



Chef Sun Kim

Chef Sun Kim is the owner and head chef of Meta, an innovative Singapore restaurant. He leads his culinary team in showcasing a variety of well-balanced dishes based on his Korean heritage, Japanese culinary techniques, and pristine culinary training. With roots in a family of restaurateurs, his dedication has earned him and Meta 2 Michelin stars as of 2024.

### WHAT TO EXPECT

With his expertise in combining complementing flavors of global cuisines in his creations, Chef Kim is sure to impress with his dishes at Waterside for Solaire Resort Entertainment City's 12th anniversary. Each plate will tell a story of his fruitful background and flawless culinary techniques that span international waters.

**Date:** March 7 to 9, 2025  
**Tea Master:** He Jia  
**Venue:** Waterside  
**Time:** 6:00 PM to 9:00 PM  
**Price:** PHP 11,888+

**Brunch:** March 9, 2025  
**Time:** 11:30 AM to 2:30 PM  
**Price:** PHP 5,888+

## MENU

Sashimi of tuna with cuttlefish,  
 seaweed, yuzu, myoga  
 Dry Riesling, 2022  
 Allan Scott, Marlborough, New Zealand

Hokkaido scallop, rice,  
 parsley, aged soy sauce  
 Roussanne Blanc 'Clos des Centenaires', 2020  
 Jean-Luc Baudet, South France

Chawanmushi, spanner crab,  
 seafood broth, chili oil  
 Chardonnay 'The First Lady', 2022  
 Warwick Estate, South Africa

Jeju abalone porridge, lily bulb,  
 kamtae, chicken heart  
 Tempranillo 'Paul & Rémy', 2020  
 Chapillon Estate, Aragón, Spain

Miyazaki grilled wagyu beef, celtuce,  
 onion puree, mushroom ragout  
 Héritage "An 462", 2022  
 Gérard Bertrand, Languedoc, France

Sweet corn, caramel, popcorn, ice cream  
 Tea Master Surprise



W A T E R S I D E