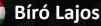




## **Culinary Masterclass** and luncheon ft. Hungarian "daredevil" Chef Bíró Lajos

## Venue:

Miele Gallery, Singapore Date: Wednesday, 5 April 2017 Time: 10:00am - 2:00pm Price: \$128+ pp Chefs:



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Bringing "modern Hungarian" to the plate and giving birth to this concept, Bíró Lajos takes on Hungarian classics with a modern twist.

Here, he will showcase his techniques with signature dishes on how he brought this concept to life in Budapest, which has become a trend in the Hungarian dining scene.

MENU

PRE-LUNCHEON RECEPTION caviro romio, tintoretto' prosecco extra dry

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AMUSE BOUCHE TRUFFLED TARHONYA dill and paprika sauce 2015 castello banfi, san angelo pinot grigio toscana igt

> \*\* PANCAKE HORTOBÁGY STYLE

\*\* FILET MIGNON WELLINGTON black bird leg "madárka" 2014 castello banfi, chianti superiore docg

> \*\* PAPRIKA ICE CREAM

giacobazzi, moscato spumante dolce rosé

coffee newby tea selections

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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