

# CHIN(金)ISERIE

Modern Asian by Justin Quek

## *Food from the Heart*

By Chef Justin Quek

### **Duo of Seasonal Starter 季节前菜双拼**

Tuna Akami Tartare | Kombu Truffle Vinagrette  
Fresh French Oyster | Ginger Flower Dressing  
金枪鱼塔塔 佐松露醋汁 | 法国生蚝佐姜花汁  
R&L Legras, Brut Rosé, Grand Cru, France, NV

### **Live Maine Lobster 生猛缅因龙虾**

Wok Fried | Leeks | Shao Xing Cream  
锅炒 | 西韭葱 | 绍兴奶油  
Schloss Vollrads, Riesling, Rheingau, Germany, 2017

### **Omega Chicken 欧美加有机鸡**

Pot-Roasted | Morel & Wild Mushroom | Winter Black Truffle  
锅烤 | 羊肚菌菇与野菌蘑菇 | 黑松露  
Lucien le Moine, Pinot Noir, Bourgogne Rouge, Burgundy, France, 2015

### **Japanese Wagyu Beef 日本和牛**

Charcoal Grilled | "Isles of Eden" Sea Cucumber | Abalone "Nam Yu" Sauce  
炭烤 | 焖马尔代夫海参与鲍鱼 | 南乳酱  
Poupille, Merlot, Cotes de Castillon, Bordeaux, France, 2010

### **Sweet Thoughts 甜甜蜜蜜**

Rose Macaroon | Redfruit | Mint Chocolate Bombe  
玫瑰马卡龙 | 红果 | 薄荷巧克力  
Carmes de Rieussec, Sauternes, France, 2011

\$188++ person

Wine Pairing \$88++

*Happy Valentine's Day*

