

CHEF'S TABLE

BY CHEF STEPHAN

**TO CELEBRATE THE LAST DAY OF 2022 & A NEW BEGINNING
WELCOME 2023 WITH US AT CHEF'S TABLE**

FIRST SEATING 5:30PM - 6:00PM FOR RESERVATION
(MAX DINING DURATION 120MIN)

WARM BREAD & FRENCH BUTTER TO START

1ST COURSE

JAPANESE YELLOWTAIL & CAVIAR

HAMACHI SASHIMI, TEMPURA FRIED SHISO LEAVE, AVOCADO, CAVIAR,
GINGER & OLIVE OIL EMULSION, EGYPTIAN STAR FLOWER

2ND COURSE

ATLANTIC COD FISH, PRAWN & LOBSTER

SLOW COOKED ATLANTIC COD FISH, GRILLED ARGENTINIAN PRAWNS,
ARTICHOKE CHIPS, COCONUT & THAI FLAVOURS,
LOBSTER BISQUE FOAM, CORIANDER

MAIN COURSE

WAGYU BEEF

WAGYU BEEF SIRLOIN, BRAISED CHEEK
PARSNIP, WAGYU & POTATO CROQUETTE, FRESH WINTER TRUFFLE
NASTURTIUM LEAVES, BLACK TRUFFLE JUS

DESSERT

CHOCOLATE & PEAR

CHOCOLATE TEXTURES, HIBISCUS PEAR SORBET, RED WINE
POACHED PEAR, DEHYDRATED PEAR, 23K GOLD LEAVE

*(PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS,
TO ACCOMMODATE YOUR PREFERENCES)*

PRICE: \$148++ / PAX