

A wealthy man once
asked a wise woman

“What can be more
pleasing than to have a
Master Chef prepare an
exquisite banquet for you?”

The wise woman replied
“Two Master Chefs!”



Balliaige de Putrajaya is proud to invite you to

A tale of two **MASTER CHEFS**



From the finest gourmet kitchens in Hong Kong, resident Executive Chef Alex Au and Executive Chef Wong Wing Yeuk of the Ritz-Carlton join hands to take you on a rare epicurean journey, designed to mesmerize your discerning palate. Featuring artfully prepared dishes with an innovative approach to gastronomy, these two Master Chefs aim to grace your banquet table with the finest selection of ingredients and bold flavours, taking you on an extraordinary culinary journey which promises to please all your senses and to pave the way for a grand celebration in the coming Lunar New Year.

This exclusive Balliaige de Putrajaya Diner Amical, curated by these famed Master Chefs of Chinese cuisine, will be celebrated at



THE RITZ - CARLTON
KUALA LUMPUR

THE PRIVATE ROOM

The Ritz-Carlton, Kuala Lumpur
Ground Level, 168 Jalan Imbi, 55100 Kuala Lumpur
on Saturday | 26 January 2019 | 7.30pm

Répondez S'il Vous Plaît by 21st January 2019

Violet Chin | La Chaîne Secretariat | secretariat.mychaine@gmail.com

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Members & Guests | RM550 net per person | Only limited seats are available

Gentlemen in Black-tie | Ladies in Formal Evening Wear
Chaine members are requested to attend in Chaine regalia.



Pre Dinner Canapes

Deep-fried prawn paste coated with cucumber, onion cheese and bread
Pan-fried fortune roll with Chinese waxed meat, cucumber and garlic
Slow-braised pig's intestine with fragrant Chinese spices

Du Vin: Canard-Duchêne Cuvée Léonie Brut

Two Master Chefs Grand Menu

Salmon Yee Sang with deep-fried crispy fish skin

Du Vin: J. Moreau & Fils Chablis

Steamed patin with ginger and soy sauce

Du Vin: J. Moreau & Fils Chablis

Sour plum raspberry sorbet

Braised oyster with roast pork, mushrooms, Matsutake, dried scallop,
water chestnut and sea moss

Du Vin: Château Pontet Barrail

Braised pagoda Spanish pork stuffed with chicken mushrooms

Du Vin: Shaoxing Rice Wine – aged for 10 years

Stewed assorted vegetables with Chinese cabbage, pumpkin,
asparagus, cabbage, lily bulbs and mushrooms

Du Vin: Château Pontet Barrail

Black sesame dumplings

Black pepper Siew Bao

Du Vin: Roustabout Late Harvest Viognier