

DINNER BY CHEF STEPHAN



Take out & Delivery
PREMIUM MENU \$150+ per person
Minimum 2pax

NEW YEARS EVE & DAY
31st December 2021 & 1st January 2022

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

DINNER BY CHEF STEPHAN

PREMIUM MENU \$150+ per person

DINNER by Chef Stephan:

1 Day DINNER based on 5 courses,
priced at \$150+ per person
Delivery + \$20net surcharge.

Pick up and Delivery:

Pick-up: 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 5 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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PREMIUM TAKE OUT

\$150+ per person

DINNER MENU

1ST COURSE

KINGFISH

SASHIMI OF KINGFISH, BLACK RADISH, RICE CHIP,
OLIVE OIL CAVIAR, MARINATED TAPIOCA, DILL, OXALIS

2ND COURSE

HOKKAIDO SCALLOP

PAN SEARED HOKKAIDO SCALLOP, CAULIFLOWER, ARTICHOKE CHIPS
BEURRE NOISETTE, CORIANDER

3RD COURSE

FOIE GRAS

PAN SEARED FOIE GRAS, SPICED APPLES, BEETROOT TEXTURES
KAMPOT PEPPER, BALSAMIC JUS, CHERVIL

(ALTERNATIVE – LOBSTER RISOTTO & PRAWNS)

MAIN COURSE

WAGYU BEEF

WAGYU BEEF SIRLOIN, BRAISED BEEF CHEEKS, POTATO CREME, FLAX SEED CHIPS,
BROCCOLINI, BABY SPINACH, NASTURTIUM, BLACK TRUFFLE JUS

DESSERT

THE GOLDEN CHOCOLATE GATEAU

CHOCOLATE GATEAU, 23K GOLD DUST, MANGO, COCOA NIB CHIPS

Additional option:

(\$18+ per serving)

CHEESE SELECTION

Camembert, Roquefort, Comte, Livarot

– served with dried fruits and nuts

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WINE OPTIONS

Wine recommendation



**Reserve Brut Champagne Grand Cru
Philippe Gonet, NV**

Green apple, grapefruit, red fruits.
Well balanced, generous body, strengthened
by very assertive bubbles **\$88+**



**Chateaufeuf du Pape, 2016
Domaine la Millière, France**

Classic Grenache from Rhone Valley,
rich flavours of spice, kirsch,
raspberry and roasted herbs.

\$98+



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+