

CHEF'S TABLE

BY CHEF STEPHAN

**TO CELEBRATE THE LAST DAYS OF 2022 & A NEW BEGINNING
WELCOME 2023 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

ATLANTIC COD FISH & PRAWN

SLOW COOKED ATLANTIC COD FISH, GRILLED ARGENTINIAN PRAWNS,
COCONUT & THAI FLAVOURS, CORIANDER

3RD COURSE

KING CRAB PASTA

COLD MARINATED ANGEL HAIR PASTA, KING CRAB, LEMON ZEST
LOBSTER BISQUE FOAM, ARTICHOKE CHIPS

MAIN COURSE

WAGYU BEEF

WAGYU BEEF SIRLOIN MARBLING 8-9
PARSNIP, WAGYU & POTATO CROQUETTE, NASTURTIUM LEAVES, THYME JUS

INTERMEZZO

CHAMPAGNE SORBET

DESSERT

CHOCOLATE & PEAR

CHOCOLATE TEXTURES, HIBISCUS PEAR SORBET, RED WINE
POACHED PEAR, DEHYDRATED PEAR, 23K GOLD LEAVE

PETIT FOURS & FRUITS

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

PRICE: \$248++ / PAX