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## *Celebration* World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

**Spanish Gala Dinner**  
Featuring the Cuisine of David Muñoz & Ramón Freixa  
26 April 2011 | 7.00pm to 11.00pm | The St Regis Singapore

**cocktail reception**

hand-crafted gourmet canapés  
2006 *Juvé y Camps, Reserva De La Familia Cava*  
**Cuisine of the culinary team at The St Regis Singapore**

lamb and carrot dim sum  
kumquats, black garlic aioli and trout roe  
2009 *Bodegas Torres, Vina Esmeralda*  
*Juvé y Camps, Brut Rosé Cava*  
**Cuisine of David Muñoz, DiverXO**

“the tomato research”  
tomato salad with olive oil – cold tomato soup  
oyster tomato puff pastry and “jamon” – a whole smoked roast tomato  
2008 *Bodegas Miguel Torres, Fransola Sauvignon Blanc*  
**Cuisine of Ramón Freixa, RAMON FREIXA MADRID**

tuna cheeks braised in a charcoal smoked curry  
guanabana milk, black sesame and tomburi  
2007 *Bodegas Miguel Torres, Celeste*  
2006 *Bodegas Miguel Torres, Salmos*  
**Cuisine of David Muñoz, DiverXO**

“the big duck burg”  
duck hamburger, fine herb mustard, brown sugar ketchup, garlic bread slate  
1996 *Bodegas Miguel Torres, Mas La Plana*  
**Cuisine of Ramón Freixa, RAMON FREIXA MADRID**

black chocolate, green tea, passion fruit  
**Cuisine of David Muñoz, DiverXO**

“the citrus fruits”  
fresh citrus fruits, lemon custard cream, peanut sabayon tartlet, roasted banana  
*Bodegas Miguel Torres, Floralis Moscatel*  
**Cuisine of Ramón Freixa, RAMON FREIXA MADRID**

petit fours

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

**S\$288+ 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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