

15 STAMFORD

BY ALVIN LEUNG

SET LUNCH

2 COURSES
\$29⁺⁺ PER PERSON

3 COURSES
\$39⁺⁺ PER PERSON

STARTERS

Asian Sea Bass

Palm Sugar, Cilantro, Red Chilli, Lime Coco Milk

Coal Charred Beetroot

Pinenut, Fried Kale, Burnt Butter, Parmesan

Foie Gras Kaya Toast (+8)

Organic Egg Foam, Kaya Gel, Milk Toast

Cold Rice Vermicelli (+10)

Glazed Smoked Eel, Duck Egg Powder, Asian Citrus Vinaigrette

MAINS

15 Stamford Rotisserie Chicken Rice

Chilli Sauce, Ginger Purée, Dark Soy Sauce, Jin Long Yu Premium Rice

Pork Prime Rib 'Bak Kut Teh'

Compressed Watermelon, Angelica Barbecue Sauce

Kühlbarra Barramundi

Buah Keluak Sauce

Tajima Wagyu Beef Hanger Steak (+16)

Sarawak Black Pepper Sauce

DESSERTS

Yeung Ji Kam Lu

Mango, Sago, Pomelo, Coconut Snow

Rotisserie Pineapple Masala

Dark Rum, Lime Salt, Madagascar Vanilla Ice Cream

Stall No. **178906**

Name

Month

DEC

Cut along grey dotted lines



SIGNATURE DISH
BY CHEF ALVIN LEUNG

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES.

Prices are in Singapore dollars and subject to 10% service charge and 7% government taxes.