

DINNER BY CHEF STEPHAN



Take out & Delivery
Menu
Saturday 28th November 2020

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

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DINNER by Chef Stephan:

2 Days DINNER's based on 3 courses for 2pax,
priced at \$198+
(\$49,50+ per 3 course DINNER per person to break it down).
Delivery + \$20net surcharge.

Pick up and Delivery:

Pick-up: Saturday – 3pm till 5pm
@ Chef's Table - 61 Tras Street, 079000 Singapore (Tanjong Pagar)
Delivery will be from 3pm till 5pm (SAT only)

One of our DINNER bags will be packed for 2 days.

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 courses 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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DINNER's for 2 days - \$198+ per couple, 2x 3 course dinners

Pick up and Delivery:
Saturday – 3pm till 5pm

First Dinner

HOKKAIDO SCALLOP

sashimi of Hokkaido scallop, textures of cucumber,
puffed tapioca, coriander, baby spinach leaves

ANGUS BEEF “ROSSINI”

beef tenderloin, braised cheek, pan seared foie gras
black truffle jus, potato crème a la Robuchon, flaxseed chip

CHOCOLATE & MANDARIN ORANGE

chocolate textures, Chantilly cream, mandarin orange segments,
Freeze dried mandarin orange

Second Dinner

LOBSTER BISQUE

lobster bisque, roasted Argentinian prawns, squid,
cream fraiche

MAPLE LEAF DUCK

Medium roast duck breast, poached apples
celeriac root crème, celery salad, salted kampot pepper, balsamic jus

CHEESE SELECTION

manchego, gruyere, roquefort, grapes and nuts
(Alternative Dessert Available)

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VEGETARIAN OPTION

First Dinner

VICHYSOISE

classic French soup made of potato and leek, vegetable stock
sourdough croutons, sour cream, celeriac hay

TRUFFLE & MUSHROOM RISOTTO

aged risotto with braised mushrooms, truffle paste,
flaxseed chip, nasturtium leaves, rocket and baby spinach

CHOCOLATE & MANDARIN ORANGE

chocolate textures, Chantilly cream, mandarin orange segments,
Freeze dried mandarin orange

Second Dinner

BURRATA, BASIL, HEIRLOOM TOMATOES

burrata cheese, basil pesto, roasted almonds,
heirloom tomatoes, purple basil

CELERIAC & TRUFFLE

segments of whole baked celeriac, crème of celeriac
celery salad, black truffle salsa, poached apples, salted kamoto pepper

CHEESE SELECTION

manchego, gruyere, roquefort, grapes and nuts
(Alternative Dessert Available)

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Wine recommendation of the week



GROSS “Jakobi”, Austria 2018

100% Sauvignon Blanc

Cool and fresh with fragrance green peppers, star fruit and lemon peel. **\$58+**



BROLIO BETTINO, 2016

Chianti Classico DOCG, ITALY

90% Sangiovese, 10% Abrusco

Ruby red colour. Nose: hint of cherry, strawberry with balsamic notes. Palate: velvety mouthfeel, sweet elegant tannins, lovely acidity & persistence.

\$78+



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+