

# CHEF'S TABLE

BY CHEF STEPHAN

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COD FISH	LEMON SOLE	OKINAWA SPINACH	PARSLEY ROOT
JAMON IBERICO   LARDO   IBERICO PORK	HOKKAIDO SCALLOP	OCTOPUS	BLACK GARLIC
GLOBE ARTICHOKE	SKIPJACK TUNA	BARBARY DUCK & FOIE GRAS	BURRATA
TETE DE VEAU	AVOCADO	WHITE ASPARAGUS	TERES MAJOR US BEEF
ROSCOFF ONIONS	HEIRLOOM TOMATO	CHANTERELLE MUSHROOM	CAULIFLOWER
PINEAPPLE	FENNEL	TURNIP	STRAWBERRY
RASPBERRY	YOGHURT	COCONUT	CHOCOLATE

This is a sample menu.  
Our menu is constantly change based on the freshest ingredient and produce

THE CHEF WILL CREATE A DINNER BASED ON THE FRESHEST PRODUCE  
AND INGREDIENTS AVAILABLE

4 C O U R S E 9 8  
6 C O U R S E 1 2 8  
8 C O U R S E 1 5 0

\*ALL SAVOURY MENU ADDITIONAL 10

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE