

CELEBRITY CHEF BANQUET MENU

Daniel Boulud



Mario Batali



Gordon Ramsay



Tetsuya Wakuda



David Myers



Justin Quek



CONTENTS

I. Chefs' Introduction	1
II. Appetisers	7
III. Entrées	9
IV. Desserts	11
V. Banquet Policies	13

I. Adrift

A modern take on the vibrant Izakaya. Enjoy dishes prepared using fresh Californian produce, with Asian inspiration.



DAVID MYERS

Armed with a passion for cooking and a penchant for travel, Chef David left college to pursue his true calling. Since then, he has ventured into kitchens all over the world, collecting and creating culinary experiences and presenting them in every dish he prepares.

Having been trained under highly prestigious chefs such as Charlie Trotter and Daniel Boulud, his acclaimed ventures spread across three continents to garner him accolades such as the Wine Spectator Grand Award for 5 years running, Food & Wine magazine's Best New Chef in 2003, Angeleno's Chef of the Year in 2004, winner of Esquire magazine's Best New Restaurant award in 2013 and a Michelin star for his first establishment in Los Angeles.

I. Bread Street Kitchen

British European menu featuring traditional fare.



GORDON RAMSAY

Scottish by birth, Gordon Ramsay was brought up in Stratford-upon-Avon, England. With an injury prematurely putting an end to any hopes of a promising career in football, he went back to college to complete a course in hotel management. His dedication and natural talent led him to train with some of the world's leading chefs, such as Albert Roux and Marco Pierre White in London, and Guy Savoy and Joël Robuchon in France.

Now internationally renowned, Gordon has opened a string of successful restaurants across the globe, from the UK to Italy to the United States and now Singapore, and holds 7 Michelin stars. He received an OBE (Order of the British Empire awarded by Queen Elizabeth II) in 2006 for services to the industry.

I. db Bistro & Oyster Bar

Casual French cuisine inspired by the seasons and the freshest seafood.



DANIEL BOULUD

Daniel Boulud, a native of Lyon, France, is considered one of America's leading culinary authorities and one of the most revered French chefs in New York, the city he has called home since 1982. Daniel is chef-owner of Bar Boulud, Boulud Sud, Café Boulud, db bistro & Oyster Bar, DBGB Kitchen and Bar, Épicerie Boulud, Maison Boulud and the exquisitely refined DANIEL, the three Michelin-star Relais & Châteaux restaurant. Outside of Singapore, Chef Daniel's seasonal French-American cooking is found in Florida, London, Beijing, Montréal and Toronto.

Daniel Boulud is the author of eight cookbooks, including the most recent *DANIEL: My French Cuisine*, the recipient of three James Beard Foundation awards and was named a Chevalier de la Légion d'Honneur by the French government. He is a generous supporter and co-president of Citymeals On Wheels and is also co-founder and Chairman of the Bocuse d'Or USA Foundation.

I. Sky on 57[®]

A modern take on traditional Asian cuisine with an emphasis on premium produce and exceptional hospitality.



JUSTIN QUEK

Chef Justin Quek trained at some of France's top kitchens, including Roland Mazere's Le Centenaire in Perigord. He was the first Singaporean to be appointed personal chef of the French Embassy, and inaugural recipient of the 'Chef of the Year' award from World Gourmet Summit Awards of Excellence.

From his humble beginnings as a merchant ship cook, Chef Justin has founded La Platane, Villa du Lac, Fountain in Shanghai, and Justin's Signature's in Taipei, considered one of the city's best. Today he continues to elevate dining across the Republic and region.

I. Osteria Mozza

Features imaginative and delicious Italian cuisine inspired by our chefs' culinary adventures in New York, Bologna and throughout Italy.



MARIO BATALI

With 18 restaurants, eight cookbooks and a host of television shows, including the ever-popular *Iron Chef America*, Mario Batali is one of the most recognised and respected chefs today.

Among his many accolades, Chef Mario was named 'Man of the Year' in the chef category by *GQ Magazine* in 1999. In 2002, he won the James Beard Foundation's 'Best Chef: New York City' award, and in 2005 the James Beard Foundation awarded him the designation 'Outstanding Chef of the Year.' Mario was also a recipient of the 2001 D'Artagnan Cervena 'Who's Who of Food & Beverage in America,' a prestigious food industry lifetime achievement award.

