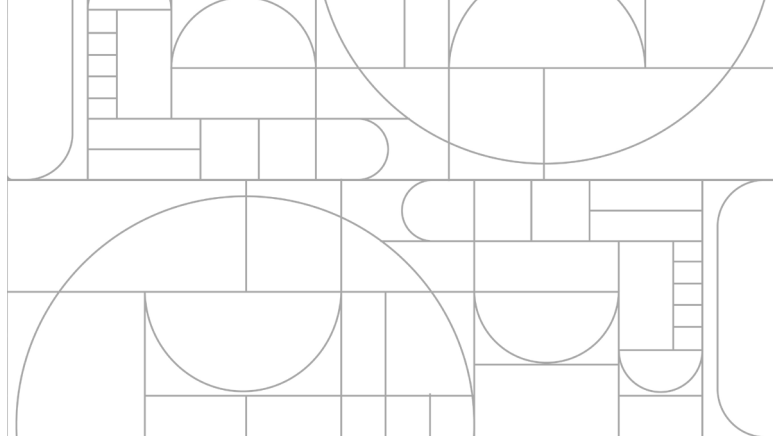
Mixed Asian vegetables, seared shrimp, Singaporean fishballs, chicken liver, quail eggs and kani flakes topped with velvety crab & corn eggdrop sauce. 495





IMA'S BULALO POCHERO





# BEEF AND LAMB

Where each dish is a masterpiece, blending rich tastes and aromatic spices for an unforgettable feast.



## OXTAIL AND GALBI STEW

**A** (Soy, Mushrooms)

USDA beef oxtail and shank stew in green apples, soy sauce, roasted sesame and leeks. Served with wok tossed bok choy, mushrooms and bone marrow. 720

## SHOW STOPPER LAMB

**A** (Gluten, Soy, Seafood, Dairy)

Slow braised leg of Australian lamb in a fusion of Western and Asian aromatics, flavors and spices. Served with homemade scallion naan, assortment of sauces, sides and pickles. 990

## IMA'S BULALO POCHERO

**A** (Seafood)

Tender beef shank in bulalo broth with pan-roasted vegetables. Served with baked bone marrow. Pro tip: pour in our tomato pochero coulis with dulong, and our saba eggplant mash with chorizo to turn that bulalo into a Pochero! 900

## GYUDON TAPA

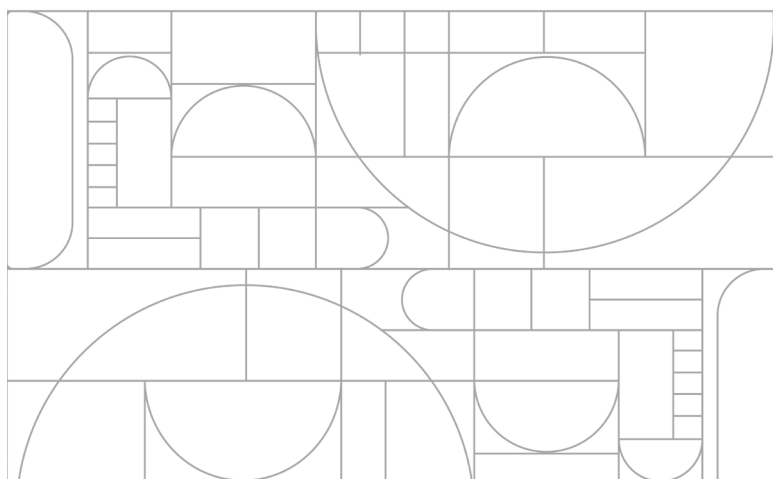
**A** (Eggs, Soy)

Wok fired USDA beef tenderloin, served with pickled Japanese cucumber, pan-roasted mushrooms, and roasted leeks 399

## ASIAN OSSO BUCO

**A** (Beer, Patis, Nuts)

A rich and tender Asian rendition of the classic Italian beef stew, made even better. 895



BESTSELLER



ALLERGENS

*Prices are inclusive of 12% VAT, subject to 7.5% service charge. Prices may change without prior notice.*



# SHOW STOPPER LAMB

An unforgettable fusion of bold flavors and tender perfection.

