

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 ganciale
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 | \$68++ per person
Mastercard Exclusive: 7-course Collaboration Dinner with Curated Wine Tasting Pairing | \$238++ per person*