



SPRING/SUMMER DISCOVERY MENU

AMUSE BOUCHE

ENTRÉE

Oyster, Tarragon Beurre Blanc, Oscietra Caviar

PÂTES

Uni, Bottarga

LÉGUMES

Aspaaragus, Burgaud Duck Breast, Maltaise Espuma

POISSON / BŒUF

*Atlantic Wild Caught Seabass
Braised Baby Fennel
Sauce Safranée*

OR

*A5 Miyazaki Wagyu
Sand Carrot & Cardamon Puree
Roasted Fig Miso*

DESSERT

*Lemon Curd, Salted Caramel Espuma
Lemon Confit, Streusel*

CANELÉ

**\$228/PAX
MINIMUM 8 PAX**

A SINGLE MAIN COURSE OPTION OF EITHER POISSON OR BŒUF, WILL BE SERVED TO ALL 8 GUESTS.

WHATSAPP (65) 9272 7180 / EMAIL THECHINOISERIES@GMAIL.COM
TO BOOK NOW.