



Influence

TEAM SHATEC

A /'ɪnfluəns/ noun

the capacity to have an effect on the character, development, or behaviour of someone or something, or the effect itself.

Influence is our chosen theme and this is the representation of who and what we are. Through our presentation we shall unfold glimpse of this journey that is personal and remarkable to us.

This world of creativity ushered us to explore wonderful flavours that opened up to our curious minds unveiling richness of culture and ethics of different heritage to value.

Upon creating this menu, we are representing the new era of influencers!



Influence

MENU

HISTORIA

****Morning****

Arabian Mint and Honey Pancakes | Ficus Carica | Vanilla Chantilly

Exceptional Tea (Fragrant Jasmine Green Tea)

EL MOMENTO

****Afternoon****

Lively Lime and Orange Quail Egg | Herbal Jelly | Cashew Crumble

Exceptional Tea (Berry Sensation)

NOSTALGIA

*Berry Sensation Apricot Milk Chocolate Mousse | Dark Chocolate
Cremeux | Biscuit Sacher | Cinnamon Speculaas*

(Elixir Range) Pear, Cinnamon with Subtle Blood Orange



Influence

TASTING NOTES FOR PAIRING

HISTORIA

****Morning****

Pancake's butter infused w/ Arabian Mint and Honey tea leaves is the prominent aroma that can be sensed. Served with figs and honey brings out light and fresh fruit notes on the palate. To sip along with fragrant Jasmine tea gives more vibrancy to the dish because of its refreshing bouquet, it is light yet candidly energizing.

EL MOMENTO

****Afternoon****

Lively Lime and Orange Quail Egg an oriental dish with a twist. Sophisticated and exotic flavours from cardamom and anise are highly noticeable. Sensational berry flavours that accentuated both the dish and the tea as it does not overpower but identifiable in their profile and flavours.

NOSTALGIA

Berry Sensation Apricot Milk Chocolate Mousse with its velvety texture is surprisingly playful collaboration of flavours. The sweetness from chocolate lingers smoothly alongside apricot. There is a calming and comforting flavours from the mocktail that subdues both the dish and drink for lovely collaboration of this pairing.



Influence

TEA - INFUSED DISHES

BY TAN MEI LING

Arabian Mint and Honey Pancakes

Historical childhood... almost every child loves pancakes!

Pancakes can be a simple western breakfast and its simplicity caught my attention. Some may want it to be of rich fluffiness, creamy and sweet.

But here's my take, using Arabian Mint and Honey tea leaves to infuse the by pancake. It is surprisingly something light yet more delightful!

Lively Lime and Orange Quail Eggs

Everyday moments...

Quick and easy to find protein, such as eggs for every day!

Sophisticated oriental flavours with hints of herbs and light spice, this herbal egg using Lively Lime and Orange for its wonderful spice flavour in it is just très bien! All natural flavours of herbs and spice with rich velvety texture from the yolk of the egg is just a lovely combo!

Berry Sensation Apricot Milk Chocolate Mousse

Nostalgic contemplation...

A quiet recap of events gazing a sunset... A pause is a must for a new start!

Capping the night off is a Berry Sensation tea infused mousse cake! Velvety texture of chocolate and the combination of apricot with the hints of fruits and berries creates a well-rounded collaboration of flavours.



Influence

TEA - INFUSED DISHES

BY TAN MEI LING

Arabian Mint and Honey Pancakes

163 g Melted butter

125g Water

125g Milk

250g Cake flour

10g Baking powder

45g Sugar

3 nos. Eggs

30g Arabian Mint Tea with Honey

1. From the 3 eggs, separate the egg yolk and egg white in different bowl.
2. Melt the butter and add in the tea leaves, let it rest for an hour before using it.
3. Sieve the melted butter.
4. Put flour and baking powder together and mix well. Slowly add in milk and water continue by egg yolk.
5. Whipped up a meringue using the remaining egg white and sugar.
6. Fold in the meringue and followed by folding in the melted butter.



Influence

TEA - INFUSED DISHES

BY TAN MEI LING

Lively orange and lime herbal quail egg

4 pcs. Star anise
Water enough to cover the eggs
6 tbsp Soy sauce
Black peppercorn
1 tbsp. Sugar 1 tbsp
Quail eggs
30g Lively lime and orange

Jelly:

5g Sosa thickening
100ml Liquid of herbal egg

Crumble:

Crush walnuts
Sugar
Light soya sauce



Influence

TEA - INFUSED DISHES

BY TAN MEI LING

Lively orange and lime herbal quail egg

- 1. Boil the quail egg at 2min30second(chiller)*
- 2. Boil the water at the temperature of 95 degree to 100 degree celsius, add in the tea leaves.*
- 3. Let it rest for 3-5 minutes and add in the rest of the ingredients.*
- 4. For the tea jelly, sieve the liquid for 100 ml and use 5 g of sosa thickening agent and pour it onto a flat tray with silicon mat.*



