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PAN ASIAN BRASSERIE





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 SALPICAQ

Ⓐ (Gluten, Soy, Mushrooms)

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

KRAPOW SISIG NACHOS

Ⓐ (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

Ⓐ (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

Ⓐ (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

Ⓐ (Eggs, Gluten, Soy, Seafood)

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

SAIGON ROLLS

Ⓐ (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

KRAPOW SISIG NACHOS



China Doll



Qui Yi Gou

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.

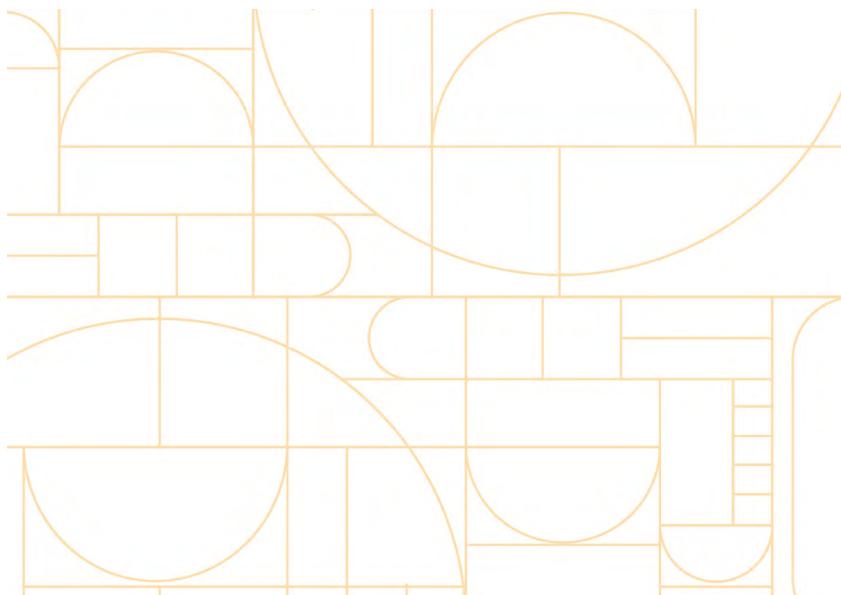
Perfect Pairings:

