

Chaine de Rotisseurs

Induction Ceremony & Gala Dinner

Friday, 20 Nov 2026

*Images are for illustrative purposes only

Canape Reception



Ume Tomato | Iberico

Lobster Arancini | Saffron Aioli

Foie Gras Mousse Tartlet | Beetroot Veil

Champagne Liebart Regnier Les Sols Bruns Brut NV

Artisanal Bread Service

French Baguette | Rye Roll | Olive Ciabatta | Soft Viennese Roll



Le Beurre Bordier

Wild Garlic & Kampot Pepper | Seaweed | Unsalted Butter

EPISODE 1 – Yellowtail Amberjack Fillet



Yellowtail Crudo | Orange Zest | Almond Gazpacho
Grape | Caviar

Wolfberger Gewürztraminer 2021

EPISODE 2 – Hokkaido Scallop



Steamed Scallop Dumpling | Puffed Rice |
Edamame | Pumpkin | Bisque Sauce

Le Petit Haut Lafitte Blanc 2019

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EPISODE 3 – Poulet

Silken Chicken Consommé | Stuffed Morel

Domaine de la Pousse d'Or Volnay les Caillerets 2009



EPISODE 4 – Patagonian Toothfish

Toothfish Fillet | Asparagus | Seaweed Purée |
Ikura Beurre Blanc

Domaine de la Pousse Volnay les Caillerets 2009



EPISODE 5 – Wagyu Beef

Wagyu Striploin | Pickled Heirloom Beet |
Caramelised Onion | Roselle Port Wine Sauce

Château Leoville Barton 2006

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EPISODE 6 – Farmhouse Cheese

Brie with Truffle | Fourme d'Ambert |
Comté | Aged Balsamic | Honey | Nuts

Château de la Roulerie Coteaux du Layon 2021



EPISODE 7 – Grand Cru Chocolate Textures

Araguani Crémeux | Tanariva Gelée |
Ivoire Mousse | Guanaja Ice Cream

Château de la Roulerie Coteaux du Layon 2021



Petits Fours



Sheraton Signature Coffee & Tea Selection

Glenlivet 18 YO Single Malt

Chaine de Rotisseurs

Epicurean Mini-Safari Feast Champêtre

Saturday, 21 November 2026

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ARTISANAL CHARCUTIERE SELECTION

Carne Meats
Carne Meats Milano Salumi
Carne Meats Nitrite-Free Coppa Ham
Carne Meats Beef Bresaola
Carne Meats Mortadella
Carne Meats Honey-Glazed Ham



ARTISANAL FRENCH CHEESE COLLECTION

Rodolphe Le Meunier – Renowned French
Master Cheesemonger & Affineur
Comté Réserve AOP | 18 Months
Brillat-Savarin IGP
Tommette de Brech
Bleu d'Auvergne AOP
Morbier AOP



SMALL BITES - BUTLER PASSED CANAPES

Singapore Chilli Crab Pani Puri
Chicken Rendang Kueh Pie Tee
Hainanese Chicken Rice Sushi
Truffle Potato Spring Roll
Crispy Otah Fritter

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Hawker Street | Singapore Classics Reimagined

Nyonya Laksa | Hokkaido Scallop

Wok-Fried Japanese Oyster Omelette

Singapore Hokkien Mee | Lobster

Wanton Noodles | Char Siew | Shrimp & Tobiko Wanton



Charcoal BBQ Station | Flame & Fire

Argentinian Grain-Fed Angus Beef Striploin

Australian Grain-Fed Beef Tomahawk

Charcoal-Grilled Garlic Prawns

Sambal-Grilled Salmon | Caramelised Onion

Cajun-Marinated Charcoal-Grilled Chicken

Assorted Charcoal-Grilled Seasonal Vegetables



Charcoal Satay Station | Heritage & Indulgence Offers

Signature Satay Selection :

Beef | Pork | Chicken | Mutton

Premium Satay Selection :

Japanese A5 Wagyu Beef

Kurobuta Pork Belly

Ibérico Pork Collar

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Artisan Skewers | Flame & Flavours

Acorn-Fed Ibérico Pork Satay Ibérico Secreto

Signature JQ Satay Sauce | Pineapple Purée | Red Onion | Cucumber

Hanwoo Beef Saikoro Skewer Diced Korean Hanwoo Beef | Wasabi Salt | Yuzu Salt



Gourmet Sliders | Savoury Indulgence

Irish Duck Confit Slider Slow-Cooked Pulled Duck |

Orange-Infused BBQ Sauce | Baby Lettuce | Soft Brioche Bun



Sweet Heritage | Tropical Delights

Nyonya Durian Pengat | Rich Coconut Cream | Gula Melaka

Freshly Made Ice Cendol & Ice Kachang |

Shaved Ice | Gula Melaka | Traditional Toppings

Artisanal Nyonya Kueh Collection

Selection of Seasonal Tropical Fruits

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Supper | Teochew Heritage Kway Chap

Traditional Teochew-style rice noodle soup served with an assortment of slow-braised meats, pork offal, tofu and eggs in an aromatic soy-based broth.



