

DINNER BY CHEF STEPHAN



Take out & Delivery
CHRISTMAS MENU
24th & 25th December 2021

Chef's Table by Chef Stephan
61 Tras Street, 079000 Singapore, Tanjong Pagar

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Christmas 2021

DINNER by Chef Stephan:

1 Days DINNER based on 4 courses,
priced at \$98+ per person
Delivery + \$20net surcharge.

Pick up and Delivery:

Pick-up: 24th & 25th December – 3pm till 5pm
@ Chef's Table - 61 Tras Street, 079000 Singapore (Tanjong Pagar)

Delivery will be from 3pm till 5pm.

One of our DINNER bags will based on 4 course meal.

The food is chilled, keep it refrigerated till you plan to eat.

We finished the meals to 90%.

Starters and Desserts only need to be removed from
the refrigerator 10-15min prior consumption.

Main course and soup need a simple reheating where you only need
a pot and a frying pan. We pack the meal in sous vide / food safe bags
to reheat in a pot with simmering water
or a quick roast on vegetables for better flavour.

**We will provide you with a menu, instructions, photos of the
dishes and a quick tutorial video for this week's menu.**

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Christmas 2021 TAKE OUT

\$98+ per person

CHRISTMAS DINNER 2021

Starter

SALMON CONFIT

slow cooked salmon confit, puff pastry tart, ikura, cream cheese
puffed tapioca, chervil, dill

Soup

LOBSTER BISQUE

lobster bisque, red Argentinian prawns, artichoke chips, spring onion

Main

MAPLE TREE DUCK & FOIE GRAS

medium roast duck breast, duck leg ragout, foie gras
mash potato, king oyster mushroom chips, green asparagus
(alternative: Beef)

Dessert

CHOCOLATE GATEAU

chocolate gateau with salted caramel & chocolate mousse,
marinated strawberries, freeze raspberry

Additional option:

(\$18+ per serving)

CHEESE SELECTION

Camembert, Roquefort, Comte – served with dried fruits and nuts

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\$98+ per person

CHRISTMAS DINNER 2021 – VEGETARIAN OPTION

Starter

ONION CONFIT TART

onion confit, caramelised onion crème, puff pastry tart, goat cheese, chervil, purple shiso, endive

Soup

MUSHROOM SOUP

roast mushroom soup, black truffle paste, roasted chanterelle mushrooms, crisp sourdough croutons, chervil

Main

PUMPKIN & RISOTTO

aged risotto rice cooked with comte cheese, pickled pumpkin, pumpkin seed oil, roast Japanese pumpkin, nasturtium leave

Dessert

CHOCOLATE GATEAU

chocolate gateau with salted caramel & chocolate mousse, marinated strawberries, freeze raspberry

Additional option:

(\$18+ per serving)

CHEESE SELECTION

Camembert, Roquefort, Comte – served with dried fruits and nuts

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Wine recommendation of the week



Grüner Veltliner 2018

Goldberg, Zahel winery, Austria

Classic Grüner Veltliner with aromas of green apple and peppercorn. Palate is crisp, zesty with clean finish. **\$68+**



Cabernet Sauvignon, 2017

Marques de Casa Concha, Chile

Deep red. Unctuous cherry, cassis, cedar, blackberry, black tar and smoke. Smooth, silky texture with firm tannins.

\$72+



Cocktails in stock



Passion delight \$14+, In Love with Rosemary \$14+
Cold Brew Martini \$15+, I am Coconuts \$15+
Twisted Negroni \$16+, Whisky Sour \$16+