

UOB *Young Chefs'*  
CREATION

Menus by 20 of Singapore's Hottest Young Chefs,  
exclusively for you.



**Lunch for two at S\$68++ and dinner for two at S\$128++.**

20 chefs under 40 who are indisputable movers and shakers in the world of good taste have each created an exclusive menu just for you.

Call the restaurants ahead, and ask for UOB Young Chefs' Creation today!

Valid till 31 October 2012

# ANGELO CICCONE, 31

Senior Restaurant Chef

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In March 2008, Chef Angelo's passion for Asia brought him to Basilico as Restaurant Chef, where he helmed the kitchen and the restaurant's Italian cooking classes. Under his charge, Basilico, which turned four this year, scored stellar success, yearly achievements in Tatler's Best Restaurants Guide (Singapore and Regional), and a well deserved reputation as one of Singapore's finest Italian restaurants.

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## BASILICO

Regent Singapore, A Four Seasons Hotel, 1 Cuscaden Road, Singapore 249715 | Level 2  
For reservations, call 6725 3232 or e-mail [basilicogrm.rsn@fourseasons.com](mailto:basilicogrm.rsn@fourseasons.com)  
[www.regenthotels.com/EN/Singapore/Cuisine/Basilico](http://www.regenthotels.com/EN/Singapore/Cuisine/Basilico)



# BASILICO

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**Carpaccio di Wagyu con Tartufo Nero  
e Insalata di Asparagi**

Wagyu Beef Carpaccio with Black Truffle  
and Asparagus Salad

•

**Branzino al Forno con Brodetto  
di Vongole allo Zafferano**

Baked Sea Bass Fillet with Clams in Saffron Brodetto

•

**Selezione della Pasticceria Basilico**

Chef Angelo's Pastry selection from Basilico

S\$68++ Lunch for 2 persons

**Duo di Fegato Grasso Arrosto  
e Terrina Affumicata al Marsala, Amarena**

Combination of Roasted Foie Gras  
and Smoked Duck Liver Terrine in Marsala Amarena Sauce

•

**Controfiletto di Wagyu alla griglia,  
Tortino di Carciofi e Patate Ratte con Rucola**

Grilled Wagyu Beef Sirloin, Artichokes  
and Ratte Potatoes Tortino with Wild Rocket

•

**Torta di Fichi e Pesche, Con Gelato  
al Primitivo di Manduria**

Figs and Peach Tart with Primitivo Red Wine Gelato

S\$128++ Dinner for 2 persons

# JOHN LEONG, 39

Sous Chef

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Chef John has been working as the Sous Chef in Dallas for two years. With more than 10 years of experience in the F&B industry, Chef John has graced the kitchens of Meritus Hotel, Morton's of Chicago, Carnivore Brazilian Churrascaria at Chijmes, and 1-TwentySix. Chef John has also been tasked with the F&B arrangements during the F1 at Suntec City convention hall.

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## DALLAS RESTAURANT & BAR

31 Boat Quay Singapore 049820  
For reservations, call 6532 2131.  
[www.dallas.sg](http://www.dallas.sg)





### STARTER

#### Soup of the Day

Served with parmesan crostini.

Please ask your server for today's freshly made soup

or

#### Rocket and Ricotta

Caramelized onion & semi dried tomatoes on crispy pastry

or

#### Salt and Pepper Squid

Served with sweet chili mayo

### MAIN COURSE

#### Roasted Pork Knuckle (Half)

Served with creamy mash or potato salad or fries, sauerkraut and gravy

or

#### Pan-Fried Chicken Schnitzel

Served with creamy mash or potato salad or fries, sauerkraut and gravy

or

#### Sausages And Mash

Grilled sausages, creamy mash, buttered peas, crispy onion rings & gravy

or

#### Dallas Fajitas

Choice of grilled tender grain fed ribeye beef, chicken or vegetables served with flour tortillas salsa, guacamole, refried beans and sour cream

### DESSERT

#### Sticky Date Pudding

Served with caramel sauce and double cream

#### Coffee Or Tea

\$68++ Lunch for 2 persons

### STARTER

#### Soup of the Day

Served with parmesan crostini.

Please ask your server for today's freshly made soup

or

#### Rocket and Ricotta

Caramelized onion & semi dried tomatoes on crispy pastry

or

#### Salt and Pepper Squid

Served with sweet chili mayo

### MAIN COURSE

#### Roasted Pork Knuckle (Half)

Served with creamy mash or potato salad or fries, sauerkraut and gravy

or

#### Pan-Fried Chicken Schnitzel

Served with creamy mash or potato salad or fries, sauerkraut and gravy

or

#### Sausages and Mash

Grilled sausages, creamy mash, buttered peas, crispy onion rings & gravy

or

#### Crackling Roast Pork Belly

Served with creamy mash or roasted potatoes, sauerkraut and gravy

or

#### Tasting Platter

Roast crackling pork belly, chicken schnitzel, sausages and condiments.

