

qui

PAN-ASIAN BRASSERIE

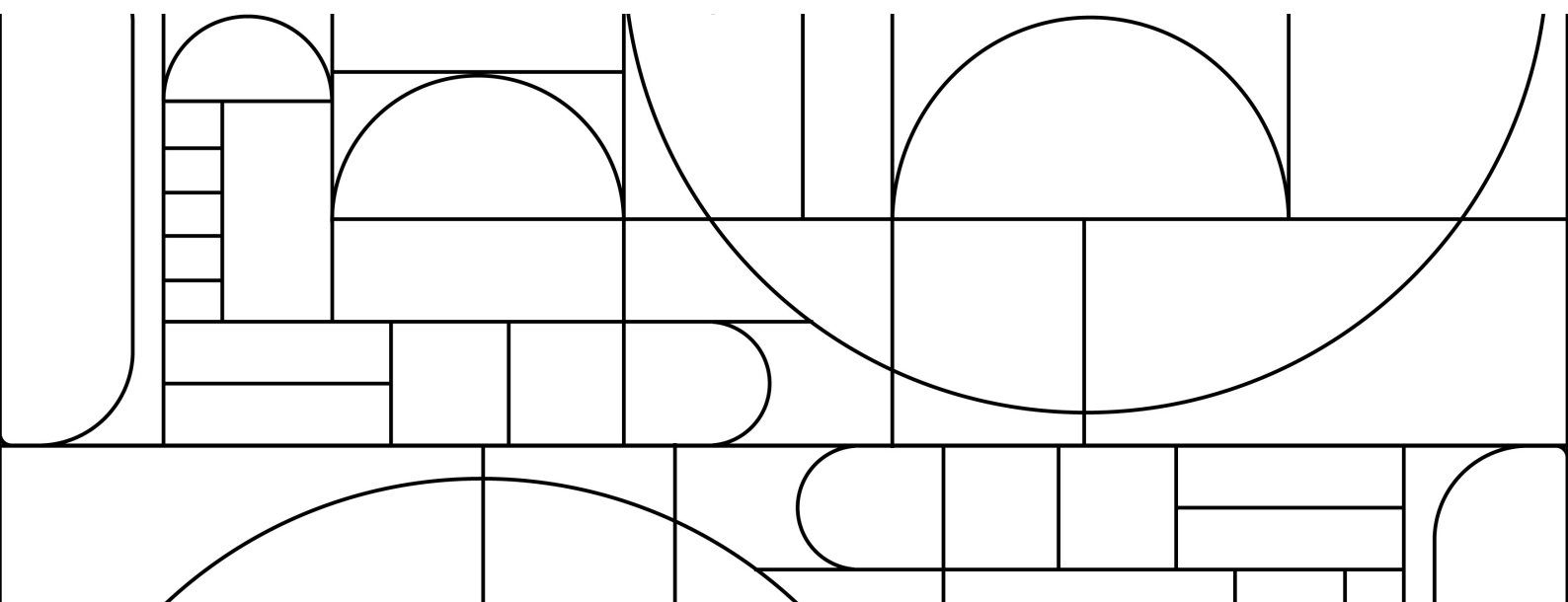


WELCOME

Dive into an exquisite culinary journey at Qui Pan-Asian Brasserie, where each dish weaves together vibrant flavors, diverse cultures, and the rich tapestry of our family's experiences. Nestled within the heart of a beautifully restored 1950s ancestral home.

Our restaurant pays tribute to Asian cuisine with a touch of contemporary flair. The name "Qui" is derived from our family name, Panlaqui, symbolizing our deep connection to both our heritage and our culinary craft. As you savor our delicacies, let the soulful melodies of jazz envelop you, creating an ambiance of elegance and charm.

Join us, and embark on a gastronomic voyage that promises not just a meal, but an unforgettable experience.







