

Singapore Grand Prix 2015

Flight Table Package

Cuisine of Chef Justin Quek

*R&L Legras, JQ Selection, Pluriel, Blanc de Blancs, Chouilly
Champagne Magnum*

Freshly shucked oysters with ginger flower dressing

Vegetable crudités with miso & spicy peanut dips

Crispy Sakura chicken with Sze Chuan pepper chili and peanut

*Oriental sliders with tangerine sauce, Asian spiced pork & prawn patty in soft
minim bun*

JQ's signature foie gras xiao long bao

JQ's wagyu beef noodle

Duck confit quesadilla, hoisin sauce, scallion, onion & capsicum

Chef's selection of desserts

Mineral water, gourmet coffee or fine tea selection

**SGD 1,188++ per table
(Maximum of 5 guests)**