

JQ Classics – Tasting Menu

Cuisine of Chef Justin Quek

Buri Oh

Ceviche, micro greens, truffle vinaigrette

鱈鱼薄片，松露香醋汁

R&L Legras, JQ Selection, Brut Rosé, Grand Cru, Chouilly

White Asparagus

Pan-seared Hokkaido scallop, wakame beurre blanc

白芦笋，锅煎北海道扇贝，海带白牛油酱汁

Schloss Vollrads, JQ Selection, Riesling, Rheingau, Germany, 2015

Miso Cod

Baked, lime & ginger butter nage

烘烤味噌鳕鱼，姜汁青柠檬奶油酱

Voyager Estate, Chardonnay, Margaret River, Australia, 2014

Escalope of Duck Foie Gras & Abalone

Wild mushroom, Perigourdine sauce

野生蘑菇，鸭肝，鲍鱼片，松露酱

Sliding hill, Pinot Noir, Marlborough, New Zealand, 2013

Surf & Turf

Wok-fried Maine lobster, Asian black pepper sauce

Char-grilled Australian organic beef, natural jus

黑胡椒汁炒缅因州龙虾，炭烤澳洲有机牛，牛肉汁

Torbreck, Woodcutter's, Shiraz, Barossa Valley, Australia, 2015

Fromages "Alléosse"

Selection of French cheeses with condiments

精选法国芝士

Emilio Lustau, East India Solera Sherry, Jerez, Spain, NV

OR

Madagascar Vanilla

Crème brûlée, berries compote, almond tuile, cherry sorbet

香草焦糖布丁，野莓酱，杏仁脆片，樱桃冰沙

Klein Constance, Vin de Constance, South Africa, 2012

Mineral water (Fiji/Santa Vittoria) and gourmet coffee, fine tea selection

6 courses 188 per person, *wine pairing additional 128*

7 courses 213 per person, *wine pairing additional 138*

Available daily from 6:00-10:00pm

**All prices are in Singapore dollars, subject to 10% service charge and 7% GST.*