

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 VEGETARIAN / VEGAN

118 SGD

SNACKS | AMUSE BOUCHE | BREAD SERVICE | 4 COURSES | PETIT FOURS
[Dining Period – Est. 120minutes]

THE CLASSIC LAND & SEA

148 SGD

SNACKS | AMUSE BOUCHE | BREAD SERVICE | 4 COURSES | PETIT FOURS
[Dining Period – Est. 120minutes]

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 – 98 SGD

*Inclusive of Premium Still & Sparkling
Fresh & Sustainable Nordaq Water*

NORDAQ

FOR A CLEAN PLANET AND SUPERIOR TASTE

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

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 5

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

ADDITIONAL CHEESE COURSE – 18 SGD

A R O U N D T H E W O R L D I N A S W I R L

6 GLASS WINE PAIRING – 158 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.