

# Dining Delights with French Masterchef James Won



## Venue:

**Forlino**

**1 Fullerton Road,  
One Fullerton #02-06**

## Date:

**Monday 16 April 2018 –  
Wednesday 18 April 2018**

## Time:

**7pm**

## Price:

**3 Courses (Entrée-Plat  
Principal-Dessert): \$108**

**5 Courses (3 Entrées-1 Plat  
Principals-1 Dessert): \$148**

**7 Courses (5 Entrées- 1 Plat  
Principals-1 Dessert): \$188**

## Guest Chef:

**James Won**

## Hosting Chef:

**Matteo Ponti**



## DEGUSTATION MENU

### AMUSE BOUCHE

Baby Baguette Stick, Sambal Olek a la Enfin, Chicken Skin, Flowers  
Yam, Petit Pois, Ikura, Barbeque Shallot  
Foie Gras Mushroom, Black Cherries, White Chocolate Nuts

\*\*

### ENTRÉE

Caviar, Organic Egg Whites, Chives, with Rye Bread Crust **\$42**

Sea Urchin, Chives & Leeks, Ikura, Fermented Beetroot,  
Dehydrated Coconut Meringue, Belle Rose, Charred Carrot in Chicken Fat, Honey **\$38**

Hokkaido Scallop, Prawn Noodles, Salted Fish, Mushroom Gelée, Compressed Cucumber,  
Brine Cauliflower, Almond, Cuisson Blanc, Laksa Oil **\$36**

Sunchoke Cream, Seasonal Black Truffle, 63.5° C Organic Egg, Puffed Barley **\$24**

Sicilian Red Prawn Carpaccio "Rosso di Mazara", Sardinian Bottarga,  
Passion Fruit Dressing, Mango Gel **\$42**

Hand-crafted Tortelli, Buffalo Mozzarella D.O.P., Eggplant Caviar,  
Sicilian Red Pesto, Crystal Basil **\$28**

\*\*

### PALATE CLEANSER

Yogurt & Olive Oil Ice Cream, Kumquat, Wasabi

\*\*

### PLAT PRINCIPALS

(Complimentary with all mains)

Spring Onion Carpet, Parsley Chlorophyll, Charcoal Bamboo Soil & Truffle Pate,  
Cauliflower, Broccoli, Carrots, Beetroots, Pea Puree, Roasted Leeks

Pan-Seared Black Cod, Chamomile & Saffron Infused "Cacciucco" (Fish Stew) Sauce,  
Roasted Seasonal Vegetables, Black Olives, "Pantelleria" Capers **\$48**

Local French Breeded Poulet (Chicken), Brown Meat Drumstick, House Fermented Wild Barrio  
Red Wine, Seasonal Mushrooms, Crispy Skin, Chestnut & Truffle Fondant **\$48**

Peppermint Tea Brined Lamb Loin, Taggiasche Olives,  
Baby Potatoes, Green Beans, Artichoke Cream **\$48**

Omi Wagyu Beef, Roasted Peppers, Black Garlic, Parsley,  
Garlic Chips, Wholegrain Mustard, Cape Berry & Basil Oil **\$78**

Lobster Tail, Crab, Burnt Coconut Risotto, Truffle Egg Nest,  
Parsley, Nasturtium Powder, Flowers **\$78**

\*\*

### DESSERT

Hennessy Baba, Roasted Pineapple, Capeberry & 70% Cocoa Chantilly **\$18**

Hazelnut "Tonda Gentile I.G.P" & Chocolate Semifreddo,  
Salted Caramel Cream, Ruby Peach Coulis **\$16**

Mascarpone Foam, 72% Venezuela Dark Chocolate Cream,  
Coffee Gelato, Marsala Jelly, Novara Biscuits **\$16**

\*\*

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

\*\*

Information shown may not reflect recent changes. Please check with each  
restaurant for current hours, pricing, and menu information.

Produced By

**PETER KNIPP**  
holdings pte ltd

Organised By



Media Publication



Supported By



Held In



**Passion  
Made  
Possible**

Premium Partner

