



Jade Menu | 8 Moments

A Day in June 2022

Petit Salé
Amuse-Bouche

- I. ODE TO CRAB
Fresh Crab Meat with Ocean Mousse and Caviar Oscietra
- II. ODE TO WHITE ASPARAGUS
Braised White Asparagus in Razor Clam Jus
- III. ODE TO MOREL
Dried Scallop Stuffed Morel Mushroom and Yellow Wine Sauce
- IV. ODE TO CUTTLEFISH
Cuttlefish as Noodle with Creamy Seaweed
- V. ODE TO SEA BASS
Grilled Sea bass with Tomato Sweet and Sour Emulsion
- VI. ODE TO WONTON
Lobster Béchamel Wonton in Chinese Superior Broth
and Golden Sprout
- VII. ODE TO CHICKEN
Yellow Chicken Roulade with Shrimp Stuffing
and Chicken Supreme Sauce

OR

* ODE TO BEEF (supplement \$288 per person)
Smoked << Australian >> Beef Rib Eye with
Bean Sauce Braised Aubergine and Herbal Beef Bouillon

Refreshing Calamansi with Split Mung Bean Seaweed Lemon Jelly

- VIII. ODE TO PEACH
Almond Tofu with Marinated Peach and Raspberry Sorbet
- END. Chinoiserie Mignardise Temptations

TATE
Dining Room