Served with creamy mash or potato salad or fries, sauerkraut and gravy

or

#### Dallas Fajitas

Choice of grilled tender grain fed ribeye beef, chicken or vegetables served with flour tortillas salsa, guacamole, refried beans and sour cream

### DESSERT

#### Sticky Date Pudding

Served with caramel sauce and double cream

#### Coffee or Tea

Meal includes a glass of beer or house white or red wine

\$128++ Dinner for 2 persons

# MASAHIRO TAKADA, 36

Executive Chef

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Having started his career in Japan's famed Italian restaurant, Antonio's, Chef Masahiro has established himself alongside top Italian chefs in Michelin-starred restaurants, where he perfected the art of Italian cuisine. His creations revolve around the use of fresh ingredients, injected with flavours, colours, and memories of his time in Italy. Chef Masahiro has worked alongside highly acclaimed chefs in numerous two Michelin-starred restaurants such as Sadler, Ambasciata, Antica Corona Reale, La Frasca, La Tenda Rossa, and Taverna del Capitano.

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## LA LUNA ROSSA OSTERIA

Scotts Square, No. 6, Scotts Road, #02- 01 Singapore 228209  
For reservations, call 6636 2951  
[www.laluna-rossa.com](http://www.laluna-rossa.com)



*osteria*  
**La Luna Rossa**

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**ANTIPASTO**

Small tart of pork rillettes and beets  
with orange ravigote sauce

•

**PRIMO PIATTO**

Aaglio olio spaghettoni with shrimp,  
porcini mushroom and Sicilian tomato

•

**DOLCE**

Souffle cheese cake with berries sauce

S\$68++ Lunch for 2 persons

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**ANTIPASTO**

Home-made smoked ocean trout  
with dill-marinated cucumber

•

**PRIMO PIATTO**

Home-made tagliatelle,  
wagyu and porcini mushroom ragout

•

**SECONDO PIATTO**

Roasted lamb with rosemary,  
pureed Japanese sweet potato

•

**DOLCE**

Fondant au chocolat with vanilla gelato

S\$128++ Dinner for 2 persons

# TOM OH, 36

Head Chef

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Chef Tom has 15 years of culinary experience in various European cuisines, but he's always had a special affinity for French cuisine. After working in several local establishments, he is now Head Chef at the Kitchenette, serving up what he is most passionate about, French bistro fare. Chef Tom dreams of spreading the enjoyment of French cuisine with the masses through his food. He is also insistent on making everything from scratch, and using only the freshest ingredients.

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## KITCHENETTE

1 Goldhill Plaza #01-11, Singapore 308899  
For reservations, call 6352 7484  
[www.kitchenette.com.sg](http://www.kitchenette.com.sg)





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**Pesto Tiger Prawn with Wild Rice Salad**

•

**Root Vegetable Soup**

•

**Grilled Chicken with Field Mushroom Ragout**

or

**Pan Seared Seabass Fillet with Lemon Verbana Emulsion**

•

**Brioche pudding**

S\$68++ Lunch for 2 persons

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**Smoked Norwegian Salmon Roulade with Dill Cream Cheese  
and Beef Garden Salad**

•

**Cepes Mushroom Soup with Truffle Oil**

•

**Herbs Crusted Kurobuta Pork Jowl Steak**

or

**Pan Roasted Ribeye Steak with Asparagus and Truffle Mash**

•

**Authentic Tiramisu**

S\$128++ Dinner for 2 persons

# NICOLAS ARRIOLA, 29

Executive Chef

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With over a decade of experience, Chef Nicolas' professional experience spans kitchens around the world – from his hometown Bueno Aires to Hungary, Spain, China, Indonesia, and now, Singapore. Chef Nicolas has brushed shoulders with three-star Michelin Chef Martin Berasategui, chef and founder of the world's Top 30 restaurant Restaurant Martin Berasategui. Till today, Chef Martin remains his favourite chef whom he looks to for inspiration.

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## **SALTA ARGENTINE PARRILLA + GROCER**

Icon Village 12 Gopeng Street #01-56 Singapore 078877  
For reservations, call 6225 8443 or e-mail [salta@kitchenlanguage.com.sg](mailto:salta@kitchenlanguage.com.sg)  
[www.saltaparrilla.com.sg](http://www.saltaparrilla.com.sg)





ARGENTINE  
PARRILLA+GROCER

### ENTRADA

**Mix de chorizos tradicionales**  
Char-grilled Mixed Traditional Sausages

or

**Sopa Casera de de calabaza con Manteca de comino**  
Butternut Pumpkin Soup with Cumin Butter

### MAIN COURSE

**Bife angosto a la Parrilla con Tomates y Papas Grilladas**  
Char-Grilled Argentinean Beef Striploin  
with Grilled Potatoes and Tomatoes

or

**Mero blanco salteado con guiso de lentejas**  
Pan Seared Sea-Bass with Traditional Lentil Potage

### POSTRE

**Panqueque con dulce de leche**  
Traditional Cream Custard with Mixed Berries  
and Caramel Spread

S\$68+ Lunch for 2 persons

### ENTRADA

**Sopa Casera de de calabaza con Manteca de comino**  
Butternut Pumpkin Soup with Cumin Butter

### SEGUNDO PLATO

**Mix de chorizos tradicionales**  
Char-grilled Mixed Traditional Sausages

### MAIN

**Lomo Argentino a la Parrilla con Tomates y Papas Grillados**  
Char-Grilled Argentinean Tenderloin with Grilled Potatoes and Tomatoes

