

"PASSION ON THE PLATE"



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Coffee



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JUSTIN
GASTRO CAFE | BAR
星洲老爷

GASTRO-WEEKENDS BRUNCH MENU

早午餐菜单

(Opening to 01.00pm)

CROQUE MADAME 法式三明治 \$22
Toasted sourdough, french ham, comte and emmental cheese
烤制酸种面包, 烘烤康提和艾门塔尔芝士, 混合沙拉

WILD MUSHROOMS, POACHED EGG PARMENTIER (GF) 野菌, 水波蛋, 薯泥 (无麸质) \$28
Sautéed wild mushrooms, poached eggs,
house cured Iberico pork thyme jus, potato mousseline
一道传统的法国菜, 炒野生蘑菇, 完美的水波蛋,
自制伊比利亚猪肉和百里香汁, 土豆慕斯

EGG BENEDICT 班尼迪克蛋 \$20
2 poached eggs, toasted muffins,
homemade hollandaise sauce, our breakfast condiments
2个完美的水波蛋, 玛芬, 自制荷兰酱, 自选配菜
Choice:
White ham \$25
白火腿
Smoked salmon \$28
烟熏三文鱼

SCRAMBLED EGGS 西式黄油炒蛋 \$20
Fluffy eggs and toasted sourdough, our breakfast condiments
蓬松和细腻的炒蛋在烤酸面包上, 炒蘑菇, 土豆、
培根和油浸櫻桃番茄
Toppings 佐料:
Smoked salmon \$10
烟熏三文鱼
6 grams pronto caviar & champagne sauce \$20
6g 鱼子酱配香槟酱

ADDITIONAL:

ENJOY A LUXURY BREAKFAST UPGRADE WITH CAVIAR 豪华早餐配菜 (鱼子酱) \$110
30 grams of superior oscietra caviar

ASIAN 亚洲菜

OUR HOUSE-MADE DIM SUM 自制点心

OUR SIGNATURE DUCK FOIE GRAS XIAO LONG BAO (3 PIECES) 招牌鸭肝松露小笼包 (3粒) \$15
French duck liver, truffle consommé, minced meat
法国鸭肝, 松露汤, 猪肉碎 和小麦面团

HOKKAIDO SCALLOP AND UNI HAR GOW (4 PIECES) (GF) 北海道扇贝海胆虾饺 (4粒) (无麸质) \$16
Scallop, prawns and sea urchin
扇贝, 虾和海胆泥和米粉面团

SIEW MAI WITH TOBIKO ROES (4 PIECES) 飞鱼籽烧卖 (4粒) \$12
Iberico minced pork and prawns
伊比利亚猪肉碎, 虾

OUR PRAWN NOODLE SOUP 自制虾面汤 \$18
Rich prawn broth, ramen, king prawns, fish cakes, kurobuta pork
浓郁虾汤, 拉面, 大虾, 鱼饼, 黑猪肉

LUX INDULGENCE

SUPERIOR OSCIETRA CAVIAR, TRADITIONAL FRENCH GARNISHES, HOMEMADE BLINIS
精选奥西特拉鲟鱼子酱, 传统法式配菜, 自制小薄饼
Hybrid sturgeon of kaluga and amur sturgeon,
it's texture is poppy, buttery and nutty taste
来自阿穆尔河的卡卢加和阿穆尔鲟鱼的杂交鲟鱼, 其口感为罌粟味,
黄油和坚果味混合, 与一杯香槟完美搭配
30G \$138
50G \$220

JUSTIN
GASTRO CAFE | BAR
星洲老爷

GASTRO A LA CARTE MENU

(Please ask our wait staff for daily special)

STARTERS

OUR SIGNATURE SALADE DE PRINTEMPS (V & GF) 招牌当季沙拉 (素, 无麸质) \$28
Mesclun leaves, mango, vegetables sautéed wild mushrooms, fresh herbs,
hollandaise sauce
混合沙拉菜, 芒果, 炒野生蘑菇, 新鲜香草, 荷兰酱

PAN-ROASTED FRENCH DUCK FOIE GRAS ESCALOPE 香煎法式鸭肝 \$26
Wild mushrooms, mesclun leaves, raisin sauce
野菌, 混合沙拉菜, 葡萄干汁

MUSHROOM CAPPUCCINO, PRALINE TOAST (V) 招牌野菌奶油汤, 榛子吐司 (素) \$16

ASIAN MAINS

CRISPY SOFT SHELL CRAB, KOREAN GLASS NOODLE, KAMPOT BLACK PEPPER 黑胡椒海鲜冬粉配香脆软壳蟹 \$30
Stir fried glass noodle with crabmeat, black pepper and crispy soft shell crab
炒冬粉配蟹肉和柬埔寨黑胡椒, 豆芽, 香脆软壳蟹

WOK-FRIED KING PRAWN HOKKIEN NOODLE 明虾福建面 \$33
Wok fried and braised in lobster stock served with house-made sambal
龙虾高汤, 鸡蛋, 鲜鱿鱼, 五花肉, 韭菜, 猪油渣 配自制叁巴辣椒
Half Live Lobster 半只活龙虾 \$48