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

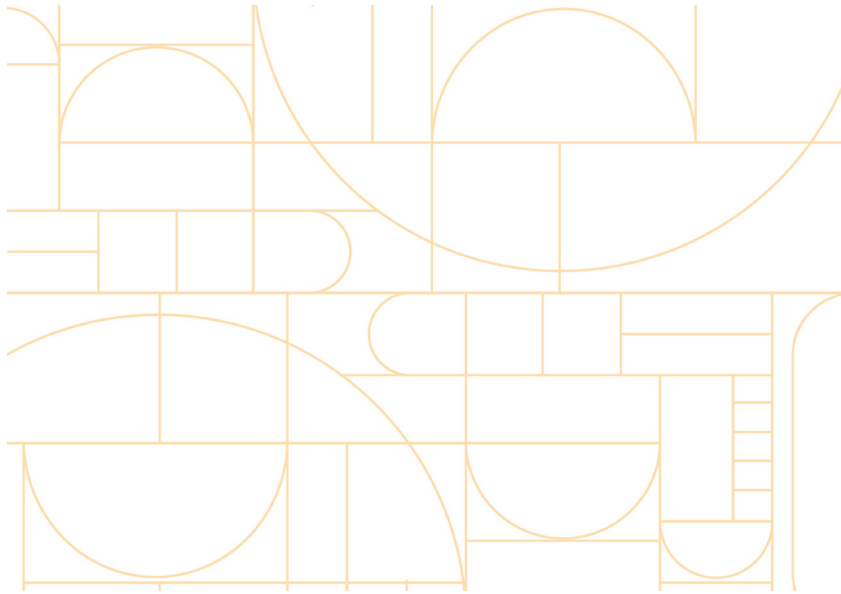
Perfect Pairings:

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

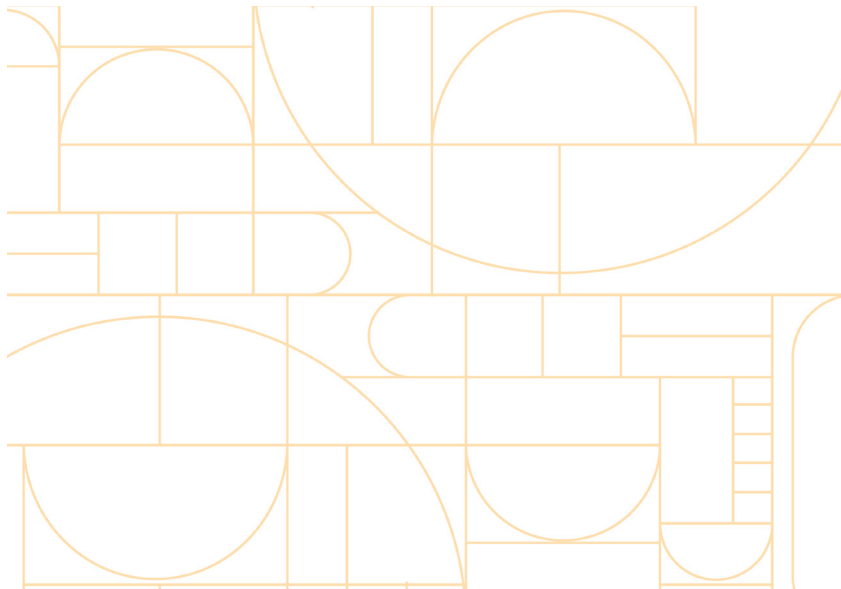
SINIGANG X

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



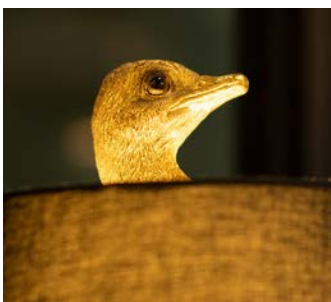
THE HOUSE

Located at 14 Dos Castillas, this beautifully restored house, built in the summer of 1950, owned by the Santaromana clan. Affectionately known as "The Big House," it was a cherished venue for family gatherings, where the sunken living room served as a dance floor, the terrace hosted games, and the dining room was always set for a buffet. The second floor was a cozy family space where they gathered to witness iconic moments watching Jerry West take on the entire NBA, laughing along with Lucille Ball, enjoying Dean Martin's charm, delighting in The Flintstones, and marveling as man took his first step on the moon.



