

CHINOISERIE

Modern Asian by Justin Quak

A Gastronomic Adventure by OCBC Cards

Menu

Trio Chef's Platter

NV Champagne Le Gras "Pluriel" Blanc de Blanc

OCBC Special

Chaoshan-style Steamed Whole Ayu Stuffed with Scallop Mousse | Superior
Broth | Pu Ning Fermented Beans

Bourgogne Blanc Domaine Lucien le Moines

Chef Justin's signature

Duck Foie Gras Xiao Long Bao

Duo of meats

Nam Yu Braised Short Ribs | Wok Fried Veal Sweetbread with Garlic and Chilli
| Seasonal Greens

Or

Wok Fried Lobster Hokkien Noodle
Bourgogne Rouge Domaine Lucien le Moines

Chef's Dessert

Flourless Mandarin Blossom Soufflé
Martell Cordon Bleu

Petit Fours

\$ 200++

VOYAGE Cardmembers' Exclusive

Wine pairing (4-glasses) at \$98++ (U.P. S\$136++)



EXCLUSIVELY FOR ALL OCBC CREDIT/DEBIT CARDMEMBERS



Payment must be made with an OCBC Credit/Debit Card. T&Cs apply.