

CHEF'S TABLE

BY CHEF STEPHAN

VALENTINE'S DINNER 2022

\$198++/pax - 8:00pm onwards

1st Course

HOKKAIDO SCALLOP

sashimi of Hokkaido scallop, grape, 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 chip, coriander

3rd Course

ATLANTIC COD FISH

slow cooked cod fish, potato brandade, green asparagus, saffron, spinach

4th Course

CORN/ EGG / TRUFFLE / CHICKEN

corn creme, truffle paste, egg yolk, fried chicken oyster
corn chips, kampong pepper

Main / 5th Course

WAGYU BEEF

medium roast wagyu beef flank steak,
caramelized onion creme, maitake tempura, nasturtium

6th Course / Pre-Dessert

CHAMPAGE & ROSE MAGNUM

home-made magnum ice-cream

Dessert

CHOCOLATE / CHERRY / 23k GOLD

chocolate parfait, cherry mousse, 23k gold leaves, feuilletine, maraschino cherries