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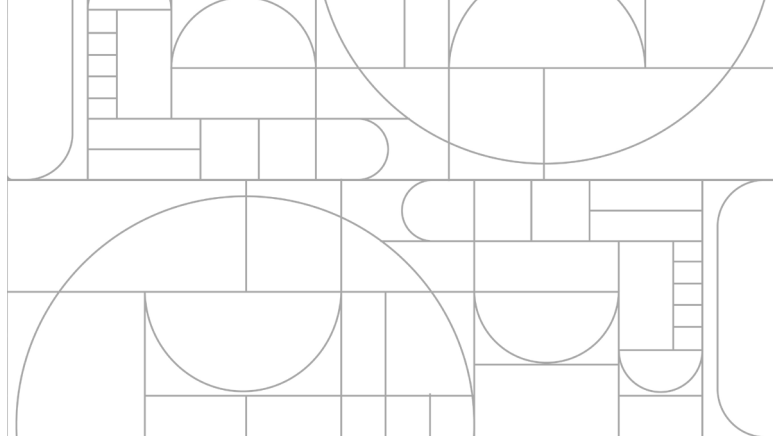




In 2023, the Panlaqui family transformed this 1950s heritage house into Qui Pan-Asian Brasserie, blending timeless elegance with modern flair. Inspired by Art Deco and Frank Lloyd Wright, the renovation features custom geometric patterns that subtly incorporate the Panlaqui surname, adding a personal touch to the sophisticated interiors. This seamless blend of history and design creates a warm and inviting atmosphere, making Qui a culinary gem that honors tradition while celebrating contemporary creativity.



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

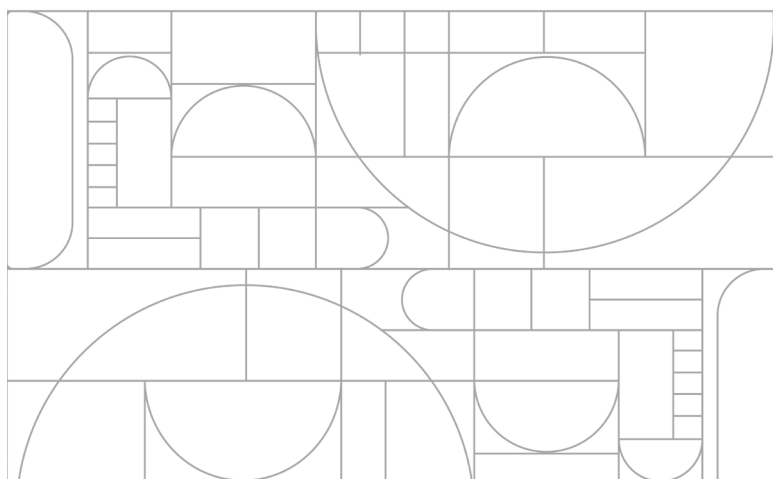
A (Eggs, Soy)

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

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



Burger Sauce

Mango Wasabi Dressing

Ginger Scallion Paste

Kare Kare Sauce

Pickled Onion

Spiced Ketchup

Asian Salsa

Soy Reduction

Fish Sauce

Aioli

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

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

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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

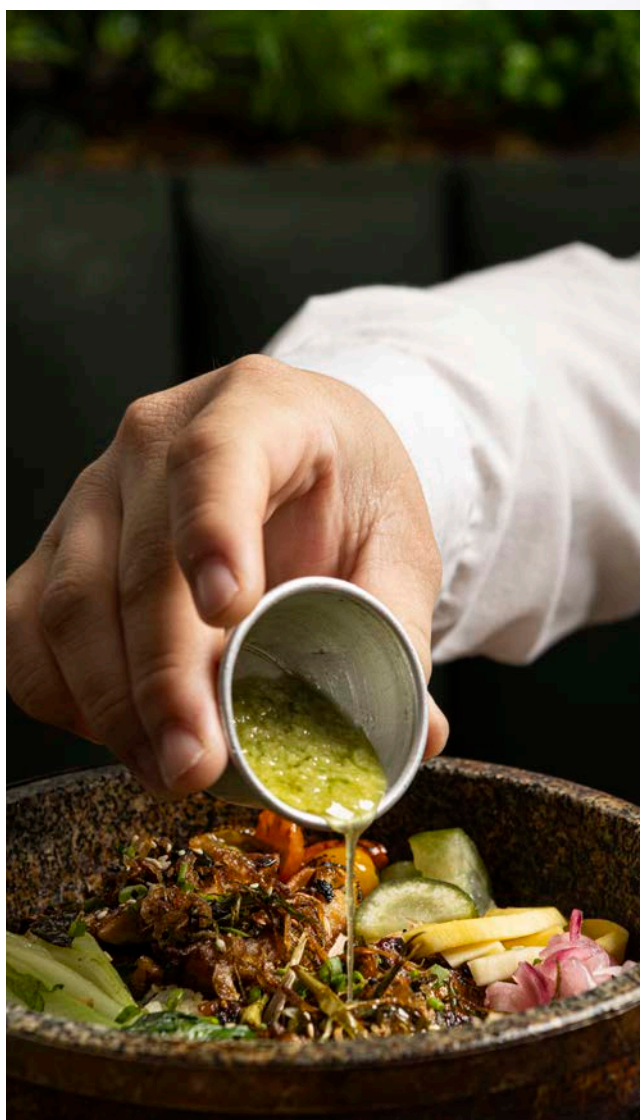
 (Soy, Nuts, Seafood)

