

DINNER BY CHEF STEPHAN



Take out & Delivery
Menu
Saturday 25th July 2020
(Saturday only for now)

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

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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:

Pick-up: Saturday – 3pm till 5pm
@ Chef's Table - 61 Tras Street, 079000 Singapore (Tanjong Pagar)
Delivery 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.**

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DINNER's for 2 days - \$198+ per couple, 2x 3 course dinners

Pick up and Delivery:
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

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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+