

# CORNER HOUSE EXPERIENCE

*by Chef Jason Tan*

## Amuse Bouche

### Hokkaido scallop

*Yuzu kosho, fennel, almond, mint, Kristal de Chine caviar*

### Geoduck clam

*Riso, buckwheat, leek, bottarga*

### Plantin white asparagus

*Blood orange, yellow mustard seed, seaweed*

### New Zealand blue cod "crispy scales"

*Iberico pork, zucchini, maitake, aged Shaoxing*

### A4 Toriyama Wagyu

*Veal sweetbread, endive, soy caramel, garlic*

### Guava

*Seaweed, saint maure, strawberries*

### Chocolat "Earl grey Yin Zhen"

*40% Jivara, 70% Guanaja, yuzu, pistachio, kumquat*

## Petits fours

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*7 courses \$238 per person*

*All prices are subject to Government tax and service charge*

*The Chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all of our dishes will be completely allergen free*

# BUSINESS LUNCHEON

## **Japanese amberjack**

Fennel, cucumber, burnt orange, goma, Ikura roes

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## **Patagonian toothfish**

Squid, romaine lettuce, tomato, seaweed

OR

## **Iberico pork “Secreto”**

Red onion, balsamic, leek, ratte potato

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## **Chocolat “Earl grey Yin Zhen”**

40% Jivara, 70% Guanaja, yuzu, pistachio, kumquat

**3 course \$62**

**4 course \$82**

The Chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all dishes will be completely allergen free

# MENU EXPERIENCE

## Amuse bouche

### Japanese amberjack

Fennel, cucumber, burnt orange, goma, Kristal de Chine caviar

### Plantin white asparagus

*blood orange, buckwheat, yellow mustard seed*

### New Zealand blue cod "crispy scales"

*Hokkaido scallop, zucchini, maitake, aged Shaoxing*

### Iberico pork "Secreto"

Red onion, balsamic, leek, ratte potato

### Chocolat "Earl grey Yin Zhen"

40% Jivara, 70% Guanaja, yuzu, pistachio, kumquat

## Petit fours

## Coffee or tea

5 course \$148

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## WEEKEND BRUNCH

### Freshly baked bread and croissant

French Bordier butter

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### Assiette of appetizers

Sharing portion

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### 62 degree farm egg

Wild mushroom, pork jowl, noisette crouton, foie gras emulsion

OR

### Corner House egg benedict

Smoked salmon, vin jaune, tobiko, rice cracker

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### Westholme Wagyu beef cheek

Red cabbage, endive, grapefruit, soy caramel, beurre noisette

OR

### New Caledonia obsibblue prawn

Riso, squid, leek, bottarga, buckwheat, cider

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### Chocolat "Earl grey Yin Zhen"

40% Jivara, 70% Guanaja, yuzu, pistachio, kumquat

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4 Courses - \$98++ per person

Selected wines by the bottle - \$98++

Available for brunch, last order 2:00 pm

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The Chef will do his utmost to accommodate any food intolerances and allergies, however we are unable to guarantee that all dishes will be completely allergen-free