

# Gastronomic Menu- *Inspired By Asia*

*Cuisine of Chef Justin Quek*

## **Fine Asian Crackers**

精选亚洲脆片

## **Spicy Kagoshima Buri-Oh fillet tartare**

*King fish tartare, seaweed coated oyster fritter and micro greens*

鲜王鱼塔塔沙拉拼配脆炸生蚝

## **Jerusalem artichoke Veloute**

*Winter black Truffles shaving*

朝鲜蓟浓汤佐黑松露片

## **Baked Miso Cod**

*Miso marinated cod with ginger and lime butter, fava beans and braised Savoy cabbage*

烤味噌鳕鱼配柠檬姜汁

## **Wild Mushroom Risotto**

*Sautéed duck foie gras and Maine lobster' flambé with Grand Marnier*

野菌烩饭配龙虾及香煎鸭肝

## **Colorado Lamb**

*Oven roasted grain fed lamb loin, sautéed potatoes, French beans and aubergine scented with Sichuan pepper, natural jus*

嫩烤谷饲羊里肌佐肉汁

## **Cheese**

*Selection of AOC French cheeses*

*(Please allow approximate waiting time of 15 minutes)*

精选法国 AOC 芝士

**OR**

## **Dessert**

*Duo of Chef's dessert*

双式甜品

## **Vittoria gourmet coffee and fine Gryphon tea selections**

*\$188 per person*

*\$213 per person (with cheese & dessert)*

## **Wine pairing at \$108++ per person**

Schloss Vollrads, JQ Selection, Riesling, Rheingau, Germany

Château D'Esclans, Whispering Angel, Rosé, Provence, France

Cloudy Bay, Pinot Noir, Marlborough, New Zealand

Torbreck, Woodcutter's, Shiraz, Barossa Valley, Australia

Domaine Leflaive, Macon Verze, Burgundy, France

Emilio Lustau, East India Solera Sherry, Xérès, Spain

*\*Price are exclusive of 10% service charge and 7% GST*

*\*V-vegetarian*