

# CHEF'S TABLE

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BY CHEF STEPHAN

**NEW YEARS DAY  
1<sup>ST</sup> JANUARY 2022  
'TO A BETTER YEAR TO COME'**

LUNCH OPERATION  
12:00-3:00PM

WARM BREAD & FRENCH BUTTER TO START

1<sup>ST</sup> COURSE  
**TUNA & CAVIAR**

TUNA TARTARE, TEMPURA FRIED SHISO LEAVE, AVOCADO, IKURA,  
GINGER & OLIVE OIL EMULSION EGYPTIAN STAR FLOWER

2<sup>ND</sup> COURSE  
**ATLANTIC COD FISH, PRAWN & LOBSTER**

SLOW COOKED ATLANTIC 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,  
NASTURTIUM LEAVES, BLACK TRUFFLE JUS

DESSERT  
**CELEBRATE A NEW YEAR WITH CHOCOLATE & PISTACHIO**  
CHOCOLATE & PISTACHIO IN TEXTURES

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

**PRICE: \$98++ / PAX**

FOR RESERVATIONS:  
CALL +65 6224 4188  
EMAIL: CHEFSTABLE@2015L.COM