

LEXUS | C R E A T E S



C U L I N A R Y
P E R S P E C T I V E S

RECIPES & THOUGHTS :: Vol. 1

A DELICIOUS JOURNEY AROUND THE WORLD
AND INTO THE MINDS OF CULINARY MASTERS

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LEXUS | CREATES

CULINARY PERSPECTIVES

Introduction by Nyeshia J. Arrington

The experience of a degustation menu represents multiple courses harmoniously following one another. This style of menu has the arc of acceleration, the verve of cornering and the ease of rolling to a stop. Craftsmanship alone is not enough, it must be paired with vulnerability and self discovery. The conscious, appreciative tasting of diverse dishes, focuses on the senses as a north star.

In these recipes, drawn from some of the best chefs across Asia and Australasia, the meal elegantly

progresses from an inviting amuse bouche to gratifying dessert. This collection of chefs, each in their own right, are masters of their craft. Similarly honored at Lexus, the art of hospitality is called omotenashi.

In this way, the acuity and creativity in which these chefs approach their art featured on this menu are not only ambassadors of Lexus, but fellow travelers, continuously driving forward and not forgetting the pleasure a thoughtful experience can deliver.





Australia



CHEF

NEIL

PERRY

ABOUT

For nearly thirty years Neil Perry has been a champion for Australian cuisine, first at the award-winning Rockpool Bar & Grill in Sydney and now at an empire of restaurants including Rosetta, R Bar and Spice Temple across the country. With numerous television shows and over ten books, he famously pony-tailed iconoclast is among Australia's most recognizable food personalities, and his restaurants are among the continent's most lauded.

PERSPECTIVE

Whether it is high-grade wagyu from Blackmore's farm in the Victorian high country to the famed prosciutto di San Daniele from Friuli Venezia Giulia, Perry insists on using only the highest quality ingredients prepared with exquisite skill. Perry's pantry draws from a range of culinary influence from Chinese cuisine at Spice Temple, to haute steakhouse as at Rockpool Bar & Grill, to Italian, at Rosetta. The hallmark of Perry's food is a delicate balance between innovation and classicism.

Inspiration For _____

PROSCIUTTO AND GRIBICHE ON TOAST

For the 2019 Lexus Melbourne Cup, the annual thoroughbred race held the first Tuesday of every November since 1861, Perry was inspired by traditional English tea sandwiches and finger foods well known throughout the finer racetracks of the world. Here he's taken an Italian jag, a riff on bruschetta, layering silken prosciutto di San Daniele over the tart acidity of a gribiche -- a French egg-based sauce -- atop points of sourdough toast.

PROSCIUTTO AND GRIBICHE ON TOAST



PREP TIME

20 MIN



COOK TIME

20 MIN



SERVES

6



DIFFICULTY

1/5

INGREDIENTS

1 loaf of artisanal sourdough, cut into roughly 5x5cm pieces

100ml fresh mayo

4 hard boiled eggs, diced

20g parsley, chiffonade

20g cloves, chopped

50g cornichon, diced

20g capers

Drop of Tabasco

Olive oil

Black pepper

San Daniele prosciutto

Chervil

DIRECTIONS

SOURDOUGH TOAST

Rub sourdough with olive oil and char on a grill plate until golden brown.

GRIBICHE

Mix fresh mayo, hard boiled eggs, parsley, cloves, cornichon, capers, Tabasco, olive oil and black pepper together in a small bowl and set aside.

Once the toast is ready, pile on the gribiche, add the thin slices of San Daniele prosciutto, garnish with fresh chervil and serve.





Australia



YUTA & SHARLYN KOBAYASHI OF EAZY PEAZY

ABOUT

In 2017, Japanese born Yuta Kobayashi, and his wife Sharlyn founded Toji Sake, a modern minimalist sake distillery. In 2019, their family grew with the opening of Eazy Peazy, a small stylish spot in Richmond, Melbourne, that focuses on izakaya (Japanese snacks). Helmed by chef Dan Chan, who previously worked at Hong Kong's cult chicken izakaya Yard Bird, the offerings here rely heavily on the hibachi grill, specializing in yakitori and okonomiyaki.

