

# 匠心名饌

## Artistry Tasting Feast

国际名厨李国纬特别呈献

An Exclusive Creation by Celebrity Chef Susur Lee

S\$468++ / 供4位用 for 4 persons

### 启味 PRELUDE

御前两小品

Duo Amuse Bouche

- 陈皮黑醋黑豚颈肉 Marinated Kurobuta Pork Jowl Dark Vinegar Reduction
- 南洋风味龙虾扒配亚参锅巴 Nanyang-style Deep-fried Assam Lobster with Cracker

### 鲜臻 SOUP

蟹肉番茄酸辣清汤

Tomato Hot and Sour Soup with Crab Meat

### 精馐 OCEAN TREASURE

柚子葱油蒸笋壳

Steamed Marble Goby with Yuzu, Ginger and Scallion

豆豉茄子酸菜炒白玉虾

Wok-fried Crystal Prawns with Eggplant, Pickled Mustard Greens and Black Bean

### 珍馐 LAND HARVEST

选一样 CHOOSE ONE

1. 爱尔兰当归鸭·双味献珍

Roasted Irish Duck prepared 2 ways served with Crepe

或 OR

2. 椒皇酱炒日本和牛

Wok-fried Japanese Wagyu with Chinese Malaysian Black Pepper Sauce

自制黑豆腐配菜苗

Homemade Black Bean Curd Sauteed with Seasonal Greens and Olive Vegetables Sauce

### 馐品 STAPLE

樱花虾海鲜炒饭

Wok-fried Fragrant Rice with Seafood and Sakura Ebi

### 甘润 SWEET FINALE

高丽香蕉朱古力豆沙配芦荟冻

Banana and Chocolate Red Bean Paste Fritters accompanied with Lemongrass Gelo



MICHELIN 2025

· Gross bills will be subjected to prevailing service charges and applicable government taxes.

· Not valid in conjunction with other promotional programmes, offers, discount cards, vouchers, tunglokfirst membership privileges, unless otherwise stated.

· Menus and prices are subjected to changes.