

JQ Prestige - Lunar New Year Celebration

Cuisine of Chef Justin Quek

January 25 - February 22, 2016

Hokkaido Scallop

Ceviche, micro salad

Ginger flower dressing

Kuhlbarra Barramundi

Pan roasted, Asian greens

JQ's straits sweet & sour sauce

French Quail

Steamed in papillote with Chinese herbs

Australian M4 Wagyu Tri Tip

Char grilled, asparagus

Uni butter

Crispy Nian Gao

Stuffed with red bean, tangerine sauce

Brandy snaps, tangerine sorbet

Mineral water and gourmet coffee, fine tea selection

\$128++