

# CULINARY WELLNESS RETREAT

featuring Audra Morrice

## FULL WEEKEND PACKAGE

13 - 15 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

19:00hrs - 20:00hrs The Art of Cocktails with Tapas Pairing at 1864

### Sunday - 15 September 2019

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

10:30hrs - 11:30hrs Super Juices with Audra Morrice at Lawn

12:30hrs - 15:00hrs Culinary Masters' Lifestyle Brunch at Racines

# 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.

# CULINARY WELLNESS RETREAT

featuring Audra Morrice

## MENU



## THE ART OF COCKTAILS WITH TAPAS PAIRING AT 1864

COCKTAIL	TAPAS
The Artist	Spiced Smoked Eggplant with Grated Coconut, Pita Crisps
Barrel-Aged Cocktail	Salmon Coulibiac
Eco Sling	Steam Bun Sliders, Sticky Black Bean Chilli Pork Ribs, Lettuce, Pickled Cucumber, Sriracha Mayo

# CULINARY WELLNESS RETREAT

featuring Audra Morrice

---

---

## MENU

---

---



## SUPER JUICES WITH AUDRA MORRICE

### Detox Green Inside Out

Spinach, Kale, Cucumber, Lemon, Apples, Ginger, Parsley

### Pep Up

Beetroot, Pineapple, Carrots, Lime, Fresh Mint

### Immune Booster

Orange, Turmeric, Ginger, Lemon

# CULINARY WELLNESS RETREAT

featuring Audra Morrice

---

---

## MENU

---

---



## CULINARY MASTERS' LIFESTYLE BRUNCH AT RACINES

Featuring Audra's hits from her books *My Kitchen, Your Table* and *Cook & Feast*

**Corn Fritters** - Smoked Bacon, Avocado Salsa

**Shakshuka** - Baked Eggs, Tomato Ragu, Chilli, Smoked Paprika, Chorizo, Herbs, Sourdough

**Audra's Indian Style Scrambled Eggs** - Greens, Sourdough (live station)

**Hearty brown rice bowl** - Soft Boiled Egg, Cucumber, Pickled Purple Cabbage, Avocado, Kimchi, Herbs, Nori, Toasted Sesame, Grilled Gochujang Pork, Ginger and Soy Vinaigrette

**Crispy shredded smoked ham hock** - Salad Greens, Spiced Pickled Red Onions, Radish, Avocado, Toasted Pine Nuts, Herb Vinaigrette, Cumin, Sumac, Toasted Sourdough Baguette, Garlic Herb Butter

**Indian-Moroccan Veggie Pie** - Spiced Lentil Rice, Charred Eggplant and Zucchini Masala, Filo Pastry, Cinnamon Sugar, Greek Yoghurt, Curry Leaves, Spices - *Cook & Feast*

**Appam** - Fresh Coconut and Green Chilli Sambal, Curry Leaves, Herbs, Yellow Split Pea Dhal

**Black Pepper Tofu** - Black Rice, Mushrooms, Watercress, Herbs, Kecap Manis (Sweet Soy Sauce), Soy, Mirin