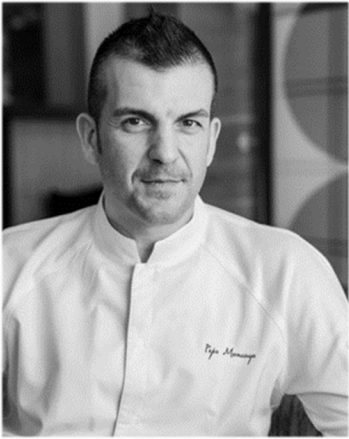


Chef/Owner Pepe Moncayo



Chef Pepe Moncayo was born in Barcelona where he honed his skills at culinary school before delving into the prestigious restaurant scene in the city. He garnered experience at esteemed establishments such as Michelin-starred Via Veneto and Can Fabes under the mentorship of renowned Catalan Chef Santi Santamaria. His talent shone as he played a pivotal role in the opening of Evo, which swiftly earned a coveted Michelin Star within five months. Chef Pepe then ventured to Singapore,

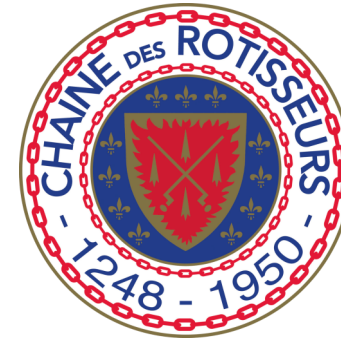
where he contributed his expertise to the launch of Santi in Marina Bay Sands.

In Singapore, Chef Pepe embarked on entrepreneurial endeavors, co-founding Ola Cocina Del Mar before seizing the opportunity to establish his solo venture, Bam!, blending Spanish and Japanese influences in his cuisine. Inspired by a culinary trip to Japan, he developed a passion for pairing sake with his innovative dishes. Driven by ambition, Chef Pepe eventually relocated to the United States with his family, founding Cranes in 2019.

Despite the challenges posed by the COVID-19 pandemic, Cranes adapted by offering take-out and delivery services, earning recognition with awards such as Best Fine Dining in a Box by RAMW in 2020. The perseverance and dedication of Chef Pepe and his team paid off when Cranes was awarded a prestigious Michelin Star in 2021, reaffirming its status as a beacon of culinary excellence. Their commitment to exceptional dining experiences was further acknowledged with the title of Formal Fine Dining Restaurant of the Year by RAMW in the same year.

CRANES
SPANISH KAISEKI

CRANES
SPANISH KAISEKI



**Sensational Singapore:
A Fine Dining Extravaganza**

**The Bailliage of
Greater Washington, DC**

Wednesday, May 15th, 2024

Bollinger Champagne Special Cuvée Brut *Aÿ, Champagne, France*

Tonight's Special Cuvée is composed of over 85% grand and premier crus of the three Champagne varieties: 60% Pinot Noir – an unusually high proportion that is a signature of the Bollinger style – 25% Chardonnay, and 15% Pinot Meunier. The cuvée is blended with a majority of reserve wines, some of them aged in Bollinger's collection of 800,000 magnums for 7 to 15 years.

Susana Balbo Crios Torrontés 2022 *Agrelo, Luján de Cuyo, Argentina*

In 1981, Susana Balbo became the first woman in Argentina to graduate with a degree in oenology. She is known as the “Queen of Torrontés” for her role in transforming Torrontés from an unknown blending grape into Argentina's star white varietal. She founded her eponymous winery in 1999 and her children, José and Ana, have since joined the venture. Tonight's wine is sourced from the highest Andean vineyards, Valle de Uco and Cafayate in Mendoza province.

