

# CHEF'S TABLE

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BY CHEF STEPHAN

**10years Gaggenau Special - July 2023 "LUNCH"**  
**\$58++/pax - 12pm onwards, last order 1:30pm (Wed-Sat)**

## **Amusebouche**

### **Cauliflower & Tonburi**

cauliflower textures, tonburi, herb salad

## **Bread serving**

sourdough bread with French Butter

## **1st Course - Choose 1**

**Salmon tartare**, puff pastry, ikura, pumpkin textures, chives

**Lobster & prawn roll** - mini brioche bun, coconut, artichoke chips, coriander

**Plant-based Ceasar salad**, baby gem lettuce, sour dough crisps, avocado

## **Main Course (choose 1)**

**Fish of the day** - potato mousseline, bouchot mussels,  
saffron, shaved fennel, bronze fennel

**Roasted Maple Leave Duck breast from the US**, kampfot pepper,  
caramelized onion crème, charred shallots, duck ragout croquette, nasturtium

**Parsley risotto rice**, chanterelle mushrooms, marinated green asparagus  
sunchoke chips, baby spinach

**Beef or Lamb option available (Supplement +\$15)**

## **Dessert (choose1)**

### **Textures of Chocolate**

**Carrot cake & soybean ice cream** (plant based)

**4 kinds of Cheese (supplement \$15)**

**Petit fours**

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## **SIGNATURE OMAKASE MENU**

**\$108++**

(Snacks, Amuse bouchée, Bread, 3 premium savoury courses,  
dessert, petit fours)

**(90-120min dining time)**