

CHEF'S TABLE

BY CHEF STEPHAN

AMUSE BOUCHE

BREAD SERVICE


ROGGENBROT | FRENCH BUTTER

APPETIZER

(CHOOSE 1)

SHRIMP SKAGEN BRIOCHE | DILL | TROUT ROE

SALMON RILETTE TART PUFF PASTRY | GHERKIN REMOULADE | AVOCADO

 **BEETROOT & PEAR** SMOKED CRÈME FRAICHE | FENNEL | BUCKWHEAT

BURRATA & HEIRLOOM TOMATOES AVOCADO | BALSAMIC | EVOO CAVIAR

MAIN COURSE

(CHOOSE 1)

PORK / DUCK PUMPKIN TEXTURES | BROCCOLINI

FISH OF THE DAY POTATO MOUSSELINE | MUSHROOM | CAULIFLOWER | CAPER BUTTER SAUCE

WIENER SCHNITZEL VEAL | POTATO | BEURRE NOISETTE | CRANBERRY

 **SUNCHOKE RISOTTO** LEEK | GREEN ASPARAGUS | SPINACH


BEEF / LAMB PUMPKIN TEXTURES | BROCCOLINI (+18 SGD)

DESSERT

(CHOOSE 1)

MILK & CHOCOLATE

PASSIONFRUIT & BLUEBERRY

 PINEAPPLE & COCONUT

CHEESE PLATTER (+15 SGD)

PETIT FOUR

CHEF SET LUNCH - 58 SGD

OUR TEAM WOULD BE ON HAND TO ASSIST YOU WITH ANY DIETARY REQUIREMENTS

WINE PAIRING OPTION

4 GLASS WINE PAIRING - 98 SGD

SPECIAL LUNCH HOUSE BEVERAGE

WHITE WINE SOMMELIER SELECTION	18.00 SGD
RED WINE SOMMELIER SELECTION	18.00 SGD
JULIUS MEINL COFFEE (ESPRESSO/LONG BLACK)	6.00 SGD
JULIUS MEINL COFFEE (CAPPUCINO/LATTE/FLAT WHITE)	8.00 SGD
NEWBY TEA (DARJEELING/JASMINE BLOSSOM/CHAMOMILE)	6.00 SGD