

sEb l'Artisan Culinaire  
20<sup>th</sup> ANNIVERSARY

MICHELIN  
2025



# CULINARY VERNISSAGE

8-COURSE TASTING MENU | NOV 27 TO DEC 15



# DECEMBER 2005 MENU

This is the very first menu served at the restaurant's opening in **December 2005**. We draw inspiration from these dishes to recreate their essence, with a touch of modernity and the expertise gained over the past 20 years.

-

## Winter Salad

Rosemary Roasted Endive & Tomato, Confit Leeks, Shaved Parmigiano, Escarole Lettuce, Pistachio Oil

## Quail Supreme

5 Spice Crusted Breast Wing, Lemongrass Apple Compote Sauce, Asian Remoulade

## Yellow Fin Tuna Tataki

Tuna Seared in Miso, Thin Sliced, Sesame Oil & Honey Mustard Émulsion

## Parsnip Sichuan Pepper Milk

Roasted Pear with Goat Cheese

## Sheppard's Pie

Braised Pork, Sautéed Wild Mushroom, Caramelized Corn, Cauliflower Purée & Truffle Oil

## New York Cut Beef Strip Loin

Sautéed Greens, Smashed Potato, Parsley & Red Wine Reduction

## **Chicken Breast**

Stuffed with Ricotta Cheese & Chorizo, Grilled Asparagus, Mashed Lima Bean with Tomato, Chicken Stock Reduction

## **Winter Risotto**

Pumpkin & Green Peas, Mascarpone Cheese, Veggie Stock

## **Green Tea Crème Brûlée**

## **Jasmine Rice Pudding**

Coconut & White Chocolate, Honeydew Melon Reduction

## **Warm Chocolate Flan**

Baked Banana, Hazelnut Nougatine, & Vanilla Ice Cream



8-course tasting menu : \$150/person

*\*Please note that the regular à la carte menu will be available during this period.*

