

PERFECT PAIRINGS OF OYSTERS AND CHAMPAGNE AT CHEF'S TABLE



(Singapore, 12 December 2022) There's nothing more iconic than a glass of champagne and an extravagant variety of freshly shucked oysters, air-flown and served with artisanal dips. Raise your glasses as Chef's Table opens its doors to an exciting new Oyster and Champagne Bar concept, bringing you the taste of the ocean's catch with a treasure trove of seafood, caviar, sashimi, and more all prepared a la minute.

Indulge in the uncanny taste of plump, creamy oysters paired with the sweet effervescent of bubbles as our chefs expertly unravel each craggy exterior to reveal the delicate aphrodisiac. Meticulously sourced from the brackish coasts of France, Ireland and Canada, these oyster rich regions boast a myriad of delicacies, each with its own unique taste and flavour. The Geay – Fine de Claires Vertes Red Label N° 2 oysters are unique to France, recognisable by its seductive colours and vivid aromas, while the Irish Kelly Oysters – N°

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2 boasts a subtle salty hint reminiscent of the vast ocean. Drizzle these with a choice of three house-made dressings – Mignonette, Cocktail and Citrus Yuzu for an irresistible experience.

Champagnes are a quintessential part of the experience at Chef's Table. To pair with the Geay – Fine de Claires Vertes Red Label N° 2 oysters, our sommeliers recommend the NV Vergnon - Eloquence Extra Brut Blanc de Blanc Grand Cru, with fragrant notes of orchard fruits, grapefruit, almond and orgeat. Another prestigious label that goes agreeably well with the Irish Kelly Oysters – N° 2 is the Frederic Savart Les Pinots V15/16, with pronounced and complex fruity aromas of yellow apple and cranberry, along with the embracing notes of freshly baked clafoutis and apple tart.

Experience the rich undertones of a luxurious selection of caviar, served with warm buttery blinis and condiments, and let the golden-brown roes of the Sturia "Oscietra" roll perfectly under the palate, releasing their delicate flavours gradually. Or partake in a dollop of Sturia "Vintage", whose roes are shiny and firm, associated with a fruity and iodised explosion of flavours in the mouth.

There's also nothing quite as lavish as a fresh bed of seafood that is both a feast for the eyes and your taste buds. The Chef's Reserve Plate is a mouth-watering tower of Boston lobsters, Alaskan king crabs, French oysters, British Columbia spot prawns, and Japanese sea urchin – a perfect delight for two. Another dish not to be missed is the 72-Hour House Cured Salmon Gravlax, an immaculate appetiser prepared with a special house-made garnish.

The new concept will be available for dinners every Wednesday to Sunday from 14 December, with an additional lunch service on the weekends. View our Oyster and Champagne Bar menu [here](#), and reservations are now open at Chef's Table for an intimate gathering with friends and loved ones, or a romantic date for two.

Images of the Oyster and Champagne Bar may also be found [here](#).



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ABOUT CAPELLA SINGAPORE

Located within 30-acres of lush rainforest on Sentosa island, Capella Singapore has cemented itself as one of the most luxurious hotels in the region over the last decade. Inspired by Tanah Merah's Malay translation red earth, architects Foster + Partners, led by Sir Lord Norman Foster, designed the resort to sit in harmony with surrounding nature, combining old-world colonial charm with contemporary chic.

Capella Singapore offers some of the most spacious accommodation options in Singapore – the 112 guestrooms include two Colonial Manors, complete with private pools. Capella Singapore also offers the opportunity for extended stays with full access to the hotel's facilities via Capella The Club Residences Singapore. These long stay offerings include 72 sea-facing suites and duplexes and 9 manors with private pools.

Website: www.capellahotels.com/singapore

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