

CHEF'S TABLE

Meet Chef John Khallenda, a culinary artist with a passion for flavor and innovation. With years of experience in a renowned kitchen, Chef John Khallenda blends classic techniques with modern flair, creating dishes that delight the senses. Committed to sustainability and using fresh, local ingredients, each plate is a masterpiece crafted to inspire and indulge, inviting you on a unique gastronomic journey.



PRE-FIX MENU

From Saturday 23rd November to Sunday 15th December

TWO COURSES 48.00 **WINE PAIRING 25.00**
THREE COURSES 68.00 **WINE PAIRING 35.00**

3 COURSE MENU

(Choose one dish per course)

APPETIZERS

LOBSTER CHOWDER

SF D

sweet corn, baby roasted potato,
poached lobster

Veuve Du Vernay | Brut | France NV

TUNA POKE BOWL

G

fresh tuna, Japanese sesame aioli, cilantro
& chef spice chips

JNSQ | Sauvignon Blanc | California 2018

ROMAINE & KALE CAESAR SALAD

D

Parmesan cheese, croutons, red onion,
anchovies

Justin | Rose | California 2017

CREAMY PUMPKIN SOUP

G D

garlic bread

Gavi | Volpi | Italy 2019

MAIN COURSE

GRILLED SEAFOOD PLATTER

SF

one crayfish, half lobster, six shrimps,
mussels & jasmine rice

Saint Veran | Joseph Drouhin | Bourgogne | France 2014

ROASTED HALF CHICKEN

D

coconut curry rice, fried plantain,
caper sauce

Fogdog | Pinot Noir | Sonoma Coast | California 2009

PRIME FILET MIGNON

D

creamy garlic mashed potato, carrot,
broccolini, red wine sauce

supplement of 18.00

Sacha Lichine | Cabernet Sauvignon & Merlot |
France 2008

STEAMED WHOLE SNAPPER

D

bok choy, white wine butter sauce

Baron Herzog | Chardonnay | California 2020

DESSERT

CHOCOLATE CREMIEUX

D

feuillentine, mint ice cream, chocolate crumb

BURNT HONEY CAKE

D

almond ice cream, shortbread crumb

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan **VG** vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST.

Please advise of any food allergies or dietary restrictions.