

CHEF'S TABLE

BY CHEF STEPHAN



TODAY'S INGREDIENTS

LOBSTER
BISQUE

BUTTERNUT
SQUASH

ARGENTINIAN
PRAWNS

BURRATA
CHEESE

AVOCADO

SNAPPER

SALMON
TROUT

WILD
MUSHROOM

HAMACHI

ALMOND

EGG
YOLK

RED
COD

IBERICO
PORK

BINTJE
POTATO

MAPLE LEAF
DUCK

ANGUS
BEEF

MANGO

BLACKCURRANT

CHESTNUT

CHOCOLATE

P R E M I U M I N G R E D I E N T S

WAGYU
BEEF

ATLANTIC
COD FISH

DORPER
LAMB

LEMON
SOLE

CAVIAR

FOIE
GRAS

HOKKAIDO
SCALLOP

BLACK
TRUFFLE

THE CHEF WILL CREATE A DINNER BASED ON THE FRESHEST
PRODUCE AND INGREDIENTS AVAILABLE

CLASSIC 4 COURSE \$58

INCLUSIVE OF BREAD & BUTTER, NORDAQ STILL OR SPARKLING WATER

PREMIUM 4 COURSE \$98

*INCLUSIVE OF BREAD & BUTTER, JULIUS MEINL COFFEE OR NEWBY TEA
& NORDAQ STILL OR SPARKLING WATER*

***ALL SAVOURY OR CHEESE – ADDITIONAL \$10**

SPECIAL LUNCH - HOUSE BEVERAGE

WHITE	SOMMELIER SELECTION – AROUND THE WORLD	\$15.00
RED	SOMMELIER SELECTION – AROUND THE WORLD	\$15.00
	JULIUS MEINL COFFEE (ESPRESSO/LONG BLACK/CAPPUCINO/LATTE)	\$5.00
	NEWBY TEA (ENGLISH BREAKFAST/EARL GREY/JASMINE BLOSSOM/CHAMOMILE)	\$6.00

ALL PRICES ARE SUBJECT TO: 10% SERVICE CHARGE & 7% GST