

CHEF'S TABLE

BY CHEF STEPHAN



Take out & Delivery
Menu

17th to 19th June 2021

(Thursday, Friday, Saturday)

Chef's Table by Chef Stephan
61 Tras Street, 079000 Singapore, Tanjong Pagar

DINNER BY CHEF STEPHAN

17th to 19th June 2021

DINNER by Chef Stephan:

2 Days DINNER's based on 3 courses for 2pax,
priced at \$198
(\$49,50 per 3 course DINNER per person to break it down).
Delivery + \$20 surcharge.

Pick up and Delivery:

Pick-up: Thursday to Saturday – 3pm till 6pm
@ Chef's Table - 61 Tras Street, 079000 Singapore (Tanjong Pagar)
Delivery will be from 3pm till 4pm Thu, FRI, SAT

One of our DINNER bags will be packed for 2 days.

The food is chilled, keep it refrigerated till you plan to eat.
We finished the meals to 90%.

Starters and Desserts only need to be removed from
the refrigerator 10-15min prior consumption.

Main courses need a simple reheating where you only need
a pot and a frying pan. We pack the meal in sous vide / food safe bags
to reheat in a pot with simmering water
or a quick roast on vegetables for better flavour.

**We will provide you with a menu, instructions, photos of the
dishes and a quick tutorial video for this week's menu.**

DINNER BY CHEF STEPHAN

17th to 19th June 2021

DINNER's for 2 days - \$198 per couple, 2x 3 course dinners

First Dinner

TUNA TARTARE

tuna tartare with sesame, coriander, lime, extra virgin olive oil, celeriac, celery, wasabi vinaigrette, purple shiso, flaxseed

ANGUS BEEF & WHITE ASPARAGUS

seared Angus beef sirloin, braised beef cheek
white asparagus risotto, artichoke chips, nasturtium leaves

CHOCOLATE GATEAU "CHERRY"

layered petit cake of feuilletine, chocolate mousse & ganache, cheery compote, cocoa nib chips, lemon balm

Second Dinner

BURRATA & PUMPKIN TART

burrata cheese ball, puff pastry tart, pumpkin textures, pumpkin seed oil, spring onions, baby spinach, mustard leaves

PORK TENDERLOIN

roast pork tenderloin, braised pork, prosciutto ham, chicharrons, potato crème, roast baby potato, snap peas, herb salad

CHEESE PLATTER

Comte, Manchego, Roquefort – served with grapes and nuts

(Alternative dessert available)

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VEGETARIAN OPTION

First Dinner

WHOLE BAKED CELERIAC TARTARE

celeriac tartare with sesame, coriander, lime, extra virgin olive oil, celeriac, celery, wasabi vinaigrette, purple shiso, flaxseed

WHITE ASPARAGUS RISOTTO

white asparagus risotto, roast white and green asparagus
parmesan cheese, artichoke chips, nasturtium leaves

CHOCOLATE GATEAU "CHERRY"

layered petit cake of feuilletine, chocolate mousse & ganache,
cheery compote, cocoa nib chips, lemon balm

Second Dinner

BURRATA & PUMPKIN TART

burrata cheese ball, puff pastry tart, pumpkin textures,
pumpkin seed oil, spring onions, baby spinach, mustard leaves

ORECCHIETTE "TRUFFLE & MUSHROOM" PASTA

orecchiette pasta, wild mushroom ragout, truffle salsa
spring onions, snap peas, leek, herb salad, shaved summer truffle

CHEESE PLATTER

Comte, Manchego, Roquefort – served with grapes and nuts
(Alternative dessert available)

DINNER BY CHEF STEPHAN

Wine recommendation of the week



DANIEL REVERDY, SANCERRE LOIRE VALLEY, FRANCE

100% Sauvignon Blanc

Brilliant pale gold, tasting notes of grapefruit, pineapple and peach. Delicious palate brimming to the top with freshness and driven by crunchy, soft fruit presence.

\$58+



GRAN MASCOTA, 2016 MENDOZA, ARGENTINA 100% Malbec

Deep and dark medium-plus bodied Malbec with lots of Mulberry, blueberry, black plum and savoury spice flavours on the palate. Acidity is nicely balanced and tannins are soft and supple.

\$78+



Passion delight \$14+, In Love with Rosemary \$14+
Cold Brew Martini \$15+, I am Coconuts \$15+
Twisted Negroni \$16+, Whisky Sour \$16+