

A CELEBRATION OF BRIYANI BY #GLOBALMATSOUKITCHEN

Date : 12 April 2018, Thursday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Mezza9 Party Room, Grand Hyatt Singapore | 10 Scotts Road,
Singapore 228211
Dress Code : Smart Casual
Price : S\$ 70.40++ (HSBC Cards)
S\$ 88.00++ (Other payment modes)

Reception

Chef's Selection of Canapés

Reception Drink

Menu

"Hyderabad is in Melbourne, Innit?"

Spiced Grains and Pulses Meat Stew
Cilantro Oil, Ginger, Black Bean Crackers

Mulled Plum with Roselle

❦

"Self-realisation > Self-gratification"

Vegan Briyani
Jackfruit Curry, Peranakan Cucumber Achar

Chilli Coconut Lemongrass Elixir

❦

"The Wild Hunt"

Lamb Briyani
Honey Sambal Chicken, Mango and Date Pickle with Mutton Fat

Oriental Sour

❦

"Calm Waters ≠ Skillful Sailor"

Barramundi Biryani
Spiced Prawn, Honeyed & Torched Green Mango, Pineapple Pajeri

Celery, Hibiscus & Juniper Tonic with cracked pepper

☪

“Through Love, All That Is Bitter Will Be Sweet”

Kuih Lopes, Coconut Milk Froth, Pandan and Gula Melaka Swirls
Petit Four of Gula Jawa-Infused Dark Chocolate.

Warm Masala Black Tea with Saffron and Frankincense Espuma

*All listed beverages are non-alcoholic

*Menu details accurate as at 23 February 2018 & subject to changes