

WINSTON CHURCHILL MENU RATION BOOK

DINNER ON WEDNESDAYS ONLY

58

Inclusive of 1 Glass of Pol Roger Brut Réserve Champagne
Notably Sir Winston Churchill's favourite champagne

ENTRÉE

TUNA & ARTICHOKE

grilled confit artichoke, burrata cheese, torched tuna loin
kalamata olive, shallot vinaigrette

Or

CRÈME DUBARRY

cauliflower soup, fried cauliflower, chervil cream, parmesan chips

MAIN

POULET

sous-vide yellow chicken, grilled shitake mushroom
fricassée of root vegetables, ratte potato

Or

NORWEGIAN SALMON

pan-seared salmon fillet, ratte potato, caper cream sauce
edamame bean, olive oil mash

Or

BEEF ROSSINI (+\$10)

slow-roasted beef tenderloin, foie gras, ratte potato
wild mushroom, truffle beef jus

DESSERT

LEMON FOOL

hazelnut crumble, lemon curd, charred coconut meringue

Or

CRÊPES SUZETTE

orange compote, orange butter sauce, vanilla ice-cream

“My tastes are simple: I am easily satisfied with the best.”

— Sir Winston Churchill



Churchill Room Chef Aaron Wong

Prior to joining The Tanglin Club, Churchill Room Chef Aaron Wong honed his culinary skills in a 2-star Michelin restaurant in Germany and established restaurants in Resorts World Sentosa and Marina Bay Sands, namely Ocean Restaurant by Cat Cora and db Bistro & Oyster Bar.

Chef Aaron enjoys challenges and makes it a point to participate in culinary competitions as frequently as his schedule permits, winning at least an award each year. His achievements include the 'Apprentice Chef of the Year Award' in the 2016 Singapore World Gourmet Summit and 'Best Commis Award' in the 2014 *Bocuse d'Or Asia-Pacific Shanghai Selection*.