

# CHIN(金泉)ISERIE

Modern Asian by Justin Quek

## *Business Luncheon*

### APPETIZERS 前菜

#### **King Prawn Fritter 酥脆明虾**

*Avocado and Mesclun Leaves | Yuzu & Lobster Emulsion*

鳄梨果沙拉 | 柚子龙虾泡沫汁

or 或

#### **Our Signature's Salad de Printemps 招牌春季沙拉**

*Crispy Molten Quail Egg | Truffle Vinaigrette*

酥脆溏心鹌鹑蛋 | 松露醋汁

or 或

#### **Jerusalem Artichoke Velouté 洋蓟奶油汤**

*Brioche & Truffle Butter Toast*

松露奶油土司

### MAINS 主食

#### **Oven Roasted French Piglet 烤法国乳猪**

*Spring Vegetables | Bacon and Sherry Cream*

春季蔬菜 | 培根与雪莉酒酱

or 或

#### **Chef's Market Creation 厨师创意**

*Daily Specials*

每日特餐

or 或

#### **Wok Fried Wagyu Beef 锅炒和牛**

*Vegetable Fried Rice | Kampot Black Pepper*

蔬菜炒饭 | 柬埔寨黑胡椒

### DESSERTS 甜品

#### **Chef's Creation of the Month 厨师每日创意甜品**

or 或

*Crème Brûlée | Red Fruits and Vanilla Ice Cream 法式焦糖布丁 | 红果与香草冰淇淋*

\$55++ person 位

# CHIN ISERIE

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## *Deluxe Menu*

### APPETIZERS 前菜

**Duo of Seasonal Starters 创意季节前菜**

*or 或*

**Mushroom Confit Roll 蘑菇卷**

*Charcoal Grilled | Hiroshima Oyster | Mesclun Leaves |  
Parmesan | Ponzu Dressing*

炭烤 | 广岛生蠔 | 沙拉 | 乳酪 | 柚子汁

### 2<sup>nd</sup> COURSE 第二道菜

**Jerusalem Artichoke Velouté 洋蓟奶油汤**

*Toasted Truffle Brioche | Grilled Green Asparagus  
烘松露奶油面包 | 烤芦笋*

### MAINS 主食

**French Turbotin Fillet 法国多宝鱼**

*Baked | Roasted Garlic | Salted Pork | Thyme in Superior Stock  
焗 | 烤蒜 | 腌猪肉 | 百里香高汤*

*or 或*

**Australian Wagyu Beef 澳大利亚和牛**

*Charcoal Grilled | Wild Mushroom Cream  
炭烤 | 野菌蘑菇奶油酱*

**Seasonal Chef's Dessert 厨师季节甜品**

*Clementine Suzette | House Made Ice Cream  
柑桔可丽饼 | 自制冰淇淋*

**\$80++ person 位**