FRESH CRABMEAT CAPELLINI "LKY" 新鲜蟹肉意面 \$42
Capellini sautéed with crab meat and fresh herbs
蟹肉碎, 小辣椒和龙虾油和意面搅拌, 新鲜细葱
Half Live Lobster 半只活龙虾 \$45

CREPINETTES OF PIG TROTTERS "PERIGORDINE" 网油猪蹄配松露汁 \$42
Braised pig trotters, sautéed duck foie gras, wild mushrooms,
potato mousseline, thyme jus
法国西南部的特色菜: 炖猪蹄, 炒鸭肝, 野菌, 土豆泥, 百里香汁

BRAISED ANGUS BEEF CHEEK IN RED WINE 红酒焖安格斯牛颊肉 \$45
Angus beef cheek in red wine caramelized pearl onions and seasonal vegetables
红酒焖安格斯牛颊肉佐焦糖珍珠小洋葱和季节蔬菜

SHARING PLATES

ASIAN

POACHED OYSTERS 2 PIECES 水煮生蚝 (2粒) \$14
Superior soya sauce, royal chives, roasted garlic and oil
快速焯水后佐上等酱油, 青龙菜, 烤蒜蓉和油

PRAWNS FRITTERS, SINGAPORE CHILLI CRAB DIP 香脆虾, 新加坡辣椒螃蟹酱 \$18
POACHED LIVE CONCH SNAILS-THAI NAM TOK SAUCE 煮海螺 (去壳) 配泰式酸辣酱 \$13

WOK FRIED BEEF SHORT RIBS, ROASTED GARLIC AND CHILLI 爆炒椒盐牛小排, 炸蒜蓉和辣椒 \$18

DRUNKEN CLAMS IN AGED CHINESE RICE WINE 高粱酒醉蛤蜊 \$13

GRILLED FRESH WHOLE SQUID THAI 3 FLAVOURS SAUCE 烤鱿鱼配自制泰式酸辣辣酱 \$32

HOUSE MADE IBERICO PORK CHAR SIU, PICKLES CUCUMBER, FRIED MANTOU 自制伊比利亚叉烧, 腌黄瓜, 炸馒头 \$18/3 pieces

CHICKEN KARAAGE 日式炸鸡 \$18
Lemon mayo/honey lemon chilli sauce
柠檬蛋黄酱/ 蜂蜜柠檬辣椒酱

GRILLED KING OYSTER MUSHROOM 烤杏鲍菇 \$8
French sea salt
法国海盐

GRILLED FRESH CHICKEN LIVERS, RASPBERRY VINEGAR AND HONEY GLAZE) 烤鸡肝, 覆盆子蜂蜜醋汁 \$12/2 sticks

GRILLED CHICKEN GIZZARD CONFIT, XINJIANG SPICES) 烤油浸鸡胗, 新疆辣椒粉 \$12/2 sticks

VEGETABLES

STEAMED YOU MAI LETTUCE SUPERIOR SOYA SAUCE 清蒸油菜菜配上等酱油 \$16

WOK FRIED GREEN ASPARAGUS WITH XO SAUCE XO酱炒芦笋 \$20

GRILLED ASPARAGUS, WILD MUSHROOM SAUCE 烤芦笋配野菌酱 \$25
Grilled asparagus with petite salad and poached organic egg,
wild mushrooms sauce
烤芦笋配小沙拉和水煮蛋, 野菌酱

DOUBLE BOILED SOUP OF THE DAY 时令炖汤 \$15

HAND MADE FISH DUMPLINGS AND GIANT GROUPER FILLET, SEAWEED IN FISH BROTH 紫菜鱼汤配手工鱼饺和龙趸鱼片 \$16

WESTERN MAINS

GRAIN FED M7 WAGYU BEEF BULGOGI 韩式炒M7谷饲牛肉 \$32
Sliced grain-fed beef in soya sauce base, mushrooms, vegetables with steamed rice
酱油清腌制的谷饲牛肉片, 蘑菇, 青菜和白饭

KOREAN IKAN BILIS "MYEOLCHI" FRIED RICE 韩式江鱼仔炒饭 \$25
Wok fried premium korean anchovies with fried egg, cucumber
and house-made sambal
高级韩国凤尾鱼, 和茉莉香米炒制, 蔬菜配煎蛋, 黄瓜和自制叁巴酱

PAN-ROASTED AUSTRALIAN GRAIN-FED WAGYU M7-8 BEEF STEAK 250G 香煎澳大利亚谷饲M7-8和牛牛排 \$68
Served with kampot black pepper sauce, seasonal greens, pommes sarladaises
自制黑椒酱, 时令蔬菜, 香煎马铃薯

STUFFED FRENCH SPRING CHICKEN WITH FRESH HERBS 法式春鸡卷配新鲜香草 \$36
French spring chicken roulade stuffed with chicken mousse, fresh herbs, cepes
mushrooms sauce, mousseline potato
法式新鲜香草春鸡慕斯卷, 牛肝菌酱, 土豆泥慕斯

