

CHEF'S TABLE

BY CHEF STEPHAN

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

SNACKS TO START

AMUSEBOUCHE

HOKKAIDO SCALLOP

PAN SEARED HOKKAIDO SCALLOP, CAULIFLOWER CRÈME WITH TAHINI,
CAULIFLOWER COUS COUS WITH PUFFED BUCKWHEAT, BROWN BUTTER EMULSION

BREAD SERVICE – SOURDOUGH, BUTTER & OLIVE OIL

1ST COURSE

YELLOWTAIL & CAVIAR

HAMACHI SASHIMI, TEMPURA FRIED SHISO LEAVE, AVOCADO, CAVIAR, EGYPTIAN STAR FLOWER

2ND COURSE

PACIFIC COD FISH & PRAWN

PAN SEARED PACIFIC COD FISH, GRILLED ARGENTINIAN PRAWNS,
COCONUT & THAI FLAVOURS, CORIANDER

3RD COURSE

BLACK WINTER TRUFFLE

BUTER POACHED EGG YOLK, POTATO CRÈME, DUCK RAGOUT,
CRISP POTATO, SHAVED WINTER TRUFFLE

MAIN COURSE

WAGYU BEEF

WAGYU BEEF SIRLOIN MARBLING 6-7
PARSNIP, WAGYU BEEF CROQUETTE, NASTURTIUM LEAVES, THYME JUS

INTERMEZZO

COCONUT PARFAIT, PINEAPPLE, GULA MELAKA

DESSERT

PURE CHOCOLATE

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

PETIT FOURS & FRUITS

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

PRICE: \$248++ / PAX