PERSPECTIVE

For Yuta and Shar Kobayashi, the challenge and triumph has always been combining their archly traditional Japanese techniques with the modern aesthetic of Melbourne. In the distillery of Toji Sake and the kitchen of Eazy Peazy, this manifests in an elegant simplicity that belies an enormous dedication. Eazy Peazy, for instance, has distilled the cooking experience into a minimalist symphony of farm-raised chicken, binchotan charcoal and hibachi heat. Though the presentation is informal, it is an ambitious endeavour that relies on complete dedication to the craft.

Inspiration For _____

CHICKEN MEATBALLS

These skewered chicken meatballs, are an izakaya staple called tsukune. Both the presentation and the dish itself, are meant to instantly transport the diner to the alleyways of Tokyo. Key to the preparation is the sweetened soy sauce called tare, which derives its depth of flavor from the use of chicken bones, part of Eazy Peazy's policy of zero waste.

CHICKEN MEATBALLS



PREP TIME

1 HR



COOK TIME

3 HRS



SERVES

6



DIFFICULTY

2 / 5

INGREDIENTS

1.5kg minced chicken

150g Shio koji

125g Nama panko

300g white onion,
diced and rinsed

12-15cm skewers

DIRECTIONS

CHICKEN MEATBALLS

Mix the Shio koji and minced chicken in a large bowl, cover and let sit in the freezer for a minimum of 30-minutes.

After 30 minutes, remove from freezer, add the panko and onion and mix well.

Using a kitchen scale, portion the mixture into 50g balls. Then, wet your hands with a bit of water and mold the chicken meatball around the ends of the skewers.

Allow to rest for a further 15 -20 minutes in the fridge before char grilling.



INGREDIENTS

500g chicken bones

125g leek tops (or 1 medium leek)

125g ginger

560ml sake

470ml mirin

310g zarame sugar

625ml soy

190ml tamari soy

DIRECTIONS

TARE SAUCE

Place the chicken bones on a large roasting tray and roast at 220° F until golden.

In a large pot, combine the sake and mirin and bring to a boil.

Once boiled, remove from heat.

Add the zarame sugar and stir until completely dissolved

Add the chicken bones, leek and ginger and return to heat, bring to simmer until everything turns golden.

Add the soy sauce and tamari soy, simmer 15 more minutes.

Skim off excess fat from the top and turn off the heat completely

Let this sit for 30 min, then place the whole pot inside the fridge and allow to sit over night.

The next day, pass through a fine strainer with some filter paper.

Serve with the grilled chicken meatballs.

Yield - approximately 1.5lt of sauce



Singapore



CHEF

CHARLES

TAN

ABOUT

At only 28 years old, Charles Tan is the gelato genius of Singapore. After honing his technique at Singapore's Restaurant Andre, one of the world's top fine dining restaurants, he and his sister decided to open a produce-driven gelateria in Bedok, just outside the city's center in 2015. Though casual, Tan's technique is strictly haute cuisine and the menu includes an ever-changing rotation of seasonal ice cream including butter beer, watermelon soju and more.

PERSPECTIVE

Tan brings both a fine dining rigor and devotion to seasonality rare in the world of ice cream. This he marries with the natural nostalgia peering at a case full of brightly colored tubs brings. Whether it is attending to the seasonality of passionfruit, developing new flavors daily like white chrysanthemum or soursop calamansi or experimenting to improve the already iconic charcoal waffle, Tan is careful never to let technical virtuosity outstrip immediate joy. "What's important," he says, "is not only tasting the flavors on your palate but savoring the emotions in your heart."

