

CHEF'S TABLE

BY CHEF STEPHAN

NEW YEARS DAY

1ST JANUARY 2022

'TO A BETTER YEAR TO COME'

LUNCH OPERATION

12:00-3:00PM

WARM BREAD & FRENCH BUTTER TO START

1ST COURSE

TUNA & CAVIAR

TUNA TARTARE, TEMPURA FRIED SHISO LEAVE, AVOCADO, IKURA,
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,
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: \$98++ / PAX

FOR RESERVATIONS:

CALL +65 6224 4188

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