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



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BESTSELLER



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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

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



COCKTAILS

Fresh Off the Boat 260

A fizzy drink perfect to cool down after a busy day made from coconut rum, coconut juice and watermelon. Fresh Off the Boat celebrates the story of a Taiwanese family migrating to California (origin of milktea similar inspiration of the drink)



Manila Mule 340

Don't let the Russian accent scare you. Filipinos hit harder! Made from vodka and our local brand calamansi liqueur, a balanced cocktail giving you the right kind of buzz.



Qui Yi Gou 340

"Qi Yi Gou - Mandarin for Kiwi" a white sangria made from Kiwi, a tropical fruit melon and white grapes to enhance the flavor of wine finish with ginger ale for a fizz.



Old Benjamin 340

An ode to the OG Daddy Qui. Made with Don Papa rum and Bacardi Black bringing those good memories back.



Love Potion #8 260

Made of a Chinese herbal wine with Italian liqueur and a kick of ginger which gives the savory flavor.



Rising Sun 260

A blended inspiration of the Imjin War (Japanese and Korean flavors) made from Korean soju light and sweetness from strawberries sour taste is from Japanese vinegar and lemon.



Azuri 260

Azuri not zuri, a fruity cocktail made from Korean soju and midori, a Japanese melon liqueur. This light drink is a perfect refresher for day drinking.



BESTSELLER



ALLERGENS



QuiBano 260

White Rum base, this light, refreshing sour and minty cocktail perfect on a hot day. Qui's version of a Cuban classic

Noir Negroni 280

Gin based straight forward cocktail infused in oranges with a hint of dark chocolate.



So Long Island Iced Tea 340

Five Spirits cocktail with a hint of lemon cucumber and finish with cola.

QuiTaro 260

A dessert cocktail made of house blend purple yam cream liquor coffee and Irish whiskey.



China Doll 260

Gin based cocktail with a kick of citrus and spiced aromatics. A supporting actor turned main star. You too can sparkle just as bright.



Passion Pantropiko 340

Tropical fruity sweet and refreshing. It really does feel like summer when I'm with you.



Treaty of Amity 340

Brandy and Elderberry based drink. Honoring the Trade agreement between France and the Philippines on June 26, 1947.



Mandarin March 340

A savory refreshing drink good for cleansing different flavours. Made from apple cider and Chinese white vinegar infused with cinnamon and star anise reduction.



Bangkok Sour 340

A bastardized version of the Amaretto using a Thai rum.



BEVERAGES

JAPANESE WHISKEY

	SHOT	BOTTLE
TENJAKU	290	2,150
KAKUBIN SUNTORY	345	2,570
HAKUSHU		2,010
15,000		
YAMAZAKI		2,300
18,410		
HIBIKI	2,200	17,450
NIKKA DAYS	695	5,180

SCOTCH WHISKY

CHIVAS REGAL 12 YRS		270
2,000		
DEWARS 12 YRS	280	2,220
J.W. BLACK LABEL	280	2,040
J.W. BLUE	2,010	16,100
J.W. GOLD RESERVE	465	3,700
MONKEY SHOULDER		475
3,520		

IRISH WHISKY

JOHN JAMESON	245	1,820
JOHN JAMESON BLACK BARREL		420
3,110		

TENNESSEE WHISKY

JACK DANIELS	260	1,950
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BOURBON WHISKY

MAKERS MARK	380	3,020
BULLIET BOURBON	510	3,760

RYE WHISKY

SAZERAC	520	4,170
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SINGLE MALTS

