

CHEF'S TABLE

BY CHEF STEPHAN

MENU

1ST COURSE

SALMON BUTTERFLY

SALMON SASHIMI, IKURA SALMON VINAIGRETTE, COMPRESSED CUCUMBER
CHIVES, LOTUS ROOT CHIPS, OXALIS, RED VEINED SORREL

2ND COURSE

BOSTON LOBSTER

FREGOLA SARDA PASTA, LOBSTER BISQUE, BOSTON LOBSTER
BUTTER POACHED EGG YOLK, PUFFED TAPIOCA, BASIL, DILL

MAIN COURSE

WAGYU BEEF

WAGYU BEEF FLANK STEAK, BRAISED BEEF CHEEK
JAPANESE CORN, CORN CRÈME, ROAST BABY LEEKS, LEEK ASH

OR

COD ANDALUZ

SLOW COOKED COD FISH, SAFFRON & TOMATO STOCK,
MARINATED FENNEL, CRISP LOTUS ROOT

DESSERT

CHAMPAGNE, ROSE & CHOCOLATE

DARK CHOCOLATE TERRINE, CHAMPAGNE GEL, YOGHURT SORBET
ROSE IN DIFFERENT ELEMENTS

\$118++ / PER PAX

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1st Seating

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

4courses for

\$98++

2nd Seating

from 8pm onwards

7courses \$188++

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