Inspiration For _____

TOMYUM CHICKEN CONSOMMÉ

When serving this classic consommé at Lexus' LS 30th Anniversary event, Tan relied on a robotic arm to perform the precision cuts necessary for the tofu blossom. But the ability of tofu to open in broth is well-known in the Sichuan canon and has long been done by hand. Here, he's taken a page from the likes of Careme and Escoffier with a crystalline consommé while weaving in nods to nearby Thailand with a strong hint of lemongrass to infuse the tom yum consommé.

TOMYUM CHICKEN CONSOMME



PREP TIME

1 HR



COOK TIME

3 HRS



SERVES

6



DIFFICULTY

3/5

INGREDIENTS

1 whole chicken
 2 whole onions
 2 whole carrots
 6 sprigs thyme
 8 Black peppercorn
 2 stalks celery
 8 stalks lemongrass
 10 cherry tomatoes
 2 chicken breast
 3 whole egg whites
 2 packets Silken tofu
 6 kaffir leaf
 1 stalk lemongrass
 1 Baby shallot
 4 slice blue ginger

DIRECTIONS

PREPARING THE CHICKEN STOCK

Devein and clean the chicken thoroughly - remove as much fats as possible. Separate the 2 chicken breast (for Step 2).

Add the chicken (except for breast meat) into a pot.

Peel and roughly cut one onion, 2 carrots and 2 celery into similar sizes. Add into the pot.

Roast the cherry tomatoes in the oven for 30 minutes at 180°C. Add into the pot.

Cut 1 Onion into halves. Sear onion halves on a pan without oil, until charred. Add into the pot.

Add the rest of the ingredients (thyme, black peppercorn and lemongrass) into the pot.

Add enough water just to cover the chicken.

Bring pot to boil and simmer for 3 hours, occasionally skimming the fats and impurities off the surface.

Cool chicken stock over ice bath and chill.
 Skim off additional fats that float to the surface.

PREPARING THE CONSOMMÉ

Skin and dice the 2 chicken breast roughly.

Pour into a blender with the chicken stock and 3 egg whites. Blend thoroughly.

Pour the mixture into a big pot and bring it to a boil while whisking it constantly (15 minutes).

Once it boils, reduce to simmer. Do not stir or whisk. Let it simmer till a raft of egg whites form on the surface (15 minutes or till raft forms).

Break a hole in the center of the surface and gently scoop the semi-clear consommé with a ladle into a container.

Filter through a sieve lined with cheesecloth or a coffee filter to obtain a crystal clear liquid, the consommé.



Halve the tofu horizontally. Cut with a 5-6cm diameter round cookie cutter. Do not remove the tofu surrounding the circles. Place two blocks (can be small metal containers or carrot sticks) on the breadth of the tofu and 2 rulers on the length of the tofu to stabilize. Line two layers of satay stickers between the rulers and the tofu and cut tofu thinly and evenly length-wise. Rotate blocks and rulers to cut tofu breadth-wise.

Transfer the tofu into a bowl of water before tearing away the unwanted sides. Then, place the tofu blossom into the desired bowl for plating, retaining a small amount of water.

Place all of the spices into a French press. Heat up the consommé and pour over the spice mixture and let flavors develop, about 3 minutes. Pour slowly into the bowl with the tofu blossom and serve.





Taiwan

CHEF

YANG

PO-WEI

ABOUT

Born in Taiwan, Chef Yang Po-Wei was passionate about cuisine from an early age. After working at Provence's Le Petit Nice, Gerald Passedat's three Michelin star restaurant and rising to chef de partie, Chef Yang returned to Taiwan in TK to open Sinasera 24. Located in Changbin, Taitung, the fine dining restaurant pairs refined technique with the local Amis culture, one of Taiwan's sixteen indigenous tribes. (Sinasera means Earth in the Amis language.) Yang's approach is intimately tied to the earth through a concept he calls "24 solar terms" and his menu reflects that intimacy with dishes such as "Spring Equinox" and "Grain Rain."

