

CHEF'S TABLE

BY CHEF STEPHAN

**TO CELEBRATE THE LAST DAYS OF 2020 & A NEW BEGINNING
WELCOME 2021 WITH US AT CHEF'S TABLE**

FIRST SEATING 5:30PM - 6:00PM FOR RESERVATION
(MAX DINING DURATION 120MIN)

1ST COURSE

KINGFISH & CAVIAR

SASHIMI OF KINGFISH, RUSSIAN STURGEON CAVIAR
AVOCADO, RICE CHIP, OLIVE OIL CAVIAR, MARINATED TAPIOCA
CORIANDER, DILL, OXALIS

2ND COURSE

ATLANTIC COD FISH

SLOW COOKED ATLANTIC COD FISH
LOBSTER RISOTTO, RED ARGENTINIAN PRAWNS, HOKKAIDO SCALLOP
FENNEL, NASTURTIUM LEAVES

MAIN COURSE

WAGYU BEEF

WAGYU BEEF SIRLOIN
POTATO RING, BRAISED BEEF CHEEKS, FLAX SEED CHIPS, BROCCOLINI
BABY SPINACH, BLACK TRUFFLE JUS

DESSERT

THE GOLDEN CHOCOLATE GATEAU

CHOCOLATE GATEAU, 23K GOLD DUST, MANGO ICE CREAM

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

PRICE: \$128++ / PAX

FOR RESERVATIONS:
CALL +65 6224 4188
EMAIL: CHEFSTABLE@2015L.COM