

CAVERN AFTER DARK

PRESENTED BY MASTERCARD



A COLLABORATION DINNER BY
CHEF SUSUR LEE AND CHEF SHENG LIM



WILD HARMONY: SHARED BITES

Pesto, Parmesan
Cinnamon Roll Mantou, Raisins
Chicken Liver Mousse, Red Date & Orange Purée
Daikon, Mustard Sesame

Chef Susur Lee

KING CRAB & KALUGA CAVIAR

Uni, Black Truffle Double Cream Custard, Corn Emulsion (Cold)

Chef Susur Lee

FRENCH ONION SOUP WITH FOIE GRAS

Mustard Seed, Foie Gras Butter Puffs

Chef Susur Lee

HAE BEE HIAM RISOTTO

Sakura Ebi, Fried Garlic, Chives, Crispy Chilli Oil

Chef Sheng Lim

BUTTER-POACHED NOVA SCOTIA LOBSTER

Mussel White Wine & Carrot Essence, Sugar Peas, Lemon Foam, Chinese guanciale

Chef Susur Lee

SPICED DUCK BREAST

Mixed Berry, Endive, Five-Spice Jus

Chef Sheng Lim

CHEF SUSUR'S JERK-SPICED LAMB CHOP PANE

*Banana & Sunchoke Purée, Pavé Potato, Confit Artichoke, Oven Dried Spiced Pineapple,
Jamaican Rum & Passionfruit Glaze*

Chef Susur Lee

PISANG GORENG

Banana Chutney, Spiced Cream, Crispy Crumble

Chef Sheng Lim

7-course Collaboration Dinner | \$188++ per person

Curated Wine Tasting Pairing (4 Labels) | \$68++ per person

Mastercard Exclusive: 7-course Collaboration Dinner with Curated Wine Tasting Pairing | \$238++ per person