



CHEF SUSUR LEE'S NEW CREATIONS

CHINOIS TRUFFLE LUNCH MENU

松露焗扇贝伴贻贝汁与大豆

Baked Fresh Sea Scallop in the Shell

With Truffle Crust & Mussel Juice, Fresh Soya Bean
Ca Del Bosco Prestige Cuvee, Franciacorta, Italy NV

亚式番茄龙虾脆酥面包浓汤与黑松露

Asian Style Tomato Lobster Bisque

Baked in a Puff Pastry with Black Truffles

蒸竹叶脆皮油封鸡伴松露野菇饭与煎鹅肝

Chinese Style Confit of Chicken

Truffle & Wild Mushroom Sticky Rice,
Steamed in Fresh Bamboo Leaf, Seared Foie Gras
*Caymus Vineyards, Conundrum (Sauvignon Blanc, Muscat,
Chardonnary, Viognier), California, USA 2009*

大蒜莴苣浓汁五香卤水生蚝, 伴松露鱼子酱

Five Spice Lo Shui Oyster

Leek & Lettuce Puree, Ossetra Caviar & Truffle Shavings
Domaine Chatelain Sancerre Selection, Loire, France 2008

和牛伴烩洋葱柑橘酱挞与酸瓜和黑松露酱

Grilled Kagoshima Wagyu Beef

With Braised Onion & Marmalade Tart, Black Truffle Sauce, Gerkins
*Domain Jean Paul et Jean Luc Jamet, Cot Rotie, Northern Rhone,
Rhône Valley, France 2005*

金枪鱼味白汁蒜香焗大虾伴番瓜菠菜浓汁与白松露

Garlic King Prawn

Gratinee of Squash, Spinach & White Truffle, Tonnato Sauce

\$120++ per person

\$50++ per person (wine pairing)

(minimum 2 persons)

Chinois
The Soul of Fine Chinese Dining
Hotel Michael, Resorts World Sentosa
26 Sentosa Gateway #02-142/143 Singapore 098138
Tel: 6884 7888
www.chinois.com.sg



CHINOIS TRUFFLE DINNER MENU

蒸松露鵝肝蝴蝶酥伴提子与橄欖菜
Steamed Truffle & Foie Gras Custard Flan
Sauteed Grapes & Olive Vegetables

松露焗扇贝伴貽贝汁与大豆
Baked Fresh Sea Scallop in the Shell
With Truffle Crust & Mussel Juice, Fresh Soya Bean
Ca Del Bosco Prestige Cuvee, Franciacorta, Italy NV

亚式番茄龙虾脆酥面包浓汤与黑松露
Asian Style Tomato Lobster Bisque
Baked in a Puff Pastry with Black Truffles

蒸竹叶脆皮油封鸡伴松露野菇饭与煎鵝肝
Chinese Style Confit of Chicken
Truffle & Wild Mushroom Sticky Rice,
Steamed in Fresh Bamboo Leaf, Seared Foie Gras
*Caymus Vineyards, Conundrum (Sauvignon Blanc, Muscat,
Chardonnary, Viognier), California, USA 2009*

大蒜莴苣浓汁五香卤水生蚝, 伴松露鱼子酱
Five Spice Lo Shui Oyster
Leek & Lettuce Puree, Ossetra Caviar & Truffle Shavings
Domaine Chatelain Sancerre Selection, Loire, France 2008

和牛伴烩洋葱柑橘酱挞与酸瓜和黑松露酱
Grilled Kagoshima Wagyu Beef
With Braised Onion & Marmalade Tart, Black Truffle Sauce, Gerkins
*Domain Jean Paul et Jean Luc Jamet, Cot Rotie, Northern Rhone,
Rhone Vally, Franch 2005*

金枪鱼味白汁蒜香焗大虾伴番瓜菠菜浓汁与白松露
Garlic King Prawn
Gratinee of Squash, Spinach & White Truffle, Tonnato Sauce

甲壳海鲜中式意大利烩饭与松露片
Chinese Style Risotto
Lobster, Scallop, Shrimp & Shaved Truffle

\$180++ per person
\$80++ per person (wine pairing)
(minimum 2 persons)

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