

CHEF'S TABLE

BY CHEF STEPHAN

**TO CELEBRATE THE LAST DAY OF 2021 & A NEW BEGINNING
WELCOME 2022 WITH US AT CHEF'S TABLE**

FIRST SEATING 5:30PM - 6:00PM FOR RESERVATION
(MAX DINING DURATION 120MIN)

WARM BREAD & FRENCH BUTTER TO START

1ST COURSE

TUNA & CAVIAR

TUNA TARTARE, TEMPURA FRIED SHISO LEAVE, AVOCADO, RUSSIAN CAVIAR,
GINGER & OLIVE OIL EMULSION EGYPTIAN STAR FLOWER

2ND COURSE

ATLANTIC COD FISH, PRAWN & LOBSTER

SLOW COOKED ATLANTIC COD FISH, GRILLED ARGENTINIAN PRAWNS,
ARTICHOKE CHIPS, COCONUT & THAI FLAVOURS,
LOBSTER BISQUE FOAM, CORIANDER

MAIN COURSE

WAGYU BEEF

WAGYU BEEF SIRLOIN, BRAISED CHEEK
PARSNIP, WAGYU & POTATO CROQUETTE, FRESH WINTER TRUFFLE
NASTURTIUM LEAVES, BLACK TRUFFLE JUS

DESSERT

CELEBRATE A NEW YEAR WITH CHOCOLATE & PISTACHIO

CHOCOLATE & PISTACHIO IN TEXTURES

*(PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS,
TO ACCOMMODATE YOUR PREFERENCES)*

PRICE: \$128++ / PAX

FOR RESERVATIONS:

CALL +65 6224 4188

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