



Utezi



REPUBLICQUE FRANCAISE

AMBASSADE DE FRANCE
à YANGON



JEUNES TALENTS
ESCOFFIER

The Black Tie

The Fullerton, Singapore

5th June 2019

The Ballroom

Chef Emcc host: David Senia by Capella, Singapore

Menu

Canape paired with ROSÉ – 2014 Château de Trinquedvel Tavel Rose AOC – by KOT Selections

Canapé

Chicken Skin | Sesame | Coriander (cold)

Chorizo | Figs | Blue Cheese (cold)

Organic Veal Sauté | Capers | Pearl Onion (warm)

Daniel Birkner, Hong Kong

Wagyu Beef Coated with Pistachio

Dijon Mustard & Caramelized Shallot Puree, Sorrel

Aquavit-Beetroot Cured with Atlantic Salmon

Dill Cream Fraiche & Ikura Pearls, Fennel Flower

Compress Watermelon (V)

Baked Ricotta Cheese, Roasted Pine Nut, Truffles Honey and Marigold Flower

Richard Ng, Fullerton Hotel

Caviar – STURIA by Classic Fine Food

Main product sponsor by Horizon Food & Pierre Oteza by Classic Fine Food

Sub- ingredients by Classic Fine Food, Angliss Singapore & Casino

2014 Château de Trinquedvel Tavel Rose – by KOT Selections

Citrus Cured **Salmon & Hokkaido Scallop**, Orange Fennel and Caviar Vinaigrette

Olivier Haar, New Caledonia | Neo Jun Hao, Singapore

Caviarioli by Classic Fine Food

Main products by Angliss Singapore

Sub- ingredients by Classic Fine Food/ Le Comptoir Colonial/ Lim Siang Huat

2014 Château de Trinquedvel Tavel Rose AOC – by KOT Selections

Bouillabaisse

Monk Fish, Mussel and Langoustine with Truffles

Philip Golding | Sau, Philippine | Christophe Geogoire, Australia

Main products by Classic Fine Food

Truffles by Chef Christophe Gregoire from Australia

Sub- ingredients by Classic Fine Food/ Le Comptoir Colonial/ Lim Siang Huat

Château LeGay 2017 Blanc – by CornerStone

Foie Gras terrine with Thai Chocolate and Roselle,
Croquettes de Morue Salee de Foie Gras Ganache

Wilson Chu, Macao | Eric Weidmann, Thailand

Rougie by Classic Fine Food

Sub- ingredients by Classic Fine Food/ Le Comptoir Colonial/ Lim Siang Huat

Château La Croix La Bastienne Rouge 2014 – by CornerStone

(AOP) Mieral Bresse Poutry Leg Confit

Supreme Stuffed with Morel, Foie Gras, Veloute of Porcini Mushrooms, Roots Vegetables with Jus

Sakal Phoeung, Vietnam | Richard Gillet, Cambodia

Main product by Classic Fine Food

Sub- ingredients by Classic Fine Food/ Le Comptoir Colonial/ Lim Siang Huat

Chapoutier Cotes de Rhone 2017 – by Galiena

Roasted Organic Veal

Root Vegetables, Truffle Potato, Madeira Jus

Louis Tay | Koh Han Jie, Singapore

Main product by Horizon Food

Sub-ingredients by Classic Fine Food/ Le Comptoir Colonial/ Lim Siang Huat/ Candia

Château La Croix La Bastienne Rouge 2014 – by CornerStone

Mons Fromage

Camembert, St Nectaire, Comte, Chabichou

Fresh Raspberries/ Green Grape/ Tomates with Figure/Cherries Jam

David Jean Marteau, China

Mons Fromage and Bonne Maman by Classic Fine Food

Pairing: Château des tourelles, Lalande de Pomerol, Roug – by CornerStone

Mont Blanc

Cassis, Chestnut, Madagascar Vanilla

Siddharth Prabhu, Fullerton Hotel

Ingredients by Classic Fine Food

Pairing: 2016 Domaine du Trapadis Rasteau Vin Doux Naturel by KOT Sélections

“Le Beurre (Butter) Bordier by Classic Fine Food”

“Boulangerie (Bakery) by Eric Kayser”

Main Sponsor by Classic Fine Food

The Escoffier Singapore official Sparkling and Mineral Water, Perrier/ Vittel

by Field Catering & Supplies Pte Ltd

Special Guest Chefs

Louis Tay Anderson Ho Richmond Lim Shaun Candon

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