

# Father's Day

RECIPE KIT

## FILLET STEAK OSCAR

Saga, Wagyu, A5, 150g Tenderloin  
Lump Crab Fritter, Asparagus, Tarragon Sauce  
(Serves 4) Moderate ★★★☆ TIME: 40mins



### METHOD

1. Season steak with salt and pepper.
2. Heat oil to the pan. Pan sear steak for 2 minutes till golden brown on each side.
3. Preheat oven to 180°C.
4. Transfer steak to the oven for 5 minutes. Remove and let it rest for another 5 minutes.
5. Place fritters on a tray and reheat in the oven for 4 minutes.
6. Heat a medium sized pot of water and bring it to a boil.
7. Blanch asparagus for 2 minutes and drain the water.
8. Reheat sauce in small pot under low heat.
9. Place steak on a plate with fritter on top. Add asparagus and drizzle a tablespoon of sauce over.

### INGREDIENTS

Fillet Steak	4 pcs, 150g each
Lump Crab Fritter	4 pcs
Asparagus	16 pcs
Tarragon Sauce	100ml
Corn Oil	60ml

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