

Gastronomic Set Menu - Lunar New Year Celebration

Cuisine of Chef Justin Quek

January 25 – February 22, 2016

Kagoshima Buri Oh

Ceviche, micro salad, ginger flower dressing

Sea Conch

Double boiled chicken broth, egg custard

Dried octopus, pearl vegetables

Hokkaido Scallop

Pan seared, abalone, crispy chicken skin

Cauliflower texture, Albufera sauce

Maine Lobster

Wok fried with JQ's Strait sweet & sour sauce

Asian vegetables

French Quail

Oven roasted, stuffed with Lup Mei Fun & foie gras

Wok fried healthy greens, Lu Shui jus

Black truffle shavings

Bird's Nest

Sphere, osmanthus flower jelly

Lemongrass, ginger & manuka honey sorbet

Mineral water, gourmet coffee or fine tea selection

\$198++