or

**Trucha oceanica suavemente cocida con risotto de hinojos**  
Slow-cooked Ocean Trout with Fennel and Asparagus Risotto

served with

**Ensalada de Rucula y Parmesano**  
Wild Rocket and Parmesan Cheese Salad

### POSTRE

**Panqueque con dulce de leche**  
Traditional Cream Custard with Mixed Berries and Caramel Spread

S\$128+ Dinner for 2 persons

# STEFANO ARRIGONI, 30

Executive Chef

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With over a decade of experience, some of the notable restaurants in which Chef Stefano has worked for are Drone's Club in London, Four Seasons Hotel Milan, Chesa Veglia (Hotel Badrutt's Palace) in St. Mortiz, Bice Mare in Dubai, and Il Cielo Restaurant at Hilton Hotel Singapore. Chef Stefano's passion for traditional authentic Italian cuisine is evident: "Italian food is something you can eat every day and not be tired of." He is a firm believer of using only fresh, organic, and pesticide-free ingredients.

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## OCHRE ITALIAN RESTAURANT | BAR

Orchard Central 181 Orchard Road #11-03/04 Singapore 238896  
For reservations, call 6634 0423 or e-mail [ochre@kitchenlanguage.com.sg](mailto:ochre@kitchenlanguage.com.sg)  
[www.ochreitalian.com.sg](http://www.ochreitalian.com.sg)

**ANTIPASTI**

**Lattuga Croccante con Indivia, Noci, Pancetta, Uova, Pecorino Romano & Dressing alle Acciughe**  
Crispy Romaine with Endive, Hazelnut, Bacon, Egg, Pecorino Romano & Anchovy Dressing

**ZUPPA**

**Zuppa di Pomodori servita con Granchio**  
Tomato Soup served with King Crab Meat

**MAIN**

**120 Giorni Bistecca di Manzo servita con Patate al Tartufo, trio di salse Formaggio, Funghi & Bernese**  
120 Days Grain-Fed Beef served with Truffle Cream Potato, Trio Sauce of Cheese, Mushroom & Bearnaise

or

**Filetto di Orata servita con Verdurine Baby e Salsa al Limone**  
Pan Seared Sea Bream Fillet served with Baby Vegetables and Lemon Sauce

**DOLCI**

**Ananas Caramelizzata con Gelato alla Cannella & Frutto della Passione**  
Caramelized Honey Pineapple with Spiced Canella Ice Cream & Passion Fruit Malt

S\$68+ Lunch for 2 persons

**ANTIPASTI**

**Carpaccio di Manzo con Salsa di Dijon e Capperi, Funghi Marinati, Rucola & Scaglie di Parmigiano Reggiano**  
Beef Carpaccio with Dijon-Caper Sauce, Marinated Mushroom, Wild Rocket & Parmigiano Reggiano Shavings

**ZUPPA**

**Porcino Consomme con Toast al Tartufo**  
Demitasse of Porcini Consomme with Truffle Toast

**PRIMI**

**Pappardelle con Ragout di Cervo & Tartufo Nero**  
Porcini Pappardelle with Venison Ragout & Black Truffle

**SECONDI**

**Carre di Agnello in Crosta di Pomodoro, Patate al Latte & Salsa al Chianti**  
Rack of Lamb in Dried Tomato Crust, Milk Potato & Chianti Sauce

or

**Branzino di Orbetello con Patate allo Zafferano & Salsa Mediterranea**  
Orbetello Sea Bass with Saffron Potato & Mediterranean Sauce

**DOLCI**

**Tiramisu Rustico con Amaretti**  
Rustic Tiramisu with Amaretti Biscuit

S\$128+ Dinner for 2 persons

# JEFFREY TAN, 31

Head Chef

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Chef Jeffrey has worked in Brewerkz, Flutes at the Fort, Esmirada @ Orchard, Pump Room, and One Rochester. In 2011, Chef Jeffrey joined Oenotheque by Wine Universe, where he could now creates menus paired aside with wines. His specialties are seafood, meat, and Swiss-French cuisine.

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## OENOTHEQUE BY WINE UNIVERSE

9 Raffles Boulevard #01-109 Millenia Walk Singapore 039596  
For reservations, call 6338 0717  
[www.wine-universe.com.sg](http://www.wine-universe.com.sg)





Amuse Bouche

•

Grilled Tiger Prawn Salad, Fresh Figs,  
Vine Cherry Tomatoes & Citrus Dressing

•

Seared Fillet of Monk Fish with Prosciutto Wrap,  
Glaze Baby Veg & Roasted Pepper Salsa

or

Overnight Slow Braised Wagyu Beef Brisket with  
Mushroom Risotto & Black Truffle Shavings

•

Passion Fruit Parfait With Pavlova & Berries Compote

S\$68++ Lunch for 2 persons

Amuse Bouche

•

Pan Fried Foie Gras with Caramelize Onions,  
Toasted Brioche, Prune Chutney & Raspberry Espuma

•

Miso Glaze Chilean Seabass, Sautéed Baby Leeks,  
Purple Potatoes & Tomato Confit

•

Lemon Sorbet

•

Milk Fed Veal Tenderloin with Pumpkin Puree,  
Roasted Bone Marrow & Port Wine Reduction

•

Chocolate Fondant with Butterscotch & Vanilla Ice Cream

S\$128++ Dinner for 2 persons

# YANG HONG, 35

Sous Chef

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Sous Chef Yang Hong is Silk Road's La Mian Chef. Amassing more than 16 years of culinary experience, ranging from hotels to famed restaurants in various parts of China, he was part of the pre-opening team of Silk Road Restaurant in 2001, and had contributed significantly with his expertise in creating new dishes. A graduate of Chengdu Vocational School of Tourism, Chef Yang specialises in the preparation of authentic provincial Chinese Cuisine, especially la mian dishes.

