

## **JQ Classics – Tasting Menu**

*Cuisine of Chef Justin Quek*

***Start with a glass of JQ Private Label Wine***

### **Buri Oh**

*Ceviche, micro greens, truffle vinaigrette*

鰵鱼薄片，松露香醋汁

***Auntsfield, JQ Selection, Sauvignon Blanc, Marlborough, New Zealand, 2015***

### **Miso Cod**

*Baked, lime & ginger butter nage*

烘烤味噌鳕鱼，姜汁青柠檬奶油酱

### **Escalope of Duck Foie Gras & Abalone**

*Wild mushrooms, Perigourdine sauce*

野生蘑菇，鸭肝，鲍鱼片，松露酱

***Sliding hill, Pinot Noir, Marlborough, New Zealand, 2013***

### **Surf & Turf**

*Wok-fried Maine lobster, Asian black pepper sauce*

*Char-grilled Australian organic beef, natural jus*

黑胡椒汁炒缅因州龙虾，炭烤澳洲有机牛，牛肉汁

***Torbreck, Woodcutter's, Shiraz, Barossa Valley, Australia, 2015***

### **Madagascar Vanilla**

*Crème brûlée, berries compote, almond tuile, cherry sorbet*

香草焦糖布丁，野莓酱，杏仁脆片，樱桃冰沙

**Mineral water (Fiji/Santa Vittoria) and gourmet coffee, fine tea selection**

5 courses 148 per person, *wine pairing additional 60*

*Available daily from 12:30-02:00pm*

*\*All prices are in Singapore dollars, subject to 10% service charge and 7% GST.*