



# Hommage à Paul Bocuse with Julien Royer

## In Memory of Paul Bocuse 1926 - 2018



Venue: Odette Restaurant

1 St Andrew's Road,

04 National Gallery

Date: Thursday, 12 April 2018

Time: 8pm – 10pm

Chef: Julien Royer

Proud partners:



### PRE-DINNER RECEPTION

*L'Esprit de Chapuy Champagne N.V*

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### MENU

LA NAGE DE HOMARD BLEU AU POUILLY FUISSE

Blue Lobster, Pouilly Fuissé 'Nage', Cauliflower

*2016 Chateau Haut Dambert, Entre-Deux-Mers*

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LA SOUPE AUX TRUFFES "VGE"

VGE Truffle Soup

Dish created for the French President in 1975

*2015 Chateau Les Charmes Godard, Cotes de Francs Blanc*

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LE ROUGET BARBET EN ECAILLES DE POMMES DE TERRE

Red Mullet Dressed in Crusty Potato Scales

*2014 La Petite Laurence, Bordeaux Superieur*

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LA FRICASSEE DE VOLAILLE DE BRESSE AUX MORILLES

Fricassée of Bresse Chicken in Cream Sauce,

Morel Mushrooms

*2014 Chateau du Breuil, Cru Bourgeois Haut Medoc*

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LE BABA AU RHUM 'TRADITION'

Traditional Rum Baba, Tahiti Vanilla

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*Information shown may not reflect recent changes.*

*Disclaimer: Menu is subject to changes without prior notice*

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