

# DINNER BY CHEF STEPHAN



Take out & Delivery  
TAKE OUT MEAL \$98+ per person

Chef's Table by Chef Stephan  
61 Tras Street, 079000 Singapore, Tanjong Pagar

# DINNER BY CHEF STEPHAN

**TAKE OUT MEAL \$98+**

**DINNER by Chef Stephan:**

1 Days DINNER based on 4 courses,  
priced at \$98+ per person  
Delivery + \$20net surcharge.

**Pick up and Delivery:**

**Pick-up:** 3pm till 5pm

@ Chef's Table - 61 Tras Street, 079000 Singapore (Tanjong Pagar)

**Delivery** will be from 3pm till 5pm.

One of our DINNER bags will based on 4 course meal.

The food is chilled, keep it refrigerated till you plan to eat.

We finished the meals to 90%.

Starters and Desserts only need to be removed from  
the refrigerator 10-15min prior consumption.

Main course and soup need a simple reheating where you only need  
a pot and a frying pan. We pack the meal in sous vide / food safe bags  
to reheat in a pot with simmering water  
or a quick roast on vegetables for better flavour.

**We will provide you with a menu, instructions, photos of the  
dishes and a quick tutorial video for this week's menu.**

# DINNER BY CHEF STEPHAN

## TAKE OUT

*\$98+ per person*

## MENU

### Starter

#### **SALMON CONFIT**

slow cooked salmon confit, puff pastry tart, ikura, cream cheese  
puffed tapioca, chervil, dill

### Soup

#### **LOBSTER BISQUE**

lobster bisque, red Argentinian prawns, artichoke chips, spring onion

### Main

#### **MAPLE TREE DUCK & FOIE GRAS**

medium roast duck breast, duck leg ragout, foie gras  
mash potato, king oyster mushroom chips, green asparagus  
**(alternative: Beef)**

### Dessert

#### **CHOCOLATE GATEAU**

chocolate gateau with salted caramel & chocolate mousse,  
marinated strawberries, freeze raspberry

### Additional option:

(\$18+ per serving)

### **CHEESE SELECTION**

Camembert, Roquefort, Comte – served with dried fruits and nuts

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## MENU – VEGETARIAN OPTION

### Starter

#### **ONION CONFIT TART**

onion confit, caramelised onion crème, puff pastry tart, goat cheese, chervil, purple shiso, endive

### Soup

#### **MUSHROOM SOUP**

roast mushroom soup, black truffle paste, roasted chanterelle mushrooms, crisp sourdough croutons, chervil

### Main

#### **PUMPKIN & RISOTTO**

aged risotto rice cooked with comte cheese, pickled pumpkin, pumpkin seed oil, roast Japanese pumpkin, nasturtium leave

### Dessert

#### **CHOCOLATE GATEAU**

chocolate gateau with salted caramel & chocolate mousse, marinated strawberries, freeze raspberry

### Additional option:

(\$18+ per serving)

### **CHEESE SELECTION**

Camembert, Roquefort, Comte – served with dried fruits and nuts



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## TAKE OUT WINES

*Wine recommendation of the week*

### **Grüner Veltliner 2018**

**Goldberg, Zahel winery, Austria**

Classic Grüner Veltliner with aromas of green apple and peppercorn. Palate is crisp, zesty with clean finish. **\$68+**



### **Cabernet Sauvignon, 2017**

**Marques de Casa Concha, Chile**

Deep red. Unctuous cherry, cassis, cedar, blackberry, black tar and smoke. Smooth, silky texture with firm tannins.

**\$72+**



## Cocktails in stock



Passion delight \$14+, In Love with Rosemary \$14+  
Cold Brew Martini \$15+, I am Coconuts \$15+  
Twisted Negroni \$16+, Whisky Sour \$16+