

Suburbia

WINE DINE ESCAPE

World Gourmet Summit Feature Activity Dinner Menu

11 April 2008

Wine & Dine with the Travelling Gourmet

Pairing old and new world wines with contemporary French cuisine

Presented by

Dr. Michael Lim The Travelling Gourmet

A renowned Travel, Food & Wine Writer, he has travelled the world in a relentless search for good food & fine wines. Trained by 3 Michelin Star Chefs, LeNotre Culinary School in Paris, & CIA (Culinary Institute of America), Dr. Lim is also a parachutist, Scuba diver & big game hunter. An international Wine Judge, who communicates in eight languages, his personal motto is: "Das Leben es ist unbestimmt, iss erst den Nachtisch"

Cold Appetiser

Fresh Lobster Medallion and Confit of Garden Vegetables and Caviar

Veuve Clicquot Yellow Label N.V. Brut Ponsardin

Hot Appetiser

Gratin of French forest cepes & gyromitra mushrooms terrine with cream of cepes

Sarl Patrick Valette Chateau De Rougerie Entre Deux Mers 2005, France

Soup

Traditional Classic French Onion Soup with Mustard Cheese Croutons

Entrée

Escargot ravioli

Murray Street Shiraz 2005, Barossa Valley, Australia

Intermezzo

Lime and orange sorbet with vodka & fresh mint leaves

Main Course

Pan fried French Duck Liver and Scallop
on bed of duck risotto, served with Truffle Sauce

OR

Golden baked pastry wrapped with oxtail
accompanied with yellow mushrooms and baby parsnips
drizzled with spicy tangerine sauce

Simonsig Redhill Pinotage 2006, South Africa

Dessert

Apple Tart Tatin with Vanilla ice cream and Chocolate Sauce

Riesling K Spatlese 2006, Germany

Coffee or Tea

Petits fours

\$168++ per person

\$138++ per person (dinner menu only, without wines and wine talk)

15% off for Amex cardholders