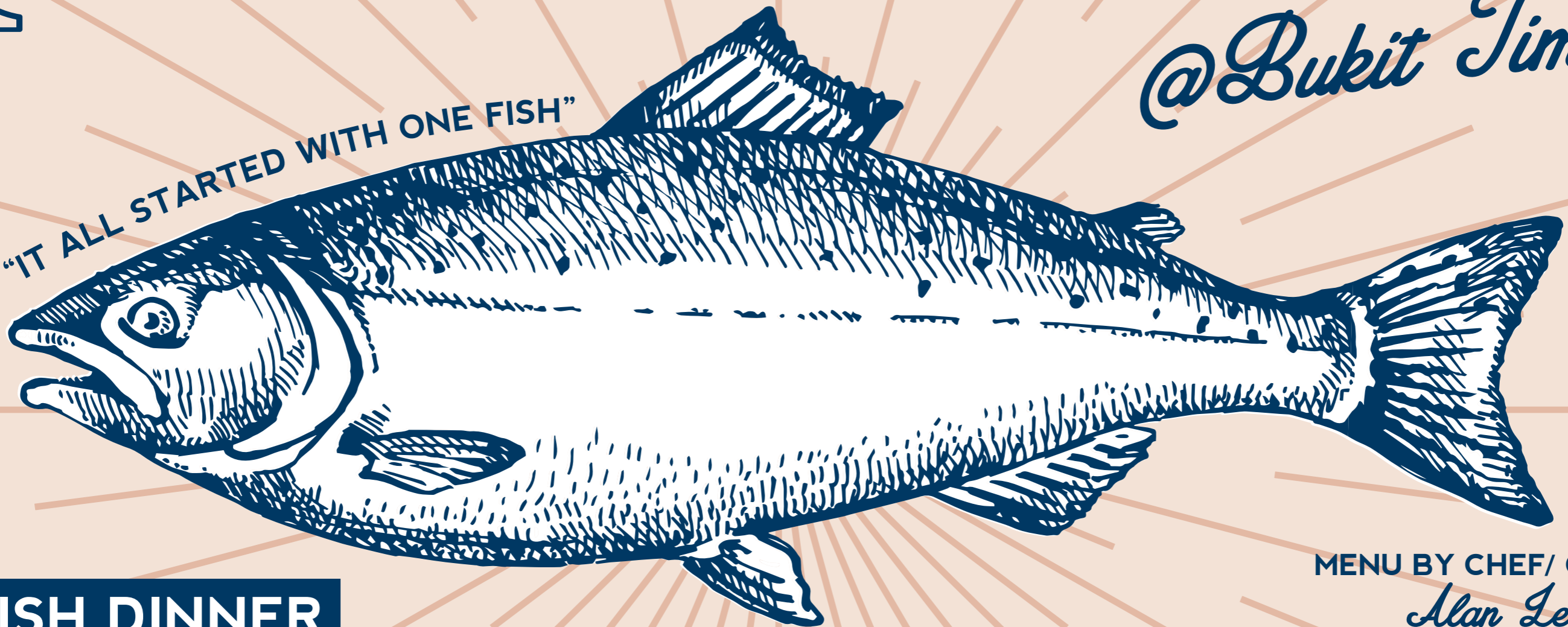




# 20TH ANNIVERSARY GALA DINNER

@Bukit Timah

"IT ALL STARTED WITH ONE FISH"



