

KIA  
WAKEA  
MAI

the  
jason dell  
newsletter



July - August  
2009

The count down begins...



The much anticipated arrival and opening of The Nautilus Project in Singapore is about to be unveiled. The 140 seater western seafood restaurant is positioned on the 4th floor of ION Orchard. [www.ionorchard.com](http://www.ionorchard.com)



The restaurant will open to the public in the second week of August. The casual but modern seafood eatery has a curved glass facade that runs along the length of a feature wall.



The Nautilus Project will be a welcome addition to Singapore's eclectic restaurant scene. Features will include the open show kitchen, a private dining room overlooking the main cooking line and a spectacular iced seafood display and oyster bar where delicacies of the sea are shucked to order to savour with sparkling wine varietals. [www.thenautilusproject.com](http://www.thenautilusproject.com) Full menu synopsis and more images will appear in our next edition of "kia wakea mai".

## The Nautilus



Nautilus are Cephalopods in a group including the squid, octopus and cuttlefish. Cephalopods are the most highly evolved mollusks. They have a well developed nervous system and highly developed eyes. Surrounding the mouth are many tentacles. Naturalists, mathematicians and physicists have been fascinated for years by the form of this shell.

The shell has several gas filled chambers that serve as a balancing apparatus. The nautiloids were the largest predators in the seas of the Ordovician period, 450 million years ago. The mollusks are carnivorous and they prey on lobsters, crabs and hermit crabs. They also scavenge the bottom of the ocean for food. Found in the tropical waters of the Indo-Pacific Ocean, the Nautilus's most familiar characteristic is its smooth, coiled shell, measuring up to 11 inches in diameter. Lined with mother-of-pearl, the shell is separated into a series of progressively larger compartments; the most recent of which is inhabited by the animal. The walls (septa) dividing the chambers are pierced by a tube (siphuncle) connected to the nautilus. Nautiluses spend most of their time at depths of 600-800 feet, but rise to 200 feet at night to feed. The Nautilus, which is related to the octopus, is the only cephalopod to have a true external shell.



Nautilus Estate wines are a premium New Zealand wine label producing well crafted wines that are at their absolute best in the glass. Acknowledged with many wine awards, Nautilus Estate aim for absolute enjoyment when you open a bottle of their wine. Modern technology and traditional techniques have been combined in their state-of-the-art wine making facilities in Blenheim by a talented winemaking team. The resultant wines are stylish and individual. Nautilus Estate exports to over thirty countries around the world.

Back in 2000, Jason Dell was invited to exclusively cater the vintage dinner to celebrate the opening of Nautilus Estates brand new Pinot Cellar. Ironic that ten years on, Jason Dell is involved in a seafood themed restaurant resembling the Cephalopod shape and the Nautilus name. [www.nautilusestate.com](http://www.nautilusestate.com)

## THE SOCIETY BISTRO

A stylish new eatery hits the sidewalk.... Set in a hip, convivial setting overlooking the Merlion at One Fullerton Singapore, AC2 Groups latest new F&B outlet: The Society Bistro, presents a strikingly simple but up-market offering to espresso aficionados and gourmet gurus. The Society Bistro offers timely, prompt and courteous service alongside an all day dining menu that satisfies many a craving appetite. Promising no fuss, simple, healthy, honest fare, the menu includes an extensive range of foodstuffs fresh from AC2's very own bakehouse. The Society Bistro chefs weave their culinary magic, producing innovative meal options that fuel and satisfy an array of dietary needs and tastes.



Mouth watering, great tasting soups and tailor crafted gourmet sandwich selections are complemented by a color full repertoire of fresh garden salad options and "society signature" creations. To learn more visit [www.thesociety.com](http://www.thesociety.com) where you can find out more about their new outlets destined for Singapore.

Local Singapore TV...



The famous fruit Durian and wine together? Durian aficionados may balk at that prospect, but wine experts beg to differ. Wine Dr Mike Lim, aka The Traveling Gourmet, and Corporate Executive Chef, Jason Dell, give the thumbs up to wine pairing with the King of Fruits. <http://www.razortv.com.sg/site/servlet/segment/main/lifestyle/rage/32480.html>

## The Christchurch Arts Festival, NZ

<http://www.ngaitahu.iwi.nz/Ngai-Tahu-Whanui/Ngai-Tahu-Toi/CAF/>

Te Rūnanga o Ngāi Tahu is proud to be part of the 2009 Christchurch Arts Festival. For the past 10 years Te Runanga has been supporting Ngāi Tahu arts and artists and building relationships through the festival. Tā Tipene O'Regan is the festival Patron and has helped shape its development so that today it has grown to become the premier festival in Te Wai-pounamu. This year Ngāi Tahu presents two major works Waharoa:Storybox and Snare/mahanga.

