

15

Celebration World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

World Gourmet Summit 15th Anniversary Gala Dinner
With Dietmar Sawyere
30 April 2011 | 7.00pm to 11.00pm | Capella Singapore

aperitif

Champagne Louis Roederer, Brut Première

citrus cured salmon, poached yabby tails
slow-baked aubergine, sour cream
2009 Moss Wood, Ribbon Vale Semillon Sauvignon Blanc

chilled vichyssoise, oscietra and salmon caviars
beignets of hawkesbury oysters
2008 Shaw & Smith, m3 Chardonnay

fillet of barramundi, peppered oxtail croustillant
french onion soup purée
2005 Mt Langi Ghiran, Langi Shiraz

roast saltwater soaked quail
white asparagus, morel mushrooms
1996 Leeuwin Estate, Art Series Cabernet Sauvignon

rack of lamb
sauteéd baby cos lettuce, sweet green peas, lemon myrtle
2004 Penfolds, Bin 707 Cabernet Sauvignon

dark chocolate and caramel mousse
mascarpone sabayon, raspberries
2007 De Bortoli, Noble One Botrytis Semillon

petit fours

selection of nespresso grand cru
ristretto, lungo forte, espresso decaffienato
gryphon tea wgs 2011 celebratory blend

S\$318+ per person

All prices are subjected to 7% GST
Citibank cardmembers are entitled to 10% off
Menu accurate as at 19 April 2011



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