



Four Hands Wine Pairing Dinner by Chef Chai Jih Nan & Chef Pam Weng Chien

MENU

Venues:

Blue Lotus Chinese Grill House
at Tanjong Pagar Centre
5 Wallich Street, #01-13

Blue Lotus Chinese Grill House
at Stevens
30 Stevens Road #01-03
Novotel Singapore on Stevens

Date:

Monday, 9 April 2018 –
Sunday, 29 April 2018

Time:

7pm – 10.30pm

Price:

\$98 ++ / pax

Chef:

Chai Jih Nan
Pam Weng Chien

Irish XL Oysters Infused with Spring
Onion Olive Oil, Crispy Julienne Ginger
*Blue Lotus Private Bin 88 Sauvignon Blanc
Semillon 2016 – Xanadu Margaret River*

...

Crispy Dragon Beard Barramundi Fillet,
Pickled Chili Sauce

...

48 Hours Slow Cooked “Dong Po”
Kurobuta Pork Belly

*Blue Lotus Private Bin 88 Cabernet
Sauvignon 2014 – Xanadu Margaret River*

...

72% Dark Chocolate Lava Cake,
Passion Fruit

...

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

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



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