

CUISINE & WINE ASIA Singapore

Do chefs allow diners to influence their menu selection?

How much say does a diner have?

Let's find out more on page 38



IBERICO PLUMA

LEEK



OPUS

BREAKFAST 01

LUNCH 02

DINNER 03

HEIRLOOM

TOMATO

AMARANTH

VEAL TONGUE

BEEF

ONIONS



还是让你觉得只有这些选择？
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MERINGUE



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THE CHEF WILL CREATE A DINNER BASED ON THE FRESHEST
PRODUCE AND INGREDIENTS AVAILABLE



Ranger's Valley wagyu carpaccio with shaved parmesan, celery cress, balsamic pearl & truffle cream

While the wines being nominated for the previous course were totally white, this course caused a bit more debate within our tasters. Once again, both Kawai and Au are in agreement, and they both nominated the 2013 Montecucco Rosso Rigoletto DOC as their best pairing. According to Au, the perfumed dark fruit profile of the wine created an exemplary match with the beef, while the tannins were also not too harsh, which gave the wine enough body and structure to support the meatiness of the beef. Ferrari also proposed the 2007 Nero d'Avola Cembali IGT, which he felt possessed hints of spice that created an intriguing pairing with the truffles and balsamic pearl. However, as opposed to the other three tasters, both Kadir and Tay have proposed white wines as their preferred pairing. In Kadir's opinion, the 2014 J Moreau & Fils Chablis' full body matched perfectly with the creamy truffle sauce, while its richness also allowed it to stand up to the oiliness of the carpaccio. Tay also proposes the 2013 Maison Antech Cuvée Heritage Brut, which he says "possesses the acidity necessary to cut through the truffle cream, and complements this dish excellently".

AMAZINGLY, WHILE THE BARRAMUNDI WOULD TRADITIONALLY BE PAIRED WITH WHITE WINE, I FOUND THAT THE 2012 SECRET DE GRAND BATEAU WAS AN EXCELLENT MATCH WITH THE INTENSITY AND UMAMI OF THE DISH.

DAISUKE KAWAI



barramundi with bacon dashi, braised Savoy cabbage, charred romaine heart & sautéed potato

For this course, our tasters have once again chosen primarily white wines. Kadir and Ferrari have both agreed upon the 2014 J Moreau & Fils Chablis as their best pairing. Both of them find that the full-bodied nature of this wine made an excellent pairing with the elegance and delicacy of the barramundi. Au and Tay have also proposed another full-bodied white, the 2014 Bianco Veronese Marani IGT as their preferred pairing. Tay says the roundness and oiliness of the wine on the palate, as well as its ripeness and floral character, present a good match for the bacon dashi, and complemented the tenderness of the barramundi. However, Kawai presents a differing opinion, and has instead chosen a red wine to go with this dish. Although this course is a fish dish, he found that the 2012 Secret de Grand Bateau presented itself as an amazingly suitable pairing. Citing the wine's fruitiness and soft tannins, he felt that this wine complemented the tenderness of the barramundi. He also found that the intensity of the bacon dashi created a perfect balance with this moderate red wine.

