

# CHEF'S TABLE

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BY CHEF STEPHAN

**TO CELEBRATE THE LAST DAY OF 2023 & A NEW BEGINNING  
WELCOME 2024 WITH US AT CHEF'S TABLE**

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

WARM BREAD & FRENCH BUTTER TO START

1<sup>ST</sup> COURSE

**JAPANESE YELLOWTAIL & CAVIAR**

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

2<sup>ND</sup> COURSE

**PACIFIC COD FISH, PRAWN & LOBSTER**

PAN SEARED PACIFIC 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

**PURE CHOCOLATE**

DARK CHOCOLATE GATEAU, MILK CHOCOLATE CHANTILLY,  
CAMELIZED WHITE CHOCOLATE ICE CREAM, 23K GOLD LEAVE

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

**PRICE: \$148++ / PAX**