PERSPECTIVE

At Sinasera 24, Chef Yang aims to recreate the majestic dynamics of Taitunga—a beautiful region on Taiwan's southeastern coast—in the kitchen and on the plate. Relying on local producers and championing indigenous spices and ingredients, Yang draws his inspiration from the mountains, oceans that dominate this unique corner of the world. Mimicking the rhythms and micro-seasonality of Changbin Chef Yang's menu is an ever-changing portrait of the sea and land, expressed through refined technique with painstaking detail and profound respect.

Inspiration For _____

48 HOUR CURED MAHI-MAHI

The Kuroshio Current courses past Taitung playing host to an astonishing array of wildlife. Here mahi-mahi, a fast-growing, fast-swimming fish, preys upon the elusive flying fish. While hunting, it flashes through the wave like a shooting star under the sea while the flying fish strives to flee, bursting out of the water and into the air. This scene captures the vigorous dynamics and delicate balance of wildlife. In this dish, Chef Yang presents both sides of the food chain on one plate. Abetted by the indigenous Amis spice wampee and dried tuna, this dish, at once immediately striking, slowly reveals its layered flavors.



48 HOUR CURED MAHI-MAHI



PREP TIME

2 HRS



COOK TIME

4 HRS



SERVES

6



DIFFICULTY

5/5

INGREDIENTS

Mahi-Mahi 400g

Flying fish 320g

Cream 500g

Cucumber 210g

Taiwan wampee (or tarragon) 2g

Gelatin 2 sheets

Tuna 1kg

Salt

DIRECTIONS

PRE-RECIPE

Cure tuna with 45 grams of salt for 3 hours, smoke [1] for 1 day and ferment for 7 days (household refrigerator will do the job). Cold drying for 2 months (16°C, humidity 20%). The final product is around 250g of dried tuna.

Cure flying fish with 14 grams of salt for 14 minutes. Smoke 2 days until the surface is dry. Boil in cream then season with salt. Extract the juice, then chill. Whisk until foam.

RECIPE

Cure Mahi-Mahi with 12 grams of salt for 8 minutes. Aged for 48 hours at 5°C in the refrigerator. Slice them into rectangles and roll. Present them like flowers.

Blend cucumber and Taiwan wampee (or replace with Tarragon) into juice. Filter and boil, season with salt. Add 2 sheets of gelatin. Chill on a plate.

Put the cucumber jelly on the plate, garnish with Mahi-Mahi rolled into flower and flying fish foam. Shave some dried tuna on top and serve.

Smoking can be done with a household BBQ machine with a smoke box. Or you can look at other methods on the internet, and use iron pan and tinfoil instead.





New Zealand



CHEF

SACHIE

NOMURA

ABOUT

Born in Aichi, Japan but based in New Zealand for the last twenty years, Sachie Nomura is the founder of Australasia's largest Asian cooking school, Sachie's Kitchen; the executive chef of the restaurants at CLOUDY BAY Marlborough and CLOUDY BAY Central Otago; a cookbook author, an entrepreneur, an inventor - her Avocadomilk won the 2020 World Food Innovation Award as the Best Health or Wellness Drink -- and a television host of "Sachie's Kitchen." She lives in Auckland with her husband Nick and son, Zachariah.

PERSPECTIVE

As both a culinary educator and an ambassador for washoku, Nomura is dedicated to gently welcoming her guests into the intricacies of Japanese cuisine. To that end, she is careful to gauge her guests' interest and comfort-level before presenting her menus. These are frequently guided by both the Japanese concept of shibui, or a pleasing simplicity, and gomi goshoku goho, the culinary theory of balance including five ways of cooking, five flavors and five colors.

Inspiration For _____

BEEF NIGIRI

Nigiri is traditionally made of rice topped with a piece of high-grade raw fish. Along with maki and sashimi, nigiri is a main element in the sushi arsenal. However, in this preparation, Nomura used the form to present a slice of charbroiled beef. "Whatever I do I want to demystify things for people so they don't feel threatened," she explained, "So by giving them beef, a common protein for Western society, I wanted to put them together, East meets West."

