



QUAN Hotpot Opens at Resorts World Sentosa with Five Elements of Flavour Menu

Description

Hotpot lovers in Singapore, there's a new simmering pot to bookmark. **QUAN Hotpot** has just opened at [Resorts World Sentosa](#), taking over a prime spot at Grand Steps, Hotel Michael and it's aiming to reimagine the communal steamboat ritual through the lens of the Chinese Five Elements of flavour.

The concept behind QUAN is elemental in the literal sense: sour, sweet, bitter, spicy and salty, each represented through a carefully composed broth, ingredient or sauce. It's a thoughtful framing for what has become one of Singapore's most beloved dining formats, and the kind of detail that sets a destination restaurant apart from the crowd.

Five Broths Built Around the Five Elements

The menu is anchored by five signature broths, each engineered to pair with specific proteins and vegetables. Leading the line-up is the **Signature Singapore Laksa Broth**, a creamy coconut base layered with fragrant spices that nods directly to the local palate. For heat seekers there is the **Classic Sichuan Mala Broth**, finished with numbing peppercorns and dried chillies.

Rounding out the selection are a **Bone Pepper Broth** that is slow-simmered for depth, a lighter **Collagen Herbal Chicken Broth** infused with Chinese herbs, and a silky **Traditional Congee Broth** built on Thai jasmine rice and mushroom stock. Guests can opt for a split pot to sample multiple broths in a single sitting - a smart way to travel the flavour wheel without committing to just one element.



Premium Ingredients from Land and Sea

Hotpot only shines when the raw ingredients are worth showing off, and QUAN leans into premium territory. Expect **Australian Wagyu beef** and **Iberico pork** sliced to order, **live Boston lobsters** sourced from the tanks, Korean abalone, tiger prawns and a rotating cast of seasonal vegetables from local farms and fisheries.

There's also a smoky counterpoint to the bubbling pots — selected cuts are finished over a **Josper Grill** for guests who want char alongside their broth. Vegetables lean toward locally sourced produce where possible, a nod to sustainability that aligns with wider sentiment in Singapore's restaurant scene. If you're tracking other high-end dining openings on the island, you may also want to read our recent piece on [Racines at Sofitel Singapore](#).

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A Restaurant Designed as a Canvas

The space itself has been treated as more than a dining room. A custom mural titled "**One Pot, Many Worlds**", created by Singapore contemporary artist **Sam Lo**, anchors the interior and threads the restaurant's narrative together. Natural wood textures and soft amber lighting set a warm, unhurried tone, and private dining rooms are available for those planning family celebrations or corporate evenings.

Where to Find QUAN Hotpot

QUAN Hotpot is located at **Grand Steps, Hotel Michael, 8 Sentosa Gateway, Resorts World Sentosa, Singapore 098269**. The restaurant operates **daily from 5.00pm to 10.30pm**, with last orders at 10.00pm. Reservations can be made via www.rwsentosa.com/quanhotpot, by calling **+65 6577 6665** or **+65 6577 6688**, or by emailing dining@rwsentosa.com.

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Should You Book?

Singapore has no shortage of hotpot options, from neighbourhood favourites to the buzzy chains in town. QUAN's pitch is the full package – a branded flavour concept, premium protein, an artist-led interior, and the destination convenience of RWS – pulled together in one sitting. If you're already planning a weekend on Sentosa or hunting for a new special-occasion spot, QUAN makes a strong case for the reservation. And if buffets are more your speed, our guide to the [best credit cards for buffets in Singapore](#) is worth a look before you book.

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