

JOURNEY THROUGH THE FAR EAST

Drawing inspiration from his travels, Chef Chai has created a six-course menu that amalgamates the best of Far Eastern cuisine with unique and diverse ingredients that are sure to delight your palate. Immerse yourself in a sensory experience as we bring you along on a delicate balance between a wide range of fresh ingredients and flavours. Using an assortment of herbs and spices found traditionally in Eastern cooking, some plucked fresh from our own permaculture garden, let this curated menu take you on a journey through the five aroma profiles that build our perception of flavour - sweet, salty, sour, bitter and umami.

PRESERVES

Glutinous rice
Seasonal pickles

Bellini Royale

Jinhuang ~ Lyre's Italian Spritz, Mango, Grapefruit, Cider, Sparkling

FARMERS STAPLE

Village chicken, Japanese cucumber, black fungus

Saint-Joseph Blanc, La Source, Ferraton Père & Fils, Rhône, France 2018

Pakuchi ~ Lyre's Dry London Spirit, Knotweed, Calamansi, Plum

WILD MORSELS

Morel dumpling, shiitake, crispy brassica, Sichuan sauce

Wittmann, Westhofener, Trocken, Riesling, Germany 2018

Fèng lí ~ Lyre's Dark Cane, Pineapple, Mint, Kaffir, Tonic

NO. 5

Marbled beef, omega egg confit, yuzu, fermented soybean broth

Aloxe-Corton, Les Affouages, Moillard, Burgundy, France 2017

Ten Cha ~ Lyre's American Malt, Green Tea, Cucumber, Soda, Ginger, Citrus

THE BANQUET HIGHLIGHT

Steamed wild caught grouper, citrus soy, white sesame oil
Sher wagyu stir fry, sea kelp glaze, seasonal asparagus, organic rose
Signature fried rice, seafood méli-mélo

Crozes Hermitage, Les Meysonniers, M. Chapoutier, France 2019

Hong Jiu ~ Lyre's Italian Orange, Red Grapes, Strawberry, Pomegranate, Mint, Tea

SWEETS FROM THE EAST

Calamansi sorbet, fruits julienne, tropical syrup, asian basil

Sauternes, Château Villefranche, France 2005

Da Zao ~ Lyre's Dry London Spirit, Red Date, Longan