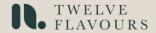




A CULINARY EXPERIENCE BY MASTERCHEF SINGAPORE WINNER CHEF DEREK CHEONG





3 Course Set Lunch \$58++ Wednesday & Thursday

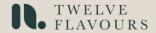
CHAWANMUSHI Crab | Ikura | Yuzu Ponzu | Wasabi

BLACK COD Razor Clams | Sake Lees | Beurre Blanc Supplement \$30++ for n25 Caviar

or

PORK JOWL Miso | Apple | Cabbage

ROASTED BANANA Chocolate | Peanut | Coffee



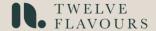


3 Course Vegetarian Set Lunch \$58++ Wednesday & Thursday

CHAWANMUSHI Mushroom | Asparagus | Cep

EGGPLANT Miso | Apple | Cabbage

ROASTED BANANA Chocolate | Peanut | Coffee





4 Course Set Lunch \$88++ Friday, Saturday & Sunday

SNACK

CHAWANMUSHI Crab | Ikura | Yuzu Ponzu | Wasabi

HOKKAIDO SCALLOP Ramson | Fava Bean | Asparagus | Kailan

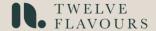
BLACK COD Razor Clams | Sake Lees | Beurre Blanc Supplement \$30++ for n25 Caviar

or

PORK JOWI Miso | Apple | Cabbage

ROASTED BANANA Chocolate | Peanut | Coffee

PETITE FOURS





4 Course Vegetarian Set Lunch \$88++ Friday, Saturday & Sunday

SNACK

CHAWANMUSHI Mushroom | Celeriac | Cep

BURRATA Ramson | Fava Bean | Asparagus | Kailan

> **FGGPI ANT** Miso | Apple | Cabbage

ROASTED BANANA Chocolate | Peanut | Coffee

PETITE FOURS





5 Course Set Dinner \$88++ Wednesday & Thursday

CHAWANMUSHI Crab | Ikura | Yuzu Ponzu | Wasabi

HOKKAIDO SCALLOP Ramson | Fava Bean | Asparagus | Kailan

BLACK COD Razor Clams | Sake Lees | Beurre Blanc Supplement \$30++ for n25 Caviar

or

PORK JOWI Miso | Apple | Cabbage

> APPI F Shiso | Pine | Kiwi

ROASTED BANANA Chocolate | Peanut | Coffee





5 Course Vegetarian Set Dinner \$88++ Wednesday & Thursday

CHAWANMUSHI Mushroom | Celeriac | Cep

BURRATA Ramson | Fava Bean | Asparagus | Kailan

> **FGGPI ANT** Miso | Apple | Cabbage

> > APPI F Shiso | Pine | Kiwi

ROASTED BANANA Chocolate | Peanut | Coffee





6 Course Set Dinner \$138++ Friday, Saturday & Sunday

SNACK

CHAWANMUSHI Crab | Ikura | Yuzu Ponzu | Wasabi

HOKKAIDO SCALLOP Ramson | Fava Bean | Asparagus | Kailan

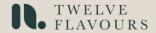
BLACK COD Razor Clams | Sake Lees | Beurre Blanc Supplement \$30++ for n25 Caviar

> PORK JOWI Miso | Apple | Cabbage

> > APPI F Shiso | Pine | Kiwi

ROASTED BANANA Chocolate | Peanut | Coffee

PETITE FOURS





5 Course Vegetarian Set Dinner \$108++ Friday, Saturday & Sunday

SNACK

CHAWANMUSHI Mushroom | Celeriac | Cep

BURRATA Ramson | Fava Bean | Asparagus | Kailan

> **FGGPI ANT** Miso | Apple | Cabbage

> > APPI F Shiso | Pine | Kiwi

ROASTED BANANA Chocolate | Peanut | Coffee

PETITE FOURS



5 Course Wine Pairing Set Dinner \$158++ Wednesday & Thursday

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

2019 Frederic Brouca, "Champ Pentus" Blanc, Faugeres, France

HOKKAIDO SCALLOP Ramson | Fava Bean | Asparagus | Kailan 2020 Das Juice, Rosé, Victoria, Australia

BLACK COD Razor Clams | Sake Lees | Beurre Blanc

or

PORK JOWL Miso | Apple | Cabbage

2020 BK Wines, Carbonic Pinot Noir, Adelaide Hills, South Australia

APPLE Shiso | Pine | Kiwi

ROASTED BANANA
Chocolate | Peanut | Coffee
Graham's 10 Years Tawny Port, Duoro, Portugal

Inclusive of a freshly brewed coffee or tea

Prices are in SGD, subject to 10% service charge and 7% GST. Above menu is subject to change.

JEN Singapore Orchardgateway by Shangri-La reserves the right to amend this offer without prior notice.





6 Course Wine Pairing Set Dinner \$208++ Friday, Saturday & Sunday

SNACK

CHAWANMUSHI Crab | Ikura | Yuzu Ponzu | Wasabi 2019 Frederic Brouca, "Champ Pentus" Blanc, Faugeres, France

> **HOKKAIDO SCALLOP** Ramson | Fava Bean | Asparagus | Kailan 2020 Das Juice, Rosé, Victoria, Australia

BLACK COD Razor Clams | Sake Lees | Beurre Blanc

PORK JOWL Miso | Apple | Cabbage 2020 BK Wines, Carbonic Pinot Noir, Adelaide Hills, South Australia

> APPI F Shiso | Pine | Kiwi

ROASTED BANANA Chocolate | Peanut | Coffee Graham's 10 Years Tawny Port, Duoro, Portugal

PETITE FOURS