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Table concepts

FOR IMMEDIATE RELEASE

Celebrate Ishinomaki's 1st Year Anniversary with their exclusive 9-course *Syun no Mikaku* Set Menu. (*Taste of the Season*)

'Ichi-go-Ichi-e' - A simple Japanese phrase that encapsulates a cultural concept of treasured, once-in-a-lifetime experiences.

This September, diners of Palais Rennaisane are in for an 'Ichi-go-Ichi-e' treat by Ishinomaki, as they commemorate their 1st Year Anniversary. The grill and sake bar will be pulling out all the stops with their 9-course Syun no Mikaku (literally, "taste of the season") menu, with sake pairing options available. This exclusive menu, served in the spirit of Kaiseiki dining, is a testament to the restaurant's emphasis on the highest quality of ingredients and a showmanship of skill and technique.

An intricately planned menu is on display by chef-owner Mr. Chi Pin Han, who wields 25 years of Japanese culinary experience under his belt. The 9-course menu is an exuberant display of his expertise in Kaiseiki dining, and his passion and creativity for creating dishes with fresh seasonal ingredients.

We check out what's in store for Ishinomaki's Shun no Mikaku menu. Following the order for a formal banquet, an **appetizer** (Zensai) will be served first, consisting of a yam bud cake, red southern prawns and crab meat in chrysanthemum. Setting the seasonal tone for the meal will be the **Sashimi** a serving of Bluefin tuna belly and sweet prawns direct from the sea in Japan. A **steamed dish** (Mushimono) warms up the tone, consisting of a steamed egg custard with Salmon and Roe. Building on, the **grilled dish** (Yakimono) steps forward with a premium Tilefish with Chestnut. A Nimono, **simmered dish** made up of eel rolls, prawns and greens is next, before we reach the crescendo, wagyu beef in a hotplate for the **main dish** (Tomezara). Slowly pulling away, will be the **rice dish** (Shokuji), consisting of a Matsutake rice ball. A tome-wan, **soup** from Asari-clams closes the meal before **dessert**, a Pumpkin cake with Macha ice cream.

What is Kaiseiki? A Kaiseiki meal, traditionally, is a multi-course dinner, similar to French haute cuisine. Ranging anywhere from 6 to 15 courses in a setting, rigorous attention is paid to the smallest details including the chinaware and ambience. A key principal in Kaiseiki cooking is to use seasonal ingredients that are found in the region at that time. As such, a Kaiseiki meal is indeed a 'Ichi-go-Ichi-e' experience, as it is particular to that time and place.

As Kaiseiki dining emphasizes heavily on local ingredients and hyper-freshness of seasonal items, Ishinomaki ensures this by proudly carrying with them the "**Pride**

Fish” plague from Japan Fisheries. This distinguished title is only given to restaurants that carry fresh and in-season fishes, an honor only given to only a few other restaurants in Singapore.

If the menu does not already excite you, Ishinomaki will be only charging \$88++ for their 9-course menu, a rarity for a Kaiseiki. Sake pairing is optional and reservations must be made prior to dining, to ensure adequate preparation.

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About Table Concepts Pte Ltd

Table Concepts is founded on the philosophy of bringing the best cuisine to customers and constantly striving to surprise the “5 senses” to create an unforgettable dining experience with top, trendy and new dining concepts.

Our founder, Mr. Chi Pin Han, with over 30 years of culinary experience, previously oversaw more than 60 restaurants with 1000 employees and has created multiple brands with a public listed F&B group. The passion for fine cuisine propels him to further develop unique brands to call his own.

Mr. Chi set his philosophy in all the brands he created, “Best food is prepared with Love”. He has currently created six brands aka The French Table in West Coast Plaza, Ishinomaki Grill & Sake in Palais Renaissance, French Table Bistro, Three, Zakka (Modern Thai) and Seiro さん (Seiro San) in The Seletar Mall. More unique and exciting dining concepts are in the pipeline for 2015.

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