

# DINNER BY CHEF STEPHAN

## DINNER MENU CNY 16<sup>TH</sup> & 17<sup>TH</sup> FEBRUARY 2026

CANAPES TO START  
(SERVED ON ARRIVAL)

AMUSEBOUCHE  
**HOKKAIDO SCALLOPS**  
HOKKAIDO SCALLOP, SEAWEED,  
PEACH, TEMPURA CRUNCH

**BREAD SERVICE – SOURDOUGH, BUTTER & OLIVE OIL**

**1<sup>ST</sup> COURSE**  
**TUNA YUSHENG**  
TUNA TARTARE, RADISH, CHERRY, CAVIAR SAUCE

**2<sup>ND</sup> COURSE**  
**ANGEL HAIR & LOBSTER**  
COLD ANGEL HAIR PASTA WITH KOMBU & CHIVES  
LOBSTER RAGOUT, LOBSTER BISQUE FOAM

**3<sup>RD</sup> COURSE**  
**BLACK TRUFFLE DUCK**  
ROAST WHITE PEKING DUCK, TRUFFLE JUS  
POTATO CREME, SHAVED BLACK WINTER TRUFFLE

**MAIN COURSE**  
**WAGYU BEEF**  
ROAST WAGYU BEEF, GREEN ASPARAGUS & SPECK  
CARAMELISED ONION, THYME JUS

**PRE-DESSERT**  
MINT SORBET, MARINATED WHITE STRAWBERRIES,  
MINT FOAM, STRAWBERRY DUST

**DESSERT**  
**TO A GOLDEN NEW YEAR**  
DARK CHOCOLATE GATEAU, PISTACHIO  
OOLONG ICE CREAM, 23K GOLD LEAVES

*(PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS,  
TO ACCOMMODATE YOUR PREFERENCES )*

PRICE: \$288/ PAX  
(DINNER 7PM START)