

Suburbia

WINE DINE ESCAPE

World Gourmet Summit Set Dinner Menu
7 to 13 April 2008

Cooking with Wine

Wine adds flavor and makes an everyday or classic dish special. The different tasting notes and flavours in a wine accentuates a dish and gives a sauce that extra edge – such as the rich sweetness of a port wine sauce drizzled with pan seared foie gras. Taste the zest in a citrusy Semillon Sauvignon Blanc sautéed with lobster, or the zingy freshness of a crisp dry Chardonnay cream sauce. Treat your palate to an exquisite 5 course menu prepared by Executive Chef Odin, and be dazzled by what wine can do to classic French cuisine with a twist.

Appetiser

Pan-seared foie gras on bed of raisin salsa wrapped with baby cucumber
& drizzled with port wine sauce

Hot Appetiser

Pan fried sea bream, steamed oyster & lobster wrapped in green leaf topped with Chablis and
fennel cream sauce

Soup

Wild mushroom soup infused with sherry wine

Main Course

Baked brick of lobster with pine nuts sautéed with Semillon Sauvignon Blanc sauce on a crispy
almond coated Portobello mushroom served with spring vegetables

Or

Glazed Corn-fed stuffed chicken breast with truffle in pork membrane
with Chardonnay cream sauce, chanterelles and potatoes

Dessert

Pomegranate & strawberry mousse with pomegranate pulp,
served with Riesling strawberry reduction

Coffee or tea

Petits fours

\$98++ per pax (with 1 glass of wine)

\$88++ per pax (without wine)

American Express Card Members Enjoy 15% Savings on Set Dinner Menu