



Two chefs, two kitchens, one shared love for Korean flavours.

Chef Kevin of OLLE joins Chef Fred Wong of BODA for a one-night-only collaboration, bringing together their distinct approaches to modern Korean cuisine. Expect bold flavours, thoughtful techniques and dishes inspired by the energy of Korea's late-night food culture.

Each course is paired with wines from Man O' War Vineyards, selected to complement and elevate the flavours of the menu.

UPON ARRIVAL

Man O' War 'Pinque' Rosé

AMUSE BOUCHE

BODA | Pāua hotteok, smoked mussel mayo

OLLE | Crispy eggplant, Sichuan chili caramel, cashew butter



ENTRÉE

BODA | Seared scallops, seaweed butter, XO sauce

OLLE | Curdo, daily market fish, dashi granita, chili vinaigrette, nori

WINE PAIRING | Man O' War 'Sidewinder' Sauvignon Blanc



MAIN

BODA | Charcoal grilled pork belly, gochujung char-siu, black garlic, apple mustard, sorrel

OLLE | Wagyu short rib, galbi jus, gochu pesto, garlic cream

SIDES

BODA | Corn cheese, typhoon shelter

OLLE | Nori butter rice, tobiko, pickled daiko banchan

WINE PAIRING | Man O' War 'Dreadnought' Syrah



DESSERT

BODA | Boda egg, black sesame sponge, matcha sabayon, tiramisu ice cream

OLLE | Espresso crème brûlée, biscoff

WINE PAIRING | Man O' War 'Holystone' Noble, Pinot Gris