

CHEF'S TABLE

BY CHEF STEPHAN

TODAY'S INGREDIENTS

RED
SNAPPER

BARBARY
DUCK

LOBSTER
BISQUE

OCTOPUS

GLOBE
ARTICHOKE

COD FISH

NZ LAMB

HOKKAIDO
SCALLOP

ESCARGOT

CAULIFLOWER

BOUCHOT
MUSSELS

FOIE
GRAS

EGG YOLK

BUTTERNUT
PUMPKIN

NASHI
PEAR

BLACK ANGUS
BEEF

TETE DE VEAU

DUROC
PORK

KING ORA
SALMON

BURRATA

CELERIAC

ZUCCHINI

HAMACHI

JAMON
IBERICO

PECAN
NUT

STRAWBERRY

BLACK
SESAME

CHOCOLATE

THE CHEF WILL CREATE A DINNER BASED ON THE FRESHEST
PRODUCE AND INGREDIENTS AVAILABLE

4 COURSE 98

6 COURSE 128

8 COURSE 150

*ALL SAVOURY OR CHEESE – ADDITIONAL 10

WINE PAIRING

4 GLASSES WINE PAIRING 78

6 GLASSES WINE PAIRING 115

ALL PRICES ARE SUBJECT TO:
10% SERVICE CHARGE & 7% GST