Waharoa:Storybox is a video artwork which brings together our kaumātua and tamariki sharing their thoughts and aspirations for their and our collective futures. The work also reflects on the past using as a lens the ancient Puāri Pā that once stood near the banks of the Avon River. Storybox features the work of Nathan Pohio and forms two gigantic waharoa (gateways) in to the Cathedral Square and will welcome visitors to the multi-media experience that is the WinterGarden.

Snare/mahanga is a visual arts celebration. Featuring Ngāi Tahu photographers Fiona Pardington and Neil Pardington, amongst 10 other leading artists, the exhibition explores the Canterbury Museum's bird collection. Situated at the Robert McDougall Art Gallery, it also features a diverse range of workshops for Ngāi Tahu whānui [www.ngaitahu.iwi.nz](http://www.ngaitahu.iwi.nz)



Jason Dell returns to Aotearoa in August to share the secrets behind his fresh, simple, contemporary cooking style with a demonstration that will both entertain and educate. Jason will be cooking local seafood delicacies, so attendees can prepare their taste buds for a special gastronomic experience. Two sessions are available. To book go to: [www.ngaitahu.co.nz/Ngai-Tahu-Whanui/Ngai-Tahu-Toi/CAF/JasonDell.php](http://www.ngaitahu.co.nz/Ngai-Tahu-Whanui/Ngai-Tahu-Toi/CAF/JasonDell.php)



Ngāi Tahu Chef Jason Dell is appearing courtesy of Singapore Airlines.



## Te Karaka kai series...

[www.ngaitahu.iwi.nz/Publications/Te-Karaka/](http://www.ngaitahu.iwi.nz/Publications/Te-Karaka/)  
For three years, Chef Jason has traversed the south island of NZ with a editorial team from Ngaitahu Communications. Upon visiting the 18 Marae dispersed around the greenstone isles and meeting local kaumatua, the team document the stories and lessons shared of traditional food gathering from the old days. Chef Jason would then enter the kitchen and in a modern context, take the same traditional foods from the local area and cook a contemporary meal for the enjoyment of attending kaumatua. Chef Jason (Ngai Tahu, Ngati Wheke) says "I am honored to have been afforded this very special and wonderful opportunity to participate and share in such a rewarding experience." Chef Jason will shortly return to Aotearoa to complete the last and final installment in the 18 part Kai series.

### Mussel & Sweet Potato Fritters

|        |   |
|--------|---|
| 3      | large eggs (lightly beaten)                     |
| 50 ml  | cream   |
| 10 ml  | thai fish sauce                                 |
| 4 tbsp | instant potato flakes                           |
| ½ cup  | spring onions, finely sliced                    |
| 24     | cooked mussels<br>(meat only, chopped)          |
| 500g   | sweet potato, peeled<br>par boiled, then grated |
| 2tbsp  | fresh chopped herbs                             |

Mix eggs, cream, fish sauce, potato flakes and the spring onions in a bowl. Add the mussel meat, sweet potato, the fresh herbs (optional) and stir well to combine.

Heat a non stick frying pan and add 1 tbsp of cooking oil. Place spoonfuls of the mix into the pan and cook to golden brown on one side, then carefully flip over and cook for 2 minutes on the other side.

Place onto a baking tray lined with greaseproof paper. Keep warm in the oven until all the mixture is cooked.

Serve the mussel fritters with a little sour cream and your favourite salsa on top.

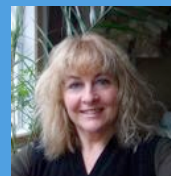
## Who, what, where...



Click here to view:

[www.youtube.com/watch?v=vegBGq8aNE&feature=related](http://www.youtube.com/watch?v=vegBGq8aNE&feature=related)

Heilala Vanilla is the richest grade of Vanilla in the Asia Pacific region, producing a distinctive aroma, shine and plumpness. Packaged to order and dispatched to Executive Chefs, food manufacturers and specialty retail outlets, you can order online by visiting their website [www.heilalavanilla.co.nz](http://www.heilalavanilla.co.nz). On the local front, the delicious Heilala Vanilla range is now also being distributed by the local Singapore fine food supplier [www.Indoguna.com.sg](http://www.Indoguna.com.sg)



[www.maorilifestyles.blogspot.com](http://www.maorilifestyles.blogspot.com)

Created by New Zealand feature travel writer Adrienne Rewi of Christchurch, this well designed blog offers a visual snapshot of contemporary maori lifestyles in modern day New Zealand. A great site to visit for those wanting to learn more about maori culture and its place in our society today in New Zealand. Do check it out.

Joseph Clarke, the talented young chef protege from award winning [www.blanketbay.com](http://www.blanketbay.com) continues his fine form, this time taking away another clutch of medals at the 2009 South Island Salon Culinaire held in Christchurch last month. Joseph walked away with the South Island Chef of the Year crown. Congratulations Joseph.

Meanwhile, Executive Chef Mark Sycamore also of Blanket Bay fame gets set to travel to Sydney in September, representing New Zealand in an international cooking contest... If he succeeds on the day, Mark will wing his way to Chile in 2010 to contest in a world final cook-off. Good luck Mark!