

**A FOUR HANDS DINNER FEATURING IRON CHEF
HIROYUKI SAKAI AND CELEBRITY CHEF CHEN KENTARO****

Date : 27 May 2017, Saturday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : ME@OUE | OUE Bayfront, 50 Collyer Quay, Penthouse Level, Singapore 049321
Dress Code : Smart Casual
Price : S\$ 238.40++ (Payment by MasterCard)
S\$ 298.00++ (Other payment modes)

Menu

Chef Kentaro

1st Amuse Bouche

Ezo Abalone, Szechuan-style Abalone Liver Sauce

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Chef Sakai

2nd Amuse Bouche

Classic French Pork Pâté Macaroon

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Chef Sakai

Cold Appetizer

Charlotte of Green Zucchini & Seafood Tartare

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Chef Kentaro

Hot Appetizer

Croquet of Hairy Crab

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Chef Kentaro

Seafood

Okinawa Lobster & Szechuan Porcini "Cartoccio"

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Chef Sakai

Meat

Roast Beef in Magnolia & Focaccia

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Dessert

Sakura. Cherry. Blossom

Sakura Mousse, Quark & Sakura Cake, Cherry Molten, Rose Macaroon,
Blossom Glaze, Orange Manuka Ice Cream

The 1872 Clipper Tea

Rolling Sushi Course

Nigiri Sushi

Highlighting the finest seafood from Okinawa

Featured Whiskies

Chita

Hakushu Distiller's Reserve

Yamazaki 12

Hibiki 17

Yamazaki Cask Umeshu

*Menu details accurate as at 19 April 2017 & subject to changes