

## **MBS 5 Years Anniversary Set Lunch**

*Celebration Menu by Chef Justin Quek*

### **Spanish Octopus**

*Char grilled, mesclun salad, mango,  
Ginger flower dressing*

*or*

### **JQ Signature**

*Foie Gras Xiao Long Bao in superior broth*

SKY<sup>ON 57</sup>

### **Canadian Halibut**

*Lightly seared & poached in Shao Xing wine,  
Sautéed mushrooms and pea, pomme mousseline*

*or*

### **Wagyu Beef**

*Five spice-maltose glazed rib fingers, sautéed Asian greens  
Parsnip purée, cilantro jus*

SKY<sup>ON 57</sup>

### **Reconstructed Chendol**

*Azuki bean & coconut mousse, pandan & coconut jelly  
Gula java crème, crispy black glutinous rice, pandan ice cream*

*or*

### **Granny Smith Apple Tart**

*Freshly baked, vanilla ice cream*

**50 per person**

*\*All prices are in Singapore dollars subject to 10% service charge and prevailing government taxes*