



# A GASTRONOMIC NIGHT WITH JUSTIN QUEK @ TMCC

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*Exquisite Omakase Curated by*  
**CHEF JUSTIN QUEK**

**Menu Classic @ \$128**

## **Welcome Snacks**

House made Crackers

Warm Artisan Bread and JQ Truffle Butter

## **Mushroom Cappuccino**

Fresh mushroom cream soup, truffle dust, praline toast

## **Kagoshima Hamachi Ceviche**

Ginger flower dressing, micro greens, parmesan chips

## **Slow cooked Salmon Fillet, Ikura Roes**

Soya Vinaigrette, royal chives Japanese salmon roes

## **Pan-roasted French Duck Breast & sauteed Duck Foie Gras**

Raspberry vinegar and honey glaze, seasonal vegetables

## **Freshly baked Fine Apple Tart**

House made Salted Gula Java Ice Cream





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*Exquisite Omakase Curated by*  
**CHEF JUSTIN QUEK**

**Menu Prestige @ \$208**

*A glass of JQ Grand Crus L&R Champagne NV*

**Welcome Snacks**

House made Crackers

Warm Artisan Bread and JQ Truffle Butter

**Cold Egg Custard and Royal Oscietra Caviar**

Fresh crabmeat, ponzu jelly

**Mushroom Cappuccino**

Fresh mushroom cream soup, truffle dust, praline toast

**Kagoshima Hamachi Ceviche**

Ginger flower dressing, micro greens, parmesan chips

**Slow cooked Salmon Fillet, Ikura Roes**

Soya vinaigrette, royal chives Japanese salmon roes

**Pan-roasted French Duck Breast & sauteed Duck Foie Gras**

Raspberry vinegar and honey glaze, seasonal vegetables

*(A glass of JQ Label Poupille 2010, Organic Merlot)*

**Freshly baked Fine Apple Tart**

House made Salted Gula Java Ice Cream