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## SILK ROAD RESTAURANT

Amara Singapore, 165 Tanjong Pagar Road, Level 2 Singapore 088539  
For reservations, call 6227 3848  
[www.silkroadrestaurants.com](http://www.silkroadrestaurants.com)



丝绸双拼  
**Silk Road Duo Sample Platter**  
Spicy Chicken and Wasabi Prawn

•

鱼鳔海味羹  
**Fish Maw Soup**  
with Sea Treasure

•

川式香酥鱼柳  
**Crispy Garoupa Fillet with Sichuan Spice**

•

翡翠牛肉拉面  
**Handmade Jade Noodle**  
with Sliced Beef

•

香味蜜汁龟苓膏  
**Herbal Jelly**  
with Honey Lime Juice

S\$68++ Lunch for 2 persons

香芒带子  
**Warm Scallop with Mango**

•

鲍鱼丝海味羹  
**Shredded Abalone Soup**  
with Sea Treasure

•

酒蒸青椒鳕鱼  
**Baked Cod Fish**  
with Aged Wine and Green Pepper Corn

•

八宝樟茶鸭  
**Seared Smoked Duck**  
with Eight Treasure

•

翡翠香蟹拉面  
**Handmade Jade Noodle**  
with Spicy Crab

•

极品雪蛤炖百合  
**Double-boiled Hashima with Lily Bud**

S\$128++ Dinner for 2 persons

# VINCENT TENG, 38

Chef Owner

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With 20 years of culinary experience under his belt, Chef Vincent was the Chef de Cuisine and owner of the award-winning restaurant, My Dining Room. He later moved on to become the Executive Chef of The Scarlet Hotel. In 2009, he opened Table 66 and subsequently Skyve Elementary Bistro & Bar in late 2011. Chef Vincent focuses on modern European cuisine and he is best known for his sous vide cooking, which he has been practising for more than 10 years.

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## SKYVE ELEMENTARY BISTRO & BAR

10 Winstedt Road, Block E, #01-17, Singapore 227977  
For reservations, call 6225 6690  
[www.skyve.sg](http://www.skyve.sg)



## STARTER

### Soup of the Day

Kindly checked with our service staff

•

### Compressed Watermelon & Iberico Ham

Arugula salad | Mozzarella di buffalo | Balsamic vinaigrette

## MAIN COURSE

### Skate Wing

Lemon myrtle spice | Seasonal Vegetables | Yuzu fondue

or

### Grilled Venison Loin

Potato mash infused with truffle | Confit of cherry tomato in herb oil |  
Grilled asparagus | Au poivre sauce

## DESSERT

Chef's Creation of the Day

S\$68++ Lunch for 2 persons

## Amuse Bouche

Tataki of hokkaido scallop | Glass noodles |  
Julienne of pickle cucumber wasabi & yuzu sauce

•

### Seared Foie Gras

Toasted brioche | Homemade apple sauce | Apple chips |  
Balsamic syrup

•

### Skate Wing

Ratatouille | Sauce rouille

•

### Grilled Venison Rossini

Bacon wrapped venison loin

or

### Smoked Duck De Margaret

Liquid smoked seared duck breast

Both served with

Potatoes pave | Onion soubise | Grilled asparagus | Morel sauce

## DESSERT

Chef's Creation of the Day

S\$128++ Dinner for 2 persons

# KEN TEO, 35

Executive Chef

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With 11 years of experience under his belt, Chef Ken Teo leads a dedicated team of chefs in the state-of-the-art kitchen of The Clan Restaurant. After five years at Dozo and Tao's, Chef Teo now focuses on modern European cuisine with Japanese influence. With the restaurant's sophisticated kitchen, an experienced team, and the best ingredients available, Chef Teo has created an extensive and tantalising menu that will excite even the most jaded palate.

