

*An Evening with
Surreal Gourmet Bob Blumer*

Tuesday 28 April 2009 | 7.00pm to 11.00pm
Hotel InterContinental Singapore,
Bugis Grand Ballroom

FINE CUISINE

GREAT WINES

UNIQUE DINING

Canapés

Samurai Scallops
Chicken Popsicles
Coconut shrimp Lollypops

Amuse

Psychedelic Caviar

Flower pot salad

Baby mixed greens, herbs, toasted Hazelnuts, shaved Reggiano
maple & balsamic dressing

Chinese Snow cones

Crispy wonton skin with sweet soy and sesame marinated shredded duck
Cucumber and mint salad

Beef cup –cakes

Beef cheek cup cakes with beet-dyed mash potato
Grilled asparagus spears
Psychedelic coleslaw

Camembert cappuccino

Melted Camembert cheese with
Hazelnut-infused milk foam

Eggestential eggs

White chocolate mousse with passion fruit center

S\$188

*Prices are subject to prevailing taxes.
Citibank cardmembers are entitled to 10% off.
Menu as at 11 April 2009. Subject to changes.*

Held In:

UNIQUELY
Singapore
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