

**CULINARY MASTER:
STORYTELLERS DINING SERIES
CHEF EYCK ZIMMER:
A LIFE TOLD THROUGH FOOD
FRIDAY, 19 SEPTEMBER 2025**

Champagne Jacques Picard Brut NV (Magnum)

Berliner Currywurst & Fries – Germany

Riesling Trocken, Eva Fricke 2023

Balik Salmon – Switzerland

oscietra caviar • sea urchin

Petite Arrive, Valais, Domaine Jean-René Germanier 2023

Lobster Wellington – Hong Kong

carrot confit • ginger • basil butter sauce

Mindful Sparks Sparkling Dragon Pearl Jasmine Tea

Chardonnay, Skyline of Gobi Reserve, Tiansai Vineyards 2023

Melon Sorbet – Portugal

port wine

Demi-John by Mas Amiel 30 Ans d'Age Dame

Roasted Bresse Pigeon – France

pommes mousseline • étuvée of vegetable • black truffle sauce

Morey-Saint-Denis, Les Chaffots, Domaine Gerard Peirazeau et Fils 2019

Chef Eyck's Sweet "Fabergé Egg" – England

bitter chocolate • hazelnuts • tonka bean ice cream

Espresso Martini

1,888 per person

If you have any food allergies, please inform our staff.