

# **TREASURES OF THE NYONYA GARDEN WITH THE WINES OF CAPE MENTELLE**

Date : 7 April 2018, Saturday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : National Kitchen by Violet Oon | 1 St. Andrew's Road #02-01, National Gallery, Singapore 178957  
Dress Code : Smart Casual  
Price : S\$ 102.40++ (HSBC Cards)  
S\$ 128.00++ (Other payment modes)

## **Reception**

Mini Idly with Coconut and Tomato Chutney  
Smoked Duck Chin with Pineapple Sambal Compote

*2013 Cape Mentelle, Shiraz*

## **Menu**

### **AMUSE BOUCHE**

#### **Daun Kadok Otak Otak**

Smooth Egg Custard with "Rempah"  
Served with Red Snapper Fillet with Daun Kadok Leaves

*2017 Cape Mentelle, Sauvignon Blanc Semillon*

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### **SOUP**

#### **Buah Paya Rempah Titek with Daun Kemangi**

Lightly-Poached Pink Papaya and Shrimp Broth in a Titek" Spice Mix  
Perfumed with a Bouquet of Salted Fish and Fresh Kemangi Herbs

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### **SECOND COURSE**

#### **Pan-Fried Singapore Waters Barramundi**

Served with Buah Binjai Fruit Sambal

*2017 Cape Mentelle, Sauvignon Blanc Semillon*

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### **THIRD COURSE**

#### **Kledek Masak Lemak Noodles with Jumbo Prawns**

Fine Angel Hair Noodles  
Tossed in Sweet Potatoes and Sweet Potato Leaves Creamy Coconut Spiced Gravy  
Served with Jumbo Prawn

*2015 Cape Mentelle, Chardonnay*

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**FOURTH COURSE**

**Grilled Rib Eye Of Kesturi**

Marinated Ribeye Of Beef with a Green Peppercorn and Chilli Sambal

*2013 Cape Mentelle, Cabernet Sauvignon*

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Glenmorangie Signet

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**NYONYA DESSERT COLLECTION**

**Kueh Kochi**

Perfumed with Pandan Leaves and a Banana Leaf Wrapping

**Kueh Sarlat**

Served with Freshly Squeezed Green Pandan Juice Kaya  
Steamed on a Bed of Coconut-Infused Glutinous Rice Lightly Coloured with Blue Pea Flowers

\*Menu details accurate as at 27 February 2018 & subject to changes