

# ALCHEMY

## Lounge

*"A selection of French and International tantalizing flavors"*

- CHEF PASCAL BREANT

### CHILLED STARTERS

**Homemade Smoked Salmon** 128  
w/ baby capers & dill sour cream

**Smoked Herring** 128  
w/ warm baby potatoes & Spanish onion

**Venison Carpaccio** 158  
w/ shaved parmesan, wild rocket & black truffle oil

**Iberian Shoulder Ham** 198  
w/ roasted bell peppers, olives & bread crisps

**Homemade Terrine** 138  
w/ pickle, mustard & bread crisp

### WARM STARTERS

**Crispy Crab Cake** 118  
w/ mango & tomato salsa

**Spiced Calamari** 148  
w/ garlic, chilli flakes & lemon

**Steamed Baby Abalone** 158  
w/ mushroom salad & brown butter

**Seared Duck Foie Gras** 138  
w/ poached pear & toasted brioche

### SHELLFISH ON ICE 3pcs 6pcs 12pcs

**Seasonal Oyster (medium)** 138 260 480  
w/ ginger, spring onion, lemon salsa, shallot vinegar

**Tiger Prawns** 88 170 288  
w/ Cognac cocktail & horseradish salsa

### ALCHEMY'S BAKERY

**Whole Wheat Epi Baguette** 40  
w/ sea salted butter & balsamic olive oil

**Black Truffle Loaf** 70  
w/ garlic & truffle butter

**Soft Raisin & Walnut Bread** 60  
w/ Speculoos spread

### SALAD & VEGETARIAN

**Veggies Dips** 98  
w/ artichoke, chickpea, eggplant & bread crisps

**Baby Spinach** 98  
w/ avocado & hazelnut sherry dressing

**Mushrooms 'Croquettes'** 128  
w/ lettuce, herbs salad & black truffle oil

**Steamed Asparagus** 148  
w/ Comte cheese & herbs salad

### CAVIAR

**Farmed Caviar** 680  
w/ homemade blinis, sour cream & lemon (30g)

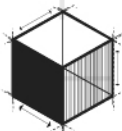
### **Alchemy's Seafood Tower**

**398**

**Alaskan Crab Leg, Freshwater Prawns, Seasonal Oysters**

**Sea Scallops, Tiger Prawns & Canadian Whelk**

Sauce: Cognac Cocktail, Dill Mustard Mayo, Horseradish Salsa & Shallots Vinegar



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### MAIN COURSES

<b>Roasted Chicken &amp; Scallops</b> w/ taro crisp, spring onion & XO sauce	158
<b>Char-Grilled Wagyu Beef</b> w/ confit tomato & roasted potatoes	238
<b>Crispy Pork Belly</b> w/ cauliflower & Pommery mustard dip	158
<b>Homemade Prawn Ravioli</b> w/ bisque emulsion	158
<b>Roasted Barbary Duck Breast</b> w/ honey apple & Sichuan pepper	238
<b>Seared Hokkaido Scallops</b> w/ Jerusalem artichoke & truffle butter	238
<b>Fish of the Day</b> please ask for recommendation	Seasonal Price

### CHEESES AND DESSERTS

<b>Matured Farmhouse Cheeses</b> w/ grapes & sundried fruits, homemade toasted raisins & walnut bread	198
<b>Handcraft Tarts</b> w/ chocolate / green tea / lemon / mascarpone / red berries / toffee	78
<b>Hot Valrhona Chocolate Fondant</b> w/ dark & white chocolate shavings & vanilla gelato	78
<b>Pavlova (Delicate Meringue)</b> w/ Cointreau cream, passion fruit & strawberry	78
<b>Citrus Marble</b> w/ Campari orange jelly, brandy snap & apple sorbet	78
<b>Vanilla Panna Cotta</b> w/ Valrhona hazelnut praline & salted butter cake	78
<b>Alchemy's Chef Selection of Signature Desserts</b>	188