*This dish lives up to its name. The Show Stopper Lamb features a slow-braised leg of Australian lamb, cooked to tender perfection in a medley of Western and Asian aromatics, spices, and herbs. Each bite melts in your mouth, showcasing the richness of the lamb, beautifully infused with a depth of flavors that draw from both culinary traditions. Accompanying the lamb is our homemade scallion naan, warm and fluffy with a subtle onion fragrance, perfect for scooping up the lamb and sauces. The dish comes with an assortment of house-made sauces allowing you to customize each bite. Sides include a selection of roasted seasonal vegetables, bringing a fresh, earthy balance to the lamb's richness, alongside house-made pickles for a bright and tangy contrast.*



Old Benjamin



Noir Negroni

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## Perfect Pairings:

### Drinks:

The rich, spiced lamb pairs exceptionally well with a bold, smoky Old Benjamin or a Noir Negroni. For a non-alcoholic option, a Lola Amore or a glass of Watermelon Shake will refresh the palate between bites.

### Other Dishes:

Start the meal with our Saigon Rolls or Enoki Tempura & Asian Hummus, both packed with flavor and textures that set the tone for the Show Stopper Lamb. To accompany the lamb, order the Buta Salted Egg Pasta as a vibrant, decadent complement. Finish off with our Roast Pork Belly & Creamed Spinach, which provides a rich, creamy element to balance the smoky lamb.







SHOW STOPPER LAMB





Mango Wasabi Dressing



Ginger Scallion Paste



Burger Sauce



Kare Kare Sauce



Pickled Onion



Spiced Ketchup



Asian Salsa



Soy Reduction



Aioli



Fish Sauce



Piri Tamarind Gravy



Pickled Cucumber



Chili Garlic Oil





Pickled Mango

Homemade  
Sweet Chili Sauce

Harissa

Nam Jim Jaew

Spiced Ketchup

Saba Eggplant Mash Chorizo

Piri Tamarind Gravy

Chimi Aoili

Asian Slaw

# THE CUISINE

At Qui Pan-Asian Brasserie, our cuisine is a vibrant fusion of Pan-Asian flavors and Filipino culinary traditions, particularly inspired by the Panlaqui family's Kapampangan roots. Pan-Asian cuisine encompasses a diverse range of dishes from across the continent, blending the unique flavors of countries like Vietnam, Thailand, Japan, Singapore, and the Philippines. At Qui, these influences are thoughtfully infused with local Filipino ingredients, crafting dishes that are both familiar and innovative. The brasserie concept reflects Qui's approachable style, offering a relaxed yet refined dining experience where guests can savor the richness of Asian culinary traditions in a warm, inviting setting.

Asian Chimichuri

Asian Hummus

Bagoong

Asian Chimichuri





SINIGANG X



STEAK AND WATERMELON SALAD



SCALLION FRIED RICE



BAKED SALMON





SHOW STOPPER LAMB



OXTAIL KARE KARE



# POULTRY

From the exquisite sophistication to the golden delight, explore poultry perfection where flavors take flight.

## QUI FRIED CHICKEN

**A** (Eggs, Gluten, Soy, Seafood, Dairy)

Deep fried chicken, marinated in spices, grilled peppers, and Asian aromatics. Drenched in our special seasoned breading.

Fried until GBD (Golden Brown Delicious). Served with Asian slaw, eggplant ensalada and Piri tamarind gravy. 515 half / 920 whole

## DELHI BUTTER CHICKEN

**A** (Eggs, Dairy, Seafood, Nuts)

Spiced chicken leg-thigh quarter fillets served with roasted vegetables, fried root crops, and a buttery red curry thickened with tomatoes, roasted cashews and coconut cream. 490

## CHICKEN & PORK GARLIC-PANDAN

**A** (Eggs, Pork, Seafood)

Garlicky and aromatic pork, Ramen egg and chicken fillets, topped with fragrant pandan, lemongrass, crispy garlic and kaffir. 500



Beer



Azuri

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### *Perfect Pairings:*

Drinks:

Elevate your dining experience with the sensational pairing of our Azuri Cocktail and Qui Fried Chicken. This duo combines the rich, crispy flavors of perfectly fried chicken with the zesty, refreshing notes of a well-crafted cocktail, creating an unforgettable harmony of taste and texture. Also good with beer.



BESTSELLER



ALLERGENS





## QUI FRIED CHICKEN

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# SEAFOOD

FROM THE SEA TO YOUR PLATE, SAVOR  
SEAFOOD CRAFTED WITH VIBRANT ASIAN  
FLAVORS.

