# **Indulgence for Four**

Cuisine of Chef Justin Quek

#### **Symphony of Foie Gras**

Pan seared, terrine and gateau

#### **Mushroom Veloute**

Sautéed wild mushroom, truffle cream

### Char Grilled M6 Wagyu Tomahawk Steak

Roasted potatoes, sautéed vegetables, cos salad Veal jus, sauce choron

## **Crazy About Chocolate**

Chocolate fondant, brownie, milk chocolate mousse Crumble, chocolate tuile, fig ice cream, Macallan ice cream

### Mineral water, gourmet coffee or fine tea selection \$668 per set

Ideal for four to share

Additional set of appetizer, soup & dessert at \$75 per person