

BELGIAN BEER EXPERIENCE

The Belgian Beer Experience will advocate the art of matching beer with fine cuisine. Highly acclaimed Belgian beer connoisseur – Herwig Van Hove, will conduct this beer and food pairing class together with the cuisine of Four Seasons Hotel's Executive Chef Frank Ruidavet.

Venue	Four Seasons Hotel Singapore
Date	27 April 2005
Time	6.30pm – 9.00pm
Price	S\$80.00 per person
Dress	Smart Casual

American Express® Cardmembers are entitled to priority bookings and 15% savings.

	Beers that will be featured:	Paired with the cuisine of Frank Ruidavet:
1.	Lefte Brune	<ul style="list-style-type: none"> • Alsatian Choucroute with smoked slab bacon, pork chop & vadois sausage
2.	Lefte Blonde	<ul style="list-style-type: none"> • Cheddar and Nachos Crumbed Codfish in Shallots marjoram blonde Broth
3.	Stella Artois	<ul style="list-style-type: none"> • Tart flambé
4.	Belle-Vue Framboise	<ul style="list-style-type: none"> • Hazelnut Dacquoise Millefeuille • Gianduja & Apricot Mousseline • White Peach Sorbet
5.	Hoegaarden White	<ul style="list-style-type: none"> • Marinated Seafood in Calamansi Juice & Wild Ginger, Spicy Crisp
6.	Hoegaarden Grand Cru	<ul style="list-style-type: none"> • Duck Prosciutto • Tandoori Lobster on Mustard Flavor Dupuy Lentils • Lady finger pakora and Indian cocktail sauce

All prices quoted are in Singapore dollars based on per person and includes prevailing government taxes.

*Information correct as of 1 March 2005 and are subject to changes.