

CHEF'S TABLE

BY CHEF STEPHAN

DELUXE *Valentine's Day*
DINNER MENU

SEATING FROM 8.00PM ONWARDS
\$248++/PAX

WARM SOURDOUGH BREAD WITH FRENCH BUTTER

AMUSE-BOUCHE

HOKKAIDO SCALLOP

SCALLOP, KUMATO TOMATOES, TOMATO BERGAMOT FOAM, WASABI OIL

STARTER: 1ST COURSE

JAPANESE YELLOWTAIL WITH CAVIAR

SASHIMI OF HAMACHI, SAFFRON SAUCE, CUCUMBER, OXALIS, CAVIAR, DILL,
PICKLED BABY ONIONS, ALYSSUM FLOWER

STARTER: 2ND COURSE

PACIFIC COD FISH

SLOW COOKED BLACK COD FISH, SEASONAL MUSHROOM,
PORCINI SABAYON, BUCKWHEAT

STARTER: 3RD COURSE

PORK. RISOTTO. EGG YOLK

IBERCIO PORK COLLAR, BUTTER CONFIT EGG YOLK, AGED RISOTTO, CRISP
PORK SKIN, JAMON BELLOTA CHORIZO, NASTURTIUM LEAVES

MAIN COURSE

FULL-BLOOD WAGYU BEEF & BLACK TRUFFLE

MEDIUM ROAST WAGYU BEEF FLANK STEAK, CARAMELIZED ONION CREME,
ROAST BABY GEM LETTUCE "CAESAR STYLE", RADISH, ARTICHOKE CHIPS,
THYME JUS, MUSTARD LEAVES

PRE-DESSERT

CUCUMBER & STRAWBERRY

DESSERT

CHOCOLATE, ROSE & GOLD

TEXTURES OF CHOCOLATE, LYCHEE & ROSE SORBET, SUGAR TUILE, 23K GOLD

PETIT FOUR