



P R E S E N T S



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
 Robed in red
 Dahongpao tea, cinnamon

Hokkaido scallop, rice,
 parsley, aged soy sauce
 Biluochun ushering spring
 Biluochun tea, mint

Chawanmushi, spanner crab,
 seafood broth, chili oil
 Guanyin bestowing blessings
 Tieguanyin tea, ginger, honey

Jeju abalone porridge, lily bulb,
 kamtae, chicken heart
 Jasmine fairy
 Green tea, jasmine flowers

Miyazaki grilled wagyu beef, celtuce,
 onion puree, mushroom ragout
 Aged aroma lingers
 Aged pu'er tea, dried tangerine peel

Sweet corn, caramel, popcorn, ice cream
 Tea master suprised



W A T E R S I D E