

12-13 APRIL 2025

TWO DAYS | FOUR CHEFS ONE BIG FLAVOUR PARTY



CHEF ALEC WING MAURITIUS/SINGAPORE CHEF SHERSON LIAN MALAYSIA
CHEF JAC & CHEF LAU PHILLIPPINES



THE CELEBRATION

We're celebrating our 4th year the best way we know how — with a fire-kissed culinary weekend featuring four amazing chefs from Mauritius, Malaysia, the Philippines, and Singapore.

On April 12 & 13, we're handing over the kitchen to this dream team — each bringing their signature flavour, culture, and creativity to our offbeat bistro in Ubi. Expect bold plates, open-flame cooking, heritage reimaged, and a weekend packed with food, friends, and good vibes.



CHEF ALEC WING

Mauritius / Singapore

Born in Mauritius and raised in Australia, Alec fuses Creole roots with Asian soul and fire. From underground boar roasts in Sentosa to TV showdowns, he brings bold, joyful energy to everything he cooks — and the crowd loves him for it.



CHEF SHERSON LIAN

Malaysia

TV chef, entertainer, and Malaysian culinary icon, Sherson is known for his street food flair and bold personality. His dishes are a delicious reflection of heritage, hustle, and heat.

MEET THE CHEFS



CHEF JAC & CHEF LAU

Philippines

Celebrity Chefs Jac and Chef Lau's advocacy in uplifting Filipino food since the start of the new millenium are considered by many the OG of Modern Filipino Cuisine.

SATURDAY 12 APRIL — 7:30PM

\$78++ per pax / Limited seats

8 HANDS DINNER

A 5-course chef collaboration dinner —
every course a story, every bite a journey.

7:30pm Set Dinner Seating

TUNA TARTAR “MIENG KHAM”

*Fresh tuna with bunga kantan & kaffir-infused sweet chili dressing,
jackfruit, betel leaves, nuts & ikura*

DUCK RILLETTE COXINHA

*Duck curry rilette enrobed in casava & potato, crumbed and fried.
Served with mango salsa*

PALABOK

*Crispy vermicelli on smoked milkfish palabok shrimp sauce,
topped with grilled prawns, squid adobo & chicharon-crusted
soft shell crab*

Choice of

CREOLE BEEF SHORT RIBS

*Slow-cooked beef short ribs served with taro mousse &
watercress étouffée*

or

SPICED ROASTED POUSSIN

*Roasted poussin spiced with lemongrass & anatto, served on
bagoong garlic rice wrapped in bok choy*

UBE

Ube cream cake with macapuno pastillas

\$68++ per pax / Free seating

TIPSY TAPAS

Free Flow Tapas Rounds 4:30pm – 7pm

TAPAS HIGHLIGHTS

- *Taro Shrimp Fritters*
- *Sinuglaw (Japanese Madai, calamansi, coconut & spicy vinaigrette)*
- *Fried Bread & Satini (Mauritian street food)*
- *Charred Cuttlefish with Mango “Kerabu”*
- *Caribbean Roast Lamb with Mint Herb Salad*
- *Spicy Grilled Chicken Sisig in Crispy Rice Basket topped with Liver Mousse*
- *Haddock Fish “Shishomaki”*
- *Smoked Oxtail “Masak Lemak Ng 9” with Coconut & Fiddlehead Greens*
- *Grilled Hungarian “Mangalitsa” Pork*
- *Turon (Butter-fried banana, cashew & chocolate spring rolls)*
- *Suman (Coconut rice cake, muscovado, pannacotta & mango)*



Ubi Ave 3 — just 15 minutes from the CBD

UB3 IS YOUR HIDDEN GEM

Tropical in taste, and global in spirit. We serve Creole, Cajun, African, Indian, Chinese and French-inspired dishes, and we do it with warmth, personality, and zero pretence. Expect Asian craft beers on tap, superb wines, and a little musical energy in the air (not that we're allowed to say too much 😊).

BOOK EARLY. LIMITED SEATS.



Buy tickets here