

Ryunique in Morsels with Korean Masterchef Ryu Tae Hwan



Venue:

Morsels

25 Dempsey Road, #01-04

Date:

Wednesday 18 April 2018 –

Thursday 19 April 2018

Time:

First Seating: 6.30pm

Second Seating: 8.30pm

Price:

\$188 ++ pp

Additional \$78 ++ pp

(5 Wine Pairings)

Guest Chef:

Ryu Tae Hwan

Hosting Chef:

Petrina Loh



Dinner Menu

Amuse Bouche

Chef Ryu

Amuse Bouche

Chef Petrina

Otoro, Uni, Amaebi, Caviar, “Ceviche Treasure Chest”

Chef Ryu

Kohlrabi “Time and Season”

Chef Petrina

Silky Fowl “Ginseng” #1 & #2

Chef Ryu

Breton Blue Lobster “Grains”

Chef Petrina

Apple Fed Pork Jowl “Yeasan Inspiration”

Chef Ryu

Toriyama Wagyu Short Rib “Nourished”

Chef Petrina

Strawberry & Galangal “Floral & Earthy”

Chef Ryu & Petrina

Petit Four

**

Dietary restrictions must be informed prior.

**

Service charge at 10% and government taxes applies.

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

Produced By

PETER KNIPP
holdings pte ltd

Organised By



Media Publication

CUISINE & WINE
ASIA

Supported By



Held In



Passion
Made
Possible

Premium Partner