Influence

TEA - INFUSED DISHES

BY TAN MEI LING

Berry sensation Apricot Milk Chocolate Mousse

Cremuex:

125g Cream

125g Milk

50g Egg yolks

15g Sugar

120g Dark chocolate

20g Berry sensation

1. Heat the milk to 95 degree and add in the tea leaves. Rest for 15 minutes.
2. Sieve the milk.
3. Mix yolk and sugar well. Add cream into the sieve milk and boil it.
4. Using the creme anglaise method, pour the boiled milk and cream slowly into the yolk and sugar and whisk well, add back to the pot and cook to 72-75 degree.
5. Use sieve and pour the mixture into the dark chocolate and whisk well



Influence

TEA - INFUSED DISHES

BY TAN MEI LING

Berry sensation Apricot Milk Chocolate Mousse

Apricot mousse:

225g apricot puree
200g milk chocolate
4g gelatine sheet
250g whipped cream
80g dark chocolate

1. *Soak gelatin sheet.*
2. *Boil the puree and add in gelatin sheet.*
3. *Pour into the dark and milk chocolate.*
4. *Fold in whipped cream when cool down.*



Influence

TEA - INFUSED DISHES

BY TAN MEI LING

Berry sensation Apricot Milk Chocolate Mousse

Biscuit sacher:

294g Eggs

79g Trimoline

137g Sugar

78g Cream

1g Salt

79g Ground almond

60g Cake flour

13g Baking powder

29g Cocoa powder

50g Butter

1. Put all dry ingredients excluding the sugar together in a bowl
2. Whisk egg and sugar until creamy. Add in trimoline and cream.
3. Add in all the dry ingredients and mix well. Lastly fold in the melted butter
4. Bake at 160 degree for 25 min



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TEA - INFUSED DISHES

BY TAN MEI LING

Berry sensation Apricot Milk Chocolate Mousse

Sea salt crumble:

100g Butter

60g Dark brown sugar

125g Ground almond

3g Sea salt

75g Bread flour

1. Cream the butter until soft.
2. Add in dark brown sugar and mix well.
3. Put all the rest of the ingredients together and add in slowly and mix well until it can form into a ball like shape. Breakup into tiny size of the mixture onto the tray
4. Bake at 170 degree for 15 minutes



Influence

TEA-INSPIRED DRINKS

BY ALOYSIUS TAN WEI JIE

Redhill

Inspired by my childhood, growing up I lived with my grandmother most of the time in the district of Redhill. While I had the basic snacks like soda biscuits and cookies. For a healthier and hearty influence of Grandma these has been my favourite snacks like berries, tropical fruits and of course, vanilla ice cream.

Tiong Bahru

Tiong Bahru is a district where I am currently living. Known for its vibrance this local food hub brings lively feels. These flavours convey the emotions through these crisp notes of and sweet notes of passion fruit, elderflower and banana.

Henderson

Before moving to Tiong Bahru I used to stay in Henderson. At the void deck of the residence there was a traditional Chinese spice shop and they would sundry some of the spices outside their store and every time I walked past this store, strong aromas of cinnamon would be present. This is the influence for my last tea inspired beverage.

Cinnamon was one of the flavours that I found paired really well with pear and a subtle hint of blood orange that marries these two flavours harmoniously.

A decorative border of blue line art illustrations of figs and leaves surrounds the central text box. The figs are shown in various stages of ripeness, some with their characteristic figs (the small flowers at the top) visible. The leaves are large and have a detailed vein structure.

Influence

TEA-INSPIRED DRINKS

BY ALOYSIUS TAN WEI JIE

Redhill

15 ml Mango and Black Tea from (Elixir)

50 ml water (dilution for Mango Elixir)

10 ml French Vanilla Syrup

5 ml Super Berries Syrup

Shaken and served into a Rocks glass

Garnish with fresh figs (wedge).



Influence

TEA-INSPIRED DRINKS

BY ALOYSIUS TAN WEI JIE

Tiong Bahru

*90 ml double strength brewed Açai with Pomegranate and Vanilla
Tea (Exceptional)*

15 ml Passion Fruit fruit Syrup

10ml Elderflower Syrup

5ml Banana Syrup

Stirred over ice.

Garnish with fresh raspberries and blackberries in the drink.



Influence

TEA-INSPIRED DRINKS

BY ALOYSIUS TAN WEI JIE

Henderson

10 ml Pear with Ceylon Black Tea (Elixir)

50 ml Water

10 ml home made Cinnamon syrup

10 ml Blood orange syrup

Stirred and serve into a chilled glass.

Garnish with a slice of dehydrated orange in the drink and torched cinnamon by the side for aroma.