

CHEF'S TABLE

BY CHEF STEPHAN

VALENTINE'S LUNCH 2023

\$108++/pax - 12pm onwards, last order 1:30pm

Bread serving

Sourdough bread with French Butter

1st Course

JAPANESE YELLOWTAIL

sashimi of hamachi, saffron sauce, cucumber, oxalis, ikura
dill, pickled baby onions, Alyssum flower

2nd Course

PAN SEARED MONKFISH

slow cooked monkfish, seasonal mushroom,
porcini sabayon, buckwheat

OR

PORK / RISOTTO / EGG YOLK

braised pork cheeks, butter confit egg yolk, aged risotto, crisp pork
skin, jamon bellota chorizo, nasturtium leaves

Main Course

WAGYU BEEF

medium roast wagyu beef flank steak, caramelized onion creme,
roast baby gem lettuce "Caesar style", radish, artichoke chips, thyme
jus, mustard leaves

Dessert

CHOCOLATE & ROSE

textures of chocolate, lychee & rose sorbet, sugar tuile, 23k gold