

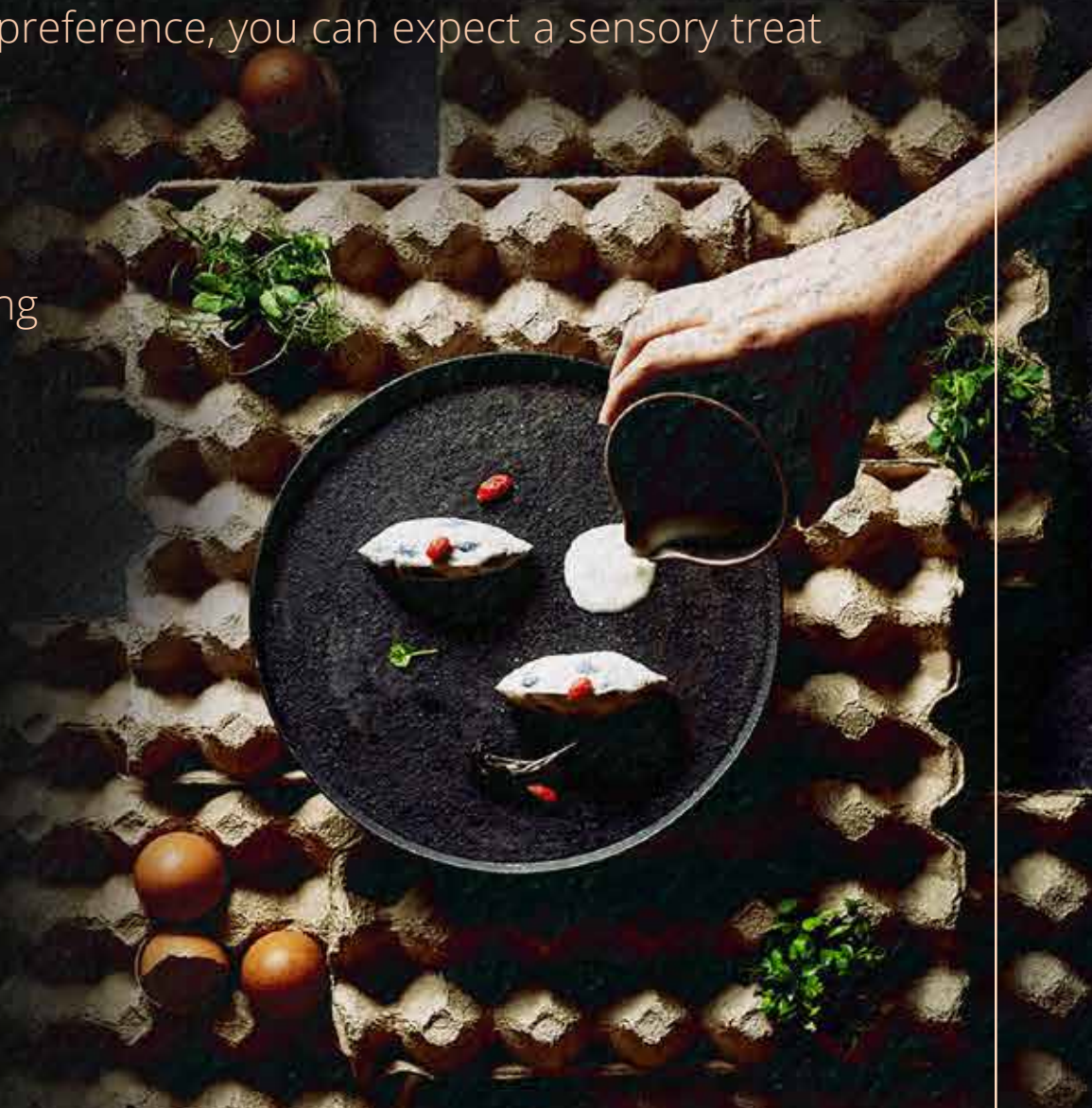
CHEF'S *Table*

Set the tone for your next C-level meeting, deal discussion or high-ticket seminar over a delectable three or four-course fine dining experience. Designed by our award-winning chefs, the delightful union of quality and sustainably sourced Singaporean ingredients with the finest of contemporary culinary craftsmanship promises an unforgettable experience.

Work with our team of chefs on your dream menu or select from our Chef's curated menu. Whatever your preference, you can expect a sensory treat at our K2 Chef's Table.

Drop us a note at
sales@singaporeexpo.com.sg
to start your one-of-a-kind dining experience today.

