

## Valentine's Day Menu

*Cuisine passionately created by Chef Justin Quek*

14<sup>th</sup> February, 2017

### French Duck

*Foie gras parfait, terrine, rilette wrapped with crispy brick pastry  
R&L Legras, JQ Selection, Brut Rosé, Grand Cru, Chouilly*

### Patagonian Tooth Fish

*Pan roasted, crispy potato scale, braised leek, caviar beurre blanc  
Lucien le Moine, Bourgogne Blanc, France*

### Maine Lobster

*Char grilled, asparagus, uni butter  
Schloss Vollrads, JQ Selection, Riesling, Rheingau, Germany*

### Australian Wagyu Beef

*"En Croute", mushroom duxelles, medley of root vegetables, sauce bordelaise  
Torbreck, Woodcutter's, Shiraz, Barossa Valley, Australia*

### Symphony of Dessert

*Texture of chocolate, corn parfait, caramelized macadamia, coconut sorbet  
Emilio Lustau, East India Solera Sherry, Jerez, Spain*

**Mineral water, gourmet coffee or fine tea selection**

**Dazzle with a glass of JQ Champagne**

**S\$220++**

**(Additional \$128++ for wine pairing)**