

INDULGE IN FINE ART



Presented by



ANDREW & LUKE 🍷 IN CONJUNCTION WITH DAVID PYNT

23 to 27 July 2018

MeatSmith

For July's edition, from 23rd to 27th July, we have Chef Andrew Baldus from MeatSmith, together with Guest Chef Luke Powell from Chippendale, Sydney to whip up a culinary feast.

Exclusively for Citi Cardmembers, **enjoy 20% off 4 Hands Kitchen menu.**
In addition, Citi Prestige Cardmembers receive exclusive dining privileges.



Baldus specialising in BBQ, knows what people look for - "the BBQ belt is moist and melting with a lite smokey flavour. Depending on where you hail from in the USA, the BBQ flavours will change due to wood, sauce, spices and technique. For example if you live in the Carolinas, you may find a lot of oak and fruit woods present, whereas, in Tennessee you'll mostly be using Hickory".

After graduating from the Culinary Institute of America, Baldus worked and travelled through America and Asia. The opportunity to cook alongside David Pynt at modern Australian barbecue restaurant Burnt Ends brought him to Singapore, but it was pursuing a love of American-style barbecue that would keep him here. Baldus describes each piece of meat and wood being unique. He explains that finding the right balance between the two to create the perfect dish, requires you to be consistently switched on.

A combination of different American regional styles and international influences, the food at MeatSmith is a reflection of the casual, big-flavoured and family-friendly style of eating Baldus enjoys.



Luke Powell is the Chef/Owner of LP's Quality Meats in Chippendale, Sydney.

Luke began his career washing dishes in his native New Zealand in 1996. He moved to Sydney in 2004 and began to work with Martin Boetz and his modern Thai restaurant Longrain. He then went on to work with Martin Benn at The Boathouse on Black Wattle Bay and went with Martin upon his return to Tetsuyas. Luke continued to work there for four years before leaving for Spain to Stage at San Sebastian's Mugaritz and returning to Tetsuya in 2010 to take the Head Chef Position.

He then completed a stage at Blue Hill at Stone Barns in upstate New York, it was here that sparked Luke's enthusiasm for charcuterie and hand made products and was the underpinning inspiration for his first restaurant.

Luke opened LP's Quality Meats in 2014 and was awarded 'Best Casual Dining' by Time Out Sydney's Food Awards and One Chefs Hat by The Sydney Morning Herald.

LUNCH

(4 course menu)

Snacks

Cured Ocean Trout
Creme Fraiche, Dill, & Capers

First course

Duck, Pork, & Foie Gras Terrine
Pickled Prunes

Second course

Smoked Chicken with Hot Sauce
Shaved Courgette Salad, Ricotta & Hazelnuts

Dessert

Pouding Chomeur
Vanilla Ice Cream

\$48++

DINNER

(5 course menu)

Snacks

Cured Ocean Trout
Creme Fraiche, Dill, & Capers

First course

Smoked Beef Tongue
Salsa Verde

Second course

Smoked Chicken with Hot Sauce

Third course

Smoked Prime Rib
Shaved Courgette Salad, Ricotta & Hazelnuts

Dessert

Pouding Chomeur
Vanilla Ice Cream

\$98++

SPARKLING

Bortolini Prosecco DOCG NV, Italy

Anna De Codorniu Cava Brut Sleever, Spain

Glass /Bottle/ Set

\$20 \$100

\$20 \$100

WHITE

Squealing Pig Sauvignon Blanc, New Zealand

Zonin Soave Classico, Italy

Durbanville Hills Chenin Blanc, South Africa

\$20 \$100

\$20 \$100

\$20 \$100

ROSE

Charles Melton Red Blend, Australia

\$20 \$100

RED

Fickle Mistress Pinot Noir Central Otago, New Zealand

Mascota Vineyards OPI Malbec, Argentina

Beaulieu Vineyards Merlot, USA

Beaulieu Vineyards Napa Cabernet Sauvignon, USA

\$20 \$100

\$20 \$100

\$20 \$100

\$30 \$120

FORTIFIED

Valdespino Solera 1842 Oloroso Sherry, Spain

\$15

3 DRINKSET

French 75; Botanist Gin, Lemon, Sugar, Prosecco

Fickle Mistress Pinot Noir Central Otago NZ

Beaulieu Vineyards Napa Cabernet Sauvignon USA

\$50

6 DRINKSET

French 75; Botanist Gin, Lemon, Sugar, Prosecco

Fickle Mistress Pinot Noir Central Otago NZ

Beaulieu Vineyards Merlot USA

Beaulieu Vineyards Napa Cabernet Sauvignon USA

North Border; Wild Turkey 101, Pecan Maple Syrup, Fernet Branca, Mint

\$80

Beverage partners



All prices are in Singapore dollars and subject to service charge and government taxes. 20% off is not applicable on drinks menu.