ASPARAGUS WITH BLACK SESAME

At the center of this accompaniment is the fifth flavor of gomo goshoku goho: umami. It is to be found in the sesame seed paste, a combination of seeds, brown sugar and soy sauce. But the colors too -- two of the five: a vibrant green and an inky black powder -- delight the eye. For Nomura, the simplicity of this preparation allows the guests to better and accept more easily black sesame, a perhaps novel ingredient.



BEEF NIGIRI



PREP TIME

1 HR



COOK TIME

30 MIN



SERVES

6



DIFFICULTY

4/5

INGREDIENTS

Sushi rice - 320g cooked
Mix with sushi vinegar after cooked

Eye fillet - 10g per serve

Fine salt

Ginger

Spring onion

100ml soy sauce

100ml mirin

100ml cooking sake

50g brown sugar

DIRECTIONS

SUSHI:
Cook rice and then mix with sushi vinegar when done.

TERIYAKI SAUCE:
Mix soy sauce, mirin, sake, and brown sugar and bring to a boil.
Then cook on low heat until sauce thickens.

BEEF:
Slice beef thinly, make it into Nigiri and sprinkle with fine salt.
Grill and brush with teriyaki sauce when done.

GARNISH:
Peel and grate ginger. Soak onion in ice cold water.

PLATE:
(In order) Rice, beef, ginger, and onion



ASPARAGUS WITH BLACK SESAME



PREP TIME

30 MIN



COOK TIME

10 MIN



SERVES

6



DIFFICULTY

1/5

INGREDIENTS

60 asparagus, peeled, cut
(3-4pc, 5cm long)

10g black sesame powder

10g brown sugar

10ml soy sauce

DIRECTIONS

ASPARAGUS

Blanch asparagus in salted water for 2.5 minutes. Drain water, rinse under cold water and drain. Slice into half if they are large (except head).

SESAME PASTE

Grind black sesame powder using spice grinder to make small particles. Mix black sesame powder, brown sugar and soy sauce to make black sesame paste and pack in 3 separate piping bags.

Garnish with white sesame seeds and serve.





CHEF

TAKESHI
FUKUYAMA

ABOUT

Chef Fukuyama grew up in Fukuoka, on the northern shore of Kyushu island, but has trained at the highest levels of French cuisine since he was 18 years old. First at ile de France and later at Mercury Wine Bar. Fukuyama has developed an exquisite sense of hospitality which he brings to Maison de la Nature Goh, a restaurant he founded in 2002. Since then, the perpetually booked restaurant has earned a number of accolades, including a spot on the prestigious Asia 50 Best list. In 2020, after meeting Indian chef Gaggan Anand, Fukuyama decided to change his focus to the creation of a collaborative restaurant featuring both chefs, called GohGan.

PERSPECTIVE

"I don't think you need to pay a lot of money to eat out if you just want to fill your stomach," says Fukuyama. "Still, there are people who come to my restaurant. I want to try my best to satisfy them." A master of *omotenashi*, the Japanese word for hospitality, Fukuyama painstakingly records his guests' preferences so the next time – if they're lucky enough to book one of the limited number of seats – he'll know what to avoid and what to feature. The cuisine at Maison encapsulates rich local ingredients, prepared with haute French cuisine and served with deep care for the guests.

Inspiration For _____

KEEMA CURRY

A collaborative effort between Gaggan Anand and Fukuyama, Keema curry, which originates from India, is often made with minced mutton and peas (Keema means minced). Here, Fukuyama and Anand have used their own interpretation of the dish by using minced pork, cooked in a delicately flavored vegetable curry. Crafted specifically to cook at home, the dish represents friendship and the embarkation of the new GohGan project.

