# DINNERBY CHEF



Take out & Delivery
Menu
Saturday 25<sup>th</sup> July 2020
(Saturday only for now)

Chef's Table by Chef Stephan
61 Tras Street, 079000 Singapore, Tanjong Pagar



# Week 25th July 2020

# **DINNER by Chef Stephan:**

2 Days DINNER's based on 3 courses for 2pax, priced at \$198+ (\$49,50+ per 3 course DINNER per person to break it down). Delivery + \$20net surcharge.

# Pick up and Delivery:

<u>Pick-up:</u> Saturday – 3pm till 5pm @ Chef's Table - 61 Tras Street, 079000 Singapore (Tanjong Pagar) <u>Delivery</u> will be from 3pm till 5pm (SAT only)

One of our DINNER bags will be packed for 2 days.

The food is chilled, keep it refrigerated till you plan to eat. We finished the meals to 90%.

Starters and Desserts only need to be removed from the refrigerator 10-15min prior consumption.

Main courses need a simple reheating where you only need a pot and a frying pan. We pack the meal in sous vide / food safe bags to reheat in a pot with simmering water or a quick roast on vegetables for better flavour.

We will provide you with a menu, instructions, photos of the dishes and a quick tutorial video for this week's menu.



# Week 25<sup>th</sup> July 2020 DINNER's for 2 days - \$198+ per couple, 2x 3 course dinners

<u>Pick up and Delivery:</u> Saturday – 3pm till 5pm

## **First Dinner**

### YELLOWFIN TUNA SASHIMI

Japanese yellowfin tuna sashimi, tare sauce, cherries, purple basil, purple shiso

### **MAPLE TREE DUCK & FOIE GRAS**

medium roast duck breast, duck leg ragout, foie gras mash potato, king oyster mushroom chips, green asparagus

### **CHOCOLATE TART**

chocolate tart, chocolate mousse, caramel popcorn, salted charcoal

# **Second Dinner**

### **SALMON CONFIT**

slow cooked salmon confit, puff pastry tart, ikura, cream cheese puffed tapioca chip, chervil, dill

### **PORK DUO**

roast pork tenderloin, braised cheeks
Chicharrons, prosciutto San Danielle,
charred banana shallot, caramelised onion crème, nasturtium leave

#### **PISTACHIO & RASPBERRY**

pistachio cake, raspberry Chantilly, freeze dried raspberry, raspberry coulis



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# **VEGETARIAN OPTION**

# First Dinner

### **MUSHROOM SOUP**

roast mushroom soup, black truffle paste, roasted chanterelle mushrooms, crisp sourdough croutons, chervil

### **COMTE INFUSED RISOTTO**

aged risotto rice cooked with comte cheese pickled pumpkin, pumpkin seed oil, roast Japanese pumpkin, nasturtium leave

### **CHOCOLATE TART**

chocolate tart, chocolate mousse, caramel popcorn, salted charcoal

# **Second Dinner**

### CARAMELISED SWEET POTATO TARTLET

caramelised sweet potato, puff pastry tart, goat cheese, chives, quinoa, chili, purple shiso

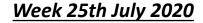
#### MEDITERRANEAN RISONI PASTA

rice kernel shaped pasta, vine cherry tomatoes, zucchini, lemon zest, green asparagus, baby spinach

### **PISTACHIO & RASPBERRY**

pistachio cake, raspberry Chantilly, freeze dried raspberry, raspberry coulis

# DINNER BY CHEF STEPHAN



GRÉNER VELTUNER UNA ANNO MARIANNE

Wine recommendation of the week

Grüner Veltliner 2018
Goldberg, Zahel winery, Austria
Classic Grüner Veltliner with aromas of green apple and peppercorn. Palate is crisp, zesty with clean finish. \$68+

Cabernet Sauvignon, 2017
Marques de Casa Concha, Chile
Deep red. Unctuous cherry, cassis,

cedar, blackberry, black tar and smoke.
Smooth, silky texture with firm tannins.

\$72+



# **Cocktails in stock**



Passion delight \$14+, In Love with Rosemary \$14+ Cold Brew Martini \$15+, I am Coconuts \$15+ Twisted Negroni \$16+, Whisky Sour \$16+