

Cassis
WGS Feature Activity Menu 2009

“Pepper & Citrus - An Avant Garde Tour de Force”

Monday 20 April 2009 | 7.30pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

Tuna carpaccio in a virgin olive oil citrus marinade served with diced tomatoes

Citrus: Orange, Lemon, Kaffir Lime
Pepper: Baies Rose pepper from Madagascar

**Whole scallops seasoned with lemon marmalade, soy sauce & Guérande salt
crisp-chilled fresh vegetables topped with lemon & olive oil dressing**

Citrus: Kumquat
Pepper: Sichuan pepper from China

Sautéed tiger prawns with chilli, anchovies & extra virgin olive oil, home-made linguini

Citrus: Yuzu
Pepper: Lampong pepper from Sumatra

Pan-seared duck liver served on potato “Darphin” & raspberry sauce

Citrus: Clementine; hybrid of orange and Mandarin
Pepper: Sarawak pepper from Borneo

**Low temperature braised beef cheek “36 hours”, potato garlic purée with tomato grape
& taggiasche olive**

Citrus : Bergamot
Pepper : Tellicherry black, green & pink peppercorns from India

Chocolate fondant & bitter raspberry sorbet

Citrus: Pomelos
Pepper: Talamanca Del Caribe pepper from Ecuador

S\$155

All prices are subject to 10% service charge and 7% GST

Held In:

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