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## THE CLAN RESTAURANT

No. 18/20 Bukit Pasoh Road, Singapore 089832  
For reservations, call 6222 2084  
[www.theclanrestaurant.com.sg](http://www.theclanrestaurant.com.sg)



Green Apple Sorbet

**COLD DISH**

Beef Carpaccio with Truffle Mustard Tossed Mesclun Salad in Truffle Teriyaki & Horseradish Sauce

**SOUP**

Cepes Mushroom with Truffle Paste

**MAIN COURSE**

Parmesan Herb Crusted Beef Cheek,  
Nut Puree & Yuzu Pickled Vegetables

or

Grilled King Prawn with Crustacean Oil Pasta

**DESSERT**

Madeira Cheese Panna Cotta

S\$68++ Lunch for 2 persons

Green Apple Sorbet

**STARTER**

Salmon Mousse Cone, Pan Seared Scallop with Truffle Foam  
and Truffle Asparagus and Foie Chawamushi  
with Mushroom Consome

**COLD DISH**

Beef Carpaccio with Truffle Mustard Tossed Mesclun Salad in Truffle Teriyaki & Horseradish Sauce

**SIDE DISH**

Kurobuta Pork Belly Confit with Pork Cracker  
& Passion Fruit Sauce

**SOUP**

Cepes Mushroom with Truffle Paste

**MAIN COURSE**

Parmesan Herb Crusted Beef Cheek,  
Nut Puree & Yuzu Pickled Vegetables

or

Grilled King Prawn with Crustacean Oil Pasta

**DESSERT**

Madeira Cheese Panna Cotta

S\$128++ Dinner for 2 persons

# DAVIDE FABIANO, 26

Head Chef

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Hailing from Roccaspinalveti, Italy, 26 year old Fabiano Davide is the head chef of the new OTTO Locanda. Having taken on the prestigious role of the personal chef of the ambassador of Italy in Tokyo, Fabiano brings his expertise for Italian cuisine to OTTO Locanda. Fabiano believes that home-cooked food from mom's cooking tastes the best because of the great amount of effort and love that is put into it. Hence, he applies the same principle to his cooking, and hopes to spread his love for Italian cuisine through authentic Italian cuisine.

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## OTTO LOCANDA

32 Maxwell Road #01-03, Singapore 069115  
For reservations, call 6224 0978  
[www.ottolocanda.com.sg](http://www.ottolocanda.com.sg)



**ANTIPASTI**

Octopus and Potato Salad with Taggiasche Olives Lemon Dressing

or

Torta Salata Savoury Tart with Leek, Potato and Taleggio Cheese

or

Carpaccio Di Manzo Grain Fed Beef Carpaccio  
with Arugula and Parmesan Cheese

**MAIN COURSE**

Penne Pasta "Alla Norma" With Aubergines,  
Fresh Tomato and Ricotta

or

Dentice Livornese Pan Roasted Snapper Fillet  
with Rich Italian Tomato and Olive Sauce

or

Braised Beef Meatballs "Polpette" Served  
with Sautéed Spinach and Caponata

**DESSERT**

Ricotta Flan Filled with Chocolate Served with Mascarpone Sauce

or

Homemade Gelato and Fresh Fruits

S\$68++ Lunch for 2 persons

**ANTIPASTI**

Chilled Roasted Beef with Salsa Tonnata Tuna Fish  
and Capers Sauce

or

Warm Seafood Salad Di Mare With Lemon  
and Olive Oil Dressing

or

Fagioli All'uccelletto Tomato and Sage Stewed White Beans  
with Rosemary Focaccia

**SOUP**

Pappa Col Pomodoro Tuscan Bread  
and Fresh Tomato Soup

**MAIN COURSE**

Homemade Potato Ravioli Mugellani  
with Butter and Sage Sauce

or

Slow Braised Duck Salmi with Garlic Scented Mash Potatoes

or

Pan Roasted King Prawn Busara with Fresh Tomato  
and Chili Sauce Venetian Style

**DESSERT**

Bunet All'astigiana Amaretti Cookies and Dark Chocolate Flan

or

Homemade Gelato and Fresh Fruits

S\$128++ Dinner for 2 persons

# SUPHOT GLINSUKON, 33

Head Chef

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Suphot Glinsukon left Pichit Province, Thailand in 2002 to join his uncle who was working at Thai Restaurant in Singapore. 24 years old then, Suphot wanted to explore the world beyond Thailand. He started working at 18, and transitioned from a kitchen helper to a chef in no time. With the variety of food in Singapore, he decided to specialise in Thai Chinese food. He joined Ruby Thai Inspired Cuisine to expand his creativity.

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## **RUBY, THAI INSPIRED CUISINE**

9 Raffles Boulevard #01-06/07/08 Millenia Walk Singapore 039596

For reservations, call 6337 7829

[www.pgaservices.com](http://www.pgaservices.com)





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**Crispy Papaya Salad**

Fresh Prawns with Shredded Deep Fried Green Papaya

•

**Fish Maw Crab Meat Soup**

Premium Fish Maw, Chicken, Black Fungus and Crab Meat

•

**Butter Oat Soft-Shell Crab or Prawn**

Deep Fried Soft-Shell Crab or Prawn, Capsicum,  
Onion and Basil

•

**Dessert of the Day**

Serve with Fragrant Steam Rice

S\$68++ Lunch for 2 persons

**Mango Salad, Thai Otak**

Shredded Green Mango with Peanuts and Dried Shrimp, Thai Style  
Seafood in Red Curry Mousse

•

**Fish Maw Crab Meat Soup**

Premium Fish Maw, Chicken, Black Fungus and Crab Meat

•

**Thai Style Black Pepper Slipper Lobsters**

Slipper Lobsters, Capsicum, Onion

•

**Tamarind Prawns**

Tiger Prawns with Tamarind

•

**Broccoli with Scallops**

Broccoli, Fresh Scallops

•

**Dessert of the Day**

•

**Wine or Choice of Mocktails**

Serve with Fragrant Steam Rice

S\$128++ Dinner for 2 persons

# CHAN HWAN KEE, 39

Master Chef

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Master Chef Chan has more than 21 years of culinary experience.

