

INTERNATIONAL CHEFS DAY CHAMPANGE BAR COCKTAIL CANAPES

DHAI PURI / INDIA / CHEF RAKESH GADDI & CHEF ADITYA MALHOTRA

Crispy, hollow puris filled with tamarind chutney, spicy green chutney, boiled potatoes, and chickpea gram crisps, sweet yogurt

YUKHOE / KOREA / CHEF DUSTIN JUNG

O'Conner's beef fillet, sesame oil, nashi pear, pine nuts served on double fried nori cracker

GUA BAO / TAIWAN / CHEF TINA CHEN & CHEF VICKY MA

braised pork belly, pickled cabbage, peanut sugar powder fresh coriander

BEEF RANDANG CROQUETTE / INDONESIA / CHEF RIZKI RAHADIANSYAH

Golden croquettes filled with tender, slow-braised beef rendang infused with fragrant spices and creamy coconut, served with a delicate chili dipping sauce

INIHAW NA MANOK / PHILIPPINES / CHEF LORRY ANN ALBENTO

Free range chicken skewer marinated in calamansi soy & garlic, grilled over coals, served with spicy vinegar dipping sauce

MIANG SCALLOP / THAILAND / CHEF PINKAEW CHORADOL (PAM)

Seared scallops served on betel leaves, topped with toasted coconut, lime, ginger, peanuts, chili, and a sweet-savory palm sugar tamarind sauce

TIMUR DARK CHOCOLATE TRUFFLE / NEPAL / CHEF SAROJ KHAREL

Dark chocolate infused with the exotic, citrusy warmth of Timur pepper

WARM BAKEWELL TARTLET / ENGLAND / CHEF IAN BURCH

Flaky pastry filled with raspberry jam and almond frangipane