An epicurean feast at Tao

Posted on

Epicurean delights

Cinnamon Grand’s fusion restaurant Tao has introduced five new menus for its epicurean feast consisting of 24 creations, which blend flavours of the Orient and the West. Each of the menus are complete with seven starters, three soups, seven main courses and seven desserts.

The starters include chilli pepper hinted home smoked salmon rosette on cream fraiche and keta caviar, thyme and star anise scented breast of duck confit on stewed apple drizzled with port reduction, crab cake on lemon myrtle scented pad, Thai noodles, cashew and curry leaves crusted potato croquettes, panko fried chicken liver topped with guacamole, and oysters in Singapore sling jelly to name a few.

The mains served include Thai spice shoe lobster ragout on purple yam roesti with green olive tapenade, Sri Lankan spice chicken kieve on peppery onion mash, curd and mint marinated prawn skewers on harissa jus with mini garlic bread, cheese asparagus mould on carrot and cauliflower cream topped with onion tempura, hot curry spice lamb sausage on Indonesian nasigoreng with prawn crisps, charmoula rubbed leg of lamb with jus, baked eggplant topped seared tuna with wilted rocket and lemon dressing, caramelised pumpkin with goat cheese, marinated lamb rump with smoked chestnut and goat cheese puree on wok fried tatsoi, coco dusted Hokkaido scallops on squid ink risotto and green curry cream fraiche, curried almond and brie croquettes with curly cucumber relish and Greek lamb sausage with lentil ragout.

The new menus are rotated on a monthly basis to offer an indulgence of fusion food for the soul.