

CHEF'S TABLE

BY CHEF STEPHAN

TO CELEBRATE THE LAST DAYS OF 2019 & A NEW BEGINNING
WELCOME 2020 WITH US AT CHEF'S TABLE

1ST COURSE

PRAWN & LOBSTER

CHARRED ARGENTINIAN RED PRAWNS
LOBSTER BISQUE GEL, HORSERADISH, ARTICHOKE CHIPS, CORIANDER, OXALIS

2ND COURSE

HOKKAIDO SCALLOP

PAN SEARED HOKKAIDO SCALLOP, CAULIFLOWER CRÈME,
HERB SALAD, KALUGA QUEEN CAVIAR

3RD COURSE

ATLANTIC COD FISH

SLOW COOKED ATLANTIC COD FISH
SAFFRON, SQUID, OCTOPUS

4TH COURSE

EGG & TRUFFLE

BUTTER POACHED EGG YOLK, CHICKEN OYSTER STEW
TRUFFLE SALSA, BLACK WINTER TRUFFLE

MAIN COURSE

WAGYU BEEF

WAGYU BEEF CUBE ROLL MB6
SALSIFY, FLEX SEED CHIP, NASTURTIUM

INTERMEZZO

CHAMPAGNE SORBET

CHAMPAGNE SORBET, CHAMPAGNE SAGO & 23K GOLD

DESSERT

2020

CHOCOLATE & HAZELNUT IN TEXTURES

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

PRICE: \$198++ / PAX

FOR RESERVATIONS:

CALL +65 6224 4188

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