

To Start

SIA Signature Satay

Chicken satay served with cucumber, onion and peanut sauce.

Shermay Lee's Selection

Appetiser

Chicken, Prawn, and Jellyfish Salad with Coleslaw Dressing

Shredded chicken, prawns, and jellyfish on bed of crisp lettuce — a retro dish from the era of the 'Four Heavenly Kings' in Singapore's Chinese culinary history.

Main Course

Nonya Grandma's Nasi Lemak

Aromatic and fluffy Jasmine rice grains infused with coconut, served with fish in a tangy tamarind —turmeric gravy, rich sambal prawns, fried ikan bilis, and refreshing cucumber pickles. Keropok and chilli dipping sauce on the side.

Dessert

Nostalgic Local Ice Cream Sandwiches

Salty sweet gula Melaka ice cream sandwiched between thin crunchy wafers.

Specially designed by acclaimed Singaporean chef Shermay Lee, who has volunteered her time in support of this event.

International Selection

Appetiser

Flaked Smoked Salmon

With seaweed mayonnaise, meslun lettuce, and cherry tomato.

Main Course

Book The Cook Favourite Grilled Beef Fillet with Black Pepper Sauce

Garnished with baby carrot, snap peas cauliflower, and truffled mashed potato.

Or

Pan Seared Prawns and Scallops on Saffron Broth

Garnished fennel, mushroom, and mussels.

Or

Suzuki Saikyo Yaki

Japanese style grilled Chilean Bass with miso, pumpkin, carrot, yam, and mushroom flavoured rice.

Dessert

Baked Cheesecake with Sable Crust

Topped with fresh mango and roasted almond flakes.

Cheese

Assorted cheese platter with cracker, fig paste, dried fruit, and nut.

Fruit

Assorted fresh fruit platter.