Bodega Hiruzta Txakolina 2022 *Getariako Txakolina D.O., Spain*

Bodega Hiruzta was founded by Asensio Rekalde and his two sons, Txarli and Angel. “Hiruzta” translates from the Basque language as “three person harvest.” While records document vineyards in the area as far back as 1186, the Rekaldes planted their first vines in 2007. They opened the winery with their first vintage in 2011. This evening's wine is 100% Hondarrabi Zuri grapes, native to the region and grown in the winery's own vineyards.

Bodegas Exopto Horizonte de Exopto Blanco 2021 *Rioja, Spain*

Tom Puyaubert is a Bordeaux barrel dealer who fell in love with Rioja wines and decided in 2003 to start his own winery, Bodegas Exopto, focusing on recovering old vines and artisanal viticulture. This evening's 2021 vintage blends 85% Viura and 10% Garnacha Blanca with Malvasía, Torrontés, Moscatel, and Palomino. Grapes come mostly from the cool, high country of Abalos. The wine is fermented in concrete and 50% is aged in used oak barrels.

Joh. Jos. Prüm Zeltinger Sonnenuhr Riesling Spätlese 2019 *Mosel Saar Ruwer, Germany*

The Prüms are one of the oldest wine families in Germany's picturesque Middle Mosel region. After completing her doctorate in German civil law, Dr. Katharina Prüm, the great-grand daughter of founder Joh. Jos. Prüm turned her attention to the family-owned estate. Since 2003 she has managed the business and served as joint winemaker with her father. The winery focuses exclusively on Rieslings, which are known for their ageing potential.

Château La Martinière St-Nicolas de Bourgueil 2012 *Touraine, Loire Valley, France*

It was around the Abbey of Bourgueil that monks first cultivated Cabernet Franc in Touraine 10 centuries ago. Today, the Saint-Nicolas de Bourgueil appellation – which, in 1937, was among the first AOCs to be established – is one of the few in the Loire Valley to produce red wines. Well-drained soil, along with the early springs and sunny autumns of its maritime climate, allow the Cabernet Franc to thrive in the 2,000 acre appellation.

Oremus Tokaji Late Harvest 2015 *Tokaji, Hungary*

For this wine, Furmint, Hárslevelű, Zéta, and Sárga Muskotály grapes are blended—each making a distinct contribution its depth and balance. At least half of the fruit is affected by the botrytis noble rot, giving this wine its famous gently sweet character. Fermentation is in new Hungarian oak barrels for 30 days and stops naturally when alcohol reaches 12%. The wine is then aged in oak for six months and in the bottle for an additional 15 months.

Singaporean Dinner Menu **May 15th, 2024**

Hors d'Oeuvres

Oyster Fritter | Sambal | Lime
Dorade | Assam Pedas | Lettuce

Bollinger Champagne Special Cuvée Brut
Aÿ, Champagne, France

For The Table

Chicken Satay | Peanut Sauce | Pickled Onion
Popiah | Vegetable Medley | Sweet Chili Sauce
Rojak Salad | Tofu | Tamarind Dressing

Susana Balbo Crios Torrontés 2022
Agrelo, Luján de Cuyo, Argentina

Chili Crab

Soft-shell Crab | Chili Sauce | Mantou Bun

Bodega Hiruzta Txakolina 2022
Getariako Txakolina D.O., Spain

Salted Egg Vegetable

Kailan | White Asparagus | Curry Leaves

Bodegas Exopto Horizonte de Exopto Blanco 2021
Rioja, Spain

Laksa

Noodle | Coconut-Curry Broth | Tiger Shrimp

Joh. Jos. Prüm Zeltinger Sonnenuhr Riesling Spätlese 2019
Mosel Saar Ruwer, Germany.

Beef Rendang

Wagyu Short Rib | Aromatic Coconut Sauce | Spiced Biryani Rice

Château La Martinière St-Nicolas de Bourgueil 2012
Touraine, Loire Valley, France

Ice Cream Loti

Caramelized Pandan Brioche | Coconut-Pandan Ice Cream
| Candied Orange

Oremus Tokaji Late Harvest 2015
Tokaji, Hungary