

15th

Celebration World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

Community Chest Charity Dinner
28 April 2011 | 7.00pm to 11.00pm | The St. Regis Singapore

hand-crafted gourmet canapés

basil-arugula jelly with parmigiano crisps
pomegranate stained foie gras mosaic terrine with madeira "gel"
saffron braised quail egg with pickled anchovy
scallop-chive royale, cauliflower and caviar
pepperoni in tomato cup

Champagne Louis Roederer, Brut Première

Cuisine of Frédéric Colin, The St. Regis Singapore

milk skin bun filled with creamed black trumpet mushroom
spiced chicken wings & black truffles

2007 Egon Müller, Scharzhofberger Riesling Kabinett

Cuisine of David Muñoz, DiverXO

home-cured salmon gravlax
cucumber-watercress jelly, trout roe, almonds, granny smith apple and lemon coulis

2005 Domaine de Chevalier Blanc

Cuisine of Frédéric Colin, The St. Regis Singapore

soy-glazed chicken roulade with foie gras
baby leeks, ginkgo nuts, shiitake mushrooms and crushed green peas

2009 Pio Cesare, Barbera D'alba

Cuisine of Edward Kwon, Gastronomy

"the beef royal"

beef cheek with foie gras, potato pont neuf, violet potato dust

2007 Domaine Michel Gros, Nuit-St-George 'Les Chaliots'

Cuisine of Ramón Freixa, RAMON FREIXA MADRID

selection of president cheese
brie president – chevre president rondin – tomme de savoie pochat

2008 Domaine du Pégau Châteauneuf-du-Pape Cuvée Réserve

Cuisine of the culinary team at The St. Regis Singapore

"chocolate textures"

kayambe crunchy with mangaro mousse
arcango chocolate jelly and dufini sorbet

2007 Weingut Joh Jos Prüm, Wehlener Sonnenuhr Riesling Auslese

Cuisine of the culinary team at The St. Regis Singapore

petit fours

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

Menu accurate as at 19 April 2011