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Heritage Teochew Kway Chap Selection

Soy-Braised Duck | Braised Pork Belly | Pork Skin | Pork Rectum | Pork Stomach |
Pork Large Intestine | Tau Pok |
Braised Egg | Preserved Mustard Greens

Choice of Noodles Silky Flat Rice Noodles | Tofu Noodles

Accompaniments Fragrant Braising Gravy |
Homemade Chilli Sauce

WINES



Champagne Liebart Regnier Les Sols Bruns Brut NV
Château d'Aqueria Lirac Blanc 2024
Château du Moulin-à-Vent, Moulin-à-Vent 2020
Old Pulteney 15 Years



Chaine Non Professional

Oyster Event

Sunday, 22 Nov 2026

A WORLD OF OYSTERS

An Exquisite Selection of 18 Varieties of Freshly Shucked Oysters

Featuring premium oysters from eight countries:

Australia | Canada | France | Ireland | Japan | New Zealand | The Netherlands |
USA

Oyster Shooters

Kombu Ponzu Shooter | Citrus | Umami

Green Grape Gazpacho Shooter | Refreshing | Fruity

Clear Tomato & Lime Tiger's Milk Shooter | Citrus | Bright Acidity

OYSTER DRESSINGS & CONDIMENTS

International Inspirations

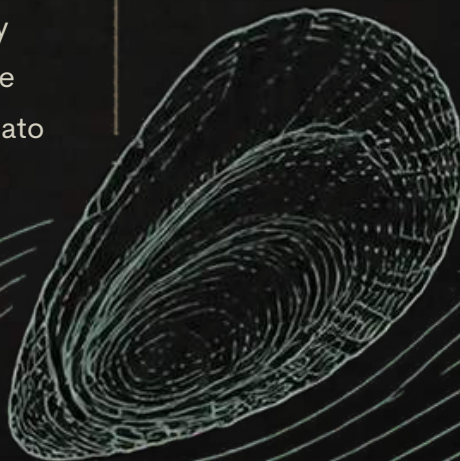
Sambal Matah | Indonesia
Gul Muchim Sauce | Korea
Tetsuya's Dressing | Japan
Nam Jim Jaew | Thailand
Chimichurri | Argentina
Pickled Mustard Greens &
Celtuce | Singapore
Sriracha Aioli | Vietnam
Jalapeño Ranch Dressing |
Mexico

Classic Dressings & Vinaigrettes

White Wine
Mignonette
Sherry Vinaigrette
Raspberry
Vinaigrette
Olive & Tomato
Salsa

Traditional Accompaniments

Hot Sauce | Tabasco
Finger Lime | Lemon
Wedges |
Lime Wedges



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HOT OYSTER SPECIALITIES

Singapore Oyster Omelette "Orh Jian" | Egg | Crispy Batter | Chilli Sauce
Braised Minced Pork & King Oyster Mushroom Croustade | Pomelo | Tangerine Peel

LIVE CULINARY STATION

Traditional Oyster Mee Sua "Orh Ah Mee Sua" | Fresh Oysters | Wheat Vermicelli | Aromatic Broth

APPETIZERS

Spiced Chicken Roulade | Aloo Puy Lentils | Pineapple Raita
Compressed Watermelon & Roasted Figs | Orange Quinoa | Elderflower Dressing
Sweet Potato Noodle Salad | Coriander | Garlic | Chilli Oil

SOUP

Chaine's Legendary Mutton Soup
A Time-Honoured Signature Recipe
Aromatic Spices | Rich Broth

HOT SPECIALITIES

Cantonese Claypot Rice | Traditional Waxed Meats
Crispy Prawns | Singapore Chilli Crab Sauce | Aromatic Spices | Almond-Glazed Mantou
Pan-Seared Halibut | Chorizo & White Bean Cassoulet | Shaved Fennel
Wok-Fried Chicken | Winter Bamboo Shoots | Red Wine Reduction
Sweet Peas & Lotus Root | Snow Fungus | Dang Gui Broth

CARVING STATION

Slow-Roasted Tomahawk of Beef | Crispy Potato Mille-Feuille | Truffle Jus

Chaîne Non Professional

Oyster Event

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Selection of Fine European Cheeses

Brie de Meaux | France
Comté AOP | France
Roquefort AOP | France
Manchego | Spain
Parmigiano Reggiano | Italy
Gorgonzola Dolce | Italy
Aged Gouda | The Netherlands
Mature Cheddar | England

Cheese Accompaniments

Fresh Figs | Red & Green Grapes | Dried Apricots
Quince Paste | Fig Chutney | Honeycomb
Candied Walnuts | Roasted Almonds | Dried Fruits

Artisanal Bread Selection

Traditional French Baguette
Rustic Sourdough
Walnut & Raisin Bread
Multigrain Country Loaf
Rosemary Focaccia
Artisanal Breadsticks | Lavosh
Crackers

Butter Selection

French Cultured Butter | Sea Salt Butter

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LIVE DESSERT STATION

Raspberry & Pistachio Cream Cheese Delight

Crispy Kataifi Nest | Raspberry Sphere | Pistachio Crunch | Raspberry Sorbet



DESSERT SELECTION

Cempedak Swiss Roll | Tropical Cempedak Cream | Soft Sponge

Flaxseed & Mixed Berries | Mangosteen

Williams Pear & Double Dark Chocolate Tart | Bee Pollen

Coco Exotic | Coconut | Tropical Fruits

Calamansi & Coconut Mud Pie | Citrus | Chocolate Crust



WINES

Champagne Liebart Regnier Les Sols Bruns Brut NV

Louis Moreau Chablis 1er Cru Les Fourneaux 2022

Le Haut Médoc du Château Branaire-Ducru 2019

Chivas Regal 18 Years