

# JOURNEY THROUGH THE FAR EAST

*Drawing inspiration from his travels, Chef Chai presents 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 that brings together a delicate balance of fresh ingredients and refined flavours. Using herbs and spices found traditionally in Eastern cooking – some freshly harvested from our own permaculture garden, this curated menu invites you on a journey through the five aroma profiles that define our perception of taste: sweet, salty, sour, bitter and umami.*

## PRESERVES

Glutinous Rice  
Assorted Pickles

*Barons De Rothschild, The Datai, Concordia Brut, France NV  
Le Petit Béret, Blanc de Blancs, France – Zero Alcohol*

## LAND AND SEA OF THE ORIENT

Wagyu and Mackerel Tartare, Kizami Wasabi, Pennywort, Calamansi Soy Jelly Vinaigrette

*Sancerre, Mélodie, Domaine Fouassier, France 2018  
Le Petit Béret, Sauvignon, France – Zero Alcohol*

## MORSELS

Butternut Chicken Dumplings, Allium Oil, Crispy Kale, Sichuan Sauce  
Wittmann, Trocken, Riesling, Germany 2022  
Le Petit Béret, Virgin Chardonnay, France – Zero Alcohol

## NO. 5

Tomato and Seaweed Soup with Clams and Japanese Tofu  
Chablis, Chartron et Trébuchet, Burgundy, France 2023  
Le Petit Béret, Virgin Pinot Noir, France – Zero Alcohol

## THE BANQUET HIGHLIGHT

Crispy Soft-Shell Crab, Wasabi Mayonnaise, Chilli Sesame Glaze  
Bibimbap with Fragrant Ginger Rice, Namul Seasonal Vegetables, Chilli Bean Paste  
Smoked Duck Warishita or Sukiyaki Broth with Scallions  
Kimchi, Cucumber Pickle, White Radish Pickle  
*Château des Songes, Song by Bong, France 2022*  
Le Petit Béret, Virgin Syrah, France – Zero Alcohol

## DESSERT

Poached Chinese Pear with Regional Spices, Cardamon Frangipane, Yoghurt and Guava Sorbet, Mandarin Spirit and Sesame Tuile  
*Sauternes, Château Bastor-Lamontagne, France 2013*  
Chamomile Tea, Citrus & Lychee