

假日菜单

(不含海鲜)

四道绮幻美食，均选用100%可持续食材烹制而成。
由名胜世界三位明星主厨共同呈现，兼收并蓄，独具一格。

主厨
朱铭隆
Forest森

主厨
黄凯翔
海之味餐厅

甜点行政主厨
江定佳
圣淘沙名胜世界



晨光沐雪

黄凯翔主厨出品

伊比利火腿，原枝蔬菜千层酥，绍兴雪

悦影成双

黄凯翔主厨出品

腌和牛肉干，香蒜，豆面

梦幻极光

朱铭隆主厨出品

法国黄鸡肉，绿芦笋，鱼香茄子，豆瓣酱

附加菜品

澳洲和牛M7级西冷
波特酒酱汁，欧式什锦沙拉
\$68

海洋宝藏

江定佳主厨出品

日本柚子香梨，法国栗子，黑加仑子酱，无麸巧克力蛋糕
马六甲椰糖脆饼，地中海水焦糖

餐后小点

江定佳主厨出品

海贝玛德琳

HOLIDAY MENU

(Non-Seafood)

Four magical culinary treasures prepared with 100% sustainable ingredients. Inspired by the beauty of winter and the joy of the festivities, this extravagant six-hands menu showcases the eclectic repertoire of three distinctively skilful chefs.

Chef de Cuisine
Tony Choo,
Forest森

Chef de Cuisine
Marvas Huang,
Ocean Restaurant

Executive Pastry Chef
Kenny Kong,
Resorts World Sentosa



SNOWY MORNING

by Chef Marvas Huang

Iberico Ham, Heirloom Vegetable Mille-feuille, Shaoxing Snow

REFLECTION OF BLISS

by Chef Marvas Huang

Bresaola Wagyu Salumi, Fragrant Garlic, Soy Noodles

NORTHERN LIGHTS

by Chef Tony Choo

French Yellow Chicken, Green Asparagus, “Yu Xiang” Cherry Aubergine, Dou Ban Jiang Luminous Pearl of Shitake Bonito Essence, Japanese Pearl Rice

————— Add-On: —————

Australian Wagyu Striploin MBS7
Port Wine Jus, European Greens
\$68

GIFT OF TREASURES

by Chef Kenny Kong

Yuzu Pear, French Chestnut Purée, Blackcurrant Confit, Flourless Chocolate Biscuit
Gula Melaka Crumble, Seawater Caramel

PETIT FOURS

By Chef Kenny Kong
Seashell Madeleines