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

Ⓐ (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

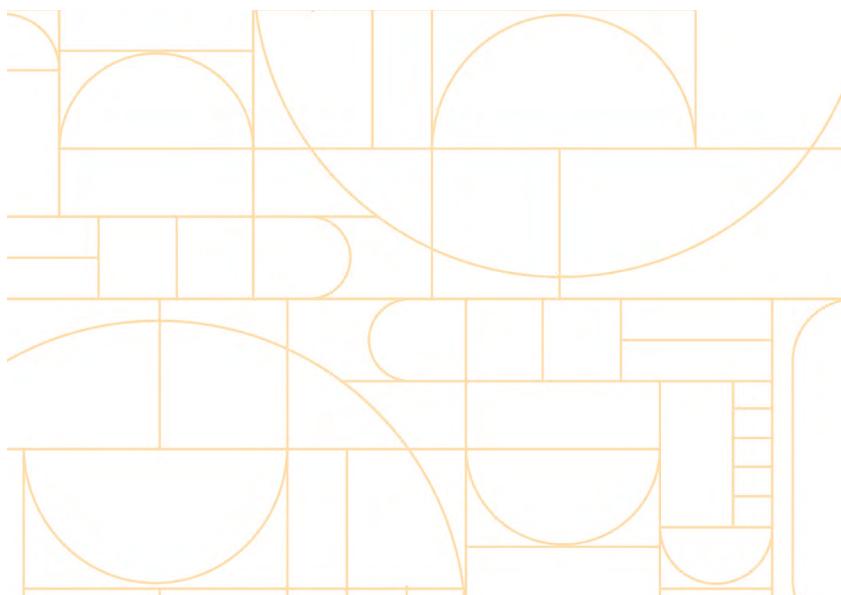
● SINIGANG X

Ⓐ (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

Ⓐ (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

Ⓐ (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

Ⓐ (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

Ⓐ (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

Ⓐ (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

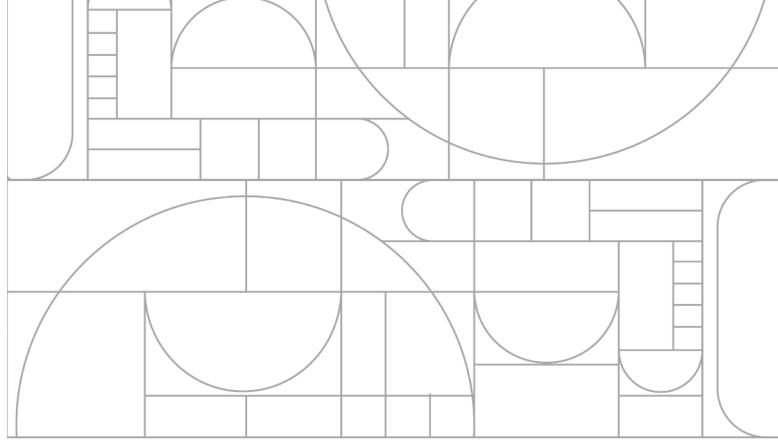
Ⓐ (Eggs, Soy, Seafood)

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



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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

Ⓐ (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

Ⓐ (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

Ⓐ (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 dulon, and our saba eggplant mash with chorizo to turn that bulalo into a Pochero! 900

GYUDON TAPA

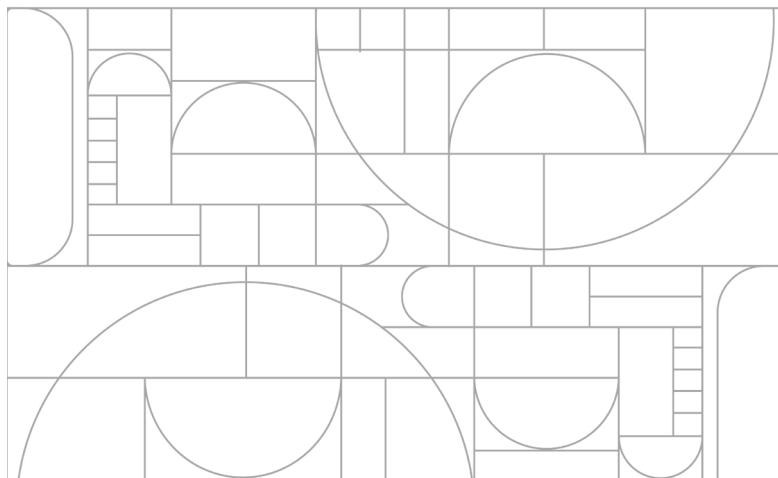
Ⓐ (Eggs, Soy)

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

ASIAN OSSO BUCO

Ⓐ (Beer, Patis, Nuts)

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



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

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





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

Bagoong

Asian Hummus



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

Ⓐ (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

Ⓐ (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

Ⓐ (Eggs, Pork, Seafood)

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



Beer



Azuri



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.



QUI FRIED CHICKEN

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

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

Ⓐ (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

Ⓐ (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

Ⓐ (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

Ⓐ (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

Ⓐ (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



ROAST PORK BELLY AND CREAMED SPINACH

PORK

ROAST PORK BELLY AND CREAMED SPINACH

Ⓐ (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

Ⓐ (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

Ⓐ (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

Ⓐ (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



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

BESTSELLER

Ⓐ ALLERGENS



HAINANESE TINOLA



soy reduction



scallion paste



garlic chili



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, sarsaio 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 dulon, grated cheese and chocolate shaving. 320

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

Ⓐ (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

Ⓐ (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

Ⓐ (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

Ⓐ (Gluten)

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

MANGO STICKY PALITAW

Ⓐ (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

Ⓐ (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



QUI
PAN-ASIAN BRASSERIE

Escape the ordinary, unlock the extraordinary.