

150

Celebration World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

Sabre d'Or Champagne Dinner
Featuring Celebrity Chef Michael Ginor
5 May 2011 | 7.00pm to 11.00pm | Amara Sanctuary Singapore

aperitif

Champagne Philippe Gonet, Réserve Brut

tuna tartar with shaved nori-cured foie gras
mirin soy glaze and wasabi scallion oil
Champagne Duval-Leroy, Brut

"lola" crab and scallop cake
tomato butter, yuzo crème fresh
2005 Champagne Penet-Chardonnet, Saint Jean Millésime Brut

white miso marinated black cod
thai forbidden rice, japanese pickled vegetables, lemon grass emulsion
2004 Champagne Louis Roederer Vintage, Brut

seared breast of duck
parsnip mousseline, foie gras flan and mostarda
Champagne Cattier, Chigny-lès-Rosé Brut Premieré Cru

roast lamb chops
eggplant caviar stuffed pequillo pepper, polenta cake
arugula mint pesto and lamb fig sauce
2008 Château de Beaucastel, Coudoulet de Beaucastel Rouge

crunchy hazelnut bar
chocolate espresso paint and gold syrup
Champagne Joseph Perrier, Cuvée Royale Demi-Sec

petit fours

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

S\$328+ per person

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



Organised By

PETER KNIPP
holdings pte ltd

Supported By



Held In

