

CHIN(金泉)ISERIE

Modern Asian by Justin Quek

商务午餐套餐

Business Lunch Set Menu

Select 3 Courses at 48++ per person / 任选三道菜肴每位 48++

Select 4 Courses at 68++ per person / 任选四道菜肴每位 68++

Select 5 Courses at 88++ per person / 任选五道菜肴每位 88++

Starters 开胃前菜

Salade de Printemps (V)

Stone Fruits | Mesclun Salad | Wild Mushroom

当季沙拉 | 水果 | 混合沙拉 | 野菌

Choices of Dressing : Truffle Vinaigrette 松露香醋汁

酱汁: Raspberry Vinaigrette 覆盆子香醋汁

Plum Vinaigrette 梅子香醋汁

Balsamic Vinaigrette 巴薩米可香醋汁

62°C Organic Egg

Sautéed Foie Gras | Pork Jowl Confit | Truffle Sauce

慢煮有机鸡蛋 | 香煎法式鸭肝 | 油封猪颈肉 | 松露汁

Truffle Xiao Long Bao (3pcs)

Duck Foie Gras | Black Truffle Consommé | Jamon Iberico Ham

主厨推荐 | 松露鸭肝小笼包(3件) | 松露高汤 | 伊比利亚火腿

Soup 汤

Mushroom Cappuccino (V)

Served with Home-made Brioche Toast | Hazelnut

招牌野菌浓汤 | 自制榛子土司

Hearty Soup of The Day

时令炖靚汤

Pasta 意面

King Prawn "Marco Polo"

Egg Pasta | Lobster Oil | Kombu
鲜虾 | 意大利全蛋面 | 自制龙虾油

Truffle Pasta (V)

Capellini | Wild Mushroom | Albufera Sauce
意大利面 | 野菌 | 松露奶油

Mains 主食

Norwegian Nordic Salmon

Roasted | Seasonal Greens | Cauliflower Puree | Hazelnut | Balsamic
香煎挪威三文鱼 | 时蔬 | 椰菜花泥 | 榛果 | 意大利黑醋

Chicken Roulade

Preserved Meat Rice "Lap Mei Fan" | Wild Mushroom
Seasonal Vegetable | Chicken Jus
鸡肉卷 | 腊味饭 | 野菌 | 时蔬 | 鸡汁

Duo Preparation of Beef Tenderloin (supplement 12++)

Roasted | Kampot Pepper Crusted | Shepherd's Pie
Seasonal Greens | Port Wine Jus
西班牙牛里脊双吃 | 柬埔寨胡椒薄脆 | 牧羊人饼 | 时蔬 | 波特酒汁
(附加 12++)

Dessert 甜点

Chef's Daily Dessert

主厨每日甜品

Sweet Yam "Orh-Nee"

Pumpkin | Ginkgo Nuts | Coconut Sorbet
芋泥 | 南瓜 | 银杏 | 椰子冰沙