

# LUNCH

## CHEF'S TABLE

BY CHEF STEPHAN

THE CHEF WILL CREATE A LUNCH BASED ON THE FRESHEST PRODUCE AND INGREDIENTS AVAILABLE

OUR TEAM WOULD BE ON HAND TO ASSIST YOU WITH ANY DIETARY REQUIREMENTS

### **PLANT BASED – FROM THE FIELD - 58 SGD**

AMUSE BOUCHE | BREAD & BUTTER | 3 COURSES | PETIT FOURS | NORDAQ WATER

### **FROM THE LAND & SEA - 78 SGD**

AMUSE BOUCHE | BREAD & BUTTER | 3 COURSES | PETIT FOURS | NORDAQ WATER

### **SUPPLEMENT YOUR LAND & SEA EXPERIENCE**

WAGYU BEEF (MB 4-5) - +18 SGD

### **CHEF SIGNATURE SERIES - 108 SGD**

SNACKS | AMUSE BOUCHE | BREAD & BUTTER | 3 PREMIUM COURSES | PETIT FOURS  
NORDAQ WATER | COFFEE & TEA

(CHEF SIGNATURE SERIES MENU TO BE TAKEN BY THE WHOLE TABLE)

(NOT A SWEET TOOTH? SWAP YOUR DESSERT OUT...)

### **ALL SAVOURY OPTION OR CHEESE COURSE – 12 SGD**

### **AROUND THE WORLD IN A SWIRL**

4 GLASSES WINE PAIRING – 98 SGD

### WINE LIST / BEVERAGE MENU



### **SPECIAL LUNCH HOUSE BEVERAGE**

WHITE WINE SOMMELIER SELECTION	\$18.00
RED WINE SOMMELIER SELECTION	\$18.00
JULIUS MEINL COFFEE (ESPRESSO/LONG BLACK/CAPPUCINO/LATTE)	\$6.00
NEWBY TEA (ENGLISH B'FAST/ ROOIBOS /JASMINE BLOSSOM/CHAMOMILE)	\$6.00

DINNER

# CHEF'S TABLE

BY CHEF STEPHAN

THE CHEF WILL CREATE A DINNER BASED ON THE FRESHEST PRODUCE AND INGREDIENTS AVAILABLE  
OUR TEAM WOULD BE ON HAND TO ASSIST YOU WITH ANY DIETARY REQUIREMENTS.

## FROM THE FIELD - PLANT BASED

118 SGD

SNACKS | AMUSE BOUCHE | BREAD SERVICE | 4 COURSES | PETIT FOURS

## THE CLASSIC LAND & SEA

148 SGD

SNACKS | AMUSE BOUCHE | BREAD SERVICE | 4 COURSES | PETIT FOURS

*[Plant Based/Land & Sea - Dining Period – Est. 120minutes]*

NORDAQ  
**FRESH**® Inclusive of Premium Still & Sparkling  
Fresh & Sustainable Nordaq Water

## SUPPLEMENT YOUR EXPERIENCE

FULL BLOOD WAGYU STRIPLOIN (MB 6-7) – 24 SGD  
FOIE GRAS – 16 SGD

(NOT A SWEET TOOTH? SWAP YOUR DESSERT OUT...)  
ALL SAVOURY OPTION OR CHEESE COURSE – 12 SGD

## WINE PAIRING OPTION

AROUND THE WORLD IN A SWIRL  
4 GLASSES WINE PAIRING – 98 SGD

## WINE & BEVERAGE MENU



ALL PRICES ARE SUBJECT TO: 10% SERVICE CHARGE & PREVAILING GST RATE  
ALCOHOLIC BEVERAGE CUT-OFF 11:45PM

# DINNER

## *Chef's Signature Series*

A menu that **"Takes From The Moment"** following seasonality and the availability of the freshest ingredients from around the world.

Chef Stephan Zoisl & team invites you to discover their cooking with a surprise culinary journey.

The arrival of fresh ingredients everyday brings the discovery of a new menu to new heights and endless stimulus to the creativity of a chef.

After trials and errors, this menu created in the moment is a manifestation and intuition of a chef.

Therefore, you will find dishes that have been put together based on inspiration from chef's past and current experiences.

Being the first to experience the dishes ourselves, we have curated this carefully to enhance your dining experience

Should you like to keep the surprise, we would recommend you not to lift this page.  
*(If not, go ahead and lift the magnetic page attached to see what you're in for.)*

- Chef Stephan Zoisl -

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**C H E F S I G N A T U R E S E R I E S - 0 0 3**

SNACKS | AMUSE BOUCHE | BREAD SERVICE | 6 COURSES | PETIT FOURS | NORDAQ WATER

ADDITIONAL CHEESE COURSE – 18 SGD

**AROUND THE WORLD IN A SWIRL**

4 GLASS WINE PAIRING – 98 SGD

6 GLASS WINE PAIRING – 148 SGD

*[Signature Series - Dining Period: 150 min]*

- This menu experience has to be taken by the **whole table**.
- We do not have a vegan/vegetarian/pescatarian alternative for this format.
- Chef Signature Series menu contains traces of nuts, soy, dairy, shellfish products.
- Unfortunately, we are unable to accommodate guests with dairy and gluten intolerance at this moment.