

CHEF'S TABLE

BY CHEF STEPHAN

Valentine's Day 2022 - LUNCH MENU

MENU

1st COURSE

HOKKAIDO SCALLOP

HOKKAIDO SCALLOP SASHIMI, GRAPES, SEAWEED, IKURA,
WASABI TOBIKO
OXALIS, RED VEINED SORREL

2nd COURSE

PRAWN, LOBSTER, ANGEL HAIR PASTA

COLD ANGEL HAIR PASTA, LOBSTER BISQUE FOAM
GRILLED ARGENTINIAN PRAWNS,
LOTUS ROOT CHIPS, CORIANDER

MAIN COURSE

ANGUS BEEF

ANGUS BEEF FLANK STEAK, BRAISED BEEF CHEEK MAITAKE
TEMPURA, CARAMELISED ONION CREME, NASTURTIUM
LEAVES

OR

SALMON TROUT

SLOW COOKED ATLANTIC SALMON TROUT, POTATO
BRANDADE, GREEN ASPARAGUS, SAFFRON SAUCE
MARINATED BABY SPINACH LEAVES

DESSERT

CHOCOLATE, CHERRY & 23K GOLD

DARK CHOCOLATE PARFAIT, CHERRY MOUSSE, 23K GOLD,
CHOCOLATE FEUILLETINE, MARASCHINO CHERRIES

\$88++ / PER PAX

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LUNCH Seating

12:00pm onwards (latest seating 1:30pm)

4 courses for

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