## SEAFOOD KARE KARE

 (Nuts, Seafood)

A melting pot of seafood goodness. Grilled octopus, garlic mussels & Manila clams, and pan-seared shrimp topped on our signature Kare Kare sauce. 820

## GRILLED STUFFED SQUID

 (Eggs, Soy, Nuts, Seafood)

Fire-grilled squid stuffed with salted egg, Asian aromatics, tomatoes and green mangoes. Served with assorted pickles, Asian side salad, spiced vinegar and nam jim jeaw sauce. 690

## ASIAN BBQ PLATTER

 (Eggs, Soy, Nuts, Seafood)

Grilled sweet and smokey pork belly, beef tenderloin satay, octopus satay, Thai-style grilled chicken fillet, grilled scallion prawns with Asian salsa, side salad, salted egg, eggplant ensalada, satay sauce, chili garlic oil and nam jim jaew. 730 petite / 1280 grand

## BAKED SALMON

 (Seafood, Dairy, Soy)

Salmon fillet baked with Japanese aioli, mozzarella and cheddar cheese. Served on a bed of charred greens in soy garlic sauce. 930





ASIAN BBQ PLATTER





CLASSIC PATA TIM



# PORK

Every bite is a lavish journey of finest flavors and succulent textures.



## SISIG NO.4

**A** (Eggs, Soy, Dairy)

Quad-cooked pork sisig (Mix of grilled pork jowl and crispy pork belly with chicken liver pate), chopped cracklings, Asian aromatics, poached egg, onions, and scallions. 430

## CRISPY PORK KARE-KARE

**A** (Patis, Shrimp Paste, Nuts)

This low and slow Filipino beef stock and peanut stew cooked in flavorful aromatics, topped with crispy pork belly, kare-kare vegetables and homemade shrimp paste. 825



## CLASSIC PATA TIM

**A** (Soy, Mushrooms)

Uber tender pork shank slow-braised in a star anis, cinnamon, and soy broth. Served with bok choy and mushrooms. 1100

## RENDANG BABI

**A** (Seafood)

Qui's pork version of the beloved South East Asian Rendang. Pork belly cooked lovingly in a rich coconut broth spiced with cinnamon, kaffir, galangal and other seasonings. 495

## QUI'S PORK BINAGOONGAN

**A** (Shrimp, Patis, Pork, Chili)

Deep-fried pork belly cooked with our homemade shrimp paste sauce (bagoong), infused with Asian aromatics, and finished with coconut milk. 565



BESTSELLER



ALLERGENS

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ROAST PORK BELLY AND CREAMED SPINACH

## PORK

### ROAST PORK BELLY AND CREAMED SPINACH

**A** (Seafood, Dairy)

Juicy and crispy pork belly with a glazed vinegar reduction served on a bed of spiced creamed spinach. Partnered with pickled green mangoes, cucumber, onions and nam jim jaew on the side. 520

### STAND OUT PORK KNUCKLES

**A** (Soy, Nuts, Dairy)

Fall off the bone meat and crispy leg of pork served with homemade liver pate, Thai sweet chili sauce, nam jim jaew sauce. Asian side salad and salsa. 970  
(add 250 for Kare-Kare sauce)





# NOODLES

Endless swirls of goodness where each bite takes you on a delicious journey across Asia.

## BUTA SALTED EGG PASTA

ⓐ (Eggs, Gluten, Soy, Dairy, Mushrooms)

Rich and creamy salted duck egg pasta, buta kakuni (Japanese style pork stew) chunks, and roasted mushrooms. Tossed in al dente spaghetti then finished with truffle oil and scallions. 480



## CRISPY PAN-LAKSA

ⓐ (Eggs, Gluten, Soy, Seafood)

A festive platter of Manila and Malaysian noodles, crispy vermicelli, pan-seared shrimps, diced pork, ground pork, grilled squid, premium fish balls and fried tofu. Topped with an aromatic coconut-shrimp bisque (serves 5-6). 990

## BAM THAI

ⓐ (Eggs, Soy, Nuts)

Stir-fried egg and vermicelli noodles cooked in sweet and savory oyster-tamarind sauce. Topped with tofu sisig, crispy pork cracklings, cashews and shredded egg omelet. 525

## SEAFOOD PESTO CREAM PASTA

ⓐ (Eggs, Dairy, Gluten, Seafood)

Creamy clam and mussel pasta cooked in our homemade Asian pesto and Prosecco sauce. 550

CRISPY PAN-LAKSA



# STONE POT RICE

Where each grain is steeped in flavor, ready to transform your meal to the next level.

