CHEF'S TAVERN

Chef's Signature European Lunch Set
est. 1hr 30mins

$68++ per set

roggenbrot
bread, butter

STARTERS
choose 1

hokkaido scallop crudo mango leche de tigre, trout roe, sawtooth coriander oil
burrata(v) kumato tomato, wasabi oil, lotus root chips, mizuna salad
kombu angel hair pasta argentinian prawns, tom kha coconut, lobster bisque foam

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MAINS
choose 1

tajima wagyu striploin(160g) sunchoke, brown butter hollandaise, veal jus(+32)
seasonal fish celeriac, passionfruit gel, madras curry tarragon beurre blanc
schnitzel 'wiener art' pork loin, cranberries, butterhead, french fries
triple parmesan risotto (v) served with butterhead lettuce, onion vinaigrette

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DESSERTS
choose 1

cheese platter comté, époisses, aged cheddar (+12)
dark chocolate gateau yuzu sorbet
piña colada pineapple sorbet, frozen coconut parfait, rum, gula melaka
white peach mousse sablé, oolongcha ice cream
ice-cream single scoop tahitian vanilla/sicilian pistachio/valrhona dark chocolate

Lunch Beverages

Sommelier's Choice
Wine By Glass(White/Red) $12
Wine By Carafe(White/Red) $35

Coffee (Long Black/Latte/Cappuccino) $6/$8/$8
Tea (Earl Grey/Peppermint/Chamomile) $8
Soft Drinks/Mondariz Still/Mondariz Sparkling $8

Prices displayed are subject to prevailing service charge and GST

CHEF'S TAVERN

Japanese Teishoku Lunch Set

Choice of
Sourdough Bread
Or
Japanese Rice With Furikake And Ajitsuke Egg

28

Macaroni Gratinee(V)
parmesan,
truffle salsa,
parsley oil

Or

Pumpkin Risotto(V)
broccolini,
za'atar,
pumpkin seed oil

38

Monkfish
sauce vierge,
piquillo peppers,
sansho chicken jus

Or

Pork Tenderloin
mashed potato,
black garlic puree,
pork jus

48

Alaskan Black Cod
celeriac,
passionfruit gel,
madras curry tarragon beurre blanc

Or

Wagyu Flank Steak
sunchoke,
brown butter hollandaise,
veal jus

Served with
Salad with Japanese Onion Vinaigrette | Soup of the Day
Pickles | Lotus Root Chips | Fruits

Add-on Dessert
Dark Chocolate Gateau Yuzu Sorbet $16
Piña Colada - Pineapple Sorbet, Frozen Coconut Parfait, Rum, Gula Melaka $14
White Peach Mousse Sablé, Oolong Ice Cream $14
Ice Cream per scoop
Tahitian Vanilla $6
Sicilian Pistachio/Valrhona Dark Chocolate $8
Cheese Platter Comté, Époisses, Aged Cheddar $26

(v) - vegetarian option available
Prices displayed are subject to prevailing 10% service charge and GST