

*Appetiser*

**Roasted Chicken with Potato and Pumpkin Salad**  
*Seaweed Sesame Dressing.*

*Main Course*

**Ayam Tempura and Brinjal Sambal — *Shermay Lee's Selection* \***

*A Peranakan staple — chicken glazed in soy sauce with onions and calamansi lime juice for tang, slightly spicy fried brinjals in sambal, and a side of steamed Jasmine rice. Two iconic recipes in one dish.*

**Miso Kakuni**

*Japanese style miso flavoured stewed pork, seasonal vegetables, and bamboo shoot rice.*

**Pan Fried Salmon with Creamy Dill Sauce**

*With seasonal vegetables and roasted potato.*

*Dessert*

**Haagen Dazs Ice Cream**

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