

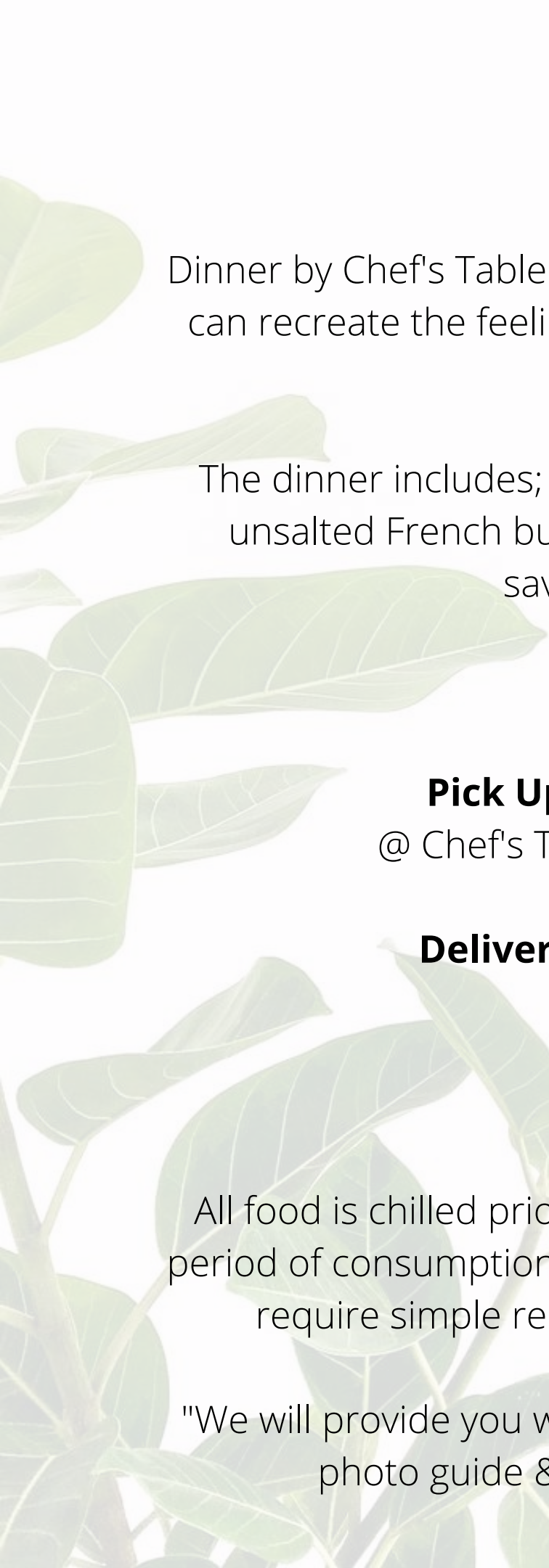


# **DINNER** BY CHEF STEPHAN

## **TAKEOUT VERSION 2.0**

**24TH JULY - 29TH JULY 2021**

**61 TRAS STREET, 079000 SINGAPORE, TANJONG PAGAR**



Dinner by Chef's Table is a weekly series of delivered dinners that hopes we can recreate the feeling of “dining together” with a new menu weekly that changes every Friday.

The dinner includes; 3 assorted canapés, assorted artisanal breads with unsalted French butter, aged balsamic vinegar, extra virgin olive oil, 3 savoury courses & 1 sweet course.

### **Pick Up & Delivery**

**Pick Up:** Tuesday to Saturday - 3pm till 5pm  
@ Chef's Table - 61 Tras St 079000, Tanjong Pagar

**Delivery:** Tuesday to Saturday - 3pm till 5pm  
+\$20 additional surcharge

### **Meal Instructions**

All food is chilled prior to collection, and must be kept refrigerated till the period of consumption by the guest. Each set serves one. Some dishes may require simple reheating and oven usage to give the best flavour.

"We will provide you with a copy of the weekly menu, cooking instructions, photo guide & quick tutorial video of the meal assembly".

# DINNER BY CHEF STEPHAN

## NORMAL MENU

24th-29th JULY 2021

(\$108 nett per person)

### Canapés

smoked salmon, baguette, whipped cream cheese, ikura  
duck rilette, sourdough, traditional dijonnaise  
pumpkin tartlet, prosciutto ham, nasturtium

### Bread & Condiments

assorted artisanal bread, unsalted French butter, extra virgin olive oil, aged balsamic vinegar

### Dinner

#### **BURRATA "MEDITERRANEAN"**

vine cherry tomatoes, watermelon radish, taggiasca olives, argentinian prawns, artichoke chips,  
herb vinaigrette

#### **SCALLOP, LOBSTER & CORN**

pan seared hokkaido scallop, baby corn, charred corn, piquillo pepper soffritto, lobster bisque  
sauce, thai-infused coconut creme, chervil, dill

#### **WAGYU BEEF & TRUFFLE**

roasted wagyu flank steak, braised beef cheek, potato creme, pickled mustard seeds, thyme  
potato crumble, mustard cress, truffle jus, shaved black winter truffle from Manjimup

#### **VALRHONA MANJARI CHOCOLATE**

manjari chocolate gateau, crispy feuilletine, cocoa nib tuile, whipped chocolate chantilly,  
mandarin orange segments



# DINNER BY CHEF STEPHAN

## VEGETARIAN MENU

24th-29th JULY 2021

(\$108 nett per person)

### Canapés

charred beetroot, crostini, goat's cheese  
eggplant rilette, sourdough, traditional dijonnaise  
celeriac tartlet, dukkah spice, nasturtium

### Bread & Condiments

assorted artisanal bread, unsalted French butter, extra virgin olive oil, aged balsamic vinegar

### Dinner

#### **BURRATA "MEDITERRANEAN"**

vine cherry tomatoes, watermelon radish, taggiasca olives, succrine lettuce, artichoke chips,  
herb vinaigrette

#### **PUMPKIN & COCONUT**

roasted butternut pumpkin, baby corn, charred corn, piquillo pepper sofrito, pumpkin sauce,  
pumpkin seed oil, thai-infused coconut creme, chervil, dill

#### **WINTER TRUFFLE RISOTTO**

aged risotto rice, black truffle salsa, cabbage, thyme potato crumble, roasted green asparagus,  
shaved black winter truffle from Manjimup

#### **VALRHONA MANJARI CHOCOLATE**

manjari chocolate gateau, crispy feuilletine, cocoa nib tuile, whipped chocolate chantilly,  
mandarin orange segments

# DINNER

BY CHEF  
STEPHAN

## TAKEOUT WINE LIST 24th-29th JULY 2021

### Sparkling Wine

NV Adami Valdobbiadene 'Prosecco Superior', Italy	\$68
NV Phillipe Gonet Reserve Brut - Le Mesnil-Sur-Oger, France	\$88

### White Wine

2020 Malat Crazy Creatures Gruner Veltliner, Austria	\$68
2019 Chateau Favray Pouilly Fume, France	\$68
2019 Gross & Gross Jakobi Sauvignon Blanc, Austria	\$78
2018 Barone Ricasoli Torricella, Italy	

### Red Wine

2018 Tempus Two Pewter Series Shiraz, Australia	\$68
2017 Mascota Vineyards Gran Mascota Malbec, Argentina	\$78
2015 Marques de Vargas Rioja Reserva, Spain	\$78
2015 Chateau du Trignon Gigondas, France	