

Singapore's Golden Jubilee

Cuisine of Chef Justin Quek

Sunday, August 9th, 2015

Kagoshima Kurobuta

Terrine, crackling, vegetable pickles, whisky & cider crème



Norwegian Langoustine

Mousse stuffed in morel, petit pois, Iberico ham, golden superior broth



Tasmanian Coral Cod

Pan fried with crispy scales, Asian vegetables

JQ's fragrant ginger flower sauce



Australian Dorper Lamb

Pan roasted curry crusted ribs, turmeric couscous with dried fruit & nuts



M6 Australian Wagyu Tri Tip

Char grilled hoisin glaze, spring vegetables

Jerusalem artichoke purée, cilantro jus



5 Texture Symphony

Earl grey dumpling, ginger panna cotta, rice crispy, pandan ice cream

White chocolate & coconut truffle ball

Enjoy with a glass of Champagne

Mineral water and gourmet coffee, fine tea selection