

假日菜单

(素食菜单)

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

原枝蔬菜千层酥，绍兴雪，日式小菜(渍物)

悦影成双

黄凯翔主厨出品

香蒜，豆面，黑松露

梦幻极光

朱铭隆主厨出品

荧光“珍珠”香菇金枪鱼酱，日本珍珠米

附加菜品

日式慢烤茄子
秘制味增，欧式什锦沙拉
\$25

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

(Vegetarian)

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

Heirloom Vegetable Mille-feuille, Shaoxing Snow, Tsukemono

REFLECTION OF BLISS

by Chef Marvas Huang

Fragrant Garlic, Soy Noodles, Black Truffle

NORTHERN LIGHTS

by Chef Tony Choo

Ratte Potato, Plant-Based Ragu, Chinese Sword Lettuce
Luminous Pearl of Shitake Bonito Essence, Japanese Pearl Rice

————— Add-On: —————

Japanese Nasu Eggplant
Miso Glaze, European Greens
\$25

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