

Au Petit Salut
WGS Celebratory Menu 2009

“Cured & Preserved”

20 to 25 April 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Amuse Bouche

Rillette d'Oie

Goose rilette

Entrée

Salade de Langoustines

Seared royal scampi with pitted beetroot
mixed greens & tarragon dressing

Plat

Onglet de Boeuf “Angus” aux Anchois, Pomme Allumette

Pan-seared 200-day grain-fed “Angus” onglet beef with anchovies
& matchstick potatoes

Fromage

La Fourme et la Poire

Roasted pear with Fourme d’Ambert cheese
fig chutney & Jurancon jelly

Dessert

Pruneaux à l’Armagnac

Preserved dried plums in Armagnac
vanilla & raisin ice cream

Coffee or Tea

S\$108 (with cheese & dessert)

S\$98 (without cheese & dessert)

All prices are subject to 10% service charge and 7% GST

Citibank cardmembers are given a complimentary jar of home-made duck rilette (375g) worth S\$42 with every order.

Held In:

UNIQUELY
Singapore
visitsingapore.com

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