



**STRAITS  
CLAN**

*Dining Room Takeover with  
Margarita Forés*

4 – 6 April 2019

Members: \$68<sup>++</sup> | Guests: \$88<sup>++</sup>

Chef Margarita Forés earned her stripes by building an Italian restaurant empire in the Philippines but is also credited with her work in promoting Filipino ingredients on a global platform. The Dining Room Takeover marks her culinary debut in Singapore. She will be presenting her distinctively modern take on traditional Filipino cuisine in an epicurean adventure for gourmands.

*Yellowtail Tuna Kinilaw*

literally "eaten raw", a Filipino ceviche traditionally prepared with cane vinegar  
*Ilocos vinegar, calamansi, bell peppers*

*Mackerel Sinanglay*

originated in the Bicol Province, fish is wrapped in chard then poached in coconut  
*colatura di alici, lardo, bayabas*

*Beef Short Rib Adobo*

the unofficial national dish of the Philippines, beef is simmered in soy and vinegar  
*adlai, palm heart atchar*

*Maja Blanca*

a coconut-based dessert usually eaten during fiestas and Christmas  
*Japanese sweet corn, calamansi mostarda, latik crumble*