



presents The Homecoming:

Raymond Blanc

Chef Patron

Belmond Le Manoir aux Quat'Saisons, England



Venue: Grand Hyatt Hotel Singapore
10 Scotts Road

Date: Wednesday, 25 April 2018

Time: 7pm – 11pm

Price: \$248 + / pax

Chef: Raymond Blanc

PRE-DINNER RECEPTION

Cantina Montelliana, Prosecco di Treviso Extra Dry

MENU

ESSENCE DE TOMATE

Tomato Essence

Epicuro, Chardonnay - Fiano Puglia IGT 2016

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TERRINE DE BETTERAVE ROUGE,

SORBET AU RAIFORT

Beetroot Terrine, Horseradish Sorbet

Cantina Santa Barbara, Verdicchio dei Castelli di Jesi

Classico Superiore 'Stefano Antonucci' 2014

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HOMARD A LA PLANCHA,

POIVRON ROUGE ET CARDAMONE

Lobster Plancha, Spiced Red Pepper Jus

Epicuro, Negroamaro - Primitivo. Puglia IGP 2016

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SUPREME DE CANARD ROTI,

PUREE DE CITRUS ET JASMIN

Roasted Duck Breast, Citrus Purée, Jasmine Jus

Epicuro, Zinfandel, Puglia IGT 2015

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RAVIOLE DE FRUITS EXOTIQUES,

JUS DE NOIX DE COCO ET KAFFIR

Exotic Fruit Ravioli, Coconut & Kaffir Leaves

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www.raymondblanc.com

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Information shown may not reflect recent changes.

Please inform the restaurant of any dietary requirements when booking.

Disclaimer: Menu is subject to changes without prior notice



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