

CHEF'S TASTING MENU

“SUMMER 2017”

AMUSE-BOUCHE

DUO OF JAPANESE “HAMO”

Pike Conger Eel served two ways

SCOTTISH RAZOR CLAM (add 20)

Caviar, “Ama Ebi”, Sorrel

AUSTRALIAN ABALONE

Glutinous Rice stuffed Chicken

LOIRE VALLEY FOIE GRAS (add 8)

*“Mulard” Duck Liver “Miso-Yaki”,
Braised Daikon, Summer Truffle*

SOUTH AFRICAN SPINY LOBSTER (add 10)

Salted Egg Yolk, Pumpkin, Jamón Ibérico Crisp

AMERICAN PIGEON

*“À la Plancha”, Vanilla scented Parsnip Purée,
Muscat & Pigeon Jus*

NORMANDY SKATE (add 18)

*Fregola, Black Olive Yogurt, Salicornia,
Meunière Sauce*

KUMAMOTO A4 WAGYU BEEF (add 36)

Langoustine, Asparagus, Uni Emulsion

PEACH CARPACCIO

*Caramelised Almonds, Pistachio Crumble,
White Peach Sorbet*

“GIANDUJA” GATEAUX (add 6)

*Mud Cake Stuffing, Chocolate & Almond
Crumble, Bailey's Ice Cream*

PETIT FOURS

“VEGETARIAN”

AMUSE-BOUCHE

COMPRESSED WATERMELON SALAD

Feta, Walnut, Romaine

“FIOR DI NAPOLI” BUFFALO MOZZARELLA

Arugula, Kumamoto Cherry Tomato, Pesto

JERUSALEM ARTICHOKE

Velouté, Summer Truffle, Herbed Oil

“CARTA FATA”

Baked Summer Vegetables “En Papillote”

“ORZO PERLATO DELL'UMBRIA”

*Italian Pearl Barley, Mushroom Variation,
Toasted Pecan, Roasted Vegetable Jus*

“RISOTTO AUX LÉGUMES D'ÉTÉ”

*Arborio Rice, Summer Vegetables, Parmesan,
Australian “Manjimup” Winter Truffle*

PEACH CARPACCIO

*Caramelised Almonds, Pistachio Crumble,
White Peach Sorbet*

MASCARPONE LIME PARFAIT (add 4)

*White Chocolate Crust, Almond Florentine,
Mango Coulis*

PETIT FOURS

Six Course Prix Fixe 108

Wine Pairing 48

- Discounts not applicable -

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Prices are subjected to service charge and prevailing government taxes

EXCLUSIVE TO OUE

FRESH AIR FLOWN WHOLE JAPANESE FISH

An “Omakase” selection by our partners from Okinawa Prefecture & Tsukiji Market, Tokyo.
Preparation methods differ between the types of fish received.

- Discounts not applicable -

JAPANESE

Sashimi
Sushi
“Shio-Yaki”
“Nitsuke”

FRENCH

Pan-seared & served with
Citrus Salsa;
White Wine Poached &
served with Beurre Blanc

CHINESE

Steamed with Pickled Chillies;
Deep fried & served with
Curry Leaf Butter Sauce

FRESH JAPANESE BLACK WAGYU BEEF GRADE A4 FROM KUMAMOTO, JAPAN | 熊本和牛

Grass-fed & Free-grazing

BEEF TARTARE

Hand-cut raw Kumamoto A4 Wagyu, Caviar, Shimeiji Mushroom, “Nagaimo”, Cured Egg Yolk
AP 52

KUMAMOTO A4 WAGYU “TATAKI”

“Shin Tamanegi”, Mizuna, “Shio Kombu”, Yakiniiku Sauce
AP 42

“NIGIRI” SUSHI SAMPLER

Raw & “Aburi” Kumamoto A4 Wagyu Slices, Uni, Foie Gras, Miso Soup
MC 88

BEEF RISOTTO

Braised Kumamoto A4 Wagyu, Asparagus, Pork Crackling, Bordelaise Sauce
MC 60

KUMAMOTO A4 WAGYU STEAK SELECTION

Choice of cuts available:

TENDERLOIN

(Approx. 180gm)
138

STRIPLOIN

Half Cut (150gm) 98
Full Cut (300gm) 188

RIB EYE

Half Cut (150gm) 108
Full Cut (300gm) 198

Choice of preparation methods:

JAPANESE

Charcoal Grilled
“Yuzukosho” & Himalayan Pink Salt

FRENCH

Pan-seared & Butter-baste
Pommery Mustard & Shallot Purée

Add On Side Dishes:

Sautéed Mushrooms 15
Charcoal Grilled
Shishito Peppers 10

Sautéed Spinach 10
Duck-fat fried
Marbled Potato 10

Koshihikari Rice 5
Miso Soup 5

AP - appetizer portion | MC - main course

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CLASSIC JAPANESE NOUVELLE FRENCH SZECHUAN CHINESE

FRESHLY SHUCKED OYSTERS

Saint Vaast No.2 - Normandy, France
Half Dozen 48 | Dozen 90

Dousset No.2 - Utah Beach, Normandy France
12 each

SASHIMI SAMPLER

For 1 person, Chef's choice of 3 types
AP 38

MAGURO TARTARE

Blue Fin Tuna "Akami", Hokkaido Scallop, Uni, Avocado
AP 42

"SAIKYO" MISO COD

Miso marinated Black Cod, Young Corn, "Kuromame", "Hajikami"
MC 68

WOK SEARED RACK OF LAMB

King Oyster Mushroom, Asparagus, Bell Peppers
MC 60

GRILLED "BUNGALOW" RACK OF PORK

Hormone & antibiotic-free Australian Pork, Grilled Pineapple, Pickled Green Papaya, Pork Jus
MC 48

*** STAR MICHELIN DISHES

BY CHEN KENTARO | 陳建太郎



四川飯店
SHISEN HANTEN
by CHEN KENTARO

SZECHUAN STEAMED CHICKEN | 成都口水鸡 ***

Yellow Bean Sprout, Cashew Nuts, Szechuan Chilli Sauce
AP 24

"KUNG PAO" KUMAMOTO A4 WAGYU BEEF | 宫保熊本和牛 ***

Szechuan Dried Chillies, Bell Peppers, Sweet Peas, Cashew Nuts
MC 60

RED LOBSTER 干烧龙虾 ***

Chef Kentaro's Special Chilli Sauce, Japanese Vinegar, "Man Tou"
MC 60

CHEF KENTARO'S MAPO TOFU | 麻婆豆腐 ***

Japanese Tofu, Minced Pork, Homemade Szechuan Pepper Chilli Sauce
MC 25, with Abalone 65

A P appetizer portion | M C main course

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