



Chefs' quotes on their dishes for the RWS Celebrity Chefs Dinner:

'It is recommended that you eat all three layers of the Le Caviar Imperial together in order to taste the sweetness from both the fresh king crab and the lobster jelly and when combined with the fishiness from the caviar, this dish is going to surprise your palate', Executive Chef Tomonori Danzaki, Joël Robuchon Restaurant



'Beef Short Rib is not only tender; it will also have a nice bite to it whilst revealing a pretty pink on the inside. Personally to me, when we order a beef dish, it should not be a melt-in-your-mouth kind of texture, it must make me want to bite into it and savour the flavour and texture of the meat altogether', Chef de Cuisine Douglas Tay, Osia

'I have always enjoyed using fresh seafood in my dishes. I am using Soon Hock for the dish I am preparing for the Celebrity Chefs' Dinner, I chose this fish because I can get them live and I can be assured of its freshness and quality. You can look forward to a marble goby that is soft, tender and juicy', Celebrity Chef Sam Leong, Forest 森



'Yuzu scented mango supreme which is served with a creative Asian milky lemon grass sorbet and a tender coconut almond biscuit, together with the crunchy gula melaka sugar crumble gives the dessert a wonderful twist as well as a different texture', Executive Pastry Chef Kenny Kong



'In order to be on the creative side, I have decided to use quail eggs as one of the key ingredients in my Double boiled Cordyceps Flower soup. Quail eggs are known to have medicinal properties and are valuable source of vitamins, minerals and other essential micro-nutrients which are recommended for regular consumption', Chinese Head Chef Li Kwok Kwong, Feng Shui Inn

'The Slow cooked Salmon Roulade; Hokkaido Scallop & Fried Octopus dish is filled with different textures and taste. The scallop that is seasoned with cumin and coriander spice, gives a raw earthy taste, while the octopus, coated with wheat crumbs and blended rice and fried to perfection, gives a balanced bite of crispiness on the outside and tender octopus meat on the inside', Chef de Cuisine Yew Eng Tong, Ocean Restaurant by Cat Cora



	<p>Le Caviar Imperial by Michelin-stars studded Joël Robuchon</p>
	<p>Steamed Marble Goby with Forest Mushroom Sauce by Chef Sam Leong, Forest森</p>
	<p>Double Boiled Cordyceps Flower with Dates, Quail and Conch Meat by Chinese Head Chef, Li Kwok Kwong, Feng Shui Inn</p>
	<p>Beef Short Rib with Charred Radicchio, Macadamia Buckwheat and Balsamic Burnt Butter by Chef Douglas, Osia</p>

	<p>Slow cooked Salmon Roulade Hokkaido Scallop and Fried Octopus with Shellfish Emulsion, Smoked Aioli & Sautéed Garden Peas by Chef Cat Cora, Ocean Restaurant by Cat Cora</p>
	<p>Sweet Temptation with Yuzu Mango Cremuex, Gula Melaka Streusel, Milky Lemongrass Sorbet by Executive Pastry Chef Kenny Kong</p>



RWS Celebrity Chefs Dinner at Ocean Gallery

18th September 2013

Six course set dinner menu at \$288++ per person
250 seats only

Le Caviar Imperial by Chef Joël Robuchon

Imperial Caviar in a coral infusion served as a surprise

Steamed Marble Goby by Chef Sam Leong / Forest

With Forest mushroom sauce

Double Boiled Cordyceps Flower by Chef Li Kwok Kwong / Feng Shui Inn

Dates, quail and conch meat

Slow cooked Salmon Roulade, Hokkaido Scallop & Fried Octopus by Chef Cat Cora / Ocean

Shellfish emulsion, smoked aioli & sautéed garden peas

Beef Short Rib by Chef Douglas Tay / Osia

Charred radicchio, macadamia, buckwheat, balsamic burnt butter

Sweet Temptation by Chef Kenny Kong / Exec Pastry Chef

Yuzu mango cremuex, gula melaka streusel, milky lemon grass sorbet

Joël Robuchon Restaurant

14 – 22 September 2013

Ten course dinner set menu at \$450++ per person

Cavier in a Coral Infusion served as a surprise

Mille Feuille of Fresh Tomatoes & King Crab
with a Coulis Verjute

Pan-fried Scallop with Fregola on a Coral Emulsion

Chestnut Veloute, on an Onion Royal with Cardamon Emulsion

Roasted Lobster with Herbs & Black Pepper “Malabar” Sauce

Turbot cooked in a Cocotte with jus of artichokes

Beef Fillet in Rossini Interpretation
with Vintage Taylors Port & Bitter Salad Sprouts

