

# CULINARY WELLNESS RETREAT

featuring Audra Morrice

## DAY ONE PACKAGE

13 - 14 SEPTEMBER 2019



## SCHEDULE

### Friday - 13 September 2019

18:30hrs 4-course Culinary Masters' Wine Dinner at Racines

### Saturday - 14 September 2019

09:00hrs - 10:00hrs Morning Fitness Class at Lawn  
Wet Weather Venue : Angsana Meeting Room, Level 5

10:30hrs - 11:30hrs Better Breakfasts with Audra Morrice at Racines

15:00hrs - 17:00hrs The Art of Tea at 1864

# CULINARY WELLNESS RETREAT

featuring Audra Morrice

## MENU



## 4-COURSE CULINARY MASTERS' WINE DINNER AT RACINES

WINE	PAIRED WITH
Landsborough Chardonnay Pyrenees Victoria	Audra's Szechuan Style Sesame Soba Noodles, Cucumber, Tofu, Shredded Poached Chicken, Crispy Shallots, Black Vinegar Chilli Tahini Dressing
Landsborough Riesling Pyrenees Victoria	Chef Jean-Charles' Classic Lobster Bisque with Atlantic Sea Scallop Mousse and Ikura topping
Mathilda Viognier Marsanne Victoria	Audra's Pan-seared Kùhlbara Barramundi, Sesame Soy, Young Ginger, Black Bean XO, Crispy Smoked Hock, Spring Onions, Garlic Chives, Bok Choy
Shays Flat Shiraz Pyrenees Victoria	Chef Jean-Charles' Chargrilled Wagyu Beef Short Rib with Cauliflower Roasted Puree, Red Wine Truffle Jus
Mathilda Grenache Victoria - Rosé	Chef Jean-Charles' Light Fraisier Cake and Mousse Vanilla with Strawberry Ice cream

# CULINARY WELLNESS RETREAT

featuring Audra Morrice

---

---

## MENU

---

---



## BETTER BREAKFASTS

### Hearty Brown Rice Bowl

Soft Boiled Egg, Cucumber, Pickled Purple Cabbage, Avocado, Kimchi, Herbs,  
Nori, Toasted Sesame, Grilled Gochujang Salmon, Ginger and Soy Vinaigrette

### Appam

Fresh Coconut and Green Chilli Sambal, Curry Leaves, Herbs,  
Yellow Split Pea Dhal - Cook & Feast

### Coconut and Chia Pudding

Gula Melaka, Fresh Mangoes, Blueberries,  
Pineapple + Optional Toasted Muesli

# CULINARY WELLNESS RETREAT

featuring Audra Morrice

## MENU



## THE ART OF TEA AT 1864

### THE SAVOURY

Spiced Choux Puffs with Cream Cheese Yoghurt Masala

Assorted Finger Sandwiches (white/wholemeal/light rye)

Babaganoush, Hummus, Tabbouleh, Cucumber, Avocado (V)  
Smoked Salmon, Cream Cheese, Caraway Seeds, Watercress/Snow Peas

Chilli Crab Rilletes with Olive Oil Crackers

Mini Hot Smoked Trout, Feta and Pea Tartlets

Pancetta, Leek and Thyme Tartlets

### THE SWEET

Macadamia, Apricot & Thyme Tart, Vanilla cream

Coconut Pandan Crepes with Gula Melaka & Coconut Pandan Cream

Peach Crumble Pots

Calamansi Curd, Calamansi Yoghurt Cake,  
Vanilla Sable, Meringues, Tuile, Gold Leaf

Seasonal Fruit, Crème Patissiere Tart

V : Vegetarian

Please inform our ambassadors of your dining request should you have any food allergies or special dietary requirements.  
Menu items are subject to change according to seasonality and availability.