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Celebration World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

Weingut Markus Molitor Wine Dinner
Featuring The Cuisine Of Tam Kwok Fung
27 April 2011 | 8.00pm to 11.00pm | Capella Singapore

aperitif

Louis Roederer Brut Premier

Weingut Markus Molitor, Haus Klosterberg Méthode Traditional Sparkling Wine Brut Riesling

chili sesame chicken, truffle and crab meat parcel, Iberico pork char siew
椒麻鸡, 松露金钱蟹盒, 黑豚叉烧

2009 Weingut Markus Molitor, Haus Klosterberg, Riesling (off-dry)

stir-fried fillet of dover sole with ginger and mushroom

骨香龍脷球

2009 Weingut Markus Molitor, Zeltinger Sonnenuhr Riesling Spätlese (dry)

coconut and lobster roll with hawthorn sauce

龍蝦卷, 山楂汁

2008 Weingut Markus Molitor, Zeltinger Sonnenuhr Riesling Kabinett (off-dry)

pineapple jelly

菠蘿凍

2001 Weingut Markus Molitor, Zeltinger Sonnenuhr Auslese (noble-sweet)

stewed wagyu beef cheek, noodle with shallot oil

燴和牛面頰, 蔥油拌麵

2007 Weingut Markus Molitor, Brauneberger Mandelgraben Spätburgunder (dry)

chilled sago and pomelo in strawberry cream, water chestnut fritter

草莓柚子西米露 脆皮馬蹄條

2008 Weingut Markus Molitor, Bernkasteler Badstube Riesling Spätlese (off-dry)

selection of nespresso grand cru

ristretto, lungo forte, espresso decaffienato

gryphon tea wgs 2011 celebratory blend

S\$228+ 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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