



Cocktail: 2006 Korbin Kamero

Duvée Kristi

PAT CHUN VINEGAR

TOMATO, EGG, PINENUTS, CRISPY CHORIZO

CRAB

GREEN ONION OIL, TOMATO FOAM, SEAWEED JELLY

HAMACHI

SESAME, PONZU, GINGER, ROSE

2011

Korbin Kameron Rosé

HAR MI

“LO MEIN”, CHILI, KANIKO

MOLECULAR

“XIAO LONG BAO ”

CLAM

FU YU FOAM, MORNING GLORY, SOY MILK SKIN

2007 Korbin Kameron Merlot

BUBBLE TEA

MANGO, HAWTHORN, CHILI

CHICKEN

SUMMER VEGETABLES, 7 YEARS AGED ACQUERELLO RICE, YELLOW CHICKEN STOCK, SAND GINGER CREAM

2004 Korbin Kameron Cabernet Sauvignon

MEMORIES OF CHA CHIAN TENG

FRENCH TOAST, CONDENSED MILK, PEANUT BUTTER AND JAM,

GOLDEN SYRUP

ARTISTWORKS EVENT JULY 22ND 2012