

Venue: Mezza 9 Grand Hyatt Hotel Singapore Date: Tuesday 17 April 2018 – Friday 20 April 2018 Whipped Ol

Lunch: 12pm – 2.30pm Dinner: 6pm – 10pm Price:

3 Course Set Lunch: \$59++/pax (Choice of 1 Starter, 1 Main, 1 Dessert) 3 Course Set Dinner: \$89++/pax (Choice of 1 Starter, 1 Main, 1 Dessert) 4 Course Set Dinner: \$109++/pax (Choice of 1 Starter, 2 Main, 1 Dessert) 6 Course Set Dinner: \$159++/pax (Choice of 2 Starter, 2 Main, 2 Dessert) Chef:

Ross Lusted



Dining Delights with Australian Masterchef Ross Lusted

MENU

STARTER Brown Crab Picked & Shelled, Coconut, Pork Caramel, Finger Lime, Peanuts, Fragrant Herbs Maine Lobster Tamarind & Chili Paste, Cashew Butter, Palm Hearts, Pomelo,

Licorice Basil Master Stock Quail Dressed Leg Meat, Date Paper, Harissa, Pistachio, Mint Salad White Asparagus Whipped Olive Oil, Parsley Oil, Soft Herb Salad, Citrus Ash

MAIN COURSE

Atlantic Cod Cooked in Butter Chin Kiang Vinegar, Caterpillar Mushrooms, Aged Pancetta, Ginger Robata Grilled Pork Flowering Bitter Greens, Aerated Pork Fat,

Chick Pea Miso, Onion Ash Slow Cooked Rangers Valley Beef Cheek Aged Sirloin, Hop Puree, Treviso, Mushroom Hearts

> Ash Grilled Duck Blood Plum, Burnt Apple, Canelé, Grilled Blueberries, Mulberry Powder

DESSERT

Whipped Black Sesame Toasted Sesame Powder, Puffed Rice, Coconut Sugar, Melon Frozen Sake Lees Crisp Meringue, Fresh Green Tea Kiwifruit,

Mandarin Curd, Lime Leaves Set Valrhona Chocolate

Spice Biscuit, Caramel Cream, Blackberries, Basil, Chocolate Milk Perfumed Fruit

Long Pepper Ice Cream, Pineapple Butter, Jackfruit, Lychee, Lace Biscuit

Service charge at 10% and government taxes applies. Our team members will be on hand to assist with any dietary requirement.

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

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