

# CHEF'S TABLE

BY CHEF STEPHAN



SEASONAL  
INGREDIENTS

## FROM THE FIELD (PLANT BASED)

GREEN ZEBRA TOMATOES	HASS AVOCADO	GREEN ASPARAGUS	BABY GEM LETTUCE
JAPANESE MAITAKE MUSHROOM	TAPIOCA & CORN	EGGPLANT	HAZELNUT
RISOTTO RICE	PASSIONFRUIT	COCONUT	CHOCOLATE

## FROM LAND & SEA

WAGYU BEEF SIRLOIN MB 4-5	MAPLE TREE DUCK (US)	ATLANTIC COD FISH	KING FISH
IBERICO PORK	ARGENTINIAN PRAWNS	HOKKAIDO SCALLOP	MONKFISH (NZ)
FULL BLOOD WAGYU LIVINGSTONE FARM MB 7-8 (\$18)	FOIE GRAS (\$12)	BLUE LOBSTER (\$28)	WHITE TRUFFLE (\$24)

THE CHEF WILL CREATE A DINNER BASED ON THE FRESHEST PRODUCE AND INGREDIENTS AVAILABLE

*Dining Period – estimated 120min*

### PLANT BASED \$118

(INCLUSIVE OF SNACKS, AMUSEBOUCHE, BREAD & BUTTER, 4 COURSES & PETIT FOURS)

### FROM LAND & SEA \$148

(INCLUSIVE OF SNACKS, AMUSEBOUCHE, BREAD & BUTTER, 4 COURSES & PETIT FOURS)

### SIGNATURE CHEF SERIES 001 - \$198

(INCLUSIVE OF SNACKS, AMUSEBOUCHE, BREAD & BUTTER, 6 COURSES & PETIT FOURS)

*(Dining period: 150 – 180min)*

4 GLASS WINE PAIRING - \$98

6 GLASS WINE PAIRING - \$148

ALL PRICES ARE SUBJECT TO: 10% SERVICE CHARGE & 7% GST  
ALCOHOLIC BEVERAGE CUT-OFF 11:45

*CHEF'S TABLE*

*BY CHEF STEPHAN*



SEASONAL  
INGREDIENTS

**F R O M F I E L D , L A N D & S E A**

GREEN ZEBRA TOMATOES	HASS AVOCADO	GREEN ASPARAGUS	BABY GEM LETTUCE
JAPANESE MAITAKE MUSHROOM	ARGENTINIAN PRAWNS	EGGPLANT	HAZELNUT
RED SNAPPER	SALMON	IBERICO PORK	MAPLE TREE DUCK
MANGO	CHIVES & ONION FAMILY	COCONUT	CHOCOLATE

**P R E M I U M I N G R E D I E N T S**

WAGYU BEEF	BLACK TRUFFLE	ATLANTIC COD FISH	KING FISH
CAVIAR	ARGENTINIAN PRAWNS	HOKKAIDO SCALLOP	MONKFISH (NZ)

THE CHEF WILL CREATE A LUNCH BASED ON THE FRESHEST PRODUCE AND INGREDIENTS AVAILABLE

**PLANT BASED – FROM FIELD \$58**

*(INCLUSIVE OF AMUSE BOUCHE, BREAD & BUTTER, 3 COURSES & PETIT FOURS)*

**FROM FIELD, LAND & SEA \$78**

*(INCLUSIVE OF AMUSE BOUCHE, BREAD & BUTTER, 3 COURSES & PETIT FOURS)*

**PREMIUM INGREDIENTS \$108**

*(INCLUSIVE OF SNACKS, AMUSE BOUCHE, BREAD & BUTTER, 3 PREMIUM COURSES & PETIT FOURS)*

**\*ALL SAVOURY OR CHEESE – ADDITIONAL \$10**

4 GLASS WINE PAIRING - \$98

ALL MENUS INCLUDE FREE FLOW OF NORDAQ WATER (STILL & SPARKLING)  
COFFEE & TEA

ALL PRICES ARE SUBJECT TO: 10% SERVICE CHARGE & 7% GST  
ALCOHOLIC BEVERAGE CUT-OFF 11:45