

Brunch @ Sky On 57
Cuisine of Chef Justin Quek

Starters

Maine Lobster Salad
Ginger flower dressing

Eggs

Egg custard with abalone sauce
Or
Scramble eggs with smoked salmon
Or
Classic egg Benedictine

Soup

Organic Pumpkin Veloute
Grilled scallop and micro cress

Main

Spaghettoni with Braised oxtail
In Asian herbs and savoy cabbage
Or

Venison
Roasted venison loin, foie gras cream, Chinese Wolfberry, raspberry vinegar sauce
Add S\$8++

Or
Maori Lake Rib-Eye
Slow-roasted aged grass fed rib eye steak with yuzu pepper sauce
Or

Threadfin Fillet
Steamed Threadfin fillet in tomato & Herbs fondue
Or

King Prawn
Wok fried Hokkien noodle with king prawns
Or

Sakura Chicken
Poached chicken with ginger scented rice, Asian condiments
Or

Superior Rice
White fish, steamed rice in Superior broth, Chinese herbs
Or

Wagyu Beef
JQ's Signature beef noodle soup with Wagyu slices, tendons

Dessert

Pear Tart "Bourdaloue" Armagnac cream
Or
Bitter chocolate mousse, dried fruits, roasted hazelnuts and mints
Or
JQ's Baked Fine Apple Tart, vanilla ice cream
Or
Fresh Fruits and Sorbet

S\$80++

Vittoria gourmet coffee and fine Gryphon tea selections
Signature cocktail or glass of champagne or JQ's Riesling at an additional S\$20++