

CULINARY WELLNESS RETREAT

featuring Audra Morrice

AUDRA MORRICE



Hailed by Australian media as “the Nigella of Asia,” Audra Morrice is a chef, author, television presenter and the producer of a range of all-natural, gluten-free products. A graduate in Economics and Japanese, Audra left her very successful telecommunications career to follow her passion for food. A finalist in MasterChef Australia 2012, she has extended her affiliation with the international TV juggernaut to become co-host and judge on MasterChef Asia in 2015 and, currently, as a MasterChef Singapore judge. Audra’s own cooking series, Tasty Conversations, is on regular rotation on SBS Food Network in Australia and FYI across Asia. Her first cookbook, My Kitchen, Your Table, was released in 2015 to great acclaim. Her new book, Cook & Feast, is now available in Singapore and will be released in Australia in September 2019. Her range of Australian-made, all-natural, gluten-free relishes, jams and mayos are available at selected retail outlets in Sydney and Singapore and online. Audra runs a catering business in Sydney, her cooking style eclectically Asian drawing influence from her Singaporean Chinese-Indian heritage and her focus on sustainable fresh produce.

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PRIVATE DINNER



Saturday, 14 September
PRIVATE DINNER WITH AUDRA MORRICE
AT CLUB MILLÉSIME

19:30 hrs

Get up close and personal with Audra Morrice as she prepares an intimate 4-course communal dinner with wine at the exclusive Club Millésime at Sofitel Singapore City Centre. Look forward to a quintessentially Singaporean menu from her repertoire inspired by feasting and sharing in the comfort of home.

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MENU



WINE

Duval-Leroy Rose Prestige
Brut Premier Cru

Château de la Roulerie
Anjou Le Ptit Chenin

Joseph Drouhin Bourgogne
Laforet Chardonnay

M. Chapoutier Domaine
Tournon 'Mathilda' Shiraz

Château de la Roulerie -
Coteaux du Layon (Sweet Wine)

PAIRED WITH

Canapés

Salmon, Kimchi, Herb Dumplings, Chinkiang Vinegar
& Fermented Broadband Chilli Dressing

Grilled Prawns, Egg Noodles, Laksa Broth, Crispy Ginger & Herbs,
Spinach Herb Oil, Micro Herbs

Slow-roasted Szechuan Spiced Pork Belly,
Chilli Caramel, Watercress, Herb Slaw

Calamansi Tart, Torched Meringues, Finger Lime,
Edible Blooms, Vanilla Bean Ice Cream