

# Gastronomic Set Menu – Inspired by Asia

*Cuisine of Chef Justin Quek*

## **Oscietra Caviar**

*Smoked Spanish anchovies, baby vegetable, lemon infused crème fraîche*

黑鲱鱼子酱, 烟熏凤尾鱼, 蔬菜, 柠檬鲜奶油

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

## **Maine Lobster**

*Poached in butter, Israeli couscous, uni-yuzu emulsion*

*Lucien le Moine, Bourgogne Blanc, France, 2013*

奶油龙虾, 以色列古斯米, 海胆柚子奶油酱

## **Diver Scallop**

*Pan roasted, Jerusalem artichoke, cured bacon, winter black truffle sauce*

锅烧深海带子, 菊芋根, 腌熏猪肉, 冬季黑松露汁

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

## **Iberico Pork Belly**

*Braised in “Lu Shui”, Oriental vegetables*

卤伊比利亚五花肉, 炒蔬菜

*Torres, Celeste Crianza, Ribera del Duero, Spain, 2013*

## **Duo of Australian Free Range Organic Beef**

*Smoked char powder coated striploin, slow cooked beef skirt, carrot, Marsala wine jus*

澳洲有机放养牛, 烟熏碳粉包牛腰脊肉, 慢煮牛腩, 胡萝卜, 玛萨拉酒酱汁

*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

## **Pavlova**

*Vanilla crispy meringue stuffed with citrus curd, basil gel*

*Berries mousse, strawberry & basil sorbet*

香草蛋白酥皮, 果酸酱, 罗勒冻, 什锦莓姆斯, 草莓罗勒冰沙

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

**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.*