

Special Thanks

Official Venue Host



Exclusive Chilled
Non-alcoholic Beverage Partner



Official Cognac Partner



Exclusive Chilled
Non-alcoholic Beverage Partner



Official Juice Partner



**Martell Pure Gourmet Tasting Dinner
featuring Susur Lee & Ken Ling**

Saturday 25th April 2015



**SPECIAL GUEST CHEF
Susur Lee**



**HOSTING CHEF
Ken Ling**



**Zentan
Canada**

The suave, world-renowned chef Susur Lee, known affectionately as ‘the ponytailed chef’, is arguably one of the world’s most creative chef. Best known for his original style of Asian-inspired cuisine - perfectly combining the best Asian flavours using Western techniques, Hong Kong born Chef Lee was awarded the prestigious “Five Star Diamond Award” as one of the world’s Best Chefs by the American Academy of Hospitality Sciences. Today, Chef Lee is one of the most sought-after chefs in the world. He is now owner-chef of four of the most highly-rated restaurants in North America – LEE and Madeline’s Restaurants, both in Toronto, Canada; Shang, which opened in Thompson LES Hotel, New York, in December 2008; and his latest restaurant, Zentan, which opened in Washington in 2009.

**Tóng Lè Private Dining
Singapore**

After 14 years of pioneering and heading the culinary team at the then-Club Chinois, Chef Ken Ling now oversees the kitchens of the swanky TungLok Heen located at Resorts World Sentosa and Tóng Lè Private Dining at the historical landmark of Collyer Quay, revolving OUE Tower. Spanning an impressive culinary career of more than 30 years, Chef Ken is known for his passion and creativity in both Modern Chinese as well as Authentic Chinese cuisine. His efforts and perseverance had helped Club Chinois garner several accolades and awards, which included the World Gourmet Summit Asian Ethnic Restaurant of the Year Award in 2002, the Best Dish award and the Most Popular Restaurant award respectively at the Singapore Gourmet Hunt Awards in 2005 and 2006 and ‘Most Innovative F&B Concept’ in the Hospitality Asia Platinum Awards Singapore Series 2006/07.

Menu

Martell Pure Gourmet Tasting Dinner
featuring Susur Lee & Ken Ling
Tóng Lè Private Dining

Lobster & Caviar Taro Shell, Watermelon Radish
Martell Cordon Bleu

Fish Maw Braised in Tanfu & Uni Sauce, Potato Gnocchi
Martell Cordon Bleu –

A Tribute to Martell’s 300 Year Anniversary Edition

Steamed John Dory with Spanish Tuna Smokey Xo, Sea Asparagus
Martell Cordon Bleu –

A Tribute to Martell’s 300 Year Anniversary Edition

Wagyu on Salt Slab & Vegetable Beggar’s Purse
Martell Xo –

Exclusive Tricentenaire Edition

Roasted Rack of Lamb with Balsamic Black Garlic & Miso Sauce,
Braised Burdock Root & Creamed Polenta

Martell Chanteloup Perspective

Susur’s Signature French & Chinese Tong Yuen
Martell Creation Grand Extra

