

# V-DINING by V-ZUG

PRESENTING ONE NIGHT OF SPECIAL DINING EXPERIENCE

**SATURDAY, 31ST OCTOBER 2020**

**7PM**

168++ per person

THE CHEF

## **CHEF JP FEICHTNER**

*Fermentation is a metabolic process that converts sugar to acids and gases. It occurs in yeast and bacteria, and also in oxygen-starved muscle cells, as in the case of lactic acid fermentation.*



THE SAKE SOMMELIER

## **ANDRÉ CHALSON**

*Sake fermentation is a 3-step process called sandan shikomi. The first step, called hatsuzoe, involves steamed rice, water, and kōji-kin being added to the yeast starter called shubo: a mixture of steamed rice, water, kōji, and yeast. This mixture becomes known as the moromi (the main mash during sake fermentation).*

6 Scotts Road, #03-13 Singapore 228209

WWW.V-DINING.COM





**SELECTION OF SNACKS**

**X**

**SARI GOWARI, JUNMAI DAIGINJO, FUKUI**

**BRAISED TARO, TARO MISO, PARMESAN, ONION**

**X**

**HAKUGAKUSEN WINE CELL, JUNMAI DAIGINJO, FUKUI**

**MUD CRAB, PICKLED RHUBARB, FLOWERS, SALMON ROE  
TOMATO, RASPBERRY, FENNEL, CRAB OIL**

**X**

**JOZAN ECHIZEN MIYAMANISHIKI, JUNMAI DAIGINJO, FUKUI**

**FRENCH POULET, BRAISED SEEDS, FERMENTED PEPPER, TRUFFLE VINAIGRETTE**

**X**

**MIMURO SUGI TOKUBETSU JUNMAI, TOKUBETSU JUNMAI, NARA**

**JERUSALEM ARTICHOKE, STRAWBERRIES, CITRUS**

**X**

**KOKURYU JUNGIN, JUNMAI, FUKUI**

**SELECTION OF PETITE FOURS**

**MEAD 三 一 一 一**

PREMIUM JAPANESE WHOLESALER