Soja Shoots cooked like a Risotto with Lime and Chives

Mandarine perfumed with Ceylan Orange Pekoe Tea,
Caramelised Yogurt Ice Cream

Araguani Creamy Chocolate, Cocoa Sorbet and Oreo Cookie

L’Atelier de Joël Robuchon

14 – 22 September 2013

Six course dinner set menu at \$180++ per person

Foie Gras Custard with Red Porto Wine & Parmesan Foam

Seasonal Crab Meat on Thin Layers of Turnip
with Sweet & Sour Vinaigrette

Mixed Garden Tomatoes Seasoned
with Virgin Olive Oil & Sumac

Seared Sea Bass with Braised Fennel “Provençal” style

French-style Hanger Steak with Shallots Confit & Mushrooms

Creamy Araguani Chocolate with Cocoa Sorbet & Oreo Cookie

Ocean Restaurant by Cat Cora

14 – 22 September 2013

Five course set dinner menu at \$158++ per person

Crab Salad

Chilled Corn Veloute & Avocado

Pan Fried Duck Liver

Sous Vide Granny Smith Apple, Lemon Compote & Apple Gel

Salmon, Scallop & Lobster

Cauliflower Puree, Sautéed Garden Peas & Shellfish Emulsion

Kurobuta Pork Belly & Fried Octopus

Sauerkraut Puree, Cabbage Roll & Mustard

Fresh Fruit & Berries

Strawberry Ice Cream & Espuma

Feng Shui Inn

14 – 22 September 2013

Six course set dinner menu at \$198++ per person (min. 2 persons)

敬送：肉松茄子拼东北老虎菜

Crispy Curry Eggplants topped with
Chicken Floss & Mixed Vegetable in “Dongbei” Style

长白山野生人参炖走地鸡

Double-Boiled “Changbai” Mountain Wild Ginseng with Farmed Chicken

椒盐酿海参

Stuffed Sea Cucumber with Salt & Pepper

蟹爪黑豚狮子头

Braised “Kurobuta” Meat with Alaska Crab Claw

鱼腹藏羊肉

Steamed Fish Roll Stuff with Mutton

御膳甜品(豌豆黄, 驴打滚,

燕窝葡挞, 糖莲藕)

Special Dessert

Chilled Sweet Pea Cake, Glutinous Rice Roll with
Peanut Filling, Portuguese Egg tart with Bird’s Nest
& Steamed Lotus Root Stuffed with Glutinous Rice

顶级桂花茶

Premium Osmanthus tea

Osia

14 – 22 September 2013

Four course set dinner menu at \$130++ per person

Hiramasa Kingfish

Soused Zucchini, Fennel, Escabeche Emulsion

Burnt Potato

Essence Broth, Black Angus Beef, Bone Marrow

Milk Fed Lamb Short Loin and Rib

Swede Carrot Purée, Romanesco, Garlic Cream Spelt, Tawny Port Jus

Or

Sea Perch

Sesame Ratte Potato, Pea Tendrils, Soy Milk Curd, Shiromiso Glaze

Lemon Verbena

Mousse, Candied Orange, Citrus Jelly

Forest 森

14 – 22 September 2013

Six course set dinner menu at \$148++ per person

21 September 2013 Only

Master class and four course set lunch at \$160nett per person

16 seats only

Six course set dinner

香草滑鸡胸苹果沙律

Pan-seared Chicken Breast with Herbs
and Apple Salad

北海道海胆酸辣汤

Hot and Sour Seafood Broth
with Hokkaido Sea-Urchin

孜然香煎和牛脸颊

Slow-cooked Wagyu Beef Cheek
with Spice Cumin

柚子菇酱蒸鳕鱼

Steamed New Zealand Cod
with Yuzu Mushroom Sauce

X.O. 酱墨鱼汁脆米炒饭，香茅带子串

Wok-fried Japanese Pearl Rice
with Squid Ink in XO Chili Sauce
accompanied with Seared Hokkaido Scallop

芦荟椰汁冻

Chilled Coconut Jello with Aloe Vera and Popping Candy served in Young Coconut

Four course set lunch and Masterclass

12pm-2pm: Four course set lunch with a glass of juice

香草滑鸡胸苹果沙律

Pan-seared Chicken Breast with Herbs and Apple Salad

柚子菇酱蒸鳕鱼

Steamed New Zealand Cod with Yuzu Mushroom Sauce

姜葱滑旦虾球香煎面

Crispy Egg Noodle with Prawns, Spring Onion and Ginger

“森”精选甜品

Forest Delight

2pm-4pm: Master Cooking Class

Tangerine

14 – 22 September 2013

Three course set lunch at \$45++ per person
40 seats per lunch

Four course set dinner at \$55++ per person
40 seats per dinner

3 Course Set Lunch Menu

Bael Fruit or Lemongrass Drink

Appetizer

Summer Green & Cress

Extra Virgin Coconut Vinaigrette

Main Course

Chef Forest's Sous Vide Salmon

Olive Dust, Confit Tomato & Green Pea Mash
Or

Organic Lemongrass Chicken

On Brown Rice, Pepper Tamarind Sauce

Dessert

**Chilled avocado
& chocolate sorbet**

4 Course Set Dinner Menu

Bael Fruit or Lemongrass Drink

Appetizer

Summer Green & Cress

Extra Virgin Coconut Vinaigrette

Soup

Smooth Puree of Beetroot

Orange Juice and Low Fat Yoghurt

Main Course

Chef Forest's Sous Vide Salmon

Olive Dust, Confit Tomato & Green Pea Mash

Or

Grilled Organic Chicken

Corkscrew Pasta, Aglio Pomodoro Sauce

OR

Char Beef Tenderloin

Poach Asparagus, Pumpkin Puree

Ginger Jus

Dessert

Lemongrass Jelly in Chilling Coconut