He worked his way up the ranks from an Assistant Sous Chef position at Hai Tien Lo and Chef's Chan Restaurant, to Senior Sous Chef at Majestic Restaurant, then to Chef de Cuisine at Pavillion Restaurant, and finally to Master Chef for Min Jiang at Goodwood Park Hotel. He has been with Min Jiang for more than a year now, and many of his creative dishes have received rave reviews.

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## MIN JIANG

Goodwood Park Hotel, 22 Scotts Road, Singapore 228221  
For reservations, call 6730 1704  
[www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)



点心三拼  
Dim Sum Trio

奶柠生虾，飞鱼卵香菇烧卖拼肉松白饭鱼

Deep Fried Prawn in Creamy Lemon Sauce, Steamed Chicken Mushroom  
Siew Mai with Caviar, Crispy Silver Bait Fish with Pork Floss

•

时日老火炖汤或冬瓜鸡汤  
Double Boiled Soup of the Day

or

Double Boiled Winter Melon Soup

•

蜜椒汁煎大虾或泰式香芒鸡

Pan Seared King Prawn with Honey Pepper Sauce

or

Deep Fried Boneless Chicken in Spicy Thai Sauce

•

海鲜焖伊面

Braised Ee-fu Noodles with Assorted Seafood

•

杨枝甘露或龙眼豆腐

Chilled Mango Sago with Pomelo

or

Chilled Longan and Almond Beancurd

S\$68++ Lunch for 2 persons

精选三拼  
Appetiser Trio

沙律龙须球，熏鸭脯拼奶柠生虾

Deep Fried Kadaifa with Salad Cream, Chilled Smoked Duck Roulade,  
Deep Fried Prawn in Creamy Lemon Sauce

•

京式鸡炖翅

Double Boiled Shark's Fin in Tientsin Cabbage Soup

•

家乡蒸鲈鱼扒或黑椒牛柳粒

Steamed Sea Perch with Black Fungus in Superior Soya Sauce

or

Diced Beef Cubes with Black Pepper sauce

•

姜葱焖龙虾面

Braised Half-tail Lobster with Spring Onion  
and Ginger tossed with Noodles

•

椰盅金瓜椰子雪糕

Chilled Pumpkin Smoothie with Coconut Ice Cream in Young Coconut

S\$128++ Dinner for 2 persons

# MARC WEE, 30

Chef Owner

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Currently helming Arbite, Chef Marc has honed his craft for eight years in Italian fine dining establishments such as Michelangelo's and Zambuca. Chef Marc firmly believes that good food should not be prohibitively expensive nor should it be the domain of fine dining. His mantra is "good quality ingredients, generous portions, and fair prices."

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## ARBITE

66A Serangoon Garden Way Singapore 555962  
For reservations, call 6287 0430  
[www.arbite.com.sg](http://www.arbite.com.sg)



### STARTER

Tomato Soup with a Laksa Crab Salad

### MAIN

#### Nicoise Salad

Searched Tuna, Poached Quail Egg, Haricot Beans, Roasted Vine Ripen Tomatoes, Olives, Pommes Noisettes and Truffle Aioli

or

Deep Fried Pigeon, Lime Mayo,  
Green Tea Salt, Homemade Fries

### DESSERT

White and Dark Chocolate Fondant  
with a Scoop of Passion Fruit Ice Cream

Choice of Coffee or Tea

S\$68++ Lunch for 2 persons

### STARTER

Citrus Marinated Salmon, Chamomile Dust  
and Vanilla Oil

### PASTA

Risotto with Chorizo, Button Mushroom  
and Japanese Curry

### MAIN

Grilled Beef Onglet, Miso, Green Onion Oil, Onion Soil and Roasted  
Baby Yams

or

Baked Cod, Honey And Miso Oat Crust,  
Roasted Vegetables and Tomato Jam

### DESSERT

Dark Chocolate Pot De Crème, Passion Fruit Jelly,  
Vanilla Vodka Cherries

Choice of Coffee or Tea

S\$128++ Dinner for 2 persons

# JEFFREY TAN, 30

Head Chef

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Chef Jeffrey is the Head Chef at SkyLoft Rooftop Bar and Restaurant. Chef Jeffrey believes in not limiting himself to just one type of cuisine. To him, cultures are reflected in the various foods prepared in that country. With his passion and love for cooking, Chef Jeffrey hopes to broaden the culinary horizons of his customers.