GLENLIVET 12 YRS	710	5,280
MACALLAN SHERRY OAK 12 YRS		1,790
13,320		
MACALLAN DOUBLE CASK 12 YRS		1,450
10,830		
GLENFIDDICH 15 YRS		870
6,480		
GLENFIDDICH 12 YRS		610
4,540		
BALVENIE 12	1,090	8,110
SINGLETON 12 YRS	460	3,430
ARDBEG 10 YRS	940	6,990
LAPHROAIG 10 YRS	520	3,890

TEQUILA

OLMECA REPOSADO	200	1,470
PATRON SILVER	695	5,180
CAZADORES REPOSADO	585	4,350
CODIGO 1530 BLANCO		590
4,390		
1800 SILVER	380	2,840
DON JULIO ANEJO	990	7,400
1800 REPOSADO	400	2,980
JOSE CUERVO GOLD	190	1,390

MEZCAL

400 CONEJOS	610	4,560
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VODKA

ABSOLUT BLUE	150	1,100
ABSOLUT CITRON	195	1,460
ABSOLUT WILD BERRI		175
1,280		
BELVEDERE	460	3,430
GREY GOOSE	450	3,580
EMPIRE VODKA	55	550
STOLICHNAYA	135	990

GIN

	SHOT	BOTTLE
EMPIRE GIN	60	550
BEEFEATER	180	1,350
MONKEY 47	895	4,760
SUI SUNTORY	185	1,380
BOMBAY SAPPHIRE	255	1,890
HENDRICKS	610	4,540
TANQUERAY	230	1,710

RUM

HAVANA CLUB 3 YRS AÑEJO	175	1,300
MEKONG	250	1,900
BACARDI WHITE	255	1,150
BACARDI BLACK	195	1,450
VERY OLD CAPTAIN	140	1,020
CAPTAIN MORGAN	120	880
DON PAPA	290	2,140
MALIBU RUM	170	1,240

COGNAC

REMY MARTIN VSOP	855	6,390
HENNESSY VS	485	3,610
MARTELL XO	2,875	21,460

BITTERS

ANGOSTURA BITTERS	610	1,290
ANGOSTURA ORANGE BITTERS	740	
REGANS BITTER		1,580

LIQUEUR

JINRO 24	70	520
MANILLE CALAMANSI	135	1,000
WALSH CREME DE MENTHE	55	390
WALSH CREME DE CACAO	55	390
LUXARDO MARASCHINO LIQUER	220	1,630
SHIOK TONG	25	160
APEROL	215	1,600
BAILEYS IRISH CREAM	180	1,350
CAMPARI	235	1,740
COINTREAU	260	2,040
MARTINI BIANCO	145	1,550
MARTINI ROSSO	145	1,550
MARTINI EXTRA DRY	145	1,550
DISARONNO AMARETTO	215	1,580
JAGERMEISTER	180	1,340
AVERNA	280	2,100
LA FEE	335	2,500
KAHLUA COFFEE LIQUEUR	170	1,240

RED WINE

	GLASS	BOTTLE
METAL BRAND CAB SAUV	185	550
CASA LO MATTA MERLOT	255	760
CASA LO MATTA CAB SAUV	185	550
ADOBE MERLOT	370	1,110
JEAN LEON	735	2,210
BAD BOY	840	2,520

WHITE WINE

METAL BRAND SAUV BLANC	255	760
CASA LO MATTA SAUV BLANC	185	550
ADOBE CHARDONNAY	370	1,110
TOSCHI 2022 MOSCATO	395	1,190
ALBARINO 2020	685	2,050

ROSE WINE

TOSCHI PINK MOSCATO	395	1,190
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CHAMPAGNE

VEUVE CLIQUOT BRUT	925	7,400
LUC BELAIRE	460	3,650
49 MILLION	340	1,110
MOET & CHANDON	765	6,110



MOCHA LATTE (ICED)

ICED PANDAN LATTE

COCONUT LATTE (ICED)

CAPPUCCINO (ICED)

ICED MINT MOCHA LATTE

MOCKTAILS

LOLA AMORE 120

Qui's house blend tea made of pandan, lemon grass, calamansi and lemon top with blue lavender foam. Inspired by the Manila rainy season Lola Amore will surely make you ask for more.

SAIGON SOUR 120

Made with 3 citrus fruits, basil mint water, and a bit of condensed milk. Lip smacking goodness in every sip.

