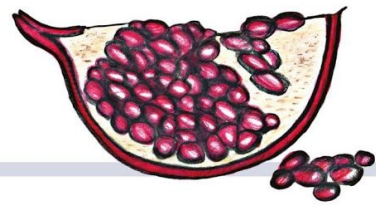


A TASTE OF  
**Jerusalem**



## Fact Sheet

What:	A Taste of Jerusalem
Who:	Chef Yossi Elad, Founder and Executive Chef Machneyuda, Jerusalem and The Palomar, London
What to expect:	<p>A unique opportunity to experience a modern and innovative take on Jerusalem-style market food in an All Day Al La Carte menu.</p> <p>Dishes include Yossi's very own Shakshukit - a deconstructed spiced kebab with tahini, schug, harissa and handmade pita; Sabich - an Israeli breakfast staple with crispy fried eggplant, tahini &amp; zataar and an onget cut steak with traditional latkes.</p> <p>Israeli wines by GVA'OT &amp; bespoke themed cocktails &amp; mocktails featuring Seedlip distilled non alcoholic spirits.</p>
Price Range:	S\$20 – S\$35++ per dish
When:	Friday 2 <sup>nd</sup> November – Wednesday 7 <sup>th</sup> November, 2018 9am to 9pm daily
Where:	Wild Honey, Mandarin Gallery, #03-01 333A Orchard Road
Information:	<a href="http://www.wildhoney.sg">www.wildhoney.sg</a>
Reservations:	<a href="http://www.chope.com.sg">www.chope.com.sg</a>
Booking Enquiries:	+65 6235 3900

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WITH CHEF  
**YOSSI ELAD**  
2-7 NOVEMBER 2018

AT  
**WILD HONEY**  
MANDARIN GALLERY