

Culinary Masterpieces

Creating a sensory feast to rival all dining experiences.

Before you bite into the inventive delights of fusion cuisine, soak in the colours and intricate arrangements on your plate. And with your first taste, relish in the familiar flavours and textures whilst soaking in the sensations of new ingredients and spices. Sirloin steaks marinated with Indonesian spices or Peking duck served with Basmati rice, there's no denying that these dishes are as exquisite as they sound.

To create your own culinary masterpieces, begin with understanding the basic ingredients across styles and cultural origins. Combine these ingredients or substitute one for another (eg. kimchi instead of gherkins) and you're on your way to making your own fusion foods. Remember that look is as important as taste and the unexpected will tease more than your tastebuds! And even if you're not feeling inspired, you can always try variations on an existing specialty dish. Be it the discovery of new ways of cooking salmon or the introduction of Cajun spices into the tandoor, your work of art might just create a new cuisine culture.



Choice Selection

Doc Cheng's

- Complimentary starter on next visit for every \$100 spent

Exclusive to UOB Platinum Cardmembers:

- Complimentary meal for Cardmember with minimum three adult diners

1 Beach Road, #02-19, Raffles Hotel Arcade, Tel: 6412 1264 / 6431 6156

Terms and Conditions: Voucher for complimentary starter will be issued for use on next visit. • Not valid with other promotions, privileges or vouchers.



Nu*dle Bar

- Complimentary salad/starter with every three main courses ordered

260 Orchard Road, #05-02 The Heeren Tel: 6733 0020

Terms and conditions: Valid for dine-in only. • Not valid with other offers, discounts, promotions or vouchers. • Management's decision will prevail in the event of a dispute.



Salt Restaurant

- 10% off ala carte menu

94 Amoy Street, Tel: 6223 1266

Terms and conditions: Not valid for set menu and special menu.



TeaSpa Tea Bar & Café/Boutique

- Free pot of tea on next visit with every \$50 spent

290 Orchard Road, #05-34 Paragon, Tel: 6333 8646 • 252 North Bridge Road, #03-21C Raffles City, Tel: 6336 4113

Terms and conditions: Eligible receipt is valid for one month from date of issue. • Available only at TeaSpa Tea Bar & Café. Not valid for use at TeaSpa Boutique.



Wok & Grill

- 20% off total bill

10 Coleman Street, Grand Plaza Parkroyal Lobby Floor, Tel: 6432 5567

Terms and conditions: Valid for buffet and ala carte menu. • Valid only on total food portion (excluding beverages, banquets and children's menus). • Not valid on the Eves of and on Christmas, New Year's Day or Chinese New Year, and on Valentine's Day or Mother's/Father's Day.

Did you know...?

The Greeks were one of the first to have a fusion cuisine back in 350 B.C when Alexander the Great extended his empire from Europe through India. It was believed that eastern influences were adopted into Greek cooking traditions then. And with every defeat or succession after, came culinary influences ranging from the Venetians, Balkans, Turks and Slavs.



Serves 5

Ingredients

1 tsp	Jasmine
1 tsp	Lemon Balm
2 tsp	Chamomile
2 tsp	Lemon Verbena

Sweet Dreams

Try out this exotic concoction from TeaSpa, exclusive to UOB Cardmembers.

Instructions

Combine all the ingredients and blend them gently. Use 1 teaspoon per cup of 250ml of hot water. Infuse for 10 minutes or longer if you want a stronger infusion. Add honey to taste, if desired.

The Healing Benefits of the Ingredients

Jasmine – A sweet fragrance with a relaxing aura, Jasmine has been known to ease tension.

Lemon Balm – Helps you to rise above stress related conditions like nervous tension, insomnia and nausea.

Chamomile – Chamomile combats nervous tension, soothes muscle aches and induces sound sleep.

Lemon Verbena – Tones and relaxes the nervous system.