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## SKYLOFT ROOFTOP BAR AND RESTAURANT

43 Siloso Beach Walk, #05-01 iFly Singapore, Singapore 099010  
For reservations, call 6270 0602  
Lunch menu is only available on weekends.  
[www.skyloftsentosa.com](http://www.skyloftsentosa.com)  
[www.facebook.com/SkyLoftSG](https://www.facebook.com/SkyLoftSG)





## SOUP

### American Vegetable Soup

Tomato Base Vegetable Soup |  
Fresh Herbs and Garlic Crouton | Chervil

## MAIN COURSE

### Pan – Roasted Barramundi

Spicy Olio Angel Hair | Confit Cherry Tomato | Lemon Air

or

### Crispy Skin Pork Belly

Butternut Pumpkin Mousseline | Spanish Onion Marmalade |  
Broccolini | Parmesan Foam

## DESSERT

### Walnut – Carrot Cake

Chatilly Cream | Almond Nibs Tuile | Triple Chocolate Gelato

S\$68++ Lunch for 2 persons

## ENTRÉE

### El Pulpo Al Agrios

Citrus Marinated Baby Octopus | Crisp of Mesclun Salad |  
Orange Sea Salt Flake

## SOUP

### Caramelized Onion & Cheese Soup

Creamy Onion and Cheese Soup | Garlic Bread Cracker |  
Freshly Chopped Chive

## MAIN COURSE

### White Wine Chicken

Pan-Seared Chicken Breast Slow Poached in  
White Wine Cream Sauce | Sauté Spinach |  
Honshimeji Mushroom | Lardon

or

### Yakitori Cod

Purple Potato Mash | Edamame Bean |  
Salmon Roe | Bonito Flakes | Braised Gingko Nuts

## DESSERT

### Banana Chocolate Mousse

Raspberry Glaze | Home-Made Banana Chips | Sugar Deco

S\$128++ Dinner for 2 persons

# JOHN CHYE, 30

Sous Chef

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A young chef with big ambitions, Chef John ventured beyond the comforts of his hometown in Penang, driven by a passion for cooking. Chef John is responsible for Pool Grill and the Hotel's 24-hour Room Service.

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## POOL GRILL

Singapore Marriott Hotel 320 Orchard Road Singapore 238865  
For reservations, call 6831 4627  
[www.singaporemarriott.com/dining](http://www.singaporemarriott.com/dining)



# Pool Grill

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## APPETISER

Char-Grilled Squid, Soft Polenta, Roasted Red Bell Peppers,  
Anchovies and Rosemary Salsa

or

Chef Crafted Soup of the Day

## MAIN COURSE

Pan-Seared Chicken Thigh, Mushroom Stuffing, Risotto, Savoy  
Cabbage, Gorgonzola Sauce

or

Pan-Seared Sea Bass, Caponata Agro Dolce, Olive Salsa, Aged  
Balsamic

## DESSERT

Chocolate Panna Cotta, Lychee and Pistachio Salad

S\$68++ Lunch for 2 persons

## APPETISER

Table-Side Caesar Salad

or

Pan-Seared Canadian Scallops, Bourdin Noir, Garlic, Cauliflower  
Mousseline, Micro Herbs

## SOUP

Chef Crafted Soup of the Day

## MAIN COURSE

Pan-Seared Tasmanian Atlantic Salmon, Vine Tomato, Baby Leek,  
Saffron Potato, Basil Pesto

or

Char-Grilled Beef Eye Fillet – Braised Beef Cheek, Thyme Polenta,  
White Onion Puree, Asparagus, Baby Carrots

## DESSERT

Romanoff, Mixed Berries, Sable Crumble,  
Vanilla Bean Ice Cream

S\$128++ Dinner for 2 persons

# MORENO MARTINI, 31

Executive Chef

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Chef Moreno's first breakthrough came when he joined Michelin-starred Chef Mauro Fumei at his restaurant, AL Ringraziamento. After collaborating with him for five years, he moved to Singapore to join Chef Diego Chiarini at OSO Ristorante. He is now Chef and Co-owner of Gaia Ristorante. He was a finalist in the World Gourmet Summit Rising Chef in 2011, and the World Gourmet Summit Finalist for Chef of the Year in 2012.

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## GAIA RISTORANTE & BAR

Goodwood Park Hotel 22 Scotts Road 228221  
For reservations, call 6735 9937  
[www.gaia.sg](http://www.gaia.sg)





### **Insalatina di Petto d'anatra**

Pan fried sliced duck breast served in wild baby asparagus bed and fresh salad



### **Risotto ai Porcini**

Carnaroli rice with porcini mushroom, fresh parsley and 24 month parmesan cheese



### **Coscia di Pollo**

Confit Italian chicken leg and breast cooked in traditional style, served with capponata vegetable



### **Panna Cotta e Fragoline**

Combination of vanilla flavoured cooked cream with hot mixed berries

### **Caffe and Tea**

S\$68++ Lunch for 2 persons

### **Calamaretti e Pomodoro**

Crispy Sicily baby squid seasoned in basil and extra virgin olive oil



### **Venezia**

Risotto with fresh squid, scallops, baby lobster and sea bass in squid ink



### **Spaghetti alla Chitarra Tiepidi**

Homemade spaghetti served cold Style with fresh tomato, prawns, caviar and lemon zest



### **Il Tonno**

Grilled yellow fin Sicilian tuna with yellow zucchini



### **Panna Cotta e Fragoline**

Combination of vanilla flavoured cooked cream topped with hot mixed berries sauce & fresh mint leaves

### **Caffe and Tea**

S\$128++ Dinner for 2 persons

# DIEGO MARTINELLI, 29

Chef De Cuisine

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Originally from Modena, Italy, and bringing with him 11 years of culinary experience, Chef Martinelli stays true to his Italian roots by presenting authentic gourmet Italian creations at The Lighthouse. He describes his dishes as clean and simple, made with seasonal produce and presented beautifully – much like the view The Lighthouse has to offer. Be enthralled by Chef Martinelli's specialties including handmade garganelli pasta with wild boar ragoût, tuscan percorino, and more, while admiring the panoramic views of the Marina Bay waterfront.

