

**Lunar New Year**

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**Sky On 57**

*Cuisine of Chef Justin Quek*

富贵满堂

**Prosperity salad**

*Tossed sliced abalone, buri fillet & jelly fish  
with vegetable salad in Mandarin orange dressing  
Veuve Clicquot, Yellow Label, Reims, France NV*

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生龙活虎

**Maine Lobster**

*Roasted lobster, braised diakon, saffron emulsion  
Joh. Jos. Prum, JQ Selection, Riesling, Kabinett, Mosel Saar Rower, Germany 2008*

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财源广进

**Egg Royale**

*Nordic King crabmeat, black moss seaweed, superior sea whelk broth  
Château D'Esclans, Whispering Angel, Rosé, Provence, France 2010*

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多彩多福

**Clay Pot Rice**

*Cooked with French spring chicken, seared duck foie gras,  
Perigord black truffles and Chinese sausages  
Perrin, Réserve Côtes du Rhône Rouge, Rhône, France 2009*

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牛气冲天

**JQ's Signature**

*Roasted crackling suckling pig and wok fried  
Kagoshima Wagyu beef cubes in Asian pepper sauce  
Casa Lapostolle, Cuvee Alexandre, Merlot, Rapel Valley, Chile 2007*

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甜甜蜜蜜

**Lunar New Year Extravaganza**

Cloudy Bay, Late Harvest, Riesling, Marlborough, New Zealand 2006

Vittoria gourmet coffee and fine Gryphon tea selections

Mineral water at S\$8++ per person

Wine Pairing at S\$108++ per person

**S\$198++**