



CHEF JAMES X CHEF NIXON FOUR-HANDS SPECIAL

Modern Asian | 14 to 16 February 2023

AMUSE-BOUCHE

Little Morsels of Chef's Creations

Wine pairing: BILLECART-SALMON BRUT ROSÉ NV

FOIE GRAS

Foie Gras Terrine, Hawthorn Textures, Arbutus Berry, Berry Compote, Tuile

HOKKAIDO SCALLOP

Aburi Hokkaido Scallop, Assam Laksa, Pineapple Ginger Salsa, Pink Peppercorns

Wine pairing: KISTLER VINEYARD LES NOISETIERS 2020

GAROUPA

Seared Garoupa, 12-Year Kairos Caviar, Laksa Leaf Oil, Watercress Fish Broth, Crispy Wakame

PAO-CHA

Gunpowder Tea Mushroom Consommé, Brazilian Agaricus, Dumpling, Leek Ash Powder

Sake pairing: IMANISHIKI NENRIN JUNMAI DAIGINJO

LAMB

Irish Lamb, Curried Beetroot, Lamb Jus, Carrot

Wine pairing: DOMAINE JEAN-LOUIS CHAVE SAINT JOSEPH 2018

CONGEE

Fermented Red Rice Lees, Eight Treasure Grains, Bentong Ginger Chicken, Aged 'Shaoxing' Wine

ASSAM

Assam Gelée, Guava Granita, Chilled Assam Soup

PECAN

Candied Pecan Tart, Osmanthus Ice-cream, Goji Berry Coulis

MIGNARDISE

Sweet Treat

\$180++ per person

Additional alcohol pairing at \$100++ per person

- Reservations must be made directly with QIN Restaurant and Bar via 6980 3535.
 - Reservations must be made at least 3 working days in advance.
 - Menus and prices are subject to change.
- Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards, privilege cards or TungLok Membership Privileges, unless stated otherwise.