

THE CUISINE OF CHEF BRYAN CHIA AND PETRINA LOH WITH THE WINES OF HONIG VINEYARD & WINERY

Date : 19th May 2016, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Morsels, 35 Mayo Street S208316
Dress Code : Smart Casual
Price : S\$118++ (payment by HSBC)
S\$94.40++ (other payment modes)

Menu

Chef Selections of Canapés

Louis Roederer, Brut Premier



Kuhlbarra Barramundi Ceviche
Homemade Grapefruit Ponzu, Forbidden Rice Cracker

2011 Honig Vineyard, Sauvignon Blanc, Napa Valley



Grilled Baby Gem Salad
Burnt Lemon Curd, Burrata

2012 Honig Vineyard, Sauvignon Blanc, Rutherford



Mugi Miso Mangalica Porl Jowl
Bubur Terigu Risotto, Lingonberry Sauce

2012 Honig Vineyard, Cabernet Sauvignon, Napa Valley



Cocoa Dusted Venison
Confit Jerusalem Artichoke, Fermented Plum Sauce

2012 Honig Vineyard, Cabernet Sauvignon, Bartolucci Vineyard



White Chocolate Green Tea Miso Cheesecake Truffle
Raspberry Jam, Country Granola

Freshly Brewed Coffee or Tea

*Menu details accurate as at 26 April 2016 & subject to changes