

BUSINESS LUNCHEON

55 for 3 courses or 65 for 4 courses

STARTER

Salade de Saison (V)

Seasonal vegetables and fruits, mesclun leaves

当季沙拉 (素)

当季什锦蔬菜, 水果, 综合生菜叶

Choice of Dressing: *Truffle vinaigrette*

松露香醋汁

酱汁: *Hazelnut vinaigrette*

榛果香醋汁

Raspberry vinaigrette

覆盆子香醋汁

Balsamic vinaigrette

巴薩米可香醋汁

Salade Niçoise - Additional 5

Reconstructed, seared tuna, green olive aioli

新式尼斯沙拉, 香煎金枪鱼, 自制橄榄油蛋黄酱

Organic Egg (P)

Slow cooked, sautéed Iberico pork belly, braised leek, potato espuma, truffle butter

有机温泉蛋佐伊比利亚猪五花肉焖韭葱, 土豆泥, 松露牛油

French "AOC" Brillat-Savarin Cheese (V)

Rocket salad, pine nuts, watermelon

法国原产布瑞拉特萨梵冷奶酪, 沙拉, 松仁, 西瓜

JQ's Signature (P) - Additional 5

Foie Gras Xiao Long Bao

鸭肝小笼包

SOUP

Tomyum Infused Pumpkin Velouté

Blue swimmer crab

冬蔭南瓜浓汤, 蓝花蟹

Jerusalem Artichoke Velouté (V)

Black truffle cream

菊芋浓汤, 黑松露奶油

Chicken & Conpoy Thick Broth

Fig-leaved gourd, wood ear mushrooms

鸡肉干贝上汤, 黑子南瓜, 黑木耳

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

**V-vegetarian*

**P-contains pork*

MAIN COURSE

Mallard Duck Leg (P)

Confit with Asian spice, bean stew, cilantro jus

油封绿头鸭鸭腿肉，亚式香料，烩豆，芫荽酱汁

NZ Coastal Lamb Rack - Additional 8

Satay marinated, chickpea-polenta cake, tamarind jus

锅烧沙爹酱腌制纽西兰羊肩肉，香煎鹰嘴豆糕，罗望子酱

Australian Angus Beef Striploin - Additional 8

Pan roasted, cereal crust, sautéed seasonal greens, Sze Chuan pepper sauce

锅烧香麦酥皮澳洲安格斯牛前腰脊肉，炒鲜蔬，四川花椒酱

Kuhlbarra Barramundi

Pan roasted, Israeli "couscous", clam beurre blanc

锅烧澳洲金目鲈，以色列式古斯米，蛤蜊白奶油酱汁

East Ocean - Additional 6

Seared octopus, sautéed prawn, squid confit, deep ocean fish

Hokkaido scallop, sea urchin yuzu emulsion

香煎东洋八爪鱼，锅煎大虾，油封乌贼，深海鱼，北海道扇贝，（海胆柚子泡沫汁）

Orecchiette Pasta (V)

Spicy bean sauce, eggplant, mushrooms

耳型意大利面，辣豆酱，茄子，野菌菇

DESSERT

Berries

Marinated with Grand Marnier, yoghurt panna cotta, desiccated berries sponge

Oatmeal crisp, yoghurt ice cream

柑曼怡什锦莓，酸奶意式奶酪，风干什锦莓海绵蛋糕，香脆燕麦，酸奶冰淇淋

Homemade Pâtisseries

(Selection from our pastry trolley)

自制甜点

Green Tea

Brownie and macadamia, red bean mousse, rice crisp, sake mousse & ice cream

绿茶布朗尼配夏威夷果，红豆慕斯，脆米花，清酒慕斯，清酒冰淇淋

Seasonal Fruit Platter with Chef's daily sorbet

时令水果拼盘

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