

The Garden, The Sentosa Resort & Spa
WGS Feature Activity Menu 2009

“Focus on Flavors”

Thursday 30 April 2009 | 7.00pm to 10.00pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

UPON ARRIVAL

Fizzy strawberry soda – with or without champagne

APPETISER

Trio of Ocean Trout
Sashimi – avocado & papaya,
tartare – yuzu espuma,
sous vide – dehydrated yoghurt meringue

MAIN COURSE

“pass around concept” meaning you get to try all of the following

Sweet potato purée, bacon, white balsamic profiterole
Tuna crispy, yoghurt, tomato, black olives
Green pea risotto, lemon purée, parma ham air
Frog leg, chestnut buckwheat tortellini, truffle
Crispy saba, lime, cucumber, black glutinous rice “cereal”
Clam, oyster, scallop, beetroot soufflé
Mushroom en papillote, beef tenderloin, basil foam
Spring chicken, shallot, apple, rosemary cocoa bean crumble
“Oatmeal carrot muffin”, organic carrot purée

DESSERT

White chocolate consommé, coriander sprout
Chocolate smoked chilli, cocoa sorbet
Organic soy milk pana cotta, lemongrass syrup
Forest berries, basil sorbet
Mandarin orange suspension, yam frozen

S\$128

*All prices are subject to 10% service charge and 7% GST
Citibank cardmembers are entitled to 10% off the final bill.*

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