

CHEF'S TABLE

BY CHEF STEPHAN

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

1ST COURSE

TUNA & CAVIAR

TUNA TARTARE, TEMPURA FRIED SHISO LEAVE, AVOCADO, RUSSIAN CAVIAR, EGYPTIAN STAR FLOWER

2ND COURSE

HOKKAIDO SCALLOP

PAN SEARED HOKKAIDO SCALLOP, CAULIFLOWER CRÈME WITH TAHINI,
CAULIFLOWER COUS COUS WITH PUFFED BUCKWHEAT, BROWN BUTTER EMULSION

3RD COURSE

ATLANTIC COD FISH, PRAWN & LOBSTER

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

4TH COURSE

EGG & TRUFFLE

BUTTER POACHED EGG YOLK, DUCK RAGOUT, POTATO CREME
TRUFFLE SALSA, BLACK WINTER TRUFFLE

MAIN COURSE

WAGYU BEEF

WAGYU BEEF SIRLOIN, BRAISED CHEEK
PARSNIP, WAGYU & POTATO CROQUETTE, NASTURTIUM LEAVES, THYME 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: \$168++ / PAX

FOR RESERVATIONS:

CALL +65 6224 4188

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