I. Waku Ghin

Perfectly combines the Australian respect for fresh, seasonal ingredients, the French culinary arts and the Japanese-style presentation.



TETSUYA WAKUDA

Chef Tetsuya grew up in the Japanese town of Hamamatsu. At the age of 22, with only a very limited grasp of English, his adventurous spirit led him to Australia. In 1982, Chef Tetsuya arrived in Sydney, with nothing more than a small suitcase and a love of food. From his humble beginnings as a kitchen-hand, it did not take Chef Tetsuya long to discover he had a flair for cooking.

In 1989, he opened his first restaurant, Tetsuya's, in a tiny shop-front in Sydney. The popular restaurant flourished and Chef Tetsuya's reputation grew. Always fully booked, Tetsuya's relocated to a larger space in 2000 and has consistently been included on the S.Pellegrino's World's 50 Best Restaurants list, as voted for by the culinary world's top food critics and chefs. Considered by many as Australia's finest chef, he ventured into Singapore in 2010 and has won critical acclaim for Waku Ghin since then.

II. APPETISERS



Potted Salt Beef Brisket, Grain Mustard, Piccalilli – **Bread Street Kitchen**

APPETISERS

Adrift

Avocado, Cherry Tomatoes & Japanese Cucumbers, Seaweed Vinaigrette

Bread Street Kitchen

Beetroot Tart, Goat's Cheese, Balsamic, Pine Nuts

Potted Salt Beef Brisket, Grain Mustard, Piccalilli

db Bistro & Oyster Bar

Tartare de Boeuf Parisien

Roasted Butternut Squash Soup, Cinnamon Marshmallow

db Bistro Signature House-Made Charcuterie, Traditional Condiments

Osteria Mozza

Burrata with Grilled Asparagus, Guanciale, Brown Butter & Almonds

Burrata with Leek Vinaigrette, Mustard & Breadcrumbs

Sky on 57

Foie Gras Xiao Long Bao

III. ENTRÉES



Iberico Pork Chop with Fennel, Onion & Sambuca – Osteria Mozza

ENTRÉES

Adrift

Sake-Marinated Black Cod, Grilled Green Onions, Daikon & Chilli Salad

Bread Street Kitchen

Roasted Black Cod with Crushed Potatoes, Capers, Artichoke,
Red Wine-Lemon Sauce

Shepherd's Pie with Braised Lamb, Onions, Carrots, Potato Purée,
Garlic Crumbs

BSK Beef Filet Wellington, Béarnaise & Red Wine Jus, Mashed Potatoes,
Roasted Carrots

db Bistro & Oyster Bar

Duck Confit, Cranberry Bean Casserole, Braised Greens & Natural Jus

Osteria Mozza

Brasato al Barolo (Barolo Braised Beef) with Polenta
& Horseradish Gremolata

Sea Trout with Umbrian Lentils & Red Cabbage Sottocetto

Iberico Pork Chop with Fennel, Onion & Sambuca

Sky on 57

Oven-Baked Miso-Marinated Cod, Ginger & Lime Butter Sauce

Wok-Fried Whole Maine Lobster in Asian Black Pepper Sauce

Roasted Crackling Pig with Sichuan Pepper Sauce

Wok-Fried Kagoshima Wagyu Beef in Asian Black Pepper Sauce
with Healthy Oriental Greens

IV. DESSERTS



DESSERTS

Adrift

Green Tea Parfait, Raspberries, Black Sesame Ice Cream

Bread Street Kitchen

Chocolate Fondant with Salted Caramel, Mint Chocolate Chip Ice Cream

Monkey Shoulder Cranachan Cheesecake with Raspberry Sorbet

Banana Sticky Toffee Pudding, Muscovado Caramel, Clotted Cream

db Bistro & Oyster Bar

Molten Chocolate Cake, Caramel Sauce & Fleur de Sel

Chocolate & Peanut Croustillant, Coffee Ice Cream

Sky on 57

Baked Fine Apple Tart, Salted Caramel Ice Cream

'Crazy About Chocolate' – Peaty Whisky Ice Cream,
Rum & Fig Ice Cream

Waku Ghin

Chef Tetsuya's Signature Chocolate Cake