

JQ's Prestige Menu- Inspired By Asia

Cuisine of Chef Justin Quek

French Duck

Rillettes, foie gras espuma, Riesling jelly, marinated grape

法国鸭肉丝，鸭肝泡沫酱，雷司令酒冻，腌葡萄

Schloss Vollrads, JQ Selection, Riesling, Rheingau, Germany 2012

Madai

Poached in oyster butter, potato leek "risotto"

生蚝奶油鲷鱼，马铃薯大葱“烩饭”

Hokkaido Scallop

Braised with Ee Fu noodle, Sakura ebi

北海道带子，焖伊府面，樱花虾

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

Australian Grain Fed Beef Shortribs

Double boiled, braised root vegetable, burdock infused soya sauce

炖澳洲谷饲牛肋肉，焖菜根，牛蒡酱油汁

Soya Bean

Pudding, sweet potato "Gnocchi", tofu-sesame ice cream

黄豆布丁，甜番薯“面疙瘩”，芝麻豆腐冰淇淋

Chapoutier, Muscat Beaumes de Venise, Southern Rhône, France 2014

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

98 per person, wine pairing additional 60

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