

JUSTin Time for Holidays

21th Dec to 30th Dec
With Chef Justin Quek



Demitasse of Mushroom Cappuccino

Hazelnut Praline Toast

∞

Hiroshima Oyster Fritter

Ice Plant Salad and Yuzu Lobster Emulsion

∞

Duck Foie Gras

Roasted Apple and Raisin Sauce

∞

Beef Tenderloin

Pan Roasted with Seasonal Vegetables, Pomme Puree
And Black Pepper Sauce

or

Miso Cod Fish

Baked with Pearl Vegetable served with Lime & Ginger
Beurre Blanc

∞

Mont Blanc

Chestnut Cream with Crispy Meringue and Truffle Ice
Cream

98++ per person