



A WGS Special Edition Menu

Auchentoshan Whisky Dinner at Peach Blossoms

Venue:

Peach Blossoms Restaurant
Marina Mandarin Hotel

Date:

Saturday, 7 April 2018

Time:

7:00pm

Price:

\$138++ pp

Chef:

Edward Chong
(Executive Chinese Chef)

RECEPTION

Auchen Tiki Cocktail

Auchentoshan American Oak

MENU

UNAMI

Wild Caught Roei Abalone

Kombu, Uni, Salicornia

Auchentoshan 12 Years Old

SPENCER GULF

Crustacean Broth in Stone Bowl

King Prawn, Crab, Eryngii (Oyster Mushroom)

Auchentoshan 18 Years Old

SUSTAINABLE

Sustainable Australian Barramundi

Tamarind, Ginger Blossom, Mango

Auchentoshan Three Wood

PRIZED

Wagyu Beef Oxtail

64c Egg, Truffle, Crispy Noodle

Auchentoshan 21 Years Old

TEXTURES

"Popcorn"

Caramel, Espuma, Ice Cream



Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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