



# Lewin Terrace

## 3.5 COURSE DINNER MENU

### Venue:

Lewin Terrace  
21 Lewin Terrace

### Date:

Tuesday, 3 April 2018 –  
Thursday, 26 April 2018

\*Valid from Tuesdays to Thursdays

### Time:

6.30pm – 9pm

### Price:

\$98 ++ / pax

### Chef:

Hiroyuki Shinkai



### AMUSE BOUCHE

Cornet, Crab, Cauliflower Mousse

...

### APPETIZER

Seabream Carpaccio, Sakura Petal,  
Dashi Jelly, "Amazu" Marinated Carrot

...

### ENTREE

Cod Saikyoyaki

OR

Foie Gras & Duck Breast Consommé

...

### PRE-DESSERT

Tea Jelly, Rosehip Granita, Marinated Berry

...

### DESSERT

Strawberry Tiramisu  
Mascarpone Mousse, Strawberry Crumble,  
Fresh Strawberry Sauce

...

Evian (Still) or Badoit (Sparkling) Unlimited \$8/pax

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All prices are subjected to 10% service charge and 7% GST.  
Our team members will be on hand to assist with any dietary requirement.

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*Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.*

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