KEEMA CURRY



PREP TIME

15 MIN



COOK TIME

40 MIN



SERVES

6



DIFFICULTY

2/5

INGREDIENTS

600g minced pork
30g garlic
75g onion
45g carrot
45g celery
3 bay leaves
3/5 tomato
3/10 green chili
3/10 head of coriander
3g turmeric
3g chili powder
1.8g cardamom powder
30g ginger
120ml salad oil
180ml bouillon
9g salt

DIRECTIONS

Mince all vegetables except tomatoes.

Cut tomatoes into 1 cm cubes.

Add salad oil to a pot and fry the garlic over the heat.

When the smell comes out, add the onions, carrots, celery, a pinch of salt, bay leave and saute well.

Add green chilies, corianders and cardamom and saute.

Add the tomatoes, chili powder and turmeric and saute until a paste.

Add the minced pork, the rest of the salt and saute it gets brown.

Add the ginger, and bouillon and simmer lightly to taste.

Serve it with rice and top with coriander if you like.





Australia



CHEFS

MATT STONE

AND

JO BARRETT

ABOUT

From their fine dining restaurant at Oakridge winery in the picturesque Yarra Valley of Victoria, chefs Matt Stone and Jo Barrett present the bounty of their surroundings. Apart from its exquisite preparations of local ingredients, the focus at Oakridge is firmly on sustainability. Stone and Barrett emphasize ethically sourced ingredients, minimal food waste and energy efficiency. So far their dedication has paid off. Oakridge has been the recipient of Time Out Melbourne's Restaurant of the Year as well as earning near-universal adoration.

PERSPECTIVE

The guiding light for Chefs Stone and Barrett is sustainability. This means using hyper-local ingredients, many harvested from the winery's garden, the rest from the Yarra Valley, in ways that minimize food waste. It can mean foraging. It can mean showcasing proteins as in an emu pastrami and crocodile toast. It can mean the reuse of what might otherwise be discarded, as in the day old bread that accompanies Barrett's jersey milk dessert. But in the kitchen at Oakridge, it also always means delicious.

Inspiration For _____

GIN ORANGE PARFAIT

The inspiration from this refreshing dessert came, like all things from Oakridge, from the Yarra Valley, home to Chefs Stone and Barrett's restaurant and garden. From the tangelo, a hybrid citrus which grows on the fertile slopes, to the gin -- here made with Four Pillars, a local distillery -- to the savory buckwheat adding crunch to the creamy parfait, this is Yarra at its most delicate and bracing and beautiful.

GIN ORANGE PARFAIT



PREP TIME

20 MIN



COOK TIME

30 MIN



SERVES

6



DIFFICULTY

2 / 5

INGREDIENTS

4 egg yolks
125g castor sugar
5ml lemon juice
5ml vanilla seeds
100g whole orange purée
250g crème fraîche
80g cream, whipped
Crystallized poppy seed
Buckwheat
Toasted fennel seeds

DIRECTIONS

GIN ORANGE PARFAIT

Spray a large, deep baking tin or tray, choose one the thickness you want your parfait to be at the end, as you will be cutting discs from it. Spray with oil spray and line with cling wrap making sure you have a slight overhang and the wrap is pressed flat and into the corners on the tin.

You will need a medium sauce pan with a small amount of water in it, and a large bowl that fits over the pan.

Place the pan of water on the stove and allow the water to come to a gentle simmer.

Whisk yolks, sugar and lemon juice in that medium bowl that fits over the bain marie, whisk until pale and thick. Remove from the heat, add the vanilla and continue to whisk to cool slightly.

Gently fold in the cooled pureed orange (discard any excess water that may have formed), then add the crème fraîche. Once combined, fold in the whipped cream and pour into a lined loaf tin. Place in the freezer until frozen or even better over night.

Once frozen cut portion with circle cutter (6cm diameter)

Roll outer edge in crystallized poppy seed and buckwheat. Top with 5 toasted fennel seeds.

CHEF MATT STONE
AND JO BARRETT