PAN-ROASTED CRISPY SCALES WILD CORAL COD FILLET 香煎脆皮野生鳕鱼 \$45
Seasonal vegetables, champagne emulsion
时令蔬菜, 香槟酱

SHARING PLATES

ASIAN

KING PRAWNS 大虾 \$35
Singapore cereal prawns 新加坡麦片虾 or
Kampot black or White pepper 柬埔寨黑胡椒或白胡椒

WOK FRIED KAMPOT BLACK PEPPER AUSTRALIAN GRAIN-FED BEEF 爆炒澳大利亚谷饲牛肉配柬埔寨黑胡椒酱 \$40

OUR SIGNATURE GIANT GROUPER FILLETS CURRY 招牌咖喱龙趸鱼片 \$35
Eggplant, cherry tomato, okra, curry leave
茄子, 樱桃番茄, 秋葵, 咖喱叶

WOK FRIED LIVE WHOLE MAINE LOBSTER 爆炒整只波士顿龙虾 \$88
Singapore chili crab sauce 辣椒螃蟹酱 or
Kampot black or White pepper 柬埔寨黑胡椒或白胡椒

STEAMED JASMINE RICE 茉莉香米饭 \$2

STEAMED TURMERIC BASMATI RICE 黄姜印度香米饭 \$3

FRENCH

FRENCH FRIES SCENTED WITH TRUFFLE DUST AND GRATED PARMESAN 炸薯条佐松露粉和帕玛森芝士碎 \$8

WARM ARTISAN BREADS WITH HOMEMADE TRUFFLE BUTTER (Good for 2) 欧式面包配自制松露黄油 \$9

STIR FRY MIXED VEGETABLES WITH GARLIC 蒜炒什锦蔬菜 \$20

OUR HOUSE-MADE DESSERT & AFTERNOON TEA MENU

自制甜品和下午茶菜单

(Hot desserts waiting time is 20 minutes,
please order in advance before your meal)
(热甜品要等待20分钟, 请提前点餐)

OUR SPECIALITIES 我们的特色

FLOURLESS SOUFFLÉ (Good for 2) 无面粉舒芙蕾 (适合两人) \$18

Served with vanilla sauce
配香草酱
Choice:
Chocolate & mint, grand marnier, white peach
薄荷巧克力, 柑橘利口酒, 白桃

FRESHLY BAKED FINE APPLE TART ON CREPE PAN (Good for 4 to 6 people) 现焙精美苹果派 (适合四到六人) \$40
Toasted almond and salted gula java sauce
烤杏仁和海盐椰糖酱

CLASSIC CREPE SUZETTE, VANILLA ICE CREAM (Good for 2) 经典可丽饼配香草冰淇淋 (适合两人) \$33
House-made crepes, cooked in orange juice, segments, zest and flambé with grand marnier served with a scoop of vanilla ice cream
自制可丽饼, 用橙汁、橙、
皮和火焰与柑橘利口酒一起烹制配一勺香草冰淇淋

FRESHLY BAKED FINANCIER 6 PIECES 现焙法式杏仁蛋糕 6片 \$12

FRESHLY BAKED LARGE SALTED ALMOND TUILE (min 2 pieces) 现焙咸杏仁薄脆 (最少两片) \$7/piece

KAPOK BANANA SPLIT FRITTERS, SALTED GULA JAVA ICE CREAM AND VANILLA ICE CREAM 香脆香蕉配冰淇淋 (海盐椰糖&香草) \$16

COLD DESSERTS 冷品

CHENDOL BINGSU 煎蕊雪冰 \$18
Shaved coconut milk bingsu, red bean, bean jelly, gula java ice cream
椰奶雪冰、红豆、绿豆果冻、椰糖冰淇淋和糖浆

HOUSE-MADE ICE CREAM 自制冰淇淋 \$6/scoop
Salted gula java, vanilla
海盐椰糖, 香草

CAFÉ GOURMAND 咖啡配自制甜品 \$20
Your choice of Vittoria coffee or tea cottage selections plus
3 house made mignardises and 1 house made ice cream
可以选择一杯Vittoria咖啡或茶, 三个自制小甜品和一个自制冰淇淋

AFTERNOON TEA SET FOR 2 下午茶套餐 (2人) (02.00 - 05.00 pm) \$80

CHOICE OF VITTORIA COFFEE OR TEA COTTAGE SELECTIONS 选择两个VITTORIA咖啡或者茶 \$80
4 savoury, 2 petit desserts, 8 mignardises, 1 soufflé
4 咸口小吃, 2 精致甜品, 8 小甜品, 1舒芙蕾

JQ SPECIAL BREW UPGRADE 升级JQ特别咖啡\$5一杯 \$5/cup
Vittoria coffee, bailey's and fresh vanilla cream
Vittoria 咖啡, 百利甜酒和新鲜香草奶油

DESSERT WINE PAIRING (50ML)

CHATEAU BASTOR LAMONTAGNE, SAUTERNES 2010 \$11

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