MENU BY CHEF/ OWNER  
*Alan Lee*

## 22 DISH DINNER

**1. Homemade Bread & Hand-Churned Butter**  
Assortment of Plain, Truffle & Sakura Shrimp

**2. Caviar & Oyster**

**3. Hokkaido Scallop Tartare**  
Burnt Butter Onion Cone, Lime Crème, Scallop Floss

**4. Steamed Canadian Effingham Oyster**  
Coco Beans Ponzu, Daikon, Horseradish

**5. Braised Canadian Gindara**  
Fish Wings in Tsuyu, Dehydrated Bone Chips

**6. 5-Days Aged Korean Snapper**  
Osetra Caviar, Seaweed Cracker

**7. Grilled Spanish Octopus**  
Tomato Purée, Coco Bean, Coriander

**8. Aged Buri**  
Scallop Floss, Short Grain Rice with Dried Fish

**9. Hokkaido Scallop En Croute**  
Beurre Blanc, Parsnip Puree, Herbed Whipped Brie, Truffle Tapenade

**10. Beef Picanha**  
Homemade Hummus

**11. Cold Smoked Salmon**  
Onion Tarte Tartin, Lime Crème

**12. 7-Days Brined USDA Choice Pastrami**  
Fried Caper Aioli, Sweet Pickle Relish

**13. Bluefin Tuna Tart**  
3-Parts Parsnip Purée, Fennel Confit

**14. Grilled Blue Lobster "Homard"**  
Fermented Melo Melo Tomatoes

**15. King Crab**  
Burnt Dulse Seaweed, Sage Butter

**16. BC Spotted Prawns**  
Leek Velouté, Beetroot

**17. Korean Hen Clams Pasta**  
Bay Leaf, White Wine Garlic

**18. Battered St. Perrier**  
Mushy Peas, Chips

**19. Dungeness & King Crab Salad**

**20. Gooseneck Barnacles**

**21. Langoustine Broth**

**22. Sticky Date Cake**  
Vanilla Sabayon

### SCAN TO RESERVE

7PM, 22 NOVEMBER

DINNER: 199 NETT

ALCOHOL PACKAGE: + 89 NETT





# 20TH ANNIVERSARY GALA DINNER

“IT ALL STARTED WITH ONE FISH” - DAVID LEE, FOUNDER

@Quayside Isle

## BUFFET DINNER

### BREAD & BUTTER STATION

#### Homemade Bread

Sage & Tomatoes Ciabatta  
Flat Bread Pide  
Bread Stick & Lavosh  
Mini Baguette  
Onion & Sundried Tomatoes  
Multi-Grain  
Brioche

#### Homemade Spreads

Whipped Pistachio Spread  
Herbed Cream Cheese Spread  
French Hand-Churned Butter  
Fresh Hummus

### STARTERS

#### Salads & Antipasto

Fennel Salad  
Kohlrabi & Beets  
Coco Beans & Feta  
Edamame in Spicy Mirin  
Pidan Tofu

#### Soup

Lobster Bisque

### LIVE STATIONS

#### Foie Gras

Pan Seared with Condiments

#### Kon Lok Mee

With Braised Pork & Crackling

#### Tempura

Argentinian Red Shrimp  
Kabocha Pumpkin  
Kohlrabi

### SEAFOOD STATION

#### From the Ice Bed

Oysters  
Boiled Live Prawns  
Snow Crab  
Mussels  
Clams

#### Marinated

Seafood Tartare on Rice Cracker  
Cold Smoked Salmon  
Hot Smoked Salmon

#### Rolls

Uni Rice with Hotate Handroll  
Negitoro & Mejajiki Toro Handroll  
Jumbo Futo Maki  
California Maki  
Shaggy Dog

### SERVED MAIN COURSE

#### Maine Lobster

With Sage Burnt Butter

#### Mud Crab Chili Crab

### COOKED SEAFOOD STATION

#### Steamed Oysters

With Assorted Sauces

#### Crispy Gindara Fish Wings

Tossed in Smoked Salt

### CARVING STATION

#### Meat

Roasted Prime Rib  
Homemade 10-Days Pastrami  
Roasted Pork Belly Crackling  
Pulled Pork Stew & Fried Buns  
Roasted Bone Marrow, Salsa Verde  
& Toast

#### Fish

Whole Hot Smoked Trout  
Turbot Papillote

### ACCOMPANIMENTS

#### Sides

Mushy Peas  
Sweet Pickle Relish  
Pickled Onions  
Parsnip Purée  
Pomme Purée  
Coco Beans  
Roasted Cauliflower Steaks  
Eggplant Marinated in Soya

#### Sauces

Porcini & Morel Beef Jus  
Fried Caper Aioli  
Truffle Yuzu Butter Sauce  
Balsamic Onion Reduction

### DESSERT STATION

#### Baked Sweets

Orh Nee Crème Brûlée Tart  
Banoffee Tiramisu  
Sticky Coconut & Date Pudding

#### Ice Cream Bar

Assorted Ice Cream  
Homemade Waffle Cones  
Dark Chocolate Ganache  
Pistachio & Sea Salt  
White Chocolate  
Mint Dust

### SCAN TO RESERVE

7PM, 15 NOVEMBER

DINNER: 199 NETT

ALCOHOL PACKAGE: + 89 NETT



MENU BY CHEF/ OWNER *Alan Lee*