

# CHEF'S TABLE

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BY CHEF STEPHAN

## VALENTINE'S DINNER 2020

**\$198++/pax – 8:00pm onwards**

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### 1st Course

#### **HOKKAIDO SCALLOP**

sashimi of Hokkaido scallop, grape, seaweed,  
ikura, wasabi tobiko, oxalis, red veined sorrel

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### 2nd Course

#### **PRAWN, LOBSTER, ANGEL HAIR PASTA**

cold angel hair pasta, lobster bisque foam, grilled Argentinian prawns  
lotus root chip, coriander

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### 3rd Course

#### **ATLANTIC COD FISH**

slow cooked cod fish, potato brandade, green asparagus, saffron, spinach

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### 4th Course

#### **CORN/ EGG / TRUFFLE / CHICKEN**

corn creme, truffle paste, egg yolk, fried chicken oyster  
corn chips, kampong pepper

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### Main / 5th Course

#### **WAGYU BEEF**

medium roast wagyu beef flank steak,  
caramelized onion creme, maitake tempura, nasturtium

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### 6th Course / Pre-Dessert

#### **CHAMPAGE & ROSE MAGNUM**

home-made magnum ice-cream

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### Dessert

#### **CHOCOLATE / CHERRY / 23k GOLD**

chocolate parfait, cherry mousse, 23k gold leaves, feuilletine, maraschino cherries

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## 1st Seating

5:30pm onwards (latest seating 6:15pm)

4 courses for

\$128++

## 2nd Seating

from 8pm onwards

7 courses \$198++

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