

# CHEF'S TABLE

---

BY CHEF STEPHAN

**Week 4th – 6th June 2020**

***DINNER's for 2 days - \$180(net) per couple, 2x 3 course dinners***

**Pick up and Delivery:**

***Pick-up: Thursday, Friday or Saturday – 4pm till 8pm***

***Delivery, will be send out from 1:30pm till 3:00pm (THU, FRI, SAT)***

## **First Dinner**

### **HAMACHI SASHIMI**

sashimi of Japanese yellowtail fish, pickled daikon, cucumber, roast white sesame, puffed tapioca, oxalis, tare sauce

### **BOUILLABAISSE**

fish consommé with tomato, julienne vegetables and saffron, red mullet, NZ mussels, cod fish, red prawns, fennel, baby potato dill, sauce aioli, French stone backed bread

**(Alternative – Quail or Chicken)**

### **VANILLA MILLE FEUILLE**

puff pastry, vanilla cream, raspberry, mint, raspberry coulis

**(Alternative - Cheese platter)**

## **Second Dinner**

### **SALMON MI-CUIT & IKURA TARTLET**

semi cooked Norwegian salmon, ikura (salmon caviar), green apple, yoghurt, shallots, chervil, purple shiso

### **PORK TOWNEDOS**

roast pork tenderloin, crisp chorizo, chicharrons, fried sage leaves, celeriac crème, celery salad, porcini mushroom sauce

**(Alternative – Beef or Chicken)**

### **CHOCOLATE & YUZU**

chocolate gateau, white chocolate ganache, pomelo, yuzu gel

# CHEF'S TABLE

---

BY CHEF STEPHAN

**Week 4th – 6th June 2020**

***DINNER's for 2 days - \$180(net) per couple, 2x 3 course dinners***

**Pick up and Delivery:**

***Pick-up: Thursday, Friday or Saturday – 4pm till 8pm***

***Delivery, will be send out from 1:30pm till 3:00pm (THU, FRI, SAT)***

**VEGETARIAN OPTION**

**First Dinner**

**CAULIFLOWER**

textures of cauliflower (crème, roast, fried, raw)  
fried capers, mint, chives oil, kampot pepper

**RISOTTO & BURRATA**

aged risotto rice, broken pieces of fresh burrata cheese,  
roasted pecan nuts, chili, basil, orange peel

**VANILLA MILLE FEUILLE**

puff pastry, vanilla cream, raspberry, mint, raspberry coulis  
**(Alternative - Cheese platter)**

**Second Dinner**

**CARAMELISED ONION TARTLET**

caramelized onion cream, braised shallots,  
goat cheese, puff pastry, purple shiso, endive, chervil

**PORCINI TAGLIATELLE**

tagliatelle pasta, porcini mushroom, spring onions,  
king oyster mushroom chips, baby spinach

**CHOCOLATE & YUZU**

chocolate gateau, white chocolate ganache, pomelo, yuzu gel