

JQ's Prestige Menu- Festive Inspired

Cuisine of Chef Justin Quek

Scottish Salmon Tartare

Marinated with pike fish caviar, kohlrabi, horseradish cream

苏格兰鲑鱼鞑靼，鸭嘴鱼鱼子酱，大头菜，美式芥末奶油

Voyager Estate, Chardonnay, Margaret River, Australia, 2015

Chestnut Velouté

Duck rilette, hazelnut powder, white truffle shaving

栗子浓汤，鸭肉卷，栗子粉，白松露片

Mangalica Pork Fillet

Wrapped with lardo, raisin-pine nut crusted, cicerchie stew

腌五花肉卷曼加利察猪里脊肉，葡萄干松仁酥皮，炖家山蠶豆

Torres, Celeste Crianza, Ribera del Duero, 2013

Turkey

Pan roasted ballotine, foie gras-cranberry stuffing

Celeriac purée, black currant jus

锅烧火鸡卷，鸭肝蔓越莓馅，芹菜根泥，黑加仑汁

Dried Fruit Cake

Yoghurt texture, crispy tuile, apricot sorbet

干果蛋糕，优酪乳，脆饼，黄梅冰沙

M. Chapoutier, Muscat Beaumes de Venise, Southern Rhône, France, 2014

Mineral water (Fiji/Santa Vittoria) and gourmet coffee, fine tea selection

98 per person, wine pairing additional 60

**All prices are in Singapore dollars, subject to 10% service charge and 7% GST.*