(Serves 3 to 4)

## OXTAIL KARE KARE

**A** (Soy, Nuts, Seafood)

The Filipino beef and peanut stew classic reinvented. Fork tender beef oxtail and boneless beef shank, topped on premium Japanese rice cooked in our signature Kare Kare sauce. 760

## HAINANESE TINOLA

**A** (Eggs, Soy)

Grilled Hainan-style chicken thigh fillet on a bed of tinola chicken Kamameshi rice, infused with pandan, lemongrass and scallions. Served with scallion paste, soy reduction, and garlic chili. 545



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soy reduction



scallion paste



garlic chili

HAINANESE TINOLA





# ALL DAY GOODIES

## PINEAPPLE BASIL BREAD

 (Gluten)

Homemade pineapple and basil bread, drizzled with calamansi syrup. 195  
(with a cup of Salabat tea 285)



## QUI BURGER

 (Gluten, Soy, Seafood, Dairy, Mushrooms)

The bistro classic made best. A heaping mouthful of pan-grilled beef hamburger patty, topped with bacon, mushrooms, cheddar, whipped cream cheese, Asian salsa, pickled & fried onions, and a special burger dressing all in a warm kaiser bun. 560

*(Served with French fries, spiced ketchup and aioli)*

## THAI FRIED CHICKEN SANDWICH

 (Eggs, Gluten, Soy, Seafood, Dairy)

Thai-inspired fried chicken thigh fillet, roasted marinated eggplant, arugula, melted mozza, sarciado sauce, pickled vegetables sandwiched in a warm kaiser bun. 480

*(Served with French fries, spiced ketchup and aioli)*

## LIGHT & SHADE CHAMPORADO

 (Nuts, Seafood, Dairy)

Tsokolate batirol and sweet corn porridge in one delectable bowl of nostalgic goodness. Topped with crispy dried dulong, grated cheese and chocolate shaving. 320

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# RICE

## LOADED GARLIC RICE

Cooked with 3 types of garlic. 90 petite / 165 grand

## SCALLION FRIED RICE

Scrambled eggs, scallions,

Asian aromatics and seasoning. 95 petite / 170 grand

## STEAMED PANDAN RICE

Cooked with fresh Pandan leaves. 55 petite / 110 grand





PINEAPPLE BASIL  
BREAD



LIGHT & SHADE  
CHAMPORADO



QUI BURGER





FLUFFY SUKLATI MOUSSE



# DESSERT

Cap your meal in Asia's sweet delights

## FLUFFY SUKLATI MOUSSE

**A** (Eggs, Nuts, Dairy)

Creamy, chocolatey, light, airy Suklati batirol mousse, cacao peanut shavings, fresh whipped cream and toasted cashew sprinkles. Prepared table side.  
380 petite / 490 grand

## PUTO BUMBONG BASQUE CHEESECAKE

**A** (Eggs, Nuts, Gluten, Dairy)

A reimagined Filipino dessert into a luxurious mantequilla and toasted glutinous rice Basque cheesecake. 430

## MANGO SMOOTHIE BOWL WITH FRESH SEASONAL FRUITS

**A** (Nuts)

Thickened semi-frozen mango coconut smoothie, topped with quick-macerated seasonal local fruits, tapioca pearls, sweet basil and fresh mint. 325

## PINEAPPLE BASIL BREAD

**A** (Gluten)

Homemade pineapple and basil bread, drizzled with calamansi syrup. 195 (with a cup of Salabat tea 285)

## MANGO STICKY PALITAW

**A** (Nuts)

Rolled homemade rice cakes in a toasted dessicated coconut, sesame seed and sugar mix on a bed of coconut caramel butterscotch and topped with fresh ripe mangoes. 285

## QUIRAMISU

**A** (Nuts, Dairy, Gluten)

Qui's Asian version of the Italian dessert classic Tiramisu. A parfait dessert made with broas, Hojicha cream, cashew crumble, cashew praline, edible flowers & Hojicha syrup. 330



PUTO BUMBONG BASQUE CHEESECAKE



MANGO SMOOTHIE BOWL  
WITH FRESH SEASONAL FRUITS

# SIDES

Just like Dean Martin & Sammy Davis Jr. to Frank Sinatra, you'll always need extra sides

## SCALLION NAAN

Naan served with Asian hummus, satay sauce & Harissa. 130

## EGG

Your choice of fried crispy edge, poached, soft boiled or puffed 50

## ASIAN SIDE SALAD

Lollo Rosso lettuce, fresh mint, coriander, sweet basil and Japanese beansprouts. 95

## FRENCH FRIES 180

## MIXED KROPEK & CORN CHIPS

(comes with cheese sauce and nam jim jaew) 150

## KARE KARE SAUCE 250





Escape the ordinary, unlock the extraordinary.