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SINGAPORE
EXPO Managed by
Constellar



Lunch

\$120++/pax

3-course Meal Includes:

Choice of 1 Appetizer, 1 Main, 1 Dessert
Coffee, tea, and soft drinks

Optional add-on

Wine pairing

Alcohol (*Corkage charges applies*)

T&Cs apply

**Book min. 7 days before your event allowing 3 working days for menu selection*

*** Minimum confirmation of 12 pax only*

****Bespoke options and special meal requirements are available upon request. Contact our sales team to enquire.*

***** Other terms & conditions apply*

FROM THE OVEN

Fresh baked artisan bread and rolls

APPETISER SELECTION

Seafood Medley

Lobster • Sea Urchin • Octopus • Crabmeat • Scallop

Dressed with Ponzu Soy Enhanced with Ginger Flower Vinaigrette

OR

Sustainable Duo Fish Quenelle

Barramundi • Garoupa

Confit Plum Tomato • Parsnip Mousseline • Sea Asparagus

• Fresh Grated Ginger

Dressed with citrus sweet vinaigrette, Asian pesto and trout caviar

*Appetisers accompanied with our locally grown sustainable
Petalicious cress and sea vegetable, honey vines cherry
tomatoes and garden-fresh herbs*

DESSERT SELECTION

Sea Coconut Vanilla Mousse

Strawberries • Sago Pearl • Peach Gum • Baileys cream

OR

Santarem Parfait

Manjari Chocolate • Nori Snow Salt • Rice Puffs

AMUSE BOUCHE

Chef's Creation

MAIN SELECTION *(Maximum selection only 2 choices)*

Sous-vide Sakura Chicken Breast

Heirloom honey Tomatoes • Green Peas mousse • Kin Yan mushroom

Drizzled with chicken ju gras and ginger infused cilantro oil`

OR

168-Hours Dry-Aged Duck

Glazed Figs • Pear Marmalade • Butternut Mousseline

Doused with duck jus gras and figs demi-glace

OR

Blue Ocean Sustainable Sea Perch

Confit Plum Tomato • Parsnip Mousseline •

Charred Spear Asparagus • Fresh Grated Ginger

Garnished with trout caviar and pour over
with light crustacean cream sauce

COFFEE OR TEA

Accompanied with pralines

Dinner

\$180++/pax

4-course Meal Includes:

Choice of 1 Appetizer, 1 Entree, 1 Main, 1 Dessert
Coffee, tea, and soft drinks

Optional add-on

Wine pairing

Alcohol (Corkage charges applies)

T&Cs apply

*Book min. 7 days before your event allowing 3 working days for menu selection

** Minimum confirmation of 12 pax only

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FROM THE OVEN

Fresh baked artisan bread and rolls

APPETISER SELECTION

Seafood Medley

Lobster • Sea Urchin • Octopus • Crabmeat • Scallop

Dressed with Ponzu Soy Enhanced with Ginger Flower Vinaigrette

OR

Sustainable Duo Fish Quenelle

Barramundi • Garoupa

Confit Plum Tomato • Parsnip Mousseline • Sea Asparagus

• Fresh Grated Ginger

Dressed with citrus sweet vinaigrette, Asian pesto and trout caviar

*Appetisers accompanied with our locally grown sustainable
Petalicious cress and sea vegetable, honey vines cherry
tomatoes and garden-fresh herbs*

ENTRÉE SELECTION

168-Hours Dry-Aged Duck

Glazed Figs • Pear Marmalade • Butternut Mousseline

Doused with duck jus gras and figs demi-glace

OR

Blue Ocean Sustainable Sea Perch

Confit Plum Tomato • Parsnip Mousseline •

Charred Sea Asparagus • Fresh Grated Ginger

Caramelised brown butter balsamic reduction

AMUSE BOUCHE

Chef's Creation

MAIN SELECTION (Maximum selection only 2 choices)

200 Days Grain-fed Beef

Zucchini Flower • Piperade • Kin Yan Mushroom

• Rooted Vegetable Flakes

Enhanced with mustard, garlic puree, yuzu pepper and Egyptian star

OR

Grainy Rack Of Lamb

Yuzu Mint Pepper • Herbs Potato and Apple Rosti • Crème Fraîche

Doused with duck jus gras and figs demi-glace

OR

ACE Hybrid Garoupa

Vegetable Pickles • Seaweed Potato Mousseline • Romensco

• Morel Mushroom

Doused with coffee perfumed lamb jus gras and distilled bell pepper oil

DESSERT SELECTION

Sea Coconut Vanilla Mousse

Strawberries • Sago Pearl • Peach Gum • Baileys Cream

OR

Santarem Parfait

Manjari Chocolate • Nori Snow Salt • Rice Puffs

COFFEE OR TEA

Accompanied with pralines