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## THE LIGHTHOUSE

The Fullerton Hotel 1 Fullerton Square Singapore 049178  
For reservations, call 6877 8933 or e-mail [thelighthouse@fullertonhotel.com](mailto:thelighthouse@fullertonhotel.com)  
[www.fullertonhotel.com](http://www.fullertonhotel.com)



# THE LIGHTHOUSE

**Capesante In Pancetta E Basilico, Purea Di Cavolfiore,  
Insalatina Alle Erbette**

pancetta and basil wrapped scallops,  
cauliflower puree, fine herbs salad

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**Pappardelle Al Ragu' Di Guancia Di Maiale,  
Pecorino Toscano, Profumo Di Rosmarino**

homemade pappardelle pasta, pork cheek ragout,  
tuscan pecorino cheese, fresh rosemary

•

**Selezione Di Dessert**

Chef's dessert selection

S\$68++ Lunch for 2 persons

**Prosciutto Cotto, Mozzarella Di Bufala Campana,  
Mandorle Affumicate**

cooked italian ham, neapolitan buffalo mozzarella,  
smoked almond

•

**Garganelli Al Tonno Fresco, Olive Nere,  
Capperi e Maggiorana**

garganelli pasta, fresh tuna, black olives,  
sicilian capers, marjoram

•

**Spiedini Di Gamberi Marinati Alla Griglia,  
Verdure Croccanti Al Balsamico**

grilled live prawns skewers,  
balsamic vinegar marinated crunchy vegetables

•

**Panna Cotta Alla Menta,  
Macedonia Di Frutta Fresca Al Pepe Nero**

peppermint panna cotta,  
black pepper scented fresh fruit compote

S\$128++ Dinner for 2 persons

# SHIMEN TADATOMO, 33

Head Chef

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Chef Shimen honed his culinary skills in both Japan and France, from Restaurant Buerehisel, Restaurant Taillevent Robuchon, Restaurant Aux Amix Tokyo, Cafe Company to Respekt and A971. Now in Singapore to open their maiden outlet outside of Japan, 81 Duxton, he currently resides happily and continues to inspire those around him to challenge themselves and set sail for culinary heaven.

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## 81 DUXTON

Berjaya Singapore Hotel (Lobby) 81 Duxton Road 089540  
For reservations, call 6238 5681  
[www.coponnorp.com](http://www.coponnorp.com)



# 81 DUXTON

★ FARMERS ★ BUTCHERS ★ FISHERS ★

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Sweet Potato Soup

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Declinaison of Fennel with Salmon

•

Lamb Shank with Special Beer Sauce

or

Duck Stew with Olives

•

Panna-Cotta of Rose

S\$68++ Lunch for 2 persons

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Consommé of Prawn

•

Blanc-Mange' of Cauliflower with Scallops

•

Gnocchi with Fresh Mushrooms in a Cheese Sauce

•

**Veal Duo**

One Piece of Roasted Veal and the other Stewed,  
Served with Yoghurt Sauce

•

**Terrine of Fruit and Tomato  
with Avocado Ice Cream**

S\$128++ Dinner for 2 persons

# DAMIEN LE BIHAN, 32

Executive Chef

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Chef Damien was born in Vannes, Southern Brittany. In April 2011, Chef Damien joined Deliciae Hospitality Management Group as Group Executive Chef. Now, Chef Damien supervises five concept restaurants: L'Entrecôte, Sabio, 83 on Club Street, Forlino, and Le Petit Cancale.

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## LE PETIT CANCALE

37 Duxton Hill Singapore 089614  
For reservations, call 6534 7671 or e-mail [info@lepetitcancale.sg](mailto:info@lepetitcancale.sg)  
[www.lepetitcancale.sg](http://www.lepetitcancale.sg)



Poached Pulpo, Cauliflower Puree,  
“Couscous” of Citrus

•

Grilled Tuna Saku, Fava Ragout,  
Virgin Vinaigrette

•

Turrón Espuma

S\$68++ Lunch for 2 persons

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Rillettes of Crab with Toasts

•

“Poached-Roasted” Maine Lobster,  
Green Peas Puree “a la Française”,  
Jus Court

•

Coconut Entremet

S\$128++ Dinner for 2 persons

**UOB Young Chefs' Creation Terms and Conditions :**

Valid till 31 Oct 2012, unless otherwise stated. Prior reservations are required. All offers are subject to availability. Prices exclude GST, service and other charges. Operating hours for lunch and dinner will vary with restaurants. Not valid on the eve and on public holidays unless otherwise stated. UOB General Dining Terms and Conditions apply. Visit [uob.com.sg/obsessions/dining](http://uob.com.sg/obsessions/dining) for more details. United Overseas Bank Limited Co. Reg. No. 193500026Z



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