

# Heritage Reimagined

Today is a celebration of love and commitment – between the bride and groom, you and the newlyweds, as well as our chefs and the food you are about to enjoy. Staying true to our food philosophy of Thoughtfully Sourced, Carefully Served, our chefs have curated a delicate menu as we rejoice the beginning of a happy ever after. The traditional wedding rhyme, ‘Something Old, Something New’, takes a literal stage, as our chefs reimagine traditions and reinterpret classics between the knife and the fork today.



CURATED BY

*Chef Lai*

CHEF DE CUISINE

Chef Lai believes that the responsibility of a chef begins with the meticulous process of finding the one – the right ingredient, that is. In the spirit of celebration and culture, ingredients are sourced as close to home as possible, working with our local communities for the best produce. After all, when things are good, they ought to be celebrated.

Journey through this dinner while embracing the stories and inspiration behind each course served.

# Menu

## SUSTAINABLE FRUIT DE MER

poached Boston lobster • freshly shucked Pacific oysters  
steamed Spencer Gulf wild king prawns • steamed black mussels  
Manila clams • condiments

*This Sustainable Fruit De Mer is specially curated to showcase the hotel's fresh seafood that was farmed while doing the least harm to marine life. In 2015, the hotel has been award Chain of Custody certifications by the Aquaculture Stewardship Council (ASC) and Marine Stewardship Council (MSC), which certifies and ensures responsible farming and fishing practices of the hotel's procured seafood.*

## DOUBLE BOILED CHICKEN AND TRUFFLE CONSOMMÉ

puff pastry crust

*Combining both Chinese and French cuisine, this dish was inspired by Paul Bocuse's signature truffle soup under a puff pastry dome.*

## CANTON ROASTED CHICKEN

prawn toast • Olsson's Szechuan sea salt

*The dish that is always a welcome sight at every traditional celebration represents prosperity and togetherness. The chefs have reimaged this dish with a homemade prawn toast made with minced sustainable tiger prawns.*

# Menu

## **STEAMED KUHLBARRA BARRAMUNDI**

organic leek • original natural Nanyang soy sauce

*The dish that represents abundance is made up of all ingredients sourced locally. Farmed 30 km away from the hotel, Kuhlbarra supplies all barramundi used in the hotel. The hotel has also been using Nanyang soy sauce, a hand-brewed 100% non-GMO soya beans made in Singapore since 1959.*

## **BRAISED ABALONE**

sea cucumber • Japanese flower mushroom  
organic broccoli • brown sauce

*A signature item present in every Grand Hyatt Singapore wedding menu, this traditional Chinese dish signifies wealth is served in an elevated clay pot.*

## **WOK-FRIED ORGANIC GREENS**

fermented black garlic • toasted sesame • crispy lotus root

*Almost all of the hotel's fruits and vegetables are sourced by a cooperative farm in Cameron Highlands, Weeds & More. This initiative reduced the hotel's carbon footprint by more than 100 times as compared to using air-flown greens.*

# Menu

## ANGEL HAIR NOODLE

truffle • Yarra Valley salmon caviar • furikake

*A fusion of Italian and Japanese, this dish is topped with Yarra Valley salmon caviar. The salmon is milked for its caviar once a year under the natural anesthetic of clove oil before being placed back in their ponds.*

## MUSK MELON

coconut ice-cream

*To end the dinner on a sweet note, reap the nutritional benefits of this musk melon paired with a refreshing scoop of coconut ice-cream.*



*Thoughtfully Sourced,  
Carefully Served.*



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