

## JQ Prestige Menu- *Festive Inspired*

*Justin Quek*

### **Scottish Salmon Tartare**

*Marinated with pike fish caviar, kohlrabi, horseradish cream*

*Voyager Estate, Chardonnay, Margaret River, Australia, 2015*

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### **Chestnut Velouté**

*Duck rilette, hazelnut powder*

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### **Mangalica Pork Fillet**

*Wrapped with lardo, raisin-pine nut crusted, cicerchie stew*

*Torres, Celeste Crianza, Ribera del Duero, 2013*

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### **Turkey**

*Pan roasted ballotine, foie gras-cranberry stuffing*

*Celeriac purée, black currant jus*

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### **Dried Fruit Cake**

*Yoghurt texture, crispy tuile, apricot sorbet*

*M. Chapoutier, Muscat Beaumes de Venise, Southern Rhône, France, 2014*

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

**98 per person, additional 60 for wine pairing**