MALACCA STRAIT 125

The Asian Connection where the water flows the tanglad grows. Made of house blend lemon grass tea, lychee syrup and soda water.

EASTERN SUNSETS 160

Four tropical fruits combined with a splash of soda water. You know its extraordinary when the sun sets in the East.

FRUIT SHAKES

WATERMELON 220

MELON 220

PEACH MANGO 220

COFFEE

VIETNAMESE EGG COFFEE 150

HOT

CAFE AMERICANO 75

HOT OR ICED

CAPPUCCINO 150

HOT OR ICED

CAFE LATTE 175

HOT OR ICED

COCONUT LATTE 200

HOT OR ICED

MOCHA LATTE 200

HOT OR ICED

ICED MINT MOCHA LATTE 240

SEA SALT LATTE 200

HOT OR ICED

ICED PANDAN LATTE 200

FLAVORED ICED LATTE 200

Caramel, Vanilla, Popcorn

SODA

COKE REGULAR 105

COKE ZERO 105

SPRITE 105

ROYAL 105

BUNDABERG GINGER 280

FEVER TREE

MEDITERRANEAN TONIC 350

FEVER TREE SODA WATER 350

CANADA DRY 250

SINGHA SODA WATER 150

BEERS

CORONA 220

SAPPORRO 300

GUINNESS STOUT 220

ASAHI 220

HOEGAARDEN ROSEE 220

SAN MIGUEL PALE PILSEN 120

SAN MIGUEL LIGHT 120

SPECIALTY

SALABAT HOT TEA

A tart and semi-sweet tea made with ginger; lemongrass, pineapple and Asian basil.

95 cup / 195 pot

BATIROL HOT CHOCOLATE

A warm cup of hugs. Our batirol hot chocolate is made with Batangas tablea, premium cocoa and creamy peanut butter. How about an additional Mound of whipped cream?

Reg 130 / Upgrade 150

WATER

SUMMIT STILL WATER 330 ML 120

SUMMIT SPARKLING WATER 1 LITER 220

CATER TRAYS

GOOD FOR 6 TO 8 PERSONS

Whether you're hosting a cozy family gathering, celebrating a milestone, or throwing a festive party, Qui's Trays cater to all occasions. From savory classics to innovative culinary delights, each tray is thoughtfully curated to ensure variety and satisfaction for every palate.

VEGGIES

CRAB & CORN CHOPSUEY	1,065
WAFU CHICKEN MANGO SALAD	1,335

NOODLES & PASTA

BAM THAI	1,060
SEAFOOD PESTO CREAM PASTA	1,685

PORK

THAI GRILLED PORK BELLY & CHICKEN	1,285
ROAST PORK BELLY & CREAMED SPINACH	1,585
STAND OUT PORK KNUCKLES	1,185
CLASSIC PATA TIM	1,185
CAST IRON SISIG	1,585

CHICKEN

QUI FRIED CHICKEN	1,605
DELHI BUTTER CHICKEN	1,785

BEEF & LAMB

KARE KARE	2,785
OXTAIL AND GALBI STEW	2,485
CHEESY BAKED CALDERETA	1,885
SHOW STOPPER BRAISED LAMB	3,285

SEAFOOD

BAKED SALMON	2,985
SEAFOOD KARE KARE	1,685

RICE

SCALLION FRIED RICE	535
LOADED GARLIC RICE	535
STEAMED PANDAN RICE	450

EVERY
TRAY IS A
CELEBRATION.





OXTAIL AND GALBI STEW



BAM THAI



KARE KARE



STAND OUT PORK KNUCKLES



CAST IRON SISIG



BAKED SALMON



HOST YOUR NEXT UNFORGETTABLE EVENT AT QUI.

WHETHER YOU'RE
PLANNING A COZY GATHERING OR
A LIVELY CELEBRATION,

OUR VIBRANT SPACE AND
THOUGHTFULLY CURATED MENUS
CREATE THE PERFECT SETTING.

LET US HANDLE THE DETAILS
WHILE YOU ENJOY THE MOMENT.

FOR MORE INFORMATION AND TO
START PLANNING,

JUST ASK—WE'RE READY TO MAKE
IT HAPPEN!

0917 867 8811

 @quimanila  quimanila



VIP ROOM



2ND FLOOR DINING



QUI
PAN-ASIAN BRASSERIE

Escape the ordinary, unlock the extraordinary.