

  
LEWIN  
TERRACE  
JAPANESE-FRENCH FUSION  
RESTAURANT

presents

# WIND DOWN WEDNESDAY

Unwind, enjoy a glass of vino and let us take care of the rest.  
4-Course Omakase Menu by Chef de cuisine Hiroyuki Shinkai

**\$88++/pax**

\*Additional \$10++ for  
a glass of wine from  
pre-selected wine list.

**CORKAGE  
FREE DAY**

**EVERY  
WEDNESDAY**

**6:30pm - 11pm**

(Last seating: 8:30pm)

(Set menu last order: 9pm)

To find out more or to make a reservation,  
call 6333 9905 or email us at [reserve@lewinterrace.com.sg](mailto:reserve@lewinterrace.com.sg)



## Wind Down Wednesdays at Lewin Terrace

Japanese-French fine-dining restaurant showcases *omakase* menu by Chef de Cuisine Hiroyuki Shinkai



Pictured above: [Chef Shinkai]

Japanese-French fusion restaurant, Lewin Terrace, invites you to unwind with their Wine Down Wednesdays with a 4-course *omakase* menu. Available every Wednesday, savour the specially curated menu crafted by Chef de Cuisine Hiroyuki Shinkai. This will remain a surprise, depending on what is in season or simply what Chef decides to put together for the day; this is also an opportunity to get to know Lewin Terrace's culinary style.

Chef Shinkai is deeply inspired by his surroundings – this could be art, nature and even the local culinary tradition. That, coupled with seasonal influences, form the core of his approach towards each Wednesday's *omakase* offering. Each menu will consist of an appetiser, fish, main course and dessert.

Chef likes to begin with a main ingredient as the focal point of each dish. He creates compositions keeping balance and harmony among the party of ingredients in mind, and tries to create an element of surprise somewhere in the dish to evoke a sense of excitement in the diner. Through it all, he strives to create food that is simple yet delicious and beautiful - food that he loves eating.

Chef Shinkai's career flourished with stints at various French restaurants attaining critical acclaim, such as 3 Michelin star restaurant L'Osier (Tokyo) and the 1 Michelin star Beni (Singapore).

The *omakase* menu is available every Wednesday from 6pm and is priced at \$88++ per person. A glass of red or white wine can also be enjoyed at an additional \$10++.

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### **About Lewin Terrace**

Lewin Terrace is a Japanese - French fusion restaurant featuring French & Japanese techniques and a produce - driven approach. It is helmed by a talented team of culinary professionals which includes Director Mr. Kosuke Shima and Chef de Cuisine Hiroyuki Shinkai. The restaurant is housed in a gorgeous black & white bungalow that is the former residence of the Chief who headed the Central Fire Station on Hill Street. Nestled amidst the lush greenery of Fort Canning and imbued with Japanese entertaining and hospitality savoir - faire, Lewin Terrace is a unique and must - visit destination for all occasions including anniversaries, birthdays, corporate events and weddings.

*For media enquiries